



Job Title: Butcher – Edge & Son Butchers, New Ferry

Location: New Ferry, Wirral

Role Overview

We are looking for a skilled and reliable butcher to join our team at our New Ferry shop. This is a hands-on role for someone who takes pride in traditional butchery, values animal welfare, and enjoys working as part of a close-knit, customer-focused team.

You will be involved in day-to-day butchery operations, preparation of meat for retail sale, and providing knowledgeable, friendly service to our customers.

Key Responsibilities

- Cutting, boning, and preparing beef, pork, lamb, and poultry for retail sale
- Nose-to-tail butchery, making the most of the whole animal
- Producing high-quality cuts to our standards, including bespoke and customer-requested cuts
- Preparing value-added products such as sausages, burgers, joints, and marinades
- Maintaining high standards of hygiene, food safety, and cleanliness at all times
- Following FSA, HACCP, and internal food safety procedures
- Assisting with stock control, rotation, and minimising waste
- Serving customers, offering advice on cuts, cooking methods, and provenance
- Working as part of a small team, supporting colleagues where needed



About You

- Qualified or time-served butcher, or strong practical experience in a butchery environment
- Confident working with whole carcasses or primal cuts
- Passionate about high-welfare meat and traditional butchery methods
- Good attention to detail and pride in your work
- Friendly and confident when dealing with customers
- Reliable, punctual, and able to work independently when required

Working Pattern & Hours

- **5 days per week**, including **every Saturday**
- **Sundays and one other weekday off**
- Working hours **8am to 5pm**, with a lunch break

Pay & Benefits

- **Salary dependent on experience**
- A stable, long-term role in a well-established local butcher's shop
- The opportunity to work with British, native, and rare breed meat
- Supportive, family-run working environment

How to Apply

Please get in touch with a short introduction and details of your experience. Trade references welcomed.