

OUR GUEST CHEFS



**Debora Fadul**  
**Diacá, Guatemala City**

3RD MAY 2025

A regular in Latin America's 50 Best and a genuine game-changer of the Guatemalan gastronomic landscape, Debora Fadul pays homage to the earth through her esoteric cuisine. At Diacá (*'from here'*), she connects her diners with deeper values and meanings, such as nostalgia, ancestral knowledge, the culture of the land and its farmers. Like her talent, Debora's passion for her country and its produce knows no bounds.



**Ana Ortiz**  
**Fire Made, Somerset**

17TH MAY 2025

Ana grew up on the Galapagos Islands, where weekend-long, nose-to-tail feasts cooked over smouldering embers were a regular occurrence. Now based in Somerset with husband Tom Bray, where they hand craft bespoke fire cookery equipment for top chefs like Tomos Parry, Ana lives to showcase the smoky Ecuadorian flavours that she grew up eating, invariably accompanied by one of her family's twenty different chilli sauce recipes.





**Masaki Sugisaki**  
**Dinings SW3, London**

24TH MAY 2025

Weaving a compelling narrative of Japanese tradition with contemporary European influence, the menu at Dinings tells the story of Masaki's thirty-year culinary journey, from his family's traditional *kaiseki* in Saitama and the sushi restaurants of Tokyo, to Nobu Berkeley Street, where his eyes were opened to how his native cuisine could be served outside of Japan. At Dinings, delicate fusions between east and western cuisine culminate in elegant gill-to-tail dishes that bring the best out of first class British seafood.

**Andy Beynon**  
**Behind, London**

31ST MAY 2025

Andy fell in love with seafood cookery in the kitchens of The Square\*\*, Hibiscus\*\* and Fenchurch\*\*. Tucked away behind London Fields, his first solo venture, Behind, was awarded a Michelin star just twenty days after opening, catapulting Andy to icon status. Offering a blind tasting menu of sustainably caught day-boat fish and shellfish, Andy has earned widespread acclaim for his imaginative flavour combinations and dramatic plating.



## **Nathan Davies** **Vraic, Guernsey**

7TH JUNE 2025

Nathan made his name as Gareth Ward's head chef at Ynshir\*\*, before opening SY23 in Aberystwyth in 2022. Launching to widespread critical acclaim, the restaurant was awarded a coveted Michelin star in its first year. Author of *On Fire*, Nathan is incredibly passionate about cooking over wood and charcoal. Focusing on exceptional local produce, he forages, fishes and hunts in local woods. The results are a style of food that is simultaneously delicious and in tune with nature. Nathan will open new project Vraic in Guernsey later this summer.



## **Alex Nietosvuori** **Hjem, Northumberland**

14TH JUNE 2025

We first met Alex in 2016 as a hyper-ambitious 22 year-old making a name for himself in Copenhagen. Cooking solo for the first time, Alex told us of his own Michelin dreams, and that's exactly what he achieved at Hjem, with partner Ally Thompson, all before the age of thirty. After sharpening his skills at Frantzén\*\*\*, Fäviken\*\* and Maaemo\*\*\*, the talented Swede had settled in the north east in 2019, quickly earning rave reviews for his deceptively simple Nordic-influenced dishes executed with mind-blowing technique.



**Tomás Gormley**  
**Cardinal, Edinburgh**

28TH JUNE 2025

Awarded a Michelin star in record time at debut restaurant Heron, Tomás Gormley did what any sensible chef would do and opened another one straight after. Stockbridge small plates gem Skua quickly became a neighbourhood favourite, even picking up a Bib Gourmand in this year's guide. His latest venture Cardinal is his most ambitious project yet. A culmination of extensive research and collaboration with potters and artisans, and featuring a bespoke handcrafted open-fire grill, Cardinal is not just about dining - it's an experience.

**Charlie Tayler**  
**Aulis, London**

5TH JULY 2025

Charlie Tayler has had a remarkable career so far. After cutting his teeth under Alyn Williams at The Westbury and Brett Graham at The Ledbury, he was selected by the Japanese Government for a prestigious year-long full immersion programme in Kyoto, mastering Japanese culinary traditions. In 2020, Charlie was selected by Simon Rogan to lead the chef's table at Aulis, Soho, where he was awarded a richly deserved first Michelin star last year.



**Alex Nietosvuori**  
**Hjem, Northumberland**

12TH JULY 2025

We first met Alex in 2016 as a hyper-ambitious 22 year-old making a name for himself in Copenhagen. Cooking solo for the first time, Alex told us of his own Michelin dreams, and that's exactly what he achieved at Hjem, with partner Ally Thompson, all before the age of thirty. After sharpening his skills at Frantzén\*\*\*, Fäviken\*\* and Maaemo\*\*\*, the talented Swede had settled in the north east in 2019, quickly earning rave reviews for his deceptively simple Nordic-influenced dishes executed with mind-blowing technique.

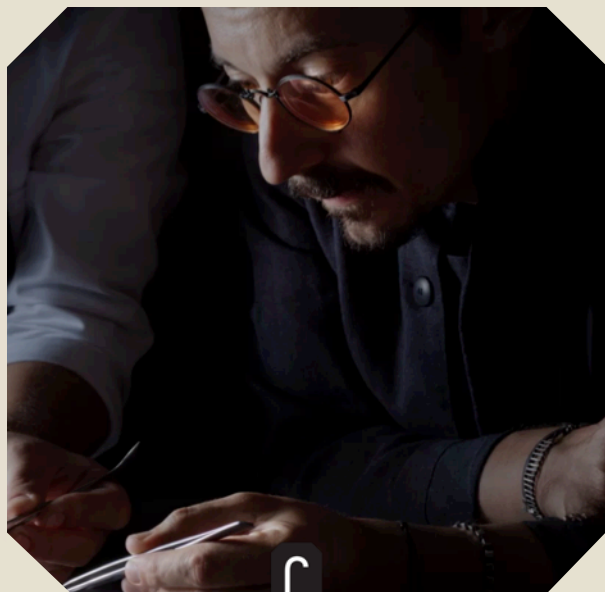


**Yiannis Mexis**  
**ASH, London**

19TH JULY 2025

Yiannis Mexis' hotly anticipated debut restaurant has been a long time coming. After spending his formative years in the kitchens of Elystan Street\*, The Ledbury\*\*, and Petrus\*, it was as head chef at HIDE\* that Yiannis discovered the kind of chef he truly wanted to be. With the launch of contemporary Greek PYRO and intimate ember-fuelled chef's table ASH in Borough Market later this year, the former Roux Scholarship finalist is about to catch fire.





## Alexandros Tsiotinis

CTC, Athens

2ND AUGUST 2025

Alexandros is one of the leading lights of contemporary Greek fine dining. After learning from the very best – including Hélène Darroze and Alain Passard – Alex returned home to Greece to open Michelin-starred CTC in Athens, where he takes his diners on what he describes as a ‘gastronomic quest’ that plays with the senses. He dreams of CTC becoming the exact turning point where modern and classic become one, and “today blends in with yesterday and tomorrow”. Alexandros is an artist, and his ambitious tasting menu ranks among the most imaginative in the Greek capital.



## Gal Ben-Moshe

prism, Berlin

9TH AUGUST 2025

At Michelin-starred ‘prism’ in Charlottenburg, Gal Ben Moshe, and his sommelier wife Jacqueline Lorenz, have created a very special home for contemporary Levantine fine dining in the city. Inspired by the historic flavours of the region, his menus are anchored in the imaginative use of live fire, adding a delicate smoky touch to almost every dish. Drawing on his background in European fine dining (Maze\*, Marcus\* and Hibiscus\*\*) and an enduring connection to his homeland, Gal’s imaginative menus may not be culturally traditional, but they are all the more epic for it.

**Yiannis Mexis****ASH, London**

16TH AUGUST 2025


Yiannis Mexis' hotly anticipated debut restaurant has been a long time coming. After spending his formative years in the kitchens of Elystan Street\*, The Ledbury\*\*, and Petrus\*, it was as head chef at HIDE\* that Yiannis discovered the kind of chef he truly wanted to be. With the launch of contemporary Greek PYRO and intimate ember-fuelled chef's table ASH in Borough Market later this year, the former Roux Scholarship finalist is about to catch fire.

**Jesús Durón****Mexico City**

23RD AUGUST 2025

Fresh from leading the kitchen at Mexico City's globally-renowned Pujol\*\* (#13 in the World's 50 Best), Jesús joins us with a menu of bold, memorable dishes infused with both Mexican and modern-European flavours. Before answering the call of Enrique Olvera, Jesús traversed some of Europe's most renowned kitchens, including El Celler de Can Roca (\*\*\*) and Alexandre Couillon's La Marine (\*\*\*). His food is a reflection of this journey. "Nature guides me", he says. "I strive to use the best ingredients at their peak of maturity, respecting their flavors and preparing them as simply as I can."





*The remaining chefs for the season will be announced in the coming weeks. Please get in touch if you have a particular weekend you would like to enquire about.*