

CAROUSEL



OUR GUEST CHEFS
SUMMER 2026



Rob Roy Cameron

ALTA, London

2ND MAY 2026

Rob Roy Cameron is the chef behind one of last year's key London openings, ALTA. Lauded by the critics, the Kingly Court restaurant is an altar to Basque-inspired, wood-fired magic. Rob clocked up his 10,000 hours in Spain, including six defining years under Ferran Adrià at El Bulli, and successful stints at 41 Degrees and Hoja Santa. Named after the Alta Navarra peninsula, which spans from Pamplona to Donostia, ALTA draws on the area's rich culinary heritage with an informal menu of sharing plates and dishes from the grill.



Luke Selby

Palé Hall, Wales

9TH MAY 2026

A chef that needs no introduction, Luke Selby (Evelyn's Table, Le Manoir aux Quat'Saisons, Hide, Restaurant Gordon Ramsay) has thrown himself into his most ambitious project yet as Chef Partner of Palé Hall, Snowdonia. Reflecting the Welsh landscape, his seasonal tasting menus champion local producers, blending classical technique and contemporary influences with clarity and purpose. One of the most respected chefs in Britain today, we are delighted to welcome Luke to the WildKitchen.

**Pablo Díaz****Mercado 24, Guatemala City**

16TH MAY 2026

Returning to Ashcombe for a second time is Pablo Díaz, chef-patron of Mercado 24 in Guatemala City, a regular in Latin America's 50Best. One of our all-time favourites, Pablo has forged close relationships with growers throughout Guatemala since opening in 2014 to create an utterly delicious locavore cuisine that's completely unique to his cherished homeland. Drawing on the colour and chaos of Guatemala City's daily markets, Mercado 24 is where those ingredients come to life.

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

23RD MAY 2026

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 last year's guide. His latest venture Cardinal takes things to the next level. Featuring a bespoke handcrafted open-fire grill, Cardinal is not just a meal out - it's an immersive experience for just a handful of guests each night, making Tomás the perfect addition to our WildKitchen line-up.



Alex Bond

Alchemilla, Nottingham

6TH JUNE 2026

Housed in a converted Victorian coach house, Alchemilla offers a contemporary yet intimate dining experience, where nature and creativity meet on the plate. Earning its Michelin star in 2019, the Nottingham restaurant is celebrated for its bold, produce-driven menu featuring fermentation, pickling, and the power of koji. Chef-owner Alex Bond and his team continue to push culinary boundaries, with a focus on sustainability and seasonal produce, earning Alchemilla a reputation as one of the most dynamic and progressive restaurants in the UK today.



Joe Otway

Higher Ground, Manchester

13TH JUNE

Joe Otway is the visionary behind Manchester restaurant royalty, Higher Ground, and its two acclaimed offshoots, Flawd and Bar Shrimp. Formerly of Dan Barber's Blue Hill at Stone Barns, Relæ and Where The Light Gets In, Joe is a passionate exponent of local, regenerative farming (Higher Ground sources 90% of its produce from the restaurant's partner farm in Nantwich). Joe's thoughtful, experimental menus make him one of most influential chefs in Manchester and a hugely exciting addition to our 2026 line-up.



Chantelle Nicholson & Sabrina Gidda

27TH JUNE 2026

We welcome two very old friends of Carousel's to the WildKitchen for a special four-hands evening. Close friends, the duo are two of the most inspiring female chefs working in the industry today. Michelin green star Apricity is a celebration of responsibly sourced British produce. Known for her plant-based approach, Chantelle also offers more carnivorous plates that hero regeneratively farmed meat and sustainably-caught fish. Sabrina, meanwhile, is an award-winning chef, author and former GBM competitor, whose eclectic, global approach to cooking never fails to impress.



Jake Finn Cinder, London

11TH JULY 2026

A live fire purist, Jake Finn creates Josper grill magic at his two critically-acclaimed North London restaurants, Cinder. Having cooked in storied kitchens from La Petite Maison, to Coya and The Ritz, Finn finally took the leap of faith in 2021 with the opening of Cinder #1 in Belsize Park. Dedicated to the most ancestral of cooking styles, Jake's homage to fire has earned him a cult following, counting Andrew Garlfield and Florence Pugh among his many super fans.

JUNE/JULY



Chris Golding

London

18TH JULY 2026

Industry legend Chris Golding joins us for a second year running. Chris' culinary journey has taken him around the globe, from three years under David Thompson at Michelin-starred Nahm and the opening of Dinings, Tel Aviv, to a creative meeting of minds with Endo Kazutoshi that sparked his love-affair with Japanese cuisine. Blending Japanese authenticity with contemporary flair, Chris takes a break from overseeing the combined kitchen operations of Endo*, Igni and Kioku by Endo to join us for a very special night at the coalface.



Alex Claridge

The Wilderness, Birmingham

25TH JULY 2026

Alex Claridge is the rockstar chef-patron of The Wilderness, Birmingham's culinary answer to Black Sabbath. Delivering provocative, energetic and exceptionally charged cooking, Alex was recently awarded a long-overdue Michelin Star. Set inside a restored factory, The Wilderness has become a cult hit over the last decade, thanks to Alex's reputation for exquisite, boundary pushing dining, and a playbook of clever tricks and surprises. This one promises to be extra special.



Roberta Hall-McCarron

The Little Chartroom, Edinburgh

8TH AUGUST 2026

After honing her craft in some of Edinburgh's most revered kitchens, with three formative years under Tom Kitchin at The Kitchen, followed by a pivotal role in establishing Castle Terrace as a tour-de-force of Edinburgh's dining scene, Roberta finally struck out on her own with the outstanding The Little Chartroom. What began as a singular restaurant has since grown into a small constellation of critically-acclaimed spaces, covering bars, restaurants and café's, each delivering the same level of world-class quality that has made her one of the most compelling chefs cooking on the British Isles today.



Tim van der Molen

Nikotin, Amsterdam

15TH AUGUST 2026

After tasting Michelin-starred success with the much-missed Coulisserie, ex-NOMA chef Tim van der Molen swapped fine-dining formality for something altogether more relaxed and uncompromisingly ZFG. His latest project, 'Restobar' Nikotin, sees Tim cook from the heart and colour outside the lines, taking serious technique and letting it loose on bold Asian-leaning flavours that go heavy on the smoke and spice. Tim's 'fun dining' concept is a high-energy riot from a chef who's doing the unthinkable... just really enjoying himself. The results are infectious.



Christian Faulkner

London

22ND AUGUST 2026

A culinary force to be reckoned with, Christian Faulkner was one of the driving forces behind two Michelin star Ikoyi (no. 15, in the World's 50 Best) where he led the kitchen for over five years, overseeing the growth of the restaurant into a powerhouse of UK fine-dining. Having grown up on the shores of Jersey and worked for his father's seafood business from a young age, Christian's food is deeply-rooted in a passion for the flavours of the sea, now charting his own course he joins us on the WildKitchen brimming with more of the cutting-edge ideas that made his time at Ikoyi such a roaring success.



Ivan Tisdall-Downes

Field Notes, London

29TH AUGUST 2026

Ivan Tisdall-Downes' cooking has always been shaped by the landscape around him. A formative stint under the inimitable Dan Barber at Blue Hill at Stone Barns in New York cemented a belief that sustainable, self-sufficient cooking should be the norm, not the exception. Having spent a decade building Native into one of Britain's defining restaurants, earning widespread acclaim, a Michelin Green Star and a reputation for championing wild ingredients and thoughtful sourcing. Today, through his nomadic project Field Notes, Ivan lets season, place and landscape take the lead, creating menus that are as much a reflection of where they are as who's cooking them.

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**The eagle-eyed among you will notice missing weekends in our line-up.
These have been booked out for private hires.
If you're interested in a buy-out of your own, please get in touch with us at
ashcombe@carousel-london.com**