

²⁰ CAROUSEL

ASHCOMBE
ESTATE
1686

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.



JUNE - JULY



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 Garfield and Florence Pugh among his many super fans.





Chris Golding

NIJŪ, London

18TH JULY 2026

Mayfair's NIJŪ is the sublime Japanese dining experience under the culinary direction of Endo Kazutoshi and executive chef Chris Golding (Nobu, Zuma, Nahm). Specialising in the traditions of *katei ryōri* (home-style family dining) and guided by *omotenashi* (the Japanese concept of hospitality), NIJŪ seamlessly blends Japanese authenticity with contemporary flair. Chris' Wild Kitchen menu last year was packed with standout dishes like 'Scallop, Japanese saffron, whiskey, nori jam' and 'Grilled toro, tomato ponzu, smoked aubergine, shiso oil', so we're intrigued to see what he brings to the party this summer.



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.



Our August and September chefs will be announced in May,

The eagle-eyed among you will notice missing weekends in our May to July 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