

## **3 Chefs Collective Inception Dinner Menu**

Monday 2 May, 7pm

Roasted Red Pepper & Fennel Soup with Sambucca Cream

Jeweled Beet Carpaccio with Narragansett Creamery Goat Cheese & Orange Supremes

3 Little Fish | Fried with Housemade Tartar Sauce | Smoked with Apple Manchego Salad | On Toasts with a 25  
minute Egg

Spring Lamb with a Pistachio Crust, Carrot Ginger Crème Fraiche, Wilted Watercress and Potato Rostie

“Milk and Cookies”