

THE CLINK RESTAURANT

HMP BRIXTON

COLD DRINKS

Homemade Lemonade	£4.50
Homemade Ginger Beer	£4.50
Coca Cola/Diet Coke	£3.25
Fever Tree Tonics/Ginger Ale	£3.25
Still or Sparkling Water	£3.50

HOT DRINKS

Latte	£3.75
Cappuccino	£3.75
Espresso	£2.75
Double Espresso	£3.25
Espresso Macchiato	£3.00
Americano	£3.25
Flat White	£3.75
Mocha	£3.70
Hot Chocolate	£3.50

WORKER BEE SPECIALITY TEAS

£3.25

English Breakfast
Earl Grey
Green tea
Moroccan mint
Rooibos

For more information about
The Clink's work around the country
please follow us on social media



: [@TheClinkCharity](https://twitter.com/TheClinkCharity)



: [@TheClinkRestaurant](https://www.instagram.com/TheClinkRestaurant)



: [The Clink Charity](https://www.linkedin.com/company/TheClinkCharity)

We will add a discretionary 12.5% donation
to support our activities to your bill

For information on allergens see above in green
or speak to your waiter

(V) - Vegetarian, (VG) - Vegan, (GF) - Gluten Free,
* - Contains vegetable oil from genetically modified
soya

DRINKS MENU

NON ALCOHOLIC COCKTAILS

£7.50

BLUEBERRY & GINGER MOJITO

Our seasonal twist on the Mojito; blueberry muddled with mint
topped up with ginger ale.

ELDERFLOWER AND CUCUMBER SPRITZ

Refreshing tonic with hints of elderflower,
garnished with fresh citrus fruit, cucumber and apple.

BLACKBERRY GROVE

Our Spring Blackberry & lavender syrup, topped with Grove 42
& Mediterranean tonic. A refreshing twist on the Bramble
classic.

PINK PALOMA

This mocktail combines fresh pink grapefruit, lime and Seedlip
94 for a refreshing citrusy taste.

DAYS BREWING

£5.70

DAYS LAGER

Lightly malted with well-balanced floral and citrus notes.

DAYS PALE ALE

Bold, balanced and vibrant, with tropical overtones and a
satisfyingly clean grapefruit finish

SEEDLIP

£7.00

Non-Alcoholic spirit made from ancient distillation
methods and natural botanicals.

GARDEN 108 SERVED WITH FEVER TREE GINGER ALE

A fresh, herbal blend of peas & traditional garden herbs
including rosemary, thyme & spearmint

SPICE 94 SERVED WITH FEVER TREE CLASSIC TONIC

A complex blend of aromatic Jamaican Allspice berry &
cardamom, with a bright citrus finish

GROVE 42 SERVED WITH FEVER TREE MEDITERRANEAN TONIC

A sophisticated, bright, citrus, blend of orange, lemon,
lemongrass & ginger with a dry finish

REAL KOMBUCHA

£5.75

DRY DRAGON

Made from Dragon Well green tea, from Longjing in China.
Citrusy & fresh with delicate notes of grapefruit & sweet lemons

ROYAL FLUSH

A fine Sparkling Tea made using first flush Darjeeling, the Queen
of Tea, fragrant and fresh on the nose with notes of stone fruits
and juicy blackcurrants.

GOURMET MENU £48.50

AMUSE BOUCHE

Clink Bakery bread, salted butter, salsa verde - £5.50

Milk, Eggs, Sulphites, Gluten (Wheat, Barley, Rye, Oats), Celery

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Roasted Jerusalem artichoke, hazelnut, parmesan, saffron (GF)

Milk, Nuts (hazelnut), Sulphites, Celery

Venison tartare, egg yolk emulsion, black sesame cracker, furikake

Sesame, Soy, Mollusc, Fish, Egg, Sulphites

Kohlrabi Waldorf, endive, nashi pear, walnut (VG) (GF)

Sulphites, Soy, Nuts (walnut), Celery, Mustard

Soup of the day, Clink Bakery bread, salted butter (V)

Milk, Sulphites, Gluten (wheat), Celery

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Szechuan duck breast, Castelfranco, salsify, macerated cherry

Sulphites, Milk, Gluten (wheat), Celery

Braised Ox cheek, pickled shallot, polenta crisp, Marmite rarebit

Sulphites, Milk, Gluten (wheat), Celery, Fish, Mustard

Pan-seared skate wing, avgolemono, cime de rapa, mussels (GF)

Celery, Egg, Fish, Mollusc, Crustacean, Milk

Roasted leek Alfredo, fregola, confit garlic, Aleppo (VG, V)

Gluten (wheat), Soy

SIDES ALL £6.50

Chunky chips* (GF)

Winter greens, preserved lemon

Bitter leaves, parmesan *Milk*

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Poached pear & ginger pudding, butterscotch, brandy snap (GF)

Soy, Sulphites

Bitter chocolate torte, amaretti, extra virgin olive oil, crème anglaise

Milk, Nuts (almond, hazelnut), Egg

Manchego, guanciale jam, onion seed crackers, caper berries

Milk, Sulphites, Gluten (wheat)

Selection of sorbets (VG) (GF)

PETIT FOUR

The students you see serving in our restaurants and preparing food in our kitchens are working towards gaining their City & Guilds qualifications in Food & Beverage Service, Professional Cookery, Barista Skills and Food Hygiene.

Thank you for choosing to dine in one of The Clink restaurants; in doing so you are providing our students valuable training and work experience. We hope you enjoy your meal.