LUNCH MENU

The prisoners you see serving in our restaurant and cooking in our kitchen are working towards gaining their accredited City & Guilds qualifications in Food & Beverage Service, Professional Cookery and Food Hygiene. Thank you for choosing to dine at one of the Clink restaurants; you are giving our students valuable experience and we hope you enjoy your meal.

Starters

Soup of the day, sourdough bread *V* 5.95
Preparing and cooking basic soups and stocks is a key skill for any chef. Unit 237 teaches our prisoners in training how to do this and encourages them to think about flavours and textures.

Rillette of confit duck, crispy skin crumb, rhubarb gel, thyme-pickled rhubarb 7.80
The students will learn how to prepare and cook poultry under units 223 and 230 for this dish.

Scorched mackerel, yoghurt and cucumber tartare sauce, shaved mooli 7.00
It's important for our students to learn how to roast, poach, smoke and grill fish and in this dish, there are lots of opportunities for them to practise their skills under units 220 and 227.

Tofu and paprika bonbons, pickled quail egg, pimento coulis, watercress *V* 6.80
This dish encourages our students to think about flavouring through herbs and spices as well as learning the best presentation of the dish on the plate.

Warm salad of asparagus, Jersey Royal potatoes, lemon coulis and charred spring onion *Ve* 7.50
In this dish, the students will work towards gaining their Level 1 qualification under units 226 and 233 which covers preparing and cooking vegetables and also unit 116 which is preparing salads.

Main courses

Assiette of chicken; poached supreme, roast leg, liver bonbon with charred radicchio, straw potato, malted jus 15.50
Learning how to de-bone a chicken and use all parts of the bird is taught under unit 223. Ordering this dish means you'll help the learners gain lots of skills like preparing the poultry, preparing the vegetables and finishing basic sauces.

Charred pork chop, courgette, sage and ricotta agnolotti, charcutiére sauce 16.00
This spring dish encourages the students to learn about cuts of a different animal and how to prepare and cook it under units 222 and 229. The charcutiére sauce is the perfect accompaniment and the students will learn how pair up the flavours under unit 236. Preparing and cooking the courgettes for this dish is taught under units 226 and 233.

Blackened darne of salmon, Jersey Royal potatoes, samphire, sprouting broccoli, spinach, roast red pepper coulis 16.50
Here's another opportunity for our students to cook fish; this time it's salmon and under units 220 and 227, they'll learn how to cook and prepare it alongside delicious seasonal vegetables.

Spiced chickpea ragu, celeriac crisps, cumin crème fraîche, caramelised white onion, caraway samosa *V* 14.50
This Indian-inspired dish works well to educate our students on vegetable-based ingredients which they will learn to prepare and cook under units 226 and 233.

Tarragon polenta gnocchi, watercress and almond pesto, broad beans, asparagus, fennel fricassee *Ve* 14.00

This dish gives the students an opportunity to learn about cooking for a vegan diet. They will learn skills which includes preparing different vegetables under unit 226 and cooking fresh pasta under unit 240.

Side orders

Triple-cooked chips with red wine and salt vinegar	4.50
Buttered spring greens	4.50
Rosemary-roasted Jersey Royal potatoes	4.50
Side salad	4.50

Dessert

By finishing your meal with one of our delicious hot or cold desserts, it will enable our students to practise their patisserie skills and learn how to plate up all of the sweet ingredients to serve a perfect pudding under unit 249.

Beetroot melba, almond milk ice cream, raspberry coulis, chilli-roasted beetroot, vanilla caramel *Ve* 6.80

Rhubarb and cardamom beignet, rhubarb curd, blackcurrant ice cream 6.80

Lemon verbena crème brûlée, fennel seed flapjack, dark chocolate shard 6.80

Selection of ice cream and sorbets 6.80

The prisoners learn about seasonal fruits, nuts and chocolate and put this knowledge into practise throughout the year as they make fresh ice cream daily while working towards unit 249 .

Local cheeseboard, fruit chutney, grapes, celery and biscuits 8.00

Having an understanding of local cheeses means our prisoners know how to put together a delicious cheese board. Preparing and cutting the different fruit and vegetables teaches them skills under unit 226.

Allergen information

Our kitchen uses a variety of ingredients, including nuts.
For all allergen information please ask your server.
V *– Vegetarian* ***Ve*** *– Vegan*

Whilst you may be familiar with recognising good service by leaving a tip, the unique position of our restaurants means this is not possible when dining at The Clink. Instead, we would ask you to consider contributing a similar sum to support us in our charitable work in changing attitudes, transforming lives and creating second chances by leaving a donation in the envelope provided.

APPROVED CENTRE

City & Guilds