

THE CLINK CHARITY

COLD DRINKS

Homemade Lemonade	£4.50
Homemade Ginger Beer	£4.50
Coca Cola/Diet Coke	£3.00
Fever Tree Tonics/Ginger Ale	£3.00
Still or Sparkling Water	£3.00

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

SPECIALITY TEAS

£3.25

English Breakfast
Earl Grey
Green Tea
Moroccan Mint
Fruit Burst
Victoria Rooibos Infusion

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,

* - Contains vegetable oil from genetically modified
soya

DRINKS MENU

NON ALCOHOLIC COCKTAILS

£5.25

STRAWBERRY AND LIME MOJITO

Our seasonal twist on the Mojito; fresh Strawberry
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.

RHUBARB ROSE

A delicate fragrant drink, combining flavours of rhubarb
and rosewater.

Sulphites

SEEDLIP 0.0 GIN

£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

A variety of sparkling non-alcoholic drinks made from
hand-picked tea from small gardens all around the world.

DRY DRAGON

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

ROYAL FLUSH

Made from delicate First Flush Darjeeling teas, from Northern
India. Fresh and bright with notes of rhubarb & gooseberry.

NIBBLES ALL £5.50

Clink Bakery breadbox, balsamic, rapeseed oil

Gluten, Egg, Sulphites, Milk, Sesame

Fish Croquettes, tandoori mayonnaise

Egg, Fish, Gluten, Celery

Olives (VG)

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Chicken terrine, carrot, cumin, star anise, salsa verde

Gluten, Mustard, Milk

Burrata, heirloom tomatoes, olive tapenade, sourdough, basil (V)

Sulphites, Mustard, Milk, Gluten

Torched mackerel, cucumber chutney, yoghurt, rocket, dill (GF) (V)

Fish, Mustard, Milk, sulphates

Soup of the Day, sourdough, whipped butter (V)

Celery, Gluten, Milk, Sesame

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Poached Loch Duart trout, watercress risotto, hazelnut pesto, mascarpone, nasturtium (GF)

Fish, Nuts, Milk

Maple glazed duck breast, sesame, pastilla, pak choi, baby turnip, black garlic

Milk, Celery

Rolled pork belly, pomme puree, braised gem lettuce, apricot, sage

Milk, Celery, sulphates

Roasted summer squash, rainbow chard, oat yoghurt, green lentil dhal, coriander (VG)

Celery

Maltagliati egg pasta, broad beans, cherry tomato, parmesan (V)

Gluten, Egg, Milk

SIDES ALL £4.50

Triple cooked chips*

Sweet potato fries

Heirloom tomato salad, basil, sourdough *Mustard, Sulphites*

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Strawberry pavlova, black pepper, tarragon, elderflower, strawberries (V) (GF)

Egg, Milk, Gluten, Celery

Chocolate delice, Kentish cherries, caramel gel, milk sorbet (V) (GF)

Egg, Milk, Gluten

Passionfruit posset, roasted pineapple, lemon verbena, granola (V)

Gluten, Milk

Crème caramel, espresso, coconut, vanilla, biscotti (Ve)

Nuts, Gluten

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.