

# 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

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

£7.25

#### CLEMENTINE & GINGER MOJITO

Our seasonal twist on the Mojito; fresh clementine  
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*

#### J SOUR

A smoky, spicy and malty base with zingy citrus.

*Eggs, Gluten (Wheat & Barley)*

### DAYS BREWING

£5.50

#### 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.

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

*Gluten, Egg, Sulphites, Milk, Sesame*

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Cured duck breast, baby beets, blood orange, sourdough - £9.50

*Sulphites, Gluten, Celery*

Hot smoked trout rillettes, crème fraiche, Granny Smith, rye crackers - £8.95

*Gluten, Fish, Milk, Sesame, Celery*

Confit leek & cheddar gougeres, pickled walnut, leek oil (V) - £8.25

*Milk, Egg, Nuts (walnut), Sulphites, Gluten*

Winter salad of pear, kale, radicchio & walnut, pomegranate molasses (GF) (VG) - £8.00

*Walnut, Sesame*

Soup of the Day, Clink Bakery bread, salted butter (V) - £7.75

*Celery, Gluten, Milk, Sesame, Sulphites*

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Pan-roasted cauliflower, pommes aligot, black garlic, hazelnut (V) - £17.25

*Gluten, Milk, Nuts (Hazelnut), Sulphites*

Hen of the woods, Jerusalem artichoke, Cavolo nero, truffle jus (GF) (VG) - £18.25

*Celery, Soya, Sulphites*

Braised venison ragu ravioli, butternut squash, parmesan - £18.75

*Gluten, Milk, Celery, Egg*

Grilled plaice, celeriac, sautéed brown shrimp & clams, sea vegetables (GF) - £22.50

*Fish, Crustacean, Milk, Celery, Sulphites*

Chicken breast, braised leg & enoki cigar, miso glazed carrots, chicken jus - £19.50

*Gluten, Celery, Sulphites, Soya*

**SIDES ALL £5.50**

Chunky chips\* (VG)

Winter greens, confit garlic butter (V) *Milk*

Pommes aligot *Milk*

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Malted pear fruit loaf, Sussex blue, celery (V) - £9.50

*Milk, Gluten, Sulphites, Celery*

Chocolate genoise, espresso mouse, olive oil ice cream, sea salt - £9.25

*Milk, Gluten, Egg*

Granny Smith frangipane tart, clotted cream, pecan brittle (V) - £9.25

*Gluten, Almond, Milk, Egg, Nuts (Pecan)*

Pear & ginger pudding, butterscotch, chocolate tuille (GF) (VG) - £8.50

*Soya, Sulphites*

Selection of sorbets (VG) (GF) - £8.25

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.