

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.

AMUSE BOUCHE

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

Sulphites, Gluten, Celery

Hot smoked trout rilletes, crème fraîche, Granny Smith, rye crackers

Gluten, Fish, Milk, Sesame, Celery

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

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

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

Walnut, Sesame

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

Celery, Gluten, Milk, Sesame, Sulphites

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

Gluten, Milk, Nuts (Hazelnut), Sulphites

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

Celery, Soya, Sulphites

Braised venison ragu ravioli, butternut squash, parmesan

Gluten, Milk, Celery, Egg

Grilled plaice, celeriac, sautéed brown shrimp, clams, sea vegetables (GF)

Fish, Crustacean, Milk, Celery, Sulphites

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

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)

Milk, Gluten, Sulphites, Celery

Chocolate genoise, espresso mouse, olive oil ice cream, sea salt

Milk, Gluten, Egg

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

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

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

Soya, Sulphites

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.