

# 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

#### SUMMER BERRIES MOJITO

Our seasonal twist on the Mojito; summer berries muddled with  
mint & lime 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*

### 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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Heritage tomatoes, Kombu dressing, Moscatel, coriander (VG) (GF)

*Sulphites, Soya*

Venison Carpaccio, sour cherry, hazelnut dukkah, dill emulsion (GF)

*Nuts (Hazelnut), Egg, Mustard, Sulphites, Sesame*

Sourdough crumpet, Miso butter, King crab, chervil

*Gluten, Soya, Milk, Crustacean, Egg, Mustard*

Roasted fennel, orange, Kalamata olives, Pecorino (GF)

*Milk, Sulphites*

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

*Celery, Gluten, Milk, Sesame, Sulphites*

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Pan-fried cauliflower, lemon, hazelnut Pangrattato, samphire

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

Sesame crumbed aubergine, Hibiscus onions, pomegranate, saffron courgette frites (VG)

*Sesame, Gluten, Sulphites, Mustard*

Pappardelle, pork, fennel & pistachio ragu, Stracciatella

*Gluten, Egg, Nuts (Pistachio), Milk*

Seared Bavette Steak, wild mushroom XO, fine beans, chargrilled Roscoff (GF)

*Crustacean, Soya, Mollusc, Milk, Sulphites, Celery*

Pan-roasted pollack, grilled courgette, Langoustine bisque, Agretti (GF)

*Fish, Milk, Crustacean, Celery, Sulphites*

**SIDES ALL £5.50**

Chunky chips\*

Courgette frites, saffron aioli

Fine beans, XO butter *Crustacean, Milk*

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English strawberry tart, tonka creme patisserie, kaffir lime

*Gluten, Egg, Milk*

Torched meringue, roasted plums, almond brittle, blackcurrant (VG) (GF)

*Nuts (Almond), Sulphites*

Chocolate génoise, blackberry, muscavado semi-fredo

*Milk, Egg, Gluten*

Taleggio, ginger fruit loaf, Granny Smith, pickled walnut, brown butter

*Gluten, Milk, Sulphites, Nuts (Walnuts), Celery*

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.