

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.

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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Rosemary & fennel porchetta, burnt apple puree

Celery, Milk, Sulphites

Roast sirloin of beef, Yorkshire pudding, horseradish

Milk, Celery, Gluten, Mustard, Egg, Sulphites

Lemon & garlic roasted chicken, creamed leeks

Milk, Celery, Sulphites

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

Fish, Milk, Crustacean, Celery, Sulphites

Stuffed hispi, wild mushroom, lemon pangrattato (VG)

Gluten, Sulphites

All roasts come with roast potatoes, seasonal vegetables & gravy

SIDES ALL £5.50

Rosemary & garlic roast potatoes*

Creamed leek *Milk, Sulphites*

Cauliflower & broccoli gratin *Gluten, Milk, Mustard*

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English strawberry tart, tonka creme patisserie, kaffir lime

Gluten, Egg, Milk

Roasted plum & blackberry crumble, creme anglais (VG) (GF)

Soya

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)

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.