

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

£7.50

BLOOD ORANGE MOJITO

Our seasonal twist on the Mojito; blood orange muddled with
lime topped up with Mediterranean tonic.

ELDERFLOWER AND CUCUMBER SPRITZ

Refreshing tonic with hints of elderflower,
garnished with fresh citrus fruit, cucumber and apple.

BLACKBERRY GROVE

Our Autumnal Blackberry & lavender syrup, topped with Grove
42 & Mediterranean tonic. A refreshing twist on the Bramble
classic.

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 drink, made using first flush Darjeeling tea, 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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Charred leeks, stracciatella, rayu, fried shallots (V)

Milk, Sulphites, Gluten

Roasted pumpkin tartlet, pine nuts, confit onion, preserved lemon (VG)

Sulphites, Nuts (Pine Nuts), Gluten

Soft shell crab, Pico de gallo, coriander emulsion, ancho chilli (GF)

Crustaceans, Sulphites, Eggs, Mustard

Roast crispy duck, edamame, pickled kohlrabi, damson

Soya, Sulphites, Molluscs, Sesame, Celery, Gluten

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

Celery, Gluten, Milk, Sesame, Sulphites

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Lemon & tarragon porchetta, salsa verde (GF)

Celery, Sulphites

Roast sirloin of beef, Yorkshire pudding, horseradish

Milk, Celery, Gluten, Mustard, Egg, Sulphites

Pan-roasted chicken, fennel, black garlic (GF)

Celery, Sulphites

Pan roasted monkfish, fried chickpeas, Malabar curry sauce, clams (GF)

Fish, Molluscs, Crustaceans, Milk, Celery

Stuffed hispi, wild mushroom, lemon pangrattato (VG)

Gluten, Sulphites

All roasts come with roast potatoes, seasonal vegetables & gravy

SIDES ALL £6.50

Rosemary & garlic roast potatoes*

Rainbow chard, confit garlic, lemon *Milk*

Cauliflower cheese *Gluten, Milk, Mustard*

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Caramelised white chocolate semi-freddo, poached pear caramel, yoghurt tuille (GF)

Milk, Eggs

Black sesame tart, chocolate cremeux, Brazil nut, feuilletine (VG)

Gluten, Sesame, Soya, Nuts (Brazil)

Pear & blackberry crumble, crème anglaise

Gluten, Milk

Kataifi, feta, sweet Palermo romesco, almond

Gluten, Milk, Nuts (Almond), Sulphites, Soya

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.