

SET MENU £35.50

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 student's valuable training and work experience. We hope you enjoy your meal.

For more information about The Clink's work, 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)



: [The Clink Restaurant, London](https://www.opentable.com/TheClinkRestaurant)

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,

* - Contains vegetable oil from genetically modified soya

STARTERS

Duck rillettes, damson chutney, watercress, sourdough
Milk, Gluten, Sulphites, Celery

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Soup of the Day, Clink Bakery bread, salted butter (V)
Celery, Gluten, Milk, Sesame, Sulphites

MAINS

Roast Turkey, chestnut stuffing, cranberry sauce
Gluten, Celery, Milk, Sulphites

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Wild mushroom stuffed hispi cabbage, lemon pangratatto (VG)
Gluten, Celery

DESSERTS

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

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Selection of sorbets (VG) (GF)