

# GOURMET DINNER MENU

**Four courses 39.95**

## Amuse bouche and a mocktail

### Starters

Soup of the day, sourdough bread *V*

Rillettes of confit duck, crispy skin crumb, rhubarb gel, thyme-pickled rhubarb

Tofu and paprika bonbons, pickled quail egg, pimento coulis, watercress *V*

Warm salad of asparagus, Jersey royal potato, lemon coulis and charred spring onion *Ve*

### Main courses

Assiette of chicken; poached supreme, roast leg, liver bonbon with charred radicchio, straw potato, malted jus

Blackened darne of salmon, Jersey royal potatoes, samphire, sprouting broccoli and spinach, roast red pepper coulis

Spiced chickpea ragu, celeriac crisps, cumin crème fraîche, caramelised white onion, caraway samosa *V*

Tarragon polenta gnocchi, watercress and almond pesto, broad beans, asparagus, fennel fricassee *Ve*

### Desserts

Beetroot melba; almond milk ice cream, raspberry coulis, chilli-roasted beetroot, vanilla caramel *Ve*

Rhubarb and cardamom beignet, rhubarb curd, blackcurrant ice cream

Lemon verbena crème brûlée, fennel seed flapjack, dark chocolate shard

Selection of ice cream and sorbets

Local cheeseboard, fruit chutney, grapes, celery and biscuits

Coffee and petit fours

### Allergen information

Our kitchen uses a variety of ingredients, including nuts.

For all allergen information please ask your server.

*V – Vegetarian Ve – Vegan*

Whilst you may be familiar with recognising good service by leaving a tip, the unique position of our restaurants means this is not possible when dining at The Clink. Instead, we would ask you to consider contributing a similar sum to support us in our charitable work in changing attitudes, transforming lives and creating second chances by leaving a donation in the envelope provided.

## BEVERAGES

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**Mocktail of the Day**

Freshly created, please ask your server 4.25  
for today's non-alcoholic cocktail

**Chilled Beverages**

	Small	Large
Still or sparkling water		3.50

**Luscombe Organic Drinks**

Wild Elderflower Bubbly	3.95	7.50
Damascene Rose Bubbly	3.95	7.50
Sicilian Lemonade	3.95	
Lime Crush	3.95	
Raspberry Crush	3.95	
Cranberry Crush	3.95	
Hot Ginger Beer	3.95	
Sparkling Passionfruit Water	3.95	
Orange juice	3.95	
Coca-Cola (Original or Diet)	2.95	
Iced tea	2.50	
Tonic water	2.50	

**Hot Beverages**

Pot of Twinings speciality tea for one	2.75
<i>Please ask your server for available options</i>	
Pot of Twinings breakfast tea for one	2.50
Filter coffee	2.50
Cafe latte	3.25
Cappuccino	2.50
Espresso	2.25
Double espresso	2.75
Espresso macchiato	2.50
Americano	2.50
Flat white	2.95
Hot chocolate	3.25
Add a syrup shot	70p

Decaffeinated coffee is available upon request.  
All our coffee is certified as Fairtrade.

## GIFTS AND SOUVENIRS

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<b>Clink Pencil</b>	1.00
<b>Clink Pen</b>	3.00
A stylish ballpoint pen	
<b>Clink Tea Towel</b>	5.00
A blue and white double striped woven tea towel	
<b>Clink Bag for Life</b>	5.00
A handy sized Clink hessian bag	
<b>Clink Poetry Booklet</b>	5.00
A selection of poems from serving prisoners	
<b>Yearbook</b>	5.00
<b>Kilner Jar Condiments and Preserves</b>	6.00
Choose from a selection of homemade seasonal condiments and preserves	
<b>Clink Mug</b>	11.00
A large ceramic mug with The Clink logo and restaurant location	
<b>Clink Apron</b>	12.00
A black apron with an embroidered Clink logo and restaurant location	
<b>The Clink Cookbooks</b>	1 book for 10.00
<i>Canape, Quick &amp; Easy, Desserts and Vegetables</i> : full of recipes created for	2 books for 20.00
home cooks from The Clink Charity's trustees, staff, chef ambassadors and	3 books for 25.00
well-known industry supporters.	

**Gift Vouchers**

**Looking for a gift for someone who has everything? Give them an experience to remember that can help transform lives. Available in £10 and £20 denominations**

*By purchasing these items you are helping our students train towards unit 273 which covers the promotion of additional services or products.*