

BEVERAGES

All beverages and food service support mandatory units 101, 104, 201 and 204 which cover health & safety, teamwork and customer service.

Mocktail of the Day

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

Chilled Beverages

Preparing and serving these drinks falls under units 205 and 211 where prisoners learn to serve soft drinks and cleaning the bar as well as handling payments.

Still or sparkling water 3.50

Twinings Cold Infuse

Serves 2-3

Blueberry, Apple & Blackcurrant 6.50

Watermelon, Strawberry & Mint

Passionfruit, Mango & Blood Orange

Luscombe Organic Drinks

	Small	Large
Damascene Rose Bubbly		7.50
Wild Elderflower Bubbly	3.95	7.50
Sicilian Lemonade	3.95	
Lime Crush	3.95	
Raspberry Crush	3.95	
Cranberry Crush	3.95	
Rhubarb Crush	3.95	
Hot Ginger Beer	3.95	
Orange juice	3.95	
Coca-Cola (Original or Diet)	2.95	
Tonic water	2.50	

Hot Beverages

Preparing these drinks falls under units 205, 211 and 218 where the students learn barista skills and how to serve hot drinks.

Pot of Twinings speciality tea for one 2.75

Please ask your server for available options

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

If you would like to keep in touch with us and find out more about the work we do, please sign up to our newsletter at www.theclinkcharity.org

BREAKFAST

Vegetarian and vegan options available on request

Smoked Scottish Salmon and Scrambled Eggs 8.95

Served with either brown or white toast

This dish falls under unit 220 where students learn to prepare and slice smoked salmon.

Small English Breakfast 6.95

Sausage or bacon, baked beans, egg, mushrooms and 2 slices of toast

Choose tea or filter coffee

Full English Breakfast 8.95

Bacon, sausage, black pudding, saute potatoes, 2 eggs, grilled tomato, mushrooms, baked beans and 2 slices of toast. Choose tea or filter coffee

A choice of fried, scrambled or poached eggs is available.

This dish falls under units 226 and 233 by learning how to prepare and cook vegetables.

Eggs Benedict **One muffin** 7.95

English muffin topped with ham, poached egg

Two muffins 8.95

and hollandaise sauce

Preparing this classic dish supports unit 236 where students learn about preparing sauces.

Toast

Per slice including butter 1.00

With preserve 1.25

GIFTS AND SOUVENIRS

Clink Pencil 1.00

Clink Pen 3.00

A stylish ballpoint pen

Clink Tea Towel 5.00

A blue and white double striped woven tea towel

Clink Bag for Life 5.00

A handy sized Clink hessian bag

Clink Poetry Booklet 5.00

A selection of poems from serving prisoners

Yearbook 5.00

Kilner Jar Condiments and Preserves 6.00

Choose from a selection of homemade seasonal condiments and preserves

Clink Mug 11.00

A large ceramic mug with The Clink logo and restaurant location

Clink Apron 12.00

A black apron with an embroidered Clink logo and restaurant location

The Clink Cookbooks 1 book for 10.00

Canape, Quick & Easy, Desserts and Vegetables: full of recipes created for home cooks from The Clink Charity's trustees, staff, chef ambassadors and well-known industry supporters. 3 books for 25.00

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.

LUNCH MENU

The prisoners you see serving in our restaurant and cooking in our kitchen are working towards gaining their accredited City & Guilds qualifications in Food & Beverage Service, Professional Cookery and Food Hygiene. Thank you for choosing to dine at one of the Clink restaurants; you are giving our students valuable experience and we hope you enjoy your meal.

Starters

Soup of the day, sourdough bread V 6.00

Preparing and cooking basic soups and stocks is a key skill for any chef. Unit 237 teaches our prisoners in training how to do this and encourages them to think about flavours and textures.

Smoked haddock scotch egg, curried mayonnaise 7.50

It's important for our students to learn how to roast, poach, smoke and grill fish and in this dish, there are lots of opportunities for them to practise their skills under units 220 and 227.

Pickled oyster mushroom salad, globe artichoke, confit cherry tomatoes, spring onion dressing Ve 7.00

In this dish, the students will work towards gaining their Level 1 qualification under units 226 and 233 which covers preparing and cooking vegetables.

Rabbit and pistachio terrine, lemon piccalilli, mustard crostini 7.50

This spring dish encourages the students to learn about cuts of a different animal and how to prepare and cook it under units 222 and 229.

Chilled gazpacho, salmon rilette, red pepper tuile 7.80

This is another opportunity for our students to learn how to create soups and stocks under unit 237.

Main courses

Fillet of pork, udon noodles, greens and Asian-spiced broth 17.00

Here's another opportunity for our students to work with different cuts of meat under units 222 and 229 on this Asian-inspired dish.

Pan-seared breast of chicken, pommes anna, glazed carrots, peas, tarragon reduction 16.00

Learning how to de-bone a chicken and use all parts of the bird is taught under unit 223. Ordering this dish means you'll help the learners learn lots of skills including preparing the poultry, preparing the vegetables and finishing basic sauces.

Rolled sirloin of beef, blue cheese dauphinoise, seasonal greens, roast shallots 22.00

This dish teaches the students how to work with beef and how to prepare and cook it under units 222 and 229.

Poached supreme of cod, herb fettuccine, heritage tomato and basil broth 16.00

In this dish, there are lots of opportunities for the student to practise their skills by preparing and cooking fish under units 220 and 227.

Beetroot and roast garlic tarte tatin, toasted goats' cheese, glazed walnuts, wild garlic dressing V 15.00

In this dish, the students will continue working towards their Level 1 qualification under units 226 and 233 which covers preparing and cooking vegetables.

Chickpea, courgette and bulgur wheat ratatouille, falafel and vegetable crisps Ve 14.50

This is a great opportunity to work on a dish that is designed to suit a vegan diet. Our students must learn about alternative dietary requirements and the importance of creating a menu that features something for everyone.

Side orders

Triple-cooked chips in red wine and salt vinegar 4.95

Buttered spring greens 4.95

Side salad 4.95

Dessert

By finishing your meal with one of our delicious hot or cold desserts, it will enable our students to practise their patisserie skills and learn how to plate up all of the sweet ingredients to serve a perfect pudding under unit 249.

Raspberry and elderflower panna cotta, raspberry gel, vanilla tuile 7.00

White chocolate pot, citrus bubbles, lemon polenta cookies 7.00

Eton mess; coconut cream, strawberry and aqua fava meringues Ve 7.00

Selection of ice cream and sorbets 7.00

The prisoners learn about seasonal fruits, nuts and chocolate and put this knowledge into practise throughout the year as they make fresh ice cream daily while working towards unit 249.

Local cheeseboard, fruit chutney, grapes, celery and biscuits 8.00

Having an understanding of local cheeses means our prisoners know how to put together a delicious cheese board. Preparing and cutting the different fruit and vegetables teaches them skills under unit 226.

Allergen information

Our kitchen uses a variety of ingredients, including nuts.

For all allergen information please ask your server.

V – Vegetarian Ve – Vegan

A voluntary 12.5% donation will be added to your bill in place of a service charge to support the work of the charity.

APPROVED
CENTRE

City
Guilds