

THE
CLINK
RESTAURANT
HMP CARDIFF

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 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, (VE) – Vegan,

* - Contains vegetable oil from genetically modified soya

STARTERS

SOUP OF THE DAY (V) Freshly baked bread <i>Gluten, Milk</i>	£6.25
CURED SEA TROUT Beluga lentil & beetroot salad, lemon & dill dressing <i>Fish, , Mustard & Sulphites</i>	£8.25
CHICKEN LIVER PÂTÉ Confit onion brioche, pickled blackberries <i>Milk, Gluten (Wheat), Sulphites, Egg</i>	£8.50
WILD MUSHROOM TARTAR (VG) Tarragon cream, truffle tuille <i>Gluten (Wheat), Soya</i>	£6.95
GOATS CHEESE & WALNUT CROQUETTE (V) Roasted shallots, Balsamic reduction <i>Gluten (Wheat), Sulphites, Milk, , Eggs, Nuts, Celery</i>	£7.95

MAINS

VENISON & OYSTER MUSHROOM PIE Pomme puree, sautéed kale, artichoke crisps <i>Gluten (Wheat), Milk, Sulphites, Mustard</i>	£19.50
HARISSA SPICED CAULIFLOWER (VG) Spinach & almond beignets, golden raisin puree <i>Sulphites, Nuts, Soya, Sesame</i>	£14.50
CORN-FED CHICKEN Roasted breast, Confit leg & Savoy cabbage roulade, Roasted roots, Pancetta crisp <i>Milk</i>	£17.50
PAN FRIED SEA BASS Lime pickle potatoes, braised chard, tamarind oil <i>Sulphites, Fish, Mustard, Milk</i>	£19.50
PORK TENDERLOIN Kohlrabi rosti, celeriac puree, roasted quince <i>Milk</i>	£19.50
AUTUMN SQUASH GNOCCHI (V) Buttered spinach, parmesan, sage crisps <i>Gluten (Wheat), Milk, Egg</i>	£15.00

SIDES ALL £5.25

Chunky Chips
Buttered Autumnal Vegetables *Milk*

DESSERTS

POACHED PEAR Chocolate & hazelnut frangipane, dark chocolate sorbet <i>Nuts (Pistachios), Milk, Eggs</i>	£7.50
BLACKBERRY FOOL Caramelised apples, lemon shortbread <i>Milk, Gluten (Wheat), Egg</i>	£7.50
ORANGE & CARDAMOM SPONGE (VG) Orange curd, oat milk ice cream <i>Gluten (Wheat), Soya</i>	£7.50
CORNISH YARG Malted fruit loaf, honey, thyme <i>Gluten (Wheat), Milk, Egg</i>	£8.50
HOMEMADE ICE CREAMS AND SORBETS <i>Eggs, Milk, Soya</i>	£5.95

THE CLINK RESTAURANT

HMP CARDIFF

COLD DRINKS

Homemade Lemonade	£4.50
Homemade Ginger Beer	£4.50
Coca Cola/Diet Coke	£3.25
Fever Tree Tonics/Ginger Ale	£2.75
Still or Sparkling Water	£3.50

HOT DRINKS

Latte	£3.50
Cappuccino	£3.25
Espresso	£2.75
Double Espresso	£3.25
Espresso Macchiato	£3.00
Americano	£3.25
Flat White	£3.50
Mocha	£3.75
Hot Chocolate	£3.50
Add Syrup shot	£0.75
(Caramel/sugar free Vanilla/Hazelnut)	

**Decaffeinated or Milk alternatives available on request*

WORKER BEE SPECIALITY TEAS

£3.25

English Breakfast
Earl Grey
Green Tea
Moroccan Mint
Fruit Burst

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DRINKS MENU

NON ALCOHOLIC COCKTAILS

£7.25

HURRICANE

Passionfruit & spiced orange blended with our homemade faux rum

Longbottom Virgin Mary

Spiced Tomato juice with a dash of hot sauce & Vegan Worcester *celery*

AUTUMN CRUMBLE

Dry Dragon kombucha and Seedlip spice 94, infused with grenadine & vanilla

SPICED BERRY ICED TEA

An infusion of fruit tea with cherry, cinnamon & spiced pumpkin

APPLE & ROSEMARY SOUR

Seedlip Garden 108 combined with cloudy apple, rosemary & AquaFaba

SEEDLIP

£7.00

Non-Alcoholic spirit made from ancient distillation methods and natural botanicals.

GARDEN 108 SERVED WITH FEVER TREE CLASSIC TONIC

A fresh, herbal blend of peas & traditional garden herbs including rosemary, thyme & spearmint

SPICE 94 SERVED WITH FEVER TREE GINGER ALE

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

A variety of sparkling non-alcoholic drinks made from hand-picked tea from small gardens all around the world.

DRY DRAGON

Made from Dragon Well green tea, from Longjing in China. Citrusy & fresh with delicate notes of grapefruit & sweet lemons

ROYAL FLUSH

Made from delicate First Flush Darjeeling teas, from Northern India. Fresh and Bright with notes of rhubarb & gooseberry.