

THE
CLINK
RESTAURANT
HMP CARDIFF

GOURMET EVENING MENU
£42.95 PER PERSON

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.

 : @ [TheClinkRestaurant](https://www.instagram.com/TheClinkRestaurant)

 : @ [TheClinkCharity](https://twitter.com/TheClinkCharity)

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 : [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

AMUSE BOUCHE

STARTERS

SOUP OF THE DAY (v)

Freshly baked bread

Gluten, Milk

CURED SEA TROUT

Beluga lentil & beetroot salad, lemon & dill dressing

Fish, , Mustard & Sulphites

CHICKEN LIVER PÂTÉ

Confit onion brioche, pickled blackberries

Milk, Gluten (Wheat), Sulphites, Egg

WILD MUSHROOM TARTAR (VG)

Tarragon cream, truffle tuille

Gluten (Wheat), Soya

GOATS CHEESE & WALNUT CROQUETTE (v)

Roasted shallots, Balsamic reduction

Gluten (Wheat), Sulphites, Milk, , Eggs, Nuts, Celery

MAINS

CORN-FED CHICKEN

Roasted breast, Confit leg & Savoy cabbage roulade, Roasted roots, Pancetta crisp

Milk

PAN FRIED SEA BASS

Lime pickle potatoes, braised chard, tamarind oil

Sulphites, Fish, Mustard, Milk

PORK TENDERLOIN

Kohlrabi rosti, celeriac puree, roasted quince

Milk

HARISSA SPICED CAULIFLOWER (VG)

Spinach & almond beignets, golden raisin puree

Sulphites, Nuts, Soya, Sesame

AUTUMN SQUASH GNOCCHI (v)

Buttered spinach, parmesan, sage crisps

Gluten (Wheat), Milk, Egg

SIDES ALL £5.25

Chunky Chips*

Buttered Autumnal Vegetables *Milk*

DESSERTS

POACHED PEAR

Chocolate & hazelnut frangipane, dark chocolate sorbet

Nuts (Pistachios), Milk, Eggs

BLACKBERRY FOOL

Caramelised apples, lemon shortbread

Milk, Gluten (Wheat), Egg

ORANGE & CARDAMOM SPONGE (VG)

Orange curd, oat milk ice cream

Gluten (Wheat), Soya

CORNISH YARG

Malted fruit loaf, honey, thyme

Gluten (Wheat), Milk, Egg

HOMEMADE ICE CREAMS AND SORBETS

Eggs, Milk, Soya

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.