

## ALLERGEN INFORMATION

This guide is provided to enable you to make your own decision on menu choice. Always check the Allergen Guide to identify suitable dishes. The information is based on recipe information and supplier specifications and is subject to change, so please check the guide each time you visit.

Most of our dishes can be adapted to exclude a particular allergen. Please inform the waiting staff of your allergies.

Where Sulphites are listed, these occurs in Sauces made with Wine

## CROSS CONTAMINATION:

Within our kitchens we handle food products containing peanuts, tree nuts, sesame, fish, egg, molluscs, crustaceans, milk, cereals containing gluten, celery, soya, mustard, sulphites, lupin and derivatives of these allergens. It is impossible to fully guarantee separation of these allergens at all times from other ingredients in storage, preparation or cooking. All dishes are prepared in areas where allergens are present therefore there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen at any point in time, leading to cross contamination.

Cooking equipment (e.g. fryers, grills etc) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil.

If you are concerned about allergen cross contamination, please inform the staff.

As a rule, once we are aware of a customer's allergies, we are vigilant about ensuring no cross contamination at time of cooking.

As part of the new legislation on The Provision of Food Information to Consumers, Regulation EU 1169/2011, we will only highlight allergenic ingredients if they are intentionally added to a product.

IDENTIFIED ALLERGENS			
Cereals Gluten	Celery	Nuts	Lupin
Crustaceans	Mustard	Soya Bean	Molluscs
Fish	Sesame	Lactose (Milk, Cream and by products)	Mushrooms
Egg	Sulphites	Dairy (Butter)	

Dish	Allergens	Dish	Allergens	Dish	Allergens
<b>Starters</b>					
Canapes Stilton Biscuits Tempura Haddock	Dairy, Gluten, Sesame Fish, Gluten	Duck Egg	Gluten Eggs	Scallops	Molluscs Gluten Dairy
Crab	Crustaceans Dairy Lactose	Striped Omelette	Eggs Dairy Lactose Mushrooms	Yorkies	Gluten Dairy
<b>Mains</b>					
Fillets of Fish	Fish Crustaceans Molluscs Gluten Dairy	Suckling Pig	Dairy Gluten	Sirloin Steak	Dairy Sulfites
Venison	Gluten Dairy Lactose Sulfites Mushrooms	Croustade of Sweet Potato	Gluten Dairy Nuts	Tempura Vegetables	Gluten Dairy Lactose Sulfites Mushrooms
<b>Desserts</b>					
Quartern	Lactose Gluten Dairy Nuts Egg	Chocolate and Orange	Lactose Gluten Dairy	Autumn Shambles	Gluten Dairy Nuts Egg
Sorbets	Dairy Gluten (Brandy Snap) Egg White	Banana & Peanut	Nuts Dairy	Rhubarb & Lemon Curd	Dairy Gluten Eggs
Chocolate & Orange	Lactose	Cheese	Gluten in Biscuits	Petit Fours Chocolate Truffles Biscotti	Gluten Gluten, Eggs, Nuts