

Allergens

Staff will select, on request, dishes prepared with ingredients not containing specified allergens and will not intentionally add any of the specified allergens to those dishes

We kindly request customers to note that:

Staff are trained to follow best practice procedures in our kitchens and take steps to minimise the risks of foods coming into contact with other food products, including allergens. However, due to the presence of ingredients that contain allergens that are routinely used in our kitchens and that normal operations may involve shared cooking and preparation areas, we can never guarantee that a dish is completely free from any allergens/specific ingredients. The allergen information given is based on the information provided by our suppliers. A field that contains an “M” value in the allergen report is due to incomplete supplier product traceability.

The selected dishes will therefore be prepared as requested using ingredients that do not contain specific food allergens/ingredients following best practice procedures; however we are unable to declare these dishes to be “free” from specific food allergens/ingredients. We advise that you speak to a member of our staff if you or a member of your group has a food allergy, intolerance, sensitivity or coeliac disease.