

# Food policy and allergies statement

Please clearly advise your server if you have special dietary requirements. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free.

- If you have a question or a food allergy or intolerance, please let us know before placing your order.
- A list of food allergens is shown below for your assistance.
- A key is also provided below for your assistance.
- All our food is either prepared or cooked in the kitchen where cross contamination can occur.
- Some of our cooking methods could affect ingredients or produce cross contamination.
- Some of our menu descriptions may not include all ingredients.
- Allergen information is available upon request. If not we will advise you accordingly.
- Dishes containing fish and crustacea may contain small bones and shells.

## Helpful key:

vg=vegan gl=gluten free nt=contains nuts ^=contains alcohol v=vegetarian pe=pescatarian.

## List of allergens

The 14 allergens as listed in Annex II of the EU Food Information for Consumers Regulation No.1169/2011 and Commission Delegated Regulation (EU) No. 78/2014 amending Annex II to Regulation (EU) No 1169/2011.

1. Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats,
2. Crustaceans as for example prawns, crabs, lobster, crayfish
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk (including lactose)
8. Nuts, namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia (or Queensland) nuts
9. Celery (including celeriac)
10. Mustard
11. Sesame
12. Sulphur dioxide/sulphites, where added and at a level above 10mg/kg or 10mg/L in the finished product. This can be used as a preservative in dried fruit
13. Lupin, which includes lupin seeds and flour and can be found in types of bread, pastries and pasta
14. Molluscs like, mussels, whelks, oysters, snails and squid