

Allergen Information

For those who have an allergic reaction to specific ingredients in food, even a trace of it being present can be extremely dangerous. A European Directive has identified fourteen allergens that must be identified in every dish. Please ask a member of staff for the full breakdown of our menu, highlighting each allergen as it occurs in our recipes.

Many of the fourteen allergens are present in our kitchens in some items, and in the normal operation of our business we cannot guarantee product separation and no cross-contamination of traces of these allergens. There is a risk that items in your dish may have accidentally come into contact with an allergen at any point in time. Please inform us if you have a food allergy. We will assist you with making your menu choice, and will take all reasonable steps to minimise the risk of cross-contamination during the preparation of your meal.

The allergens identified here are based on ingredients from our approved suppliers. From time-to-time we may have to temporarily substitute a product from a different source and the ingredients may differ slightly – if you have any concerns please ask your server to check with our chefs.

It is also the customer's responsibility to inform the staff of any Allergen's.