



We understand that food allergies and intolerances may present a serious health problem to some of our customers.

Our menu dishes are prepared in environments that are not free from nuts, seeds, soya, gluten, eggs and dairy. We produce food in our kitchens where allergens are handled by our staff, and where equipment and utensils are used for multiple menu items, including those containing allergens. Although your meal is prepared with care, we cannot guarantee it will be allergen free.

Our hygiene practices are designed to reduce the risk of allergen contamination and our food & beverage teams receive training to help ensure these standards are met.

Guests with severe allergies must assess their own level of risk, and consume any food at their own risk.

If you have any concerns about the presence of allergens in any of our dishes please do not hesitate to ask a member of our catering team who will be happy to assist you with your enquiry.

A copy of our allergen folder is available.

Hopefully this information will help you to be more informed in your food and drink selection.