



Allergens List

1. GLUTEN: Appears only in our bread and flour based desserts. We do not thicken with flour. It also appears in a dough form on salt baked vegetables during the cooking process.
2. CRUSTACEANS: We regularly use a variety of crustaceans including crab, winkles, prawns, langoustine in whole and power form. Omission or substitution is not a problem.
3. EGGS: Are used in entire form in some dishes and maybe substituted with ease. They are present in many pastry preparations but may easily be substituted.
4. FISH: is the main protein in many dishes. The only option is to avoid these dishes.
5. PEANUTS: N/A
6. SOYBEANS: N/A
7. MILK: Is used in some dishes in the preparation stage of various elements. Substitution is easy.
8. NUTS: Are used in the kitchen. Trace elements may occur in everything. But substitution is easy.
9. CELERY: Appears in all stocks, therefore sauces, and as a micro herb.
10. MUSTARD: N/A
11. SESAME SEEDS: N/A
12. SULPHUR DIOXIDE: Sulphur dioxide and sulphites (E220-E228) are generally used for their preservative effects in wine.
13. LUPIN: N/A
14. MOLLUSCS: May occasionally be the main protein or an element of some dishes. Substitution is easy.

The kitchen team and waiting staff are always on hand to discuss substitutions and options available to you.