



INDIVIDUAL INNS

CONCERNED ABOUT ALLERGENS?

When you dine with us, we will be able to provide you with an allergy guide which will enable you to make your own decision on menu choice. We cannot recommend or tell you what is suitable for you to eat. The descriptions on our menus do not include all ingredients or allergens – always check this allergen guide to identify suitable dishes.

The information in our allergen guide is based on recipe information and supplier specifications. Please be aware that this allergen information is subject to change so make sure that you check it each time you visit and inform a team member of your allergy dietary requirements every time you dine with us (before you place your order), even if you have eaten the dish before. Items that are added as a self selection, choice or trade-up must be reviewed and added to the main dish information.

We review and republish the allergen data regularly but the circumstances in which a product is made, packaged, stored and distributed may change without our knowledge.

Cross-contamination

All dishes are prepared in areas where allergens are present therefore there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil.

Please call the pub direct and ask to speak to a member of the management team if you have any questions or concerns regarding allergens.