

Allergen Tracking

Updated: 23/01/2026

Approved by: Mark Bellamy

What to do

List all menu items record against each any allergen.

Menu item	Cereals Containing Gluten	Peanuts	Nuts	Milk	Soya	Mustard	Lupin	Eggs	Fish	Crustaceans	Molluscs	Sesame seeds	Celery	Sulphur Dioxide	Notes
SUNDAY – FEBRUARY to MAY 2026															
BAR SNACKS															
Mixed Olives (VE)															
Mixed Nuts (VE)															
Pork Scratchings															
TEAR AND SHARE															
Bread (V), Chimichurri dip															
Baked Camembert (V)														R	R - Chutney
STARTERS															
Salt and Pepper Squid															
Soup of the Day, Sourdough toast	R				M								M		Allergens Depend on Soup – SPEAK TO CHEFS R - Sourdough
Halloumi Fries (V)													M		
Spiced Corn Ribs (VE)															
Ranch Dip															
Buffalo Dip															
Scampi & Whitebait															
Chicken Liver Parfait			M												
Chaat Masala Hummus (VE)	M	M				M								M	

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SUNDAY – FEBRUARY to MAY 2026															
MAINS															
Beer Battered Fish and Chips								R						R	R – Tartar Sauce
Tudor Burger						R		R							R – House Burger Sauce Can Be Gluten Free
ADD Cheese															
ADD Bacon															
Vegan Burger (VE)															
Garlic & Black Peppercorn Sausages															
ROASTS – SEE ROAST SAUCES ON NEXT PAGE															
Roast Beef	R			R				R					R	R	R – Yorkie (G, M, E) R – Gravy (C, SD)
Roast Pork Belly	R			R				R					R		
Guest Roast – Lamb	R			R				R					R	R	
Guest Roast – Chicken	R			R				R					R	R	
Guest Roast – Honey & Mustard Gammon	R			R				R					R	R	
Nut Roast (V)	R			R				R					R		R – Yorkie (G, M, E) – THIS WILL MAKE IT VEGAN R – Vegan Gravy (C)

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SUNDAY – FEBRUARY to MAY 2026															
SIDES															
Duck Fat Roast Potatoes															
Cauliflower Cheese															
Seasonal Vegetables															
Yorkshire Pudding															
Gravy															
Fries															
DESSERTS															
Sticky Toffee Pudding															
Triple Chocolate Brownie															
Homemade Cheesecake															Allergens Depend on Cheesecake – SPEAK TO CHEFS
Apple & Berry Crumble Tart															
Sorbets, <i>berries</i>				M				M							
Vegan Vanilla		M	M	M				M							
Chocolate Ice Cream															
Vanilla Ice Cream															
Strawberry Ice Cream															
ROAST SAUCES															
Mint Sauce															
Mustard															
Horseradish															
Piccalilli															
Apple Sauce															

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