

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
MOTHER'S DAY 2026															
BAR SNACKS															
Mixed Olives (VE)															
Mixed Nuts (VE)															
Pork Scratchings															
STARTERS															
Salt and Pepper Squid															
Soup of the Day (VE)	R				M								M		Allergens Depend on Soup – SPEAK TO CHEFS R - Sourdough
Smoked Salmon & Prawn Cocktail	R														R - Sourdough
Beef Carpaccio (N)															
Burrata & Heritage Tomatoes (V)															
Chicken Liver Parfait			M												
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)															

Our catering team do their best to reduce the risk of cross-contamination in our restaurant, we CANNOT guarantee that any of our dishes are free from allergens including NUTS and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

Menu item	Cereals Containing Gluten	Peanuts	Nuts	Milk	Soya	Mustard	Lupin	Eggs	Fish	Crustaceans	Molluscs	Sesame seeds	Celery	Sulphur Dioxide	Notes
MOTHER'S DAY 2026															
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	
Nut Roast (V)	R			R				R					R		R – Yorkie (G, M, E) – THIS WILL MAKE IT VEGAN R – Vegan Gravy (C)
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															

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MOTHER'S DAY 2026															
ROAST SAUCES															
Mint Sauce															
Mustard															
Horseradish															
Piccalilli															
Apple Sauce															

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