

# 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
<b>MOTHER'S DAY 2026</b>															
<b>BAR SNACKS</b>															
Mixed Olives (VE)															
Mixed Nuts (VE)															
Pork Scratchings															
<b>STARTERS</b>															
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												
<b>MAINS</b>															
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	
<b>MOTHER'S DAY 2026</b>																
<b>ROASTS – SEE ROAST SAUCES ON NEXT PAGE</b>																
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)		
<b>SIDES</b>																
Duck Fat Roast Potatoes																
Cauliflower Cheese																
Seasonal Vegetables																
Yorkshire Pudding																
Gravy																
Fries																
<b>DESSERTS</b>																
Sticky Toffee Pudding																
Triple Chocolate Brownie																
Homemade Cheesecake															Allergens Depend on Cheesecake – SPEAK TO CHEFS	
Apple & Berry Crumble Tart																
Sorbets, berries					M				M							
Vegan Vanilla		M	M	M					M							
Chocolate Ice Cream																
Vanilla Ice Cream																
Strawberry Ice Cream																

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<b>MOTHER'S DAY 2026</b>														
<b>ROAST SAUCES</b>														
Mint Sauce														
Mustard														
Horseradish														
Piccalilli														
Apple Sauce														

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