

MENU ALLERGEN GUIDE

MOTHERING SUNDAY 2026

IF YOU HAVE AN ALLERGY please inform our team before ordering, or preordering; so that we can take additional reasonable steps to minimise the risk of allergen cross-contamination. **However we cannot guarantee any item is allergen-free.**

This allergen guide, details all of the 14 key allergens that are present in the ingredients of each dish. However as our food is mainly homemade in our multi use kitchen (which handles all of the 14 key allergens), and suppliers of prepared foods vary, **all food may contain traces of any of the 14 key allergens.**

Some dishes may be adapted to remove the allergen containing ingredient (e.g. we have gluten free bread that can be swapped for normal bread) please ask our team, **however adapted dishes still may contain traces of any of the 14 key allergens.**

Red indicates presence of an allergen in a dish

	Additional ALLERGEN Notes	Celery	Gluten	Crustaceans	Fish	Eggs	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame	Soya	Sulphites
STARTERS															
HAND BREADED SOMERSET BRIE NUGGETS WITH APRICOT JAM V			Red			Red		Red						Red	
HOMEMADE DUCK LIVER PARFAIT	Can be GF		Red					Red						Red	
LAMB KOFTAS MINT RIATA & BEETROOT COUS COUS			Red		Red	Red		Red		Red				Red	Red
SMOKED HADDOCK & SPRING ONION FISHCAKES			Red		Red	Red		Red		Red				Red	
HAND BATTERED ATLANTIC KING PRAWNS	Can be GF		Red	Red		Red								Red	Red
MAINS															
BEEF, RED WINE & MUSHROOM PIE		Red	Red					Red						Red	Red
RICH SEAFOOD BOUILLABAISSE	Can Be GF	Red	Red	Red	Red				Red					Red	Red
CRISPY CHICKEN ESCALOPE			Red					Red		Red				Red	
SQUASH, LENTIL & SPINACH BALTI		Red	Red											Red	Red
ROLLED LAMB SHOULDER								Red		Red				Red	
SUNDAY ROAST LEG OF PORK + STUFFING	Can be gluten free without Yorkshire Pudding or Stuffing		Red											Red	
SUNDAY SLOW ROASTED BEEF	Can be gluten free without Yorkshire Pudding		Red											Red	
SUNDAY ROAST BREAST OF TURKEY	Can be gluten free without Yorkshire Pudding or Stuffing		Red											Red	
BEETROOT & WALNUT TART VE			Red								Red			Red	Red
DESSERTS															
CLASSIC BREAD & BUTTER PUDDING & CUSTARD V			Red			Red		Red							
POACHED PEAR & FRUIT SORBET WITH RASPBERRY COULIS VE															
BLACK CHERRY CRÈME BRULEE V						Red		Red							
VANILLA CHEESECAKE TOPPED WITH BISCOFF SAUCE V			Red					Red						Red	
ICE CREAM TRIO								Red							

