

Dish Name

Cereals containing Gluten :

Wheat
Spelt (Wheat)
Kamut (Wheat)
Rye
Barley
Oats

Fish
Crustaceans
Molluscs
Eggs
Soybeans
Milk

Tree Nuts :

Almonds
Hazelnut
Walnut
Cashew nut
Pecan nut
Brazil nut
Pistachio nut
Macadamia nut or Queensland nut
Peanuts
Celery
Mustard
Sesame
Sulphur dioxide/sulphites
Lupin

Vodka Continued

Dish Name	Wheat	Spelt (Wheat)	Kamut (Wheat)	Rye	Barley	Oats	Fish	Crustaceans	Molluscs	Eggs	Soybeans	Milk	Almonds	Hazelnut	Walnut	Cashew nut	Pecan nut	Brazil nut	Pistachio nut	Macadamia nut or Queensland nut	Peanuts	Celery	Mustard	Sesame	Sulphur dioxide/sulphites	Lupin
Absolut Lime																										
Absolut Mandarin																										
Absolut Mango																										
Absolut Original																										
Absolut Pear																										
Absolut Raspberri																										
Belvedere																										
Belvedere 1.75L illuminated																										
Black Cow Vodka												✓														
Chase Potato Vodka																										
Ciroc Apple																										
Ciroc French Vanilla																										
Ciroc Mango																										
Ciroc Pineapple																										
Ciroc Red Berry																										

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Whilst we have taken all reasonable steps to ensure that this table is accurate, we cannot guarantee that the product is 100% free from the unintentional presence of allergens arising as a result of cross-contamination.

Drinks which have a 'tick' include ingredients with this allergen intentionally present.

Drinks which have an 'M' include ingredient(s) which are produced in a factory with this allergen present and our suppliers believe there is a significant risk of cross contamination (May Contain).

Due to the seasonal nature of wine products; harvest variation and vintage changes can mean that the allergens in wines have the potential to change throughout the year and from one vintage to the next, it is recommended to always check the bottle.

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Celery
Mustard
Sesame
Sulphur dioxide/sulphites
Lupin

Stand Alones

Dish Name	Wheat	Spelt (Wheat)	Kamut (Wheat)	Rye	Barley	Oats	Fish	Crustaceans	Molluscs	Eggs	Soybeans	Milk	Almonds	Hazelnut	Walnut	Cashew nut	Pecan nut	Brazil nut	Pistachio nut	Macadamia nut or Queensland nut	Peanuts	Celery	Mustard	Sesame	Sulphur dioxide/sulphites	Lupin
Aperol																										
Archers																										
Angel's Peach Schnapps																										
Baileys												✓														✓
Blend Passion Fruit Liqueur																										
Campari																										
Chambord																										
Disaronno Amaretto																										
Drambuie																										
Kahlua																										
Marie Brizard Apry																										
Marie Brizard Triple Sec																										
Midori																										
Southern Comfort																										
Tia Maria																										

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