

AT THE PORTBYHAN HOTEL, WE TAKE FOOD AND DRINK ALLERGIES / INTOLERANCES SERIOUSLY.

If you suffer from any food allergies/intolerances, please speak to your server before placing your order.

All allergens are identified on our menus using the food allergen index numbered 1 to 14. This index corresponds with the [Food Standards Agency](#) allergen guide. The guide for precise reference can be referred to within all of our menus. The allergens on the menu should be used as a guide only.

Our food is produced in a kitchen that uses celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, tree nuts, peanuts, sesame seeds, soybeans & sulphites.

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free. Please let a member of the team know if you have any allergy or intolerance concerns.

Whilst we have identified the allergens that are actually in the dishes, please be aware that there may be traces of other allergens in the dish due to manufacturing or cooking methods. It is important that you advise your server of any dietary requirements so that we can advise you further.

DEEP FAT FRYING

The ingredients within dishes which are deep fried will be cooked in the same fryer as other ingredients which may contain allergens and therefore there will be a risk of cross contamination.

SEASONAL CHANGING MENUS

Our chefs are always keen to create new dishes and introduce seasonal specialities. Please ensure you check the allergen information provided each time you visit the restaurant; changes may have been made since your last visit.