

ALLERGEN INFORMATION



Our job is to ensure that the information we provide is accurate however the customer is the best person to decide that our food or drink is safe for them to consume. We cannot guarantee the complete absence of any allergen as we use shared equipment in a busy environment. Our products may not be suitable for those with severe allergies. Our menu constantly changes; please advise our team every time you visit as we may be using substituted ingredients.

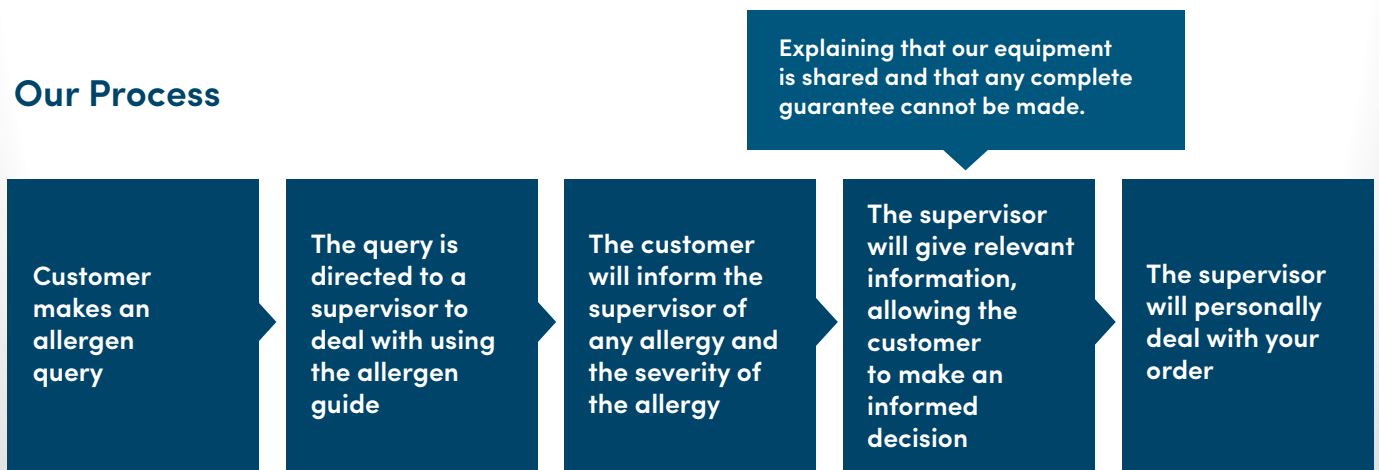
BPL puts our customers at the heart of everything we do. We have taken all reasonable steps to ensure that this table is accurate however we **CANNOT** guarantee that any product is **“100% FREE FROM”** any allergen due to the risk of cross-contamination in production, supply and preparation. If you suffer from sensitive trace reactions for stated allergens, please be aware that we are unable to guarantee suitability for you. The allergy data detailed in the table below has been derived from supplier specifications on the allergenic ingredients that have intentionally been added to the final food product.

Please make yourself known to our staff and inform them of your allergy every time you dine with us, even if you have eaten the dish before, so that every possible precaution can be taken in our kitchens to prevent cross contamination and if product substitutions are in place our staff can make you aware of these.

Food and drink prepared fresh on site

All our food and drinks that are prepared in store have allergen information within the below chart. Any packaged goods will have allergen information on the packaging. Please ensure that you have spoken to the supervisor who will inform you of any substitutions, preparation methods and precautions used in store.

Our Process



Any order we prepare with knowledge that the customer is an allergy sufferer we will ensure the following steps:

- Our hands are washed prior to preparation.
- The equipment is washed on their own prior to preparation including plates, tongs, chopping board and merry chef liners.
- The order is prepared on its own away from other customer orders.
- If this process is not followed, we will discard the food and start a fresh to avoid cross contamination as much as possible.