



## FOOD ALLERGEN DISCLAIMER

### OUR ALLERGEN GUIDE

This guide contains confirmation of the allergens which can be found in the food and drinks we serve. Some dishes and drinks may not be available in all pubs. Customers with specific dietary needs must inform staff of their requirements, before ordering, to minimise the risk of cross-contamination. Ingredients and specifications can change; so, even if you have dined with us before, it is important to review this information before ordering.

### EXCLUSIONS

Our staff cannot offer specific advice or recommendations beyond our published allergen communications.

### PACKAGED PRODUCTS

Packaged products will not be covered in this allergen guide; however, you will be able to find allergen information on the packaging. Any drinks products not outlined in this guide may require customers to check packaging information of each product. Please ask a staff member to show you product packaging.

### EQUIPMENT

Although our fryer vats are separated, they do have a shared oil filtration system. The risk of allergen cross-contamination may occur when oil passes through the filter. In addition, the proximity of food items during cooking on our grills may also lead to cross-contamination.

### HOW TO USE OUR GUIDE

This information identifies the 14 major allergens only. Our kitchens do not handle any products which contain lupin or peanuts; however, we do sell pre-packaged peanuts from our bar. The information provided relates only to the actual ingredients of the menu items and does not take account of any customisation or requests made at the time of ordering. Many of the ingredients we use are produced in factories which handle additional allergens. The manufacturers have controls in place and are subject to frequent audits, yet customers should be aware that there could be a small risk of cross-contamination. If a menu item contains an allergen in its ingredients, a 'Yes' is displayed next to the corresponding allergen. Where menu items offer differing side options, please check relevant allergen information for your choice, for example – chips, onion rings or side salad.

### CROSS-CONTAMINATION STATEMENT

While we have procedures for segregating preparation within meals and drinks, kitchen and bar service may involve shared preparation/cooking areas. If you have a specific food/drink allergen need, please inform us; we will take reasonable steps to prepare your meal safely, although we cannot guarantee a completely allergen-free environment or products.

Bird Hills Golf Centre, Drift Road, Maidenhead, SL6 3ST. Tel: 01628771030 Email:  
[info@birdhills.co.uk](mailto:info@birdhills.co.uk)