



Allergens

All 14 Allergens are openly used throughout Claire Hanley's kitchens.

The chefs do cook with **Celery [C], Cereals containing Gluten [G], Crustaceans [CR], Eggs [E], Fish [F], Lupin [L], Milk [M], Molluscs [MO], Mustard [MU], Nuts [N], Peanuts [P], Sesame Seeds [SS], Soy Beans [SB]** and **Sulphites [S]**, and as much as they try our best to keep them from other foods, there could be traces of them in anything they make.

Should you have any specific dietary requirements or food allergies, please notify Claire Hanley and her team 48 hours before you are due to dine, and they will be happy to create menus specific to requirements.

Students, Please email studentdining@ kings Inns at the beginning of the year or when you are booking with your allergens, we can keep on file and ensure you are catered for on the nights you are dining .