



Intolerances, Hypersensitivities & Allergies

Our pizza dough

We make a traditional sourdough which contains wheat flour, fermented dough (wheat & water), sea salt & water. This contains **Wheat & Gluten**

We use semolina flour to dust our pizza boards, this contains **Wheat & Gluten**.

We also make an alternative dough using gluten free flour, gluten free yeast, salt, water & garlic infused olive oil.

Gluten free flour ingredients: Gluten free wheat starch, dextrose, corn starch, buckwheat flour, rice starch, psyllium seed fibre. Thickener: guar flour, flavouring.

We use Polenta (maize flour) to dust our GF pizza boards.

Our cheeses

We use fior di latte mozzarella, cheddar, goats cheese, parmesan, all of which contain **milk**.

We have alternative cheese options which are dairy free, we source them from various suppliers so if you have any allergies, please ask to see the ingredients list when ordering.

Our pastas

We can prepare pasta dishes with “Free From” pasta upon request. These are sourced from a variety of suppliers so if you have any allergies, please ask to see the ingredients list when ordering.

PLEASE NOTE:

Although we try our best to accommodate everyone & we can offer alternatives to most things on the menu, we unfortunately don't have the capacity to eliminate cross contamination in our kitchen. Therefore, everything on our menu may contain traces of the 14 recognised allergens at any time, in particular, wheat, gluten, milk, seeds & nuts.

If you have any hypersensitivities, intolerances or allergies, please make a member of staff aware prior to ordering and we will happily share our allergens matrix with you and do our best to accommodate. In some instances where we cannot be certain we can safely serve you, we may politely decline.

Thank you for understanding.