

*Food safety is our top priority and we understand the dangers to those who suffer with allergies.*

*For every dish we produce we provide a full declaration of ingredients and all allergens are highlighted in bold. Fooditude are fully committed to reducing that risk to our clients and staff, we ensure that our team have received the training they need to understand the importance of handling allergens carefully and avoiding cross-contamination in the kitchen and front of house.*

*While we take the utmost care to strictly manage allergen cross-contamination with our suppliers, our kitchen and front of house operations, and as all 14 food allergens are handled in our central open-plan production kitchen, and by the very nature of allergens there is a small risk that traces of these may be found in other dishes served here.*