

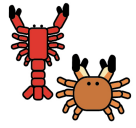
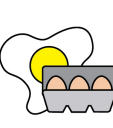

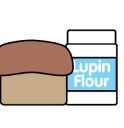































# DISHES AND THEIR ALLERGEN CONTENT – Burnout BBQ

Although we do our best to ensure most dishes are nut free we cannot guarantee they are all entirely free from nut trace elements.



DISHES														
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Beef Burger Patty														
Pork Link Sausage														
BBQ Sauce														
Hot Dogs														
Chilli Con Carnie														
BBQ Pit Beans														
Chipotle Chicken														
Halloumi & Pesto														
Southern Slaw														
Potato Salad														
Brioche Buns		