



## **Gluten Free Dining**

The Black Bull Inn offers a broad range of gluten free options for those who are coeliac and for those that have a lifestyle preference.

Our food is either prepared as gluten free or is modified as we produce it, so please make us aware of your personal circumstances before, or on ordering from the menu.

For example, all of our beer batter is gluten free and is suitable for coeliacs. We have designed and produced our own beer batter using gluten free Giuseppe lager from the Firebrick Brewery in Blaydon on Tyne. We also sell this beer by the bottle in the bar. All of our chips are also gluten free and we can say that because we use separate fryers for gluten and gluten free products. We also use the appropriate surface and utensil control, so whilst there are other gluten containing items produced in our kitchen we apply all of the good practice required to reduce the risk of contamination.

In cases where we modify dishes, we either remove a gluten-containing ingredient or replace it with a gluten free alternative evident in examples such as our Sunday lunch menu where we substitute with a gluten free Yorkshire pudding and gravy.

We look forward to helping you make the most of your gluten free dining experience with us.