



## **Gluten Free Dining**

The Black Bull Inn offers a broad range of dishes with gluten free ingredients marked (GF) on our menus.

Our food is either already prepared with gluten free ingredients 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 made with gluten free ingredients. 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. We use separate fryers for gluten containing and gluten free products and all of our chips are fried in the gluten free fryers. 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.