



The University of Exeter makes every attempt to identify ingredients that may cause an allergic reaction to those with food allergies. However, there is always a risk of contamination as in our food preparation areas we use products such as **milk, eggs, gluten, fish, crustaceans, molluscs, peanuts, other nuts, sulphites, sulphur dioxide, sesame seeds, celery, mustard, lupin and soya.**

Although we have strict cross contamination practices and policies in place, we cannot guarantee a total absence of these products in any of our dishes. Customers with food allergies must be aware of this risk. The University of Exeter will not assume any liability for an adverse reaction to the food or drink that it has provided.