

The Irish Egg BBQ School

Allergy policy

September 2026



Due to the nature of BBQ cooking, the size of our kitchen and the very real risk of cross-contamination, we are unable to accept guests with ANY allergies or food intolerances.

This includes, but is not limited to, the 14 main allergens we are required to list by UK law and found on www.gov.uk

- celery
- cereals containing gluten (such as wheat, rye, barley, and oats)
- crustaceans (such as prawns, crabs and lobsters)
- eggs
- fish
- lupin - milk - molluscs (such as mussels and oysters) - mustard
- peanuts - sesame - soybeans - sulphur dioxide and sulphites (if the sulphur dioxide and sulphites are at a concentration of more than ten parts per million)
- tree nuts (such as almonds, hazelnuts, walnuts, brazil nuts, cashews, pecans, pistachios and macadamia nuts)

In addition, we are unable to provide gluten-free or wheat-free dishes as we cannot guarantee to remove the risk of cross-contamination.

Allergen information is clearly displayed at the School and we have excellent food preparation and hygiene practices in place evidenced by our 5* hygiene rating.

NB: If you are intending to book a class or purchase a gift card for someone else, please ensure they are aware of our Allergy policy as we are unable to provide any refunds if this is discovered after booking.

We are really sorry if this affects you, as we believe that BBQ cooking should be an inclusive experience. But it is simply not possible for us to provide risk-free food for a guest that has an allergy. This is for your own safety.

If you have any questions or need clarification on the above please do get in touch, hello@theirishegg.com

Thank you for your understanding.

Seán
The Irish Egg