



All the food at Pho is made fresh in each restaurant by our kitchen staff, with the exception of some desserts, chicken nuggets and bottled tables sauces.

Pho is accredited by Coeliac UK who carry out random audits and food testing.

Within each restaurant we have an up to date chart of allergens present in each meal for your reference.

If you have an allergy, even if it is not shown as being present in the meal you choose, please make staff aware of the allergy. Not all ingredients are listed on our menu.

We will be as flexible as possible in adapting our meals to suit your dietary requirements.

Our allergen chart outlines the known allergens in our meals based on the information we receive from our suppliers regarding ingredients and the recipes we work to. We use reputable suppliers that we have worked with for many years and we will endeavour to remove an allergen where we can, however we cannot account for any accidental cross contamination should it occur out of our control in the supply chain.

Please note that because our food is made fresh each day, in each restaurant, not under lab conditions, all allergens are present within the kitchen and we cannot guarantee 100% that we will always be successful in removing them. Our staff are all trained to deal with allergen requests but there is always the possibility of human error. We therefore please ask that you use this our allergen guide with this in mind.

Many thanks for your understanding,

All at Pho