

Allergen Guide: The Salad Project

Version: 20th March 2026

X : Contains

Y : Suitable for

At The Salad Project, our food is freshly prepared in our kitchens, where all **14 major allergens** are handled. While we follow strict hygiene and cross-contamination controls, **we cannot guarantee that any dish is completely free from allergens.** Some ingredients are produced by suppliers who also handle allergens, meaning cross-contamination may occur at supplier level. If you have a **food allergy or intolerance, please speak to a member of the team before ordering.**

"While our **chicken thigh meat is halal-certified**, other ingredients used in our kitchens are **not certified**. We also handle **non-halal ingredients** in this kitchen. If you wish for further visibility on our ingredients and cooking processes, **please speak to a member of staff before ordering.**"

CATEGORY	PRODUCTS	Cereals containing gluten	Crustacean	Eggs	Fish	Soya	Milk	Tree Nuts	Peanuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs	Garlic	Halal
Toppings	Broccoli + Peas					X											Y
	Sesame Slaw					X						X					Y
	Cucumber-Chilli Pickle												X				Y
	Pickled Onions												X				Y
	Pickled Chilli																Y
	Chipotle Chips																Y
	Furikake Seeds											X					Y
	Marmite Croutons	X					X			X							Y
	Chilli Cashew Crunch					X		X									Y
	Pesto Butter Beans + Peas					X					X						Y
	Parmesan Crispies	X					X										
Hot Premiums	Chopped Honey Mustard Chicken										X		X			X	Y
	Cajun Chicken Thigh			X												X	Y
	Roasted Salmon				X												Y
	Bold Bean Satay					X			X			X				X	
	Sesame Chilli Tofu					X						X					
	Falafel					X				X	X	X	X			X	Y
	Hot Honey Potatoes															X	Y
	Black Pepper Chicken Breast												X			X	Y
Cold Premiums	Maple Walnuts							X									Y
	Goat's Cheese						X										Y
	Crumbled Feta						X										Y
	Crumbled Parmesan			X		X											
	Black Pepper Prawns		X													X	Y
	Avocado																Y
	Hummus											X				X	Y
Dressings	Chipotle Caesar	X		X	X		X						X			X	
	Green Goddess										X						Y
	Thai Peanut					X			X							X	Y
	Green Tahini					X						X	X				Y
	Sesa-Miso					X						X					
	Coco-Coriander & Lime															X	Y
	Apple Cider Vinaigrette										X		X				Y
	Hot Sauce												X				Y
	Hot Honey Vinaigrette										X		X				Y
	BBQ Sauce																Y
	Pickle Ranch Dressing			X							X		X				Y
	Glug Olive oil																Y
	Balsamic vinegar												X				Y
Spring Caesar Dressing	X		X	X		X				X		X			X		
Baked Goods	SP Cookie	X		X		X	X										Y
	Mex on the Beach - Chicken Platter										X		X			X	Y

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	Cappuccino Semi-Skimmed Milk						X										Y
	Cappuccino Oat Milk	X															Y
	Cappuccino Coconut Milk																Y
	Latte Whole Milk						X										Y
	Latte Semi-Skimmed Milk						X										Y
	Latte Oat Milk	X															Y
	Latte Coconut Milk																Y
Tea	English Breakfast Tea Whole Milk						X										Y
	English Breakfast Tea Semi-Skimmed Milk						X										Y
	English Breakfast Tea Oat Milk	X															Y
	English Breakfast Tea Coconut Milk																Y
	Camomile Tea																Y
	Peppermint Tea																Y
BYO Catering	Broccoli + Pickled Chilli					X						X					Y
	Sweet Potatoes, Maple Walnuts + Goat's Cheese						X	X								X	Y
	Kale Caesar	X		X	X		X						X			X	
	Roasted Corn + Feta						X						X			X	Y
	Spiced Chickpeas + Pomegranate																Y
	Hummus + Chilli Cashew Crunch					X		X				X				X	Y
	Hot Honey Potatoes (catering)			X			X									X	
	Bold Bean Satay (catering)					X			X			X				X	
	Sesame Chilli Tofu (catering)					X						X					
	Roasted Salmon (catering)				X												Y
	Honey Mustard Chicken + Chilli Cashew Crunch					X		X			X		X			X	Y
	Cajun Chicken Thighs (catering)	X		X												X	Y
	The Protein Set	X		X	X	X	X	X			X	X	X			X	
The Plant Set	X		X	X	X	X	X	X			X	X			X		

Salads

Thai Me Up

GF if chicken

Kale, Camargue red rice, roasted corn, sesame slaw, cucumber, chilli cashew crunch, honey mustard chicken, thai peanut dressing, lime squeeze

Thai peanut dressing + lime squeeze

Mustard, Sulphites, Tree Nuts, Peanuts, Cashews, Sesame, Soya

Calories 662

Protein 30

Carbs 53

Fat 32

Mex on the Beach

GF **V** **VG** if tofu

Spinach, roasted corn, pickled onion, cucumber, cucumber-chilli pickle, chipotle chips, sesame chilli tofu *coriander, avocado, coco-coriander + lime dressing

Coco-coriander + lime dressing

Sulphites, Soya, Sesame

Calories 661

Protein 29

Carbs 43

Fat 43

Thai Me Up

GF **V** **VG** if satay

Kale, Camargue red rice, roasted corn, sesame slaw, cucumber, chilli cashew crunch, thai peanut dressing, Bold Bean satay, thai peanut dressing, lime squeeze

Thai peanut dressing + lime squeeze

Mustard, Tree Nuts, Peanuts, Soya, Cashews, Sesame

Calories 705

Protein 25

Carbs 68

Fat 33

Mex on the Beach

GF if chicken

Spinach, roasted corn, pickled onion, cucumber, cucumber-chilli pickle, chipotle chips, avocado, honey mustard chicken, coco-coriander + lime dressing

Coco-coriander + lime dressing

Mustard, Sulphites

Calories 704

Protein 35

Carbs 49

Fat 42

Salads

The SP Caesar

if prawns

Cos, kale, cherry tomatoes, BBQ crispy onions, crumbled parmesan (unpasteurised), black pepper prawns, chipotle caesar dressing

Chipotle caesar dressing

Gluten, Eggs, Milk, Sulphites, Crustaceans

Calories 399

Protein 23

Carbs 22

Fat 21

Middle Feast



Spinach, spiced chickpeas, cucumber, roasted sweet potatoes, furikake seeds, pickled chilli, pomegranate salsa, falafel, hot honey mustard vinaigrette

Green tahini or hot honey mustard vinaigrette

Celery, Mustard, Soya, Sesame, Sulphites

Calories 810

Protein 28

Carbs 86

Fat 32

The SP Caesar

if chicken

Cos, kale, cherry tomatoes, BBQ crispy onions, crumbled parmesan (unpasteurised), honey mustard chicken, chipotle caesar dressing

Chipotle caesar dressing

Gluten, Milk, Mustard, Sulphites, Fish, Eggs,

Calories 585

Protein 40

Carbs 32

Fat 34

The GOAT



Rocket, cherry tomatoes, pickled onions, roasted sweet potatoes, honey mustard chicken, goats cheese, maple walnuts, green goddess dressing

Green goddess dressing

Milk, Mustard, Sulphites, Tree Nuts, Walnuts

Calories 844

Protein 34

Carbs 52

Fat 44

Salads

Miso Salmon

GF

Kale, Camargue red rice, roasted corn, broccoli + peas, sesame slaw, chilli cashew crunch, roasted salmon, sesa-miso dressing

Sesa-miso dressing

Fish, Tree Nuts, Cashews, Soya, Sesame

Calories 623

Protein 40

Carbs 40

Fat 36

The Spring Caesar

Cos, spinach, cucumber x2, parmesan crispies, pesto butter beans + peas, black pepper chicken breast, spring caesar dressing

Spring caesar dressing

Milk, fish, gluten, soya, eggs, mustard, sulphites, garlic

Calories 700

Protein 45

Carbs 29

Fat 38

Protein Bowls

Middle Feast Protein Bowl

GF if chicken

Rocket, spiced chickpeas x2, cucumber, pomegranate salsa, hummus, cajun chicken thighs, green tahini dressing

Green tahini dressing

Eggs, Soya, Sesame, Sulphites

Calories 1100

Protein 68

Carbs 88

Fat 43

Caesar Protein Bowl

Camargue red rice, spinach, cucumber, chilli cashew crunch, hot honey potatoes, cajun chicken thighs, chipotle caesar dressing

Chipotle caesar dressing

Gluten, Eggs, Fish, Soya, Milk, Tree Nuts, Sulphites

Calories 1022

Protein 56

Carbs 75

Fat 47

Middle Feast Protein Bowl

GF **V** **VG** if falafel

Spiced chickpeas x2, rocket, cucumber, pomegranate salsa, hummus, falafel, green tahini dressing

Green tahini dressing

Mustard, Celery, Sesame, Sulphites, Soya

Calories 973

Protein 49

Carbs 108

Fat 31

BBQ Protein Bowl

Camargue red rice, spiced chickpeas, cos, cucumber, BBQ crispy onions, roasted sweet potato, pickle ranch dressing, cajun chicken thighs, BBQ sauce,

Pickle ranch + BBQ sauce

Gluten, Eggs, Mustard, Sulphites

Calories 1181

Protein 64

Carbs 100

Fat 50

Protein Bowls

Satay Protein Bowl

GF **V** **VG** if tofu

Camargue red rice x2, spinach, sesame slaw, furikake seeds, sesame chilli tofu *coriander, Bold Bean satay, thai peanut dressing, lime squeeze

Thai peanut dressing + lime squeeze

Peanuts, Soya, Sesame

Calories 993

Protein 46

Carbs 72

Fat 54

Satay Protein Bowl

GF if chicken

Camargue red rice x2, spinach, sesame slaw, furikake seeds, cajun chicken thighs, Bold Bean satay, thai peanut dressing, lime squeeze

Thai peanut dressing + lime squeeze

Sesame, Peanuts, Soya, Eggs, Soya

Calories 1041

Protein 73

Carbs 76

Fat 57

Surf + Turf Protein Bowl

GF

Camargue red rice x2, cos, roasted corn, chilli cashew crunch, cajun chicken thighs, black pepper prawns, coco-coriander + lime, lime squeeze

Coco-Coriander + lime

Crustaceans, Eggs, Tree Nuts, Soya, Cashews

Calories 798

Protein 50

Carbs 58

Fat 34

Sides

Mex Pot



Roasted corn, pickled onions, crumbled feta,
coco-coriander + lime dressing

Coco-coriander + lime dressing

Milk, Sulphites

Calories 423

Protein 10

Carbs 16

Fat 34

Mini GOAT



Goat's cheese, maple walnuts, honey mustard
chicken, green goddess dressing

Green goddess dressing

Milk, Tree Nuts, Walnuts, Mustard, Sulphites

Calories 788

Protein 59

Carbs 24

Fat 55

Tofull to the Brim



Sesame chilli tofu *coriander, chilli cashew
crunch, sesa-miso dressing

Sesa-miso dressing

Tree Nuts, Cashews, Soya, Sesame

Calories 422

Protein 24

Carbs 8

Fat 28

Falafel + Hummus



Falafel, hummus

Celery, Mustard, Sesame, Soya, Sulphites

Calories 600

Protein 13

Carbs 29

Fat 8

Sides

Mini Prawnstar

Roasted corn salsa, black pepper prawns

Chipotle Caesar dressing

Milk, Fish, Gluten, Wheat, Crustaceans, Eggs,
Sulphites

Calories 331

Protein 17

Carbs 16

Fat 20

Hail, Caesar

Cajun chicken, BBQ onions, chipotle caesar dressing

Chipotle Caesar dressing

Gluten, Eggs, Fish, Milk, Sulphites, Wheat

Calories 550

Protein 37

Carbs 17

Fat 37

Aioli + Potatoes

GF

Hot honey potatoes + aioli

Eggs

Calories 463

Protein 0

Carbs 41

Fat 6

Ingredients

Kale



Calories 18
Protein 1
Carbs 3
Fat 0

Spinach



Calories 16
Protein 2
Carbs 2
Fat 0

Spiced Chickpeas



Calories 232
Protein 13
Carbs 26
Fat 5

Avocado



Calories 136
Protein 1
Carbs 7
Fat 12

Cos



Calories 31
Protein 1
Carbs 6
Fat 0

Rocket



Calories 18
Protein 2
Carbs 2
Fat 0

Camargue Red Rice



Calories 72
Protein 1
Carbs 15
Fat 0

Pomegranate Salsa



Calories 24
Protein 0
Carbs 4
Fat 0

Ingredients

Roasted Sweet Potatoes

V VG GF

Calories 91

Protein 0

Carbs 21

Fat 0

Cucumber

V VG GF

Calories 5

Protein 0

Carbs 0

Fat 0

Chipotle Chips

V VG GF

Calories 74

Protein 1

Carbs 10

Fat 3

Pickled Chilli

V VG GF

Calories 8

Protein 1

Carbs 6

Fat 0

Cherry Tomatoes

V VG GF

Calories 8

Protein 0

Carbs 1

Fat 0

Roasted Corn

V VG GF

Calories 69

Protein 2

Carbs 10

Fat 1

Marmite Croutons

Gluten, Milk, Celery

Calories 87

Protein 1

Carbs 12

Fat 2

Chilli Cashew Crunch

V VG GF

Soya, Cashews, Tree Nuts

Calories 121

Protein 2

Carbs 3

Fat 10

Ingredients

Pesto butter beans + peas

V VG GF

Soya, Mustard

Calories 103

Protein 5

Carbs 9

Fat 4

Parmesan crispies

V

Gluten, Milk

Calories 81

Protein 6

Carbs 5

Fat 4

Peppers + Capers

V VG GF

Sulphites

Calories 2

Protein 0

Carbs 2

Fat 2

Sesame Slaw

V VG GF

Soya, Sesame

Calories 12

Protein 0

Carbs 2

Fat 1

Pickled Onions

V VG GF

Sulphites

Calories 13

Protein 0

Carbs 3

Fat 0

Broccoli + Peas

V VG GF

Soya

Calories 50

Protein 3

Carbs 4

Fat 1

Cucumber-Chilli-Pickle

V VG GF

Sulphites

Calories 16

Protein 0

Carbs 2

Fat 0

Furikake Seeds

V VG GF

Sesame

Calories 8

Protein 4

Carbs 3

Fat 10

Cold Premiums

Maple Walnuts

V VG GF

Tree Nuts, Walnuts

Calories 162

Protein 3

Carbs 12

Fat 10

Crumbled Feta

GF

Milk

Calories 147

Protein 8

Carbs 0

Fat 12

Hummus

V VG GF

Sesame

Calories 222

Protein 12

Carbs 22

Fat 7

Goats Cheese

GF

Milk

Calories 137

Protein 7

Carbs 1

Fat 11

Crumbled Parmesan

GF

Milk, Eggs

Calories 79

Protein 6

Carbs 0

Fat 5

BBQ Crispy Onions

V VG

Gluten

Calories 94

Protein 1

Carbs 12

Fat 4

Hot Premiums

Chopped Honey Mustard Chicken

GF

Mustard, Garlic, Halal, Sulphites

Calories 277

Protein 27

Carbs 11

Fat 14

Roasted Salmon

GF

Fish, Halal

Calories 219

Protein 26

Carbs 0

Fat 14

Sesame Chilli Tofu

V VG GF

Soya, Sesame

Calories 233

Protein 21

Carbs 5

Fat 15

Cajun Chicken Thighs

GF

Eggs, Garlic, Halal

Calories 281

Protein 27

Carbs 4

Fat 15

Bold Bean Satay

V VG GF

Soya, Peanuts, Sesame, Garlic

Calories 334

Protein 13

Carbs 26

Fat 17

Falafel

V VG GF

Soya, Celery, Mustard, Sesame, Sulphites, Garlic, Halal

Calories 155

Protein 8

Carbs 24

Fat 3

Hot Premiums

Hot Honey Potatoes



Garlic, Halal

Calories 231

Protein 0

Carbs 41

Fat 6

Black Pepper Chicken Breast



Sulphites, Halal

Calories 244

Protein 29

Carbs 3

Fat 5

Dressings

Green Goddess

V VG GF

Mustard

Calories 97

Protein 0

Carbs 0

Fat 14

Green Tahini

V VG GF

Soya, Sulphites, Sesame

Calories 91

Protein 0

Carbs 3

Fat 0

Apple Cider Vinaigrette

V VG GF

Mustard

Calories 226

Protein 0

Carbs 1

Fat 15

Thai Peanut

V VG GF

Peanuts, Soya

Calories 97

Protein 1

Carbs 3

Fat 7

Sesa-Miso

V VG GF

Soya, Sulphites, Sesame

Calories 67

Protein 2

Carbs 2

Fat 5

Hot Sauce

V VG GF

Sulphites

Calories 91

Protein 0

Carbs 3

Fat 8

Dressings

Pickle Ranch



Sulphites, Mustard, Eggs

Calories 110

Protein 0

Carbs 0

Fat 11

BBQ Sauce



Calories 91

Protein 0

Carbs 15

Fat 0

Chipotle Caesar

Gluten, Fish, Wheat, Sulphites, Eggs, Milk

Calories 100

Protein 1

Carbs 2

Fat 9

Hot Honey Vinaigrette



Sulphites, Mustard

Calories 130

Protein 0

Carbs 5

Fat 11

Coco-Coriander



Calories 96

Protein 0

Carbs 1

Fat 10

Spring Caesar

Gluten, Wheat, Fish, Sulphites, Eggs, Milk, Mustard

Calories 121

Protein 2

Carbs 1

Fat 12