

SWEET TREATS

American Style Pancakes - Fresh banana, ice cream, caramel sauce (440kcal) **V** - **£6.50**

Fresh Cut Fruit - Seasonal fruits with raspberry sauce (101kcal) **VE GF** - **£6.50**

Ice Cream Sundae - Chocolate and vanilla ice creams, fresh strawberries, whipped cream, chocolate and strawberry sauces, Flake (447kcal) **V GF** - **£6.50**

Mini Churros - Mini caramel-filled churros, chocolate dipping sauce (421kcal) **V** - **£5.95**

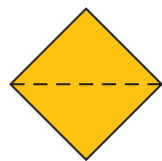
Chocolate Brownie - Chocolate ice cream, chocolate sauce (380kcal) **V GF** - **£6.50**

V = vegetarian | **VE** = vegan | **GF** = made with non-gluten containing ingredients

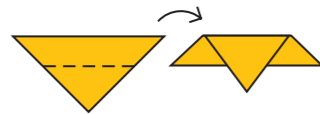
If you have any dietary requirements or require any information on any of the 14 declarable food allergens, then please speak to a member of our team before ordering. Please note that we store, handle and prepare a range of ingredients that contain food allergens and cannot guarantee that our dishes are allergen free due to the potential of cross-contamination. Only food and drink that has been purchased from one of our outlets may be consumed in our public areas. Burger and grill weights are before cooking. *Contains alcohol. **Fish may contain bones. A 12.5% discretionary service charge will be added to your bill. Prices include VAT.

MAKE YOUR OWN ORIGAMI BIRD

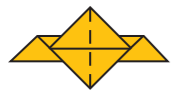
Before you get started, ask an adult to help you make your bird.



Step 1: Tear off the yellow square and fold it in half diagonally to make an upside down triangle.



Step 2: Fold the flat top halfway down the triangle, then turn the paper over.



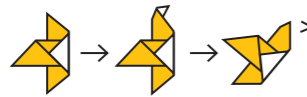
Step 3: Take the bottom corner and fold it up to make two triangles, joined at the flat edge.



Step 4: Then fold the left side over to the right.



Step 5: Now fold the same flap back to make a wing, and fold the other wing back too.



Step 6: Almost done! Just push the centre of the head in and flatten to make your bird's beak.