

# DESSERTS

## CRÊPES



PRALINE CRÊPE (V) – 7.25  
Chocolate & praline crêpe, caramelised bananas,  
crème Chantilly

756 KCAL

ESPRESSO MARTINI CRÊPES (V) – 8.25  
Two crêpes, Espresso Martini syrup, coffee crème fraîche,  
Kahlua, vodka & chocolate sauce, raspberries

620 KCAL

FLAMBÉ ORANGES (V) – 7.25  
Oranges caramelised in Grand Marnier  
orange liqueur & thyme, crème Chantilly

364 KCAL

CRÈME CARAMEL (V) – 6.95  
Traditional set vanilla pod custard with dark caramel & cream

336 KCAL

CHOCOLATE FONDANT (V) – 6.95  
Vanilla ice cream

652 KCAL

CRÈME BRÛLÉE (V) – 6.95  
Classic caramelised vanilla custard

570 KCAL

CHOCOLATE & SALTED  
CARAMEL TART (VG) – 7.25  
Dairy free vanilla ice cream

418 KCAL

BERRY PAVLOVA (V) – 7.25  
Crème Chantilly, meringue, fresh berries, compote

472 KCAL

TARTE AU CITRON (V) – 6.95  
Crème fraîche, raspberries

528 KCAL

ICE CREAM & SORBET (V) – 5.75

229 KCAL

(VG) option available 116 KCAL)

TRUFFLES (V) – 4.5  
Three milk chocolate mousse truffles

177 KCAL

## CHEESE BOARD



FOR ONE/TWO – 7.5/14.25  
Choose four of our selection of French cheeses.  
Served with grapes, seasonal fruit,  
caramelised red onion & sourdough croûtes

467/934 KCAL

GLUTEN FREE MENU AVAILABLE (GF)  
VEGAN (VG) VEGETARIAN (V)

We are now cashless, apologies for any inconvenience this may cause. Adults need around 2000 kcal a day.  
**Allergens:** We handle numerous allergens in our kitchens and due to the potential for cross contact, we cannot guarantee that our food is free from any allergens including tree nuts. We do not declare every ingredient used within a dish on this menu, and recipes may be subject to change. If you have an allergy, please let us know before ordering so we can provide you with an allergy guide in relation to the 14 legally defined allergens.  
An optional gratuity of 10% will be added to your bill. All gratuities go to the team in this restaurant.

## CHEESE MENU

*From Brie aux Truffes to Tomme de Savoie our carefully selected cheese menu is sourced from all corners of France. The perfect end to your meal. Our cheeses are also available to purchase at [coteathome.co.uk](http://coteathome.co.uk)*

### BRIE AUX TRUFFES

The star of the cheese board. Creamy Brie de Meaux with black truffle shavings which brings out the natural mushroom like qualities of the brie

149 KCAL

### MORBIER

A soft cheese, produced from raw milk from the famous Montbéliarde cows that graze in the pastures of the Jura region. Characterised by its fruitiness & thin layer of ash running through the middle

177 KCAL

### CHÈVRE BUCHETTE <sup>(V)</sup>

Fresh whole pasteurised goat's milk log with a firm texture & coated in a fine dark ash rind

135 KCAL

### FOURME D'AMBERT

A traditional cheese from the Monts du Forez in Auvergne. Fragrant notes, delicate aromas, & a smooth, rounded taste that make this the mildest of all blue cheeses

83 KCAL

### TOMME DE SAVOIE

One of the most ancient cheeses of the Alps, Tomme de Savoie is mild with a rustic rind & tender middle

181 KCAL

### CHAOURCE MOREL

A soft & creamy raw cow's milk cheese made in the village of Chaource since the 14th century. It has a smooth white velvet rind & creamy mushroom flavours

146 KCAL

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## DESSERT WINE

100ml/375ml

DOMAINE DE BARROUBIO 2017  
Muscat de Saint-Jean de Minervois

5.25/17.25

CHÂTEAU LAULERIE 2020  
Côtes-de-Montravel Moelleux

5.5

## COCKTAILS



ESPRESSO MARTINI – 9.75  
Espresso, vodka, kahlua

FRENCH OLD FASHIONED – 9.5  
Bourbon, French bitters, sugar syrup

*See our drinks menu for full range of digestifs*

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## VEGETARIAN <sup>(V)</sup>

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