

## Teas

*We import and blend all of our own teas.*

*Served with milk or lemon.*

### Traditional Tea Blends

**Bettys Tea Room Blend** £2.95

*Our traditional rich and fragrant house blend of top-class African and Assam teas.*

**Bettys Earl Grey** £3.25

*The delicate scent of natural oil of bergamot makes this a refined, refreshing blend for afternoon tea.*

**Bettys Breakfast Tea** £3.25

*This Special Tippy Assam is a really strong, invigorating brew from one of the very best estates in the Brahmaputra Valley.*

### Speciality Teas

**Yu Luo White Tea** £3.80

*From the Hunan province in China, this exquisite, rare white tea has a delicate, fresh flavour. The golden liquor is rich in antioxidants. Best without milk.*

**Ceylon Blue Sapphire** £3.50

*Exclusive to Bettys, this deliciously smooth tea has a honeyed character. We have added blue cornflower petals to represent the famous sapphires found close to the tea garden in south west Sri Lanka.*

**Lingia Estate Darjeeling** £3.40

*We pride ourselves on choosing the very best of the Himalayan Darjeeling crop each year to give you an exquisite, aromatic infusion. This tea is graded as a golden tippy flowery orange pekoe.*

**'Good Luck' Green Tea** £3.30

*This is an extremely rare green tea from China. With its pale golden liquor and fruity aroma, it is best without milk.*

**China Rose Petal** £3.20

*One of the loveliest of the China teas, it is layered with rose petals which not only impart a fragrant aroma, but are also believed to help keep mind, body and spirit in perfect harmony.*

### Tisanes

**Moroccan Mint** £3.30

*A 'pick-me-up' infusion of dried peppermint leaves, served with honey.*

## Coffees & Hot Chocolate

*We import and roast all of our own coffees.*

- Hot Mocha** £3.25  
*Bettys Chocolate Sauce whisked with espresso coffee and milk, topped with whipped fresh cream and dusted with cocoa powder.*
- Café Vienna** £3.25  
*Our exclusive espresso coffee, hot milk, honey and cinnamon topped with whipped fresh cream.*
- Cappuccino** £3.20  
*Our exclusive espresso coffee topped with hot frothy milk.*
- Latte** £3.20  
*Our exclusive espresso coffee with hot milk.*
- Montpellier Café Bar Blend** £2.95  
*Our exclusive espresso blend of the best coffees from Java, Kenya and Brazil. A dark roast brings out the rich chocolaty flavour. Served with hot milk or cream.*
- Decaffeinated** £2.95  
*A medium-dark roast which has been decaffeinated in the most natural way, using the Pure Water Process. Served with hot milk or cream.*
- Espresso** £2.75  
*A demitasse of rich, bittersweet espresso blend coffee.*
- Espresso Macchiato** £2.95  
*A demitasse of espresso blend coffee topped with a dash or 'mark' of hot frothy milk.*
- Hot Chocolate** £3.25  
*Bettys Chocolate Sauce with milk, topped with whipped fresh cream and chocolate flakes.*

## Chocolates & Petits Fours

*To accompany your tea or coffee.*

- Macaroon Selection** £4.40  
*A selection of four handmade macaroons.*
- Swiss Alpine Truffles  
& Bettys Peppermint Creams** £3.50
- Butter Crisp Biscuits  
& Miniature Florentines** £3.50

## Pâtisserie

*All of our cakes and chocolates are handmade at our Craft Bakery in Harrogate.*

### **Swiss Chocolate & Raspberry Torte** £3.95

*Deliciously moist chocolate cake filled with lightly caramelised raspberries and rich chocolate & raspberry buttercream.*

### **Montagne de Chocolat** £3.95

*Rich, chocolate Sacher sponge layered with praline buttercream and glazed with chocolate.*

### **Tarte aux Pommes** £3.75

*Classic continental-style apple pie with rich shortcrust pastry.*

### **Praline Dacquoise** £3.50

*Soft meringue made with roast hazelnuts and almonds, layered with our own praline cream, topped with cocoa nibbed nougatine.*

### **L'Opéra** £3.50

*Light jaconde sponge moistened with espresso coffee, layered with Swiss dark chocolate & espresso buttercream.*

### **Fresh Fruit Choux Ring** £3.85

*Light choux pastry filled with cream and fresh fruit.*

### **Fresh Fruit Tart** £4.15

*Rich shortcrust pastry filled with crème pâtissière and fresh fruit.*

### **Citron Torte** £3.95

*A zesty sponge layered with Yorkshire lemon curd and lemon buttercream.*

### **Swiss Chocolate & Chestnut Slice** £3.95

*Leaves of dark chocolate layered with chocolate ganache and chestnut cream on a nutty chocolate sponge base.*

## Cold Drinks

### **Freshly Squeezed Orange Juice** £3.25

### **Traditionally Pressed Apple Juice** £2.85

### **Homemade Still Lemonade** £2.80

### **Elderflower Bubbly** £2.85

### **Organic Ginger Beer** £2.95

### **Coca-Cola or Diet Coca-Cola** £2.40

### **Highland Spring**

### **Still or Sparkling Water** £2.50

## Breakfast Specialities

*Served from 8.00am – 11.00am.*

*All of our pastries, cakes and breads are baked daily at our Craft Bakery in Harrogate.*

### Filled Croissants

**Smoked Salmon & Cream Cheese** £5.75

*Scottish smoked salmon and cream cheese in a light buttery croissant.*

**Warm Ham & Gruyère** £5.75

*Traditional roast ham with melted Gruyère cheese in a light buttery croissant.*

### Continental Pastries

*Please choose from today's selection*

**Ricciarelli Pastry** £3.30

*A light pastry with orange and almond filling, decorated with flaked almonds.*

**Pain aux Raisins** £2.50

*All-butter pastry rolled with succulent raisins.*

**Croissant** £2.20

*Made to our classic all-butter recipe. Served with butter and Bettys preserve.*

### Cakes

**Miniature Yorkshire Fat Rascal** £2.95

*A smaller version of our famous fruity Fat Rascal.*

**Seasonal Fruit Sponge Cake** £2.95

*A light all butter sponge decorated with fresh seasonal fruit.*

### Muesli & Yoghurt

**Bircher Muesli** £4.95

*A Swiss speciality made with rolled oats, ground hazelnuts, apple and freshly squeezed orange juice. Served with fresh mixed berries.*

**Organic Yorkshire Yoghurt** £4.95

*Natural yoghurt made at Stamford Farm in the Vale of York, layered with fresh mixed berries and toasted flaked nuts.*

### Fruit Juice

**Freshly Squeezed Orange** £3.25

# Lunchtime & Afternoon Specialities

*Served from 11.00am – 6.00pm.*

*All of our sandwiches are made using bread baked daily at our Craft Bakery in Harrogate.*

## Open Sandwiches

**Poached Salmon & Prawn** £7.25

*Poached Scottish salmon and prawns in lemon mayonnaise on Malted Swiss Stick.*

**Air-Dried Ham & Cream Cheese** £6.95

*Cream cheese, Swiss air-dried ham and tomato on Swiss Fitness bread.*

**Smoked Chicken & Roast Pepper** £7.25

*Traditionally smoked chicken breast, roast peppers and caramelised red onions on Flaked Wheat bread.*

**Bresaola** £6.75

*Air-dried beef and caramelised red onions on Malted Swiss Stick.*

**Chicken Caesar** £6.95

*Free-range chicken breast, bacon, Parmesan cheese and romaine lettuce with Caesar dressing on Bettys Swiss Stick.*

**Smoked Salmon & Cream Cheese** £6.95

*Scottish smoked salmon and cream cheese on Swiss Fitness bread.*

**Brie with Grapes** £6.50

*Brie de Meaux with green seedless grapes on Sourdough bread.*

**Smoked Mackerel & Watercress** £6.75

*Traditionally smoked mackerel and watercress with horseradish mayonnaise on Sourdough bread.*

## Terrines & Salad

**Salmon Terrine** £6.95

*Made with poached salmon and gravadlax. Served with Bettys Swiss Stick.*

**Chicken & Pork Terrine** £6.95

*Made with apricots and pistachio nuts. Served with Bettys Swiss Stick.*

**Continental Bread Selection** £3.40

*With olive oil and aged balsamic vinegar.*

**Green and Black Olives** £3.00

**Mixed Leaf Salad** £2.95

## Evening Specialities

Served from 6.00pm – 9.00pm.

### Sharing Plates

*Suitable for two people to share as a starter.*

*Served with a selection of continental breads.*

#### **Meat Selection** £16.95

*Chicken & Pork Terrine; Smoked Chicken Breast; Swiss air-dried ham; Bresaola; black olive tapenade; hummus; red pesto; tomato salad; roast vegetables; green and black olives.*

#### **Fish Selection** £16.95

*Smoked salmon; oak-roast salmon; salmon terrine; smoked mackerel; prawns in lemon mayonnaise; caper berries; cucumber & dill salad; lemon crème fraîche.*

### Hot Dishes

*All of our hot dishes are cooked to order.*

#### **Smoked Chicken Rösti** £7.95

*A miniature Swiss rösti made with grated potato and Swiss Gruyère cheese. Topped with smoked chicken, roast peppers & tomatoes and melted raclette cheese.*

#### **Haddock & Prawn Croustades** £7.95

*Prawns and fresh haddock in rich cream & white wine sauce on toasted Swiss Stick.*

#### **Croque Monsieur** £7.95

*Roast ham and Gruyère cheese with Dijon mustard, in toasted bread. Topped with creamy béchamel sauce and melted Parmesan cheese.*

#### **Mushroom Brioche** £6.95

*Creamed mushrooms with white wine and garlic on toasted Bettys Brioche, topped with melted raclette cheese.*

### Light Dishes

#### **Salmon Terrine** £6.95

*Served with Bettys Swiss Stick.*

#### **Chicken & Pork Terrine** £6.95

*Served with Bettys Swiss Stick.*

#### **Yorkshire Cheese Selection** £4.95

*White Wensleydale, Blue Wensleydale and Smoked Swaledale cheeses with Bettys Apple Chutney.*

#### **Continental Bread Selection** £3.40

*With olive oil and aged balsamic vinegar.*

#### **Green and Black Olives** £3.00

## Aperitifs & Wine

<b>Spritzer</b>	£3.95
<i>Swiss white wine with sparkling mineral water.</i>	
<b>Kir</b>	£4.95
<i>Swiss white wine with Crème de Cassis liqueur.</i>	
<b>Kir Royale</b>	£8.95
<i>Moët &amp; Chandon Champagne with Crème de Cassis liqueur.</i>	

## Champagnes & Sparkling

	Glass (125ml)	Bottle
<b>Moët &amp; Chandon</b>	£8.50	£38.75
<i>France. A classic, full flavoured, dry Champagne, alc. 12% vol.</i>		
<b>Pol Roger Brut NV</b>		£49.95
<i>France. A crisp, elegant, dry Champagne, alc. 12.5% vol.</i>		
<b>Charles Pelletier Brut</b>	£5.50	£29.95
<i>France. A light, dry, sparkling rosé with a hint of strawberries, alc. 12.5% vol.</i>		

## White

	Glass (175ml)	Bottle
<b>Fendant de Sion</b>	£4.50	£17.80
<i>Switzerland 2006/2007. A lovely crisp, dry, fruity wine from Chasselas grapes. Imported direct by us from Charles Bonvin Fils, alc. 12% vol.</i>		
<b>Alsace Gewürztraminer</b>	£4.85	£18.90
<i>France 2005. Full flavoured and aromatic, alc. 13.5% vol.</i>		
<b>Sanvigilio Pinot Grigio</b>	£4.50	£17.80
<i>Italy 2007. Fresh, fruity and aromatic, alc. 12% vol.</i>		
<b>Sauvignon Blanc</b>	£4.35	£16.95
<i>France 2007. Lively and fresh with a hint of citrus fruits, alc. 12.5% vol.</i>		
<b>Montarels Chardonnay</b>	£4.95	£19.50
<i>France 2006. Rich and buttery with a hint of vanilla, alc. 13.5% vol.</i>		

## Rosé

	Glass (175ml)	Bottle
<b>Sortilège</b>	£4.50	£17.80
<i>Switzerland 2006/2007. Delicious, light and refreshing, made from Pinot Noir grapes. Imported direct by us from Charles Bonvin Fils, alc. 13% vol.</i>		
<b>Figuière Provence</b>	£5.50	£21.75
<i>France 2008. Dry, light and fresh flavoured, alc. 12.5% vol.</i>		

## Red

	Glass (175ml)	Bottle
<b>Dôle du Valais</b>	£4.50	£17.80
<i>Switzerland 2005/2006. A fresh, fruity and luscious wine made from Pinot Noir and Gamay grapes. Imported direct by us from Charles Bonvin Fils, alc. 13% vol.</i>		
<b>Chateau Buisson-Redon</b>	£4.35	£16.95
<i>France 2006. A soft, supple and fruity Merlot based claret, alc. 13% vol.</i>		
<b>Prunatelli Chianti</b>	£4.80	£19.00
<i>Italy 2006. Fresh and vibrant with a hint of cherries, alc. 13% vol.</i>		
<b>Valpolicella Latium</b>	£5.50	£21.75
<i>Italy 2007. Fragrant and intense, made from Corvina grapes, alc. 13.5% vol.</i>		

## Beers & Lagers

<b>Kasteel Cru</b>	£3.75
<i>Brewed using specially selected Champagne yeast, malted barley, hops and purest Alsace water, alc. 5.2% vol. 330ml.</i>	
<b>Erdinger Weißbier</b>	£4.50
<i>A medium gold-coloured wheat beer with lots of swirling yeast haze in the glass. Creamy and dense, this is a smooth, tasty beer, alc. 5.3% vol. 500ml.</i>	
<b>Eggenberg Hopfen König</b>	£3.75
<i>The 'King of hops'. Crisp and dry, with a hoppy nose and aromatic flavours, alc. 5.1% vol. 330ml.</i>	

*Alcoholic drinks may be served only during licensing  
hours to customers over eighteen taking a meal.*