

"Where the Dales meet the Alps..."

Bettys is a family business. The first two generations were Swiss-born. My generation is thoroughly Yorkshire. This is why Bettys is both a continental café and a very English tea room. It has just evolved that way.

My great-uncle Frederick, our founder, died the year I was born, so I never knew him, but many of his 'pearls of wisdom' have been passed down the generations:

"Everything must be fresh and dainty"

Our dishes are prepared to order, the traditional way: no short-cuts, no microwaves. It may take a little longer to serve you but it will be freshly made and simply and daintily presented.



Frederick Belmont, 1904

"If we want something just right, we have to do it ourselves"

The bread, the cakes, the pastries, the chocolates – we've made them all at our Craft Bakery. We have even imported and blended the teas and roasted the coffees ourselves. Just to make sure you get the very best.

One subject my great-uncle kept curiously quiet about was the identity of Betty herself. Rumours and half-baked theories abound, but it really is a mystery.

Jonathan

Jonathan Wild

Breakfast Specialities

English Breakfast

*Grilled bacon, scrambled egg, grilled plum tomatoes,
a Bettys Yorkshire sausage, chestnut mushrooms and black pudding.
Served with buttered toast.*

£10.50

Breakfast Rösti

*Grated potato and Swiss Gruyère cheese mixed with cream
and fried until golden. Topped with grilled bacon,
grilled plum tomatoes, chestnut mushrooms and a poached egg.*

£10.25

Smoked Haddock

Oak-smoked haddock topped with a poached egg, with Malted Grain toast.

£6.95

Eggs Benedict

A toasted muffin with roast ham, poached eggs and hollandaise sauce.

£6.50

Toasted Muffins

Bacon

£4.95

Scrambled Egg & Bacon

£6.50

Scrambled Egg & Smoked Salmon

£6.75

Croissants

Served warm with butter and preserves.

£4.75

Organic Yorkshire Yoghurt

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

£4.95

Freshly Squeezed Orange Juice

£3.25

Traditional Dishes

Bettys Yorkshire Sausages

*Made to an exclusive recipe in the Vale of York, from outdoor-reared pork.
Served with a miniature rösti and caramelised onions & peppers.*

£10.50

Fried Fillet of Haddock

Served with pea purée and chipped potatoes.

£10.85

Bettys Yorkshire Rarebit

*A house speciality made with mature Cheddar cheese,
Worcestershire sauce and Yorkshire ale.*

Original **£7.95**

With Bacon **£8.95**

Mushroom Pancakes

*Traditional pancakes filled with chestnut mushrooms in cream, garlic
& white wine sauce, topped with melted raclette cheese.*

£8.95

Omelettes

Roast Yorkshire Ham & Gruyère Cheese

£7.95

Chestnut Mushrooms & Herb

£7.85

Arnold Bennett

£7.95

A flat omelette made with smoked haddock, cream and Parmesan cheese.

Homemade Soup of the Day

Served with a freshly baked roll of your choice.

£4.95

Swiss & Continental Specialities

Swiss Rösti

A traditional Swiss speciality made with grated potato and Swiss Gruyère cheese mixed with cream and fried until golden.

Smoked Salmon with Crème Fraîche & Caper Dressing **£10.35**

Bacon & Raclette Cheese **£10.25**

Mushrooms in Cream, Garlic & White Wine Sauce **£9.95**

Parmesan Chicken

£10.95

Free-range chicken breast coated in breadcrumbs and grated Parmesan cheese, pan-fried until golden. Served with a miniature rösti and caramelised onions & peppers.

Swiss Alpine Macaroni

£9.95

A speciality from the Engadine. Fresh penne pasta, bacon, and new potatoes in rich cream sauce, topped with melted raclette cheese.

Haddock & Prawn Gratin

£9.95

Haddock and prawns in cream, garlic & white wine sauce, covered with rösti potatoes.

Frittata Rossa

£7.95

An Italian-style flat omelette made with roast red peppers, sun-dried tomatoes, fresh chives and Parmesan cheese.

Salads

Bettys Caesar Salad

Smoked free-range Yorkshire chicken breast and bacon pan-fried until golden, served on a bed of crisp cos lettuce, croutons, and toasted pine kernels, tossed in classic Caesar dressing.

£9.95

Pan-Fried Salmon Salad

£9.95

Pieces of fresh Scottish salmon pan-fried in herb & garlic butter, with fresh dill, cucumber and chopped new potatoes, on mixed salad leaves.

Warm Lemon Chicken & Herb Salad

£9.95

Free-range Yorkshire chicken marinated in yoghurt, lemon, coriander and garlic, grilled with red and yellow peppers, on mixed salad leaves and fresh herbs.

Warm Seasonal Quiche

£9.50

With carrot & coriander, cauliflower & Parmesan and mixed bean & cashew nut salads.

Side Dishes

Chipped Potatoes

£2.95

Mixed Side Salad

£3.50

Carrot & coriander, cauliflower & Parmesan and mixed bean & cashew nut salads.

Mixed Leaf Salad

£2.95

Tomato & Rocket Salad

£2.95

Bread Roll and Butter

£1.65

Sandwiches & Rolls

Club Sandwich

Slices of free-range Yorkshire chicken breast with grilled bacon, tomato, lettuce and mayonnaise, layered in toasted Malted Grain bread.

£8.95

Croque-Monsieur

£7.95

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

Smoked Salmon & Prawn Open Sandwich

£7.95

Prawns and fresh chives in lemon mayonnaise on Sourdough bread, covered with Scottish smoked salmon.

Chicken & Avocado Roll

£6.50

A warm Mixed Grain Roll with slices of roast free-range Yorkshire chicken breast, avocado and lemon mayonnaise.

Yorkshire Rarebit Toasted Sandwich

£5.75

Bettys Yorkshire rarebit with chopped fresh chives, in Malted Grain bread.

Poached Fresh Scottish Salmon

£5.15

With rocket and lemon mayonnaise.

Prawn & Avocado

£5.15

With Marie Rose sauce.

Roast Free-Range Yorkshire Chicken Breast

£5.15

Roast Yorkshire Ham

£4.95

Traditionally cured outdoor-reared pork.

Egg Mayonnaise & Cress

£4.45

Made with free-range eggs

Scones, Toasts & Traditional Cakes

Warm Yorkshire Fat Rascal

Bettys famous speciality. A large, plump, fruity scone made with citrus peel, almonds and cherries. Served with butter.

£3.75

Toasted Sultana *or* Yorkshire Rarebit Scone

£2.45

Toasted Sultana & Currant Teacake

£2.45

Cinnamon Toast *or* Muffin

£2.50

Hot Buttered Pikelets

£2.50

Bettys Celebration Fruit Cake

£4.95

Served with traditional Wensleydale cheese.

Yorkshire Tea Loaf

£3.00

Made with Yorkshire Tea, vine fruits and cherries, served buttered.

Stem Ginger Cake

£3.00

A deliciously moist cake, made with ground almonds, pieces of stem ginger and ginger wine.

Afternoon Teas

The tradition of taking tea in the afternoon has been enjoyed since the early 19th century. The Duchess of Bedford is credited with inventing it to fill the long gap between luncheon and dinner. Dainty cakes and sandwiches were served on precious porcelain with rare teas from around the world.

Today, almost two hundred years later, taking afternoon tea is more popular than ever before.

Bettys Speciality Afternoon Tea

A pot of Speciality Tea of your choice;
sandwiches with a choice of two of the following fillings:
Oak-Smoked Salmon & Prawn; Cream Cheese & Cucumber;
Smoked Chicken Breast & Caramelised Red Onion
or Roast Yorkshire Ham & Mustard;
a Sultana Scone, a choice of preserves and Yorkshire clotted cream;
a selection of miniature cakes
or your choice of cake from our cake trolley.

£17.75

Bettys Traditional Afternoon Tea

A pot of Tea Room Blend Tea;
sandwiches with a choice of two of the following fillings:
Smoked Scottish Salmon, Roast Yorkshire Ham,
Roast Free-Range Yorkshire Chicken Breast or Egg Mayonnaise;
a Sultana Scone, strawberry preserve and Yorkshire clotted cream;
a selection of miniature cakes.

£15.75

Bettys Celebration Afternoon Tea for Two

A half bottle of Moët & Chandon Champagne;
a pot of Tea Room Blend Tea for two;
Smoked Scottish Salmon, Roast Yorkshire Ham,
Roast Free-Range Yorkshire Chicken Breast, and Egg Mayonnaise sandwiches;
two Sultana Scones, strawberry preserve and Yorkshire clotted cream;
a selection of miniature cakes.

£50.00

Yorkshire Cream Tea

A pot of Tea Room Blend Tea,
two Sultana Scones, strawberry preserve
and Yorkshire clotted cream.

£7.95

Moët & Chandon's classic Champagne.
Full flavoured and dry, alc. 12% vol.

Half Bottle **£19.95**

Bottle **£38.75**

Desserts

Warm Stem Ginger Sponge

*A deliciously moist cake, made with ground almonds, pieces of stem ginger and ginger wine.
Served with Bettys Toffee Sauce and crème fraîche.*

£4.75

Seasonal Fruit Crumble Tartlet

Served with organic vanilla ice cream and homemade raspberry sauce.

£5.60

Banana & Toffee Pancakes

Served with vanilla ice cream.

£5.60

The Cake Trolley

*All of our cakes are made by hand at our Craft Bakery.
Your waitress will bring the trolley to your table to show you our full range.*

Yorkshire Curd Tart

A Bettys speciality. Yorkshire curd cheese, currants and lemon curd baked in a sweet pastry case.

£3.50

Vanilla Slice

£3.25

Seasonal Cheesecake

£3.75

Swiss Chocolate Torte

£3.95

Fresh Fruit Meringue

£3.75

Swiss Engadine Torte

£3.95

Ice Creams, Sundaes & Milkshakes

Bettys Sundae

Strawberries, raspberries, and blueberries in homemade raspberry sauce with crushed meringue, whipped fresh cream, and organic vanilla and strawberry ice creams.

£5.95

Bettys Brown Bread Ice Cream Sundae

Organic brown bread ice cream, with almond macaroon, chopped pecan nuts and Bettys Toffee Sauce, topped with whipped fresh cream.

£5.95

Coupe Matterhorn

Organic chocolate and vanilla ice creams, topped with whipped fresh cream and a Chocolate Desire. Served with warm Bettys Chocolate Sauce.

£5.95

Organic Ice Creams

Three scoops of vanilla, strawberry, brown bread, chocolate or coffee ice creams with Bettys Toffee Sauce, Bettys Chocolate Sauce, or homemade raspberry sauce.

£5.00

Ice Cream Milkshakes

Homemade with fresh bananas, Bettys Chocolate Sauce, or raspberries.

£3.10

Teas

We import and blend all of our own teas. Served with milk or lemon.

Bettys Tea Room Blend

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

£2.95

Bettys Breakfast Tea

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

£3.25

Bettys Earl Grey

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

£3.25

Yu Luo White Tea

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.

£3.80

Ceylon Blue Sapphire

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.

£3.50

Lingia Estate Darjeeling

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.

£3.40

Ntingwe Estate Kwazulu

We have a special relationship with the Ntingwe estate in Kwazulu Natal, having purchased their teas since the garden was established. Bright and refreshing, it makes a perfect breakfast tea.

£3.30

China Rose Petal

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.

£3.20

'Good Luck' Green Tea

This is an extremely rare green tea from China. With its refreshing light liquor and floral character, it is best without milk.

£3.30

Jasmine Blossom

A traditional green China tea layered with aromatic jasmine blossoms. Best without milk.

£3.20

Bettys Moroccan Mint Tisane

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

£3.30

Coffees

We import and roast all of our own coffees. Served with hot milk or cream.

Bettys Hot Mocha

Bettys Chocolate Sauce whisked with espresso coffee and milk, topped with whipped fresh cream and dusted with cocoa powder.

£3.25

Bettys Latte Latino

Frothy, milky coffee with Bettys Chocolate Sauce, dusted with cinnamon.

£3.25

Bettys Cappuccino or Latte

£3.20

Bettys Café Blend

Our medium roast house blend of top-class Kenyan, Central and South American coffees.

Large Cup **£2.95**

Pot For One **£3.40**

Bettys Decaffeinated

A medium-dark roast which has been decaffeinated in the most natural way, using the Pure Water Process.

Large Cup **£2.95**

Pot For One **£3.40**

Bettys Espresso

A dark roast gives our Espresso blend a rich, bittersweet flavour.

£2.75

The following speciality coffees are served in cafetières for one.

Jamaica Blue Mountain

The perfect balance of smooth body, mellow flavour, and fine acidity. Well worth a try on special occasions. Medium roasted.

£4.95

Java Jampit

The silky, almost chocolaty, flavour of this coffee is unique to those grown in the rich volcanic soil of Indonesia. Dark roasted.

£4.60

Bosque Lya Apple Grove

From a small family-run farm in El Salvador, this fantastic coffee is exclusive to Bettys. A medium roast brings out the sweet honey and caramel flavours.

£4.50

Galapagos Island

This remote island in the South Pacific yields a tiny crop of rich coffee with an intriguing acidity and caramel undertones. Medium-dark roasted.

£4.95

Colombian Los Idolos

A delicious coffee with hints of milk chocolate and sweet caramel, grown on small farms in the foothills of the Andes. Medium roasted.

£4.95

Ethiopian Mocha Limu

From the oldest coffee-growing region in the world, this rich exotic coffee has wonderful floral notes and a hint of honey. Medium-dark roasted.

£4.40

Panama Mount Barú

Rich volcanic soil, good shade and high altitude impart hints of fruit and chocolate to this coffee from an award-winning farm. Medium roasted.

£4.40

Hot Chocolate

Hot Chocolate

Bettys Chocolate Sauce whisked with milk and topped with whipped fresh cream and chocolate flakes.

£3.25

Cold Drinks & Minerals

Freshly Squeezed Orange Juice	£3.25
Sparkling Apple Juice	£2.95
Traditionally Pressed Yorkshire Apple Juice	£2.85
Homemade Still Lemonade	£2.80
Elderflower Bubbly	£2.95
Organic Ginger Beer	£2.95
Coca-Cola or Diet Coca-Cola	£2.40
Highland Spring Still or Sparkling Water	£2.50

Wines, Aperitifs & Beers

Swiss House Wines

Imported direct by us from Charles Bonvin Fils.

White

A lovely, crisp, dry, fruity Fendant de Sion from Chasselas vines. 2007/2008, alc. 12% vol.

Large Glass (175ml) **£4.50** Bottle **£17.80**

Red

A fresh, fruity, luscious Dôle du Valais from Pinot Noir and Gamay vines. 2007/2008, alc. 13% vol.

Large Glass (175ml) **£4.50** Bottle **£17.80**

Rosé

A refreshing Sortilège from Pinot Noir vines. 2007/2008, alc. 13% vol.

Large Glass (175ml) **£4.50** Bottle **£17.80**

Celebration White

The extraordinary, aromatic Alsace Gewürztraminer that we have imported exclusively from the Muller family for two decades, 2006/2007, alc. 13.5% vol.

Large Glass (175ml) **£4.85**
Bottle **£18.90**

Champagne

Moët & Chandon's classic Champagne. Full flavoured and dry, alc. 12% vol.

Half Bottle **£19.95**
Bottle **£38.75**

Spritzer

Swiss white wine with sparkling mineral water.

£3.95

Kir

Swiss white wine with Crème de Cassis liqueur.

£4.95

Kir Royale

A half bottle of Champagne with Crème de Cassis liqueur.

£23.00

Samuel Smith's Organic Lager

A full-bodied lager from Yorkshire's oldest brewery, alc. 5% vol. 330ml.

£3.70

Samuel Smith's Organic Ale

A delicate ale with a subtle, fruity flavour, alc. 5% vol. 355ml.

£3.70

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

Buying the best and trading fairly

At Bettys we use the very best quality ingredients. We buy locally where we can, tapping into Yorkshire's rich food and farming heritage, and support small-scale farmers and craft producers. Our eggs and chicken are free-range, our fresh fish is sustainably sourced and our meat comes from Yorkshire farms that meet strict 'Farm Assured Standards'. Further afield we buy our tea and coffee ethically, paying fair prices and travelling overseas to build long-term partnerships with growers. This also helps us secure the pick of the crop.

The Yorkshire Rainforest Project

Our family business has already planted 3 million trees around the world. Now we've pledged to save an area of rainforest the size of Yorkshire from destruction. The Yorkshire Rainforest Project is partly funded by our Five Per Cent Fund – a commitment to donate five per cent of our profits to charity and community projects in Yorkshire and overseas.

A gift from Bettys

You can treat yourself or a loved one to a slice of Bettys, wherever you are in the world. Bettys by Post is at your service at www.bettysbypost.com or on 01423 814008. You can also buy Bettys Gift Vouchers in the shop, from £5 upwards.

Cooking with Bettys

Bettys Cookery School has superb facilities in its own building next to our Craft Bakery on the outskirts of Harrogate. Our own expert staff share their knowledge on everything from breadmaking to Swiss specialities. Visit www.bettyscookeryschool.co.uk, telephone 01423 814016, or ask for a brochure in the shop.

Visit our other cafés in Yorkshire – Harrogate and RHS Garden Harlow Carr, Ilkley, Northallerton, York and Little Bettys York.

Our branches are open seven days a week. Bettys Harrogate and Bettys York are open until 9pm every evening. Location maps can be found on our website www.bettys.co.uk. We do not take reservations.

If you have any dietary requirements, or you would like us to adapt a dish on our menu to suit your needs, please ask a member of staff.

All prices are inclusive of VAT.

All our cafés are mobile phone free.