A family business since 1919

I’d like to welcome you and thank you for visiting Bettys.

The story of this fascinating business began in 1919, but our history goes back much further. In 1890 in the tiny Swiss village of Wangen-an-der-Aare, a miller called Johann Bützer died trying to rescue his eldest daughter from a fire in their mill. It left his son, five year-old Frederick, an orphan. No-one could have guessed that this small boy, who after the fire was taken to the village of his ancestors and sold to the highest bidder as farm labour, would one day realise his dream of opening a café and confectionery shop in England, and that the business would still be owned and run by his family over a century later.

Frederick’s original vision of quality, craftsmanship, attention to detail, and self-sufficiency is as relevant in 2020 as it was in 1919.

As a third generation family member, I like to think that if he were to wander into Bettys today, much of what he might see would be familiar to him – the handmade bread, cakes and chocolates from our Craft Bakery; accompanied by the finest teas and coffees; cosy and comfortable surroundings and delicious Swiss-Yorkshire food delivered with a smile.

Our fourth generation of family owners are taking their responsibilities very seriously – especially our commitment to remaining an independent business – and the fifth generation is expanding rapidly and already taking a keen interest in tea, cakes and Fat Rascals!

However, I suspect Frederick’s greatest pleasure would be to know that 101 years after he first opened his doors for business, we are continuing to serve the third, fourth and fifth generations of his customers.

Lesley Wild

Lesley Wild, Chair of the Board
A Century of Afternoon Tea

As this advert from 1929 reveals, we’ve been serving afternoon tea for some time. You might say it’s become our speciality – people travel from all over the world to take tea at Bettys.

It’s a treat that we’ve spent many years perfecting. 101 years in fact.
Afternoon Tea
Afternoon Tea and Yorkshire Cream Tea are served all day.

Traditional Afternoon Tea

Sandwich selection
- Cucumber, dill and cream cheese
- Coronation Yorkshire chicken
- Ham and wholegrain mustard
- Bleikers’ salmon smoked with Tea Room Blend tea

A sultana scone with strawberry preserve and clotted cream.

Miniature cake selection
- Chocolate cube
- Lemon tart
- Engadine slice

A teapot for one of Tea Room Blend tea.
£19.95

Pink Champagne Afternoon Tea

Traditional Afternoon Tea with a glass of Moutard Rosé Prestige champagne.
£27.95

If you would prefer a vegetarian or vegan selection, please let us know.

Yorkshire Cream Tea (V)

Two freshly baked sultana scones from our Craft Bakery, strawberry preserve and clotted cream, with a teapot for one of Tea Room Blend tea.
£9.95

Book Afternoon Tea

It’s also possible to book Afternoon Tea in our elegant Imperial Room, in Harrogate, and Belmont Room, in York. Both are upstairs from the main café and provide a beautiful, historic setting for celebrations, as well as a specially devised menu with some stunning Bettys treats that you won’t see anywhere else.

For details of how to book, simply ask your waitress or waiter.

*Some of our menu items are created from ingredients which do not contain gluten. In addition, we offer dishes for vegans which do not include animal products. However, due to preparation and/or supplier controls of the ingredients, we cannot guarantee a complete absence of gluten, other allergens or animal product. Items listed on this menu that are deep fried may be fried using the same fryer as gluten and fish items. Please ask your waitress or waiter for further details or information regarding product ingredients and allergens, including nuts, peanuts, sesame seeds, gluten, milk, eggs, mustard and soya.
Swiss Breakfast Rösti
A classic Swiss rösti made with grated potato, gruyère cheese and cream, pan- fried until golden and served with dry- cured bacon, a plum tomato, mushrooms and a poached egg. £12.25

Florentine Breakfast Rösti (V)
A classic Swiss rösti made with grated potato and cream, pan-fried until golden and served with wilted spinach leaves, poached eggs, a flat mushroom, cherry tomatoes and seasoned breadcrumb topping. £12.25

Speciality Poached Eggs
Served on a toasted muffin with hollandaise sauce.
Eggs Benedict with ham £9.75
Eggs Florentine with flat leaf spinach £9.25 (V)
Eggs Royale with Bleikers’ salmon smoked with Tea Room Blend tea £10.15

Toasted Muffins
Scrambled eggs and Bleikers’ salmon smoked with Tea Room Blend tea £9.25
Scrambled eggs and bacon £8.25
Dry-cured bacon £6.25
Poached eggs £5.95 (V)

Bircher Muesli (V)
A Swiss speciality made with rolled oats, nibbed hazelnuts and sultanas, mixed with seasonal berries and raspberry sauce. £5.75

English Breakfast
Dry-cured bacon, Bettrys Yorkshire sausage, scrambled eggs, tomato and mushrooms. Served with toast. £12.25

Crushed Avocado on Toast (V) (Ve)
Lightly toasted Yorkshire Millers bread topped with crushed avocado and served with cherry vine tomatoes. £7.95
Served with poached eggs £9.25 (V)
Served with smoked streaky bacon and poached eggs £10.25

Kedgeree
A breakfast classic made with creamy rice, smoked haddock, mild aromatic spices, fresh coriander, sultanas and flaked almonds, topped with a poached egg. £10.50

Banana & Homemade Granola (V) (Ve)
Banana and whipped coconut cream with granola, dressed with blueberry syrup. £5.75

Croissant & Pain au Chocolat (V)
Fresh from our Craft Bakery. Served warm with strawberry preserve. £3.95

Hot Buttered Pikelets (V)
A light, flat crumpet served warm and buttered. £2.95

Cinnamon Toast (V)
Our Craft Bakery bread, toasted, buttered and sprinkled with cinnamon sugar. £3.25

Please inform your server if you have any allergies, intolerances or dietary requirements we need to be aware of.
*(V) suitable for vegetarians * (Ve) suitable for vegans
**House Specialities**

**Chicken Schnitzel**
Yorkshire chicken with gruyère cheese coated in Bettys breadcrumbs, pan-fried until golden. Served with pommes allumettes, mixed salad leaves and roasted cherry tomatoes. £14.75

**Aubergine Schnitzel (V) (Ve)**
Crispy aubergine slices on a bed of herbed new potatoes, roasted red peppers, capers and rocket. Garnished with pickled red onions and oat crème fraîche. £10.95

**Slow Cooked Yorkshire Beef Pie**
A butter pastry pie filled with Yorkshire beef, mushrooms, shallots, smoked streaky bacon and red wine sauce topped with Swiss rösti. Served with tenderstem broccoli and buttered carrots. £14.95

**Fried Fillet of Haddock**
A fillet of haddock in crispy batter. Served with crushed peas, chips and homemade tartare sauce. £14.75

**Gammon Steak**
Dry-cured gammon steak with a honey and wholegrain mustard glaze, served with a poached egg, minted new potatoes and crushed peas. £14.25

**Swiss Alpine Macaroni**
Penne pasta, dry-cured bacon and new potatoes in rich cream sauce, with melted raclette cheese. £11.25

**Haddock, Salmon & Prawn Gratin**
Flakes of smoked haddock, salmon and prawns in white wine sauce, on wilted spinach, with a potato rösti and seasoned breadcrumb topping. £12.75

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**Rösti – a Swiss Speciality**

When our founder, Frederick Belmont, came to Yorkshire he brought with him the flavours of Switzerland. Today Alpine classics such as rösti are real favourites on our menus.

**Bacon & Raclette Rösti**
A Swiss speciality of grated potato, gruyère cheese and cream, pan-fried with bacon and topped with melted raclette cheese. £12.95

**Smoked Salmon Rösti**
Grated potato, gruyère cheese and cream, pan-fried until golden and topped with Bleikers’ salmon smoked with Tea Room Blend tea, homemade caper dressing and mixed salad leaves. £13.75

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**Bettys Yorkshire Rarebit**
With mature cheddar cheese and Yorkshire ale.

Original Rarebit (V) £9.95
Rarebit with bacon £11.50

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Lighter Dishes

Pan-Fried Salmon Salad
Scottish freedom-farmed salmon and avocado, served with pan-fried garlic butter new potatoes on a bed of mixed leaves, cucumber and spring onions. £12.75

Betts Caesar Salad
Yorkshire chicken breast with smoked streaky bacon, parmesan cheese, crisp lettuce, cheese and herb croutons, and classic homemade Caesar dressing. £12.75

Smoked Salmon Plate
Bleikers’ salmon smoked with Tea Room Blend tea. Served with Yorkshire Millers bread, rocket and Slingsby Gin pickled cucumber & fennel salad. £11.95

Avocado Salad (V) (Ve)
Avocado served with mixed leaves, cucumber and spring onion, with pan-fried new potatoes. £10.50

Mushroom Quiche (V)
A butter pastry quiche made at our Craft Bakery with mushrooms and thyme. Served warm with cucumber, puy lentil & red pepper, and pickled red cabbage, beetroot, hazelnut & sultana salads. £10.50

Ham & Cheese Omelette
Ham, cheddar cheese and chive omelette. Served with rocket. £9.95

Homemade Soup of the Day (V)
Served with a freshly baked roll from our Craft Bakery. £5.95

Side Dishes

Chips £3.65
Pommes Allumettes
Continental-style matchstick fries. £3.65
Sautéed Potatoes, Raclette & Smoked Bacon
Sautééd new potatoes with raclette cheese, crisp smoked streaky bacon and chives. £3.95

Tenderstem Broccoli & Almonds (V)
Blanched tenderstem broccoli, with a Swiss-style dressing and toasted flaked almonds. £3.95

Vegan option available on request. (Ve)

Mixed Side Salad (V) (Ve)
Cucumber, puy lentil & red pepper and pickled red cabbage, beetroot & hazelnut salads. £3.95

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*(V) suitable for vegetarians *(Ve) suitable for vegans
Sandwiches

Roast Yorkshire Chicken
Served with mayonnaise and little gem lettuce. £5.95

Poached Salmon
Scottish freedom-farmed salmon with rocket and lemon mayonnaise. £6.25

Avocado & Spinach (V) (Ve)
Sliced avocado and spinach leaves with baby gem lettuce and spring onions. £5.95

Egg Mayonnaise & Cress (V)
Made with Yorkshire eggs. £5.25

Ham £5.95

Served in your choice of malted grain, wholemeal or white bread.

Club Sandwich
Slices of roast Yorkshire chicken breast with dry-cured bacon, tomato, lettuce, and mayonnaise in toasted malted grain bread. £10.50

Steak Sandwich
Pan-fried Yorkshire rump steak in a caramelised red onion & herb bun. Served with mixed leaves, Dijon mustard, tomato and sweet pickled red onions. £12.25
With pommes allumettes £14.25

Red Pepper & Mushroom Club Sandwich (V) (Ve)
Slices of flat mushrooms with roasted red pepper, tomato and gem lettuce, in toasted malted grain bread. £8.50

Poached Salmon & Prawn Sandwich
Scottish freedom-farmed salmon, prawns, mixed leaves and lemon mayonnaise, served in mixed grain bread. £7.95

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For the Love of Cake

Before coming to England, Frederick Belmont, the founder of Bettys, travelled Switzerland and France serving his apprenticeship as a cake-maker and confectioner.

Today’s confectioners at our Craft Bakery also serve their apprenticeship, learning skills and techniques not much changed from Frederick’s day. The beautiful and delicious products of their craft adorn the stands of our cake trolley.

Please inform your server if you have any allergies, intolerances or dietary requirements we need to be aware of.

*(V)* suitable for vegetarians *(Ve)* suitable for vegans
Cakes & Pâtisserie

Please ask to see the cake trolley and choose from today’s selection.

Salted Caramel & Walnut Tart (V)
An indulgent salted caramel and walnut tart in an all-butter pastry. Served with vanilla ice cream and toffee sauce. £6.50

White Chocolate Seasonal Bombe (V)
White chocolate mousse, with a seasonal fruit centre on a macaroon base. £4.75

Seasonal Frangipane (V)
A French speciality, with seasonal fruit and almond frangipane on a sweet pastry base with preserve. £4.50

Lemon Curd Torte (V)
A zesty sponge cake layered with lemon curd and lemon buttercream. £4.85

Carrot Gugelhupf (V) (Ve)
A carrot sponge coated with water icing; decorated with a light frosting and dark chocolate. £4.65

Fresh Fruit Tart (V)
A sweet pastry case filled with vanilla crème pâtissière and topped with fresh seasonal fruits. £4.85

Vanilla Slice (V)
Flaky puff pastry layered with raspberry preserve and fresh cream vanilla custard. £3.95

Grande Raspberry Macaroon (V)
With raspberry buttercream and fresh raspberries. £4.85

Swiss Specialities

Chocolate & Cherry Torte (V)
A Swiss dark chocolate cake made with almonds and ground hazelnuts with Morello cherries and kirsch. £4.65

Engadine Torte (V)
A Swiss speciality with layers of hazelnut meringue and almond buttercream, topped with hazelnut Medicis. £4.65

Coffee Éclair (V)
Choux pastry filled with single origin coffee custard, hand-decorated with fondant, roasted hazelnuts and mini meringues. £3.95

Yorkshire Curd Tart (V)
An all-butter pastry case, with a thin layer of lemon curd and a filling of curd cheese, butter, currants and nutmeg. £3.75

Seasonal Cheesecake (V)
Made with cream cheese and fresh cream on a sweet biscuit base. £4.50

Fresh Fruit Meringue (V)
Light meringue filled with whipped fresh cream and fresh seasonal fruit. £4.05

Yorkshire Fat Rascal Scone (V)
Our famous plump and fruity scone. Served warm with butter. £4.25

Ice Cream Sundaes

Bettys Brown Bread Sundae (V)
Brown bread ice cream made in Yorkshire to an exclusive Bettys recipe, with crushed almond macaroon, chopped pecan nuts, toffee sauce and whipped fresh cream. £7.75

Bettys Fruit Sundae (V)
Seasonal fruits in homemade raspberry sauce with meringue, whipped cream, and vanilla and strawberry ice cream. £7.75

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Teas
Finest quality leaf tea served in a teapot for one, with milk or lemon.

House Blend Teas
Bettys Tea Room Blend
Our traditional rich blend of top class African and Assam teas. £3.65

Earl Grey
A refreshing, refined blend, delicately scented with oil of bergamot. £3.75

Bettys Breakfast Tea
A strong, single origin Golden Tippy Assam from the Brahmaputra Valley. £3.75

Speciality Teas
Golden Valley Darjeeling
A Darjeeling whose flowery delicacy derives from the high elevation of the misty and picturesque Himalayan Golden Valley. £4.65

Ceylon Blue Sapphire
Deliciously smooth black tea with a honeyed character, decorated with blue cornflower petals to represent Sri Lanka’s famous sapphires. £4.65

China Rose Petal
One of the loveliest China teas, layered with fragrant rose petals, believed to keep mind, body and spirit in perfect harmony. £4.65

Jasmine Blossom
This high quality green tea is infused with jasmine blossoms to create a light, delicate and aromatic tea, best enjoyed without milk. £4.65

Pi Lo Chun Green Tea
Meaning ‘spring green snail’, a reference to the distinctive spiral-shaped leaves, this famous green China tea has a light, floral character. £4.65

Yu Luo White Tea
An exquisite Chinese tea made from just the delicate white buds that first appear when the tea bush ‘awakens’ after winter. £4.65

Lemongrass & Ginger Tisane
A delicious, refreshing infusion of rosehips, lemongrass, hibiscus and ginger that’s naturally caffeine-free. £3.85

Peppermint Tisane
A ‘pick-me-up’ herbal infusion of pure peppermint, served with honey. £3.85

Soya or oat milk is available on request.
Coffees & Hot Chocolate
Freshly ground coffee served with hot milk or cream.

House Blend Coffees

Bettys Café Blend
A blend of top class Kenyan, Central American and South American coffees. Medium roasted. £3.45 (Cup) £3.95 (Pot for one)

Bettys Decaffeinated
£3.45 (Cup) £3.95 (Pot for one)

Flat White, Cappuccino or Latte
Made with our exclusive espresso coffee blend. £3.60

Latte Latino
Our exclusive espresso coffee with Bettys Swiss chocolate sauce, hot milk and cinnamon. £3.75

Hot Mocha
Milky coffee with Bettys Swiss chocolate sauce and fresh whipped cream, dusted with chocolate. £3.85

World’s Best
A Bettys favourite, this coffee is the perfect balance of Kenyan and South American beans. Medium roasted. £4.75 (Cafetière for one)

Bettys Espresso
Our exclusive blend of the finest coffees from Java, Africa and Latin America. £2.95

Hot Chocolate
Swiss chocolate sauce with hot milk, topped with fresh whipped cream and chocolate flakes. £4.05

Soya or oat milk is available on request.

Single Origin Coffees

Jamaica Blue Mountain
This coffee delivers the perfect balance of smooth body, mellow flavour and refined but lively acidity. Medium roasted. £6.95

Peruvian Pangoa
A rainforest-grown coffee with a rich aroma and smooth praline finish. We donate 45p from the sale of this coffee to our Bettys Trees for Life Project. Medium-dark roasted. £4.85

Colombian Fedar
Grown by a not-for-profit organisation, this coffee has a butter-caramel sweetness and fruity character. Medium-dark roasted. £4.85

Java Kalibaru
A smooth, full-bodied coffee with amazing dark chocolate flavours, grown in the rich volcanic soils of Indonesia. Dark roasted. £4.85
**Wines & Champagnes**

**White Wine**

**House White Wine**
Crisp, dry and fruity Fendant de Sion from Chasselas vines. 12% vol.
£5.75 (175ml Glass) £21.50 (Bottle)

**Centenary Swiss Wine**
A fresh, fruity wine with a subtle bouquet, specially selected to celebrate our centenary. 13.5% vol.
£6.75 (175ml Glass) £25.50 (Bottle)

**La Petite Perrière Sauvignon**
Lively and fresh white wine, with aromas of citrus and white flowers. 12% vol.
£5.75 (175ml Glass) £21.50 (Bottle)

**Celebration White Wine**
The extraordinary, aromatic Alsace Gewürztraminer. 13.5% vol.
£6.50 (175ml Glass) £23.50 (Bottle)

**Red Wine**

**House Red Wine**
Fresh, fruity and luscious Dôle du Valais from Pinot Noir and Merlot vines. 13% vol.
£5.75 (175ml Glass) £21.50 (Bottle)

**Chevanceau Rouge**
A full-bodied, fruity red, blending Syrah and Grenache grapes, and heady notes of aromatic Mediterranean herbs. 13% vol.
£6.50 (175ml Glass) £23.50 (Bottle)

**Rosé Wine**

**House Rosé Wine**
A refreshing Sortilège from Pinot Noir vines. 13% vol.
£5.75 (175ml Glass) £21.50 (Bottle)

**Champagnes & Prosecco**

**Champagne**
Champagne Hébrart Premier Cru. Dry and elegant with a hint of red apples. 12% vol.
£8.75 (125ml Glass) £42.95 (Bottle)

**Pink Champagne**
Moutard Rosé Prestige Champagne. Fresh, light and crisp with a hint of wild strawberries. 12% vol.
£8.75 (125ml Glass) £42.95 (Bottle)

**Carpenè Malvolti**
Light and floral Prosecco with a fresh fruit bouquet and lemon finish. 11% vol.
£5.75 (125ml Glass) £29.50 (Bottle)

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The secret the Swiss keep to themselves

Much less is known about Swiss wine than, say, French or Italian. And there is a good reason for this: the Swiss love wine so much, that very little of it is exported. Fortunately our friends at Charles Bonvin are happy to make an exception for Bettys – another benefit of our Swiss heritage.

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Alcoholic drinks may be served only in licensing hours to customers over 18 taking a meal. Alcohol strengths may vary with vintages.
Ales & Lagers

Timothy Taylor’s Landlord
A classic strong pale ale, Landlord has won more awards nationally than any other beer. Has a complex aroma and a flavour full of hops and sweetness. 4.1% vol. £4.95 (500ml Bottle)

Daleside Lager
The winner of a Gold Medal at the Society of Independent Brewers North of England awards 2017, this craft lager has a delicate floral aroma and a refreshing crisp finish. 4.3% vol. £4.25 (330ml Bottle)

Soft Drinks

Fresh Orange Juice £3.50
Traditionally Pressed Apple Juice £3.50
Homemade Lemonade £3.50
Elderflower Bubbly £3.50
Still or Sparkling Water £2.75 (330ml) £4.50 (750ml)
Organic Sparkling Apple £3.50
Organic Ginger Beer £3.50
Coca-Cola £3.25
Diet Coke £2.95

Milkshakes
Bettys ice cream blended with milk and your choice of: Bettys Swiss chocolate, fresh banana, raspberry or strawberry. £3.95

Bettys Cookery School

Each generation of Bettys chef, baker and confectioner passes their skills on to the next generation, and we have a way to pass these skills to you as well. At Bettys Cookery School you can become a better cook while enjoying our legendary hospitality. It’s a uniquely fun day out for all abilities, and what you learn will stay with you forever.

View our courses at www.bettys.co.uk/cookery-school or call 0800 456 1919 for more information.
For Bettys delivered to your door visit

www.bettys.co.uk