Bettys
EST 1919

EVENING MENU

Welcome to Bettys.
Inspired by our Yorkshire roots and Swiss origins, our menus showcase the finest local, seasonal ingredients, thoughtfully sourced and beautifully prepared.
Sit back, savour the moment, and enjoy every bite.

Pre-Dinner Drinks

Mulled Wine (Ve) — *(175ml)* £8.50
Warm, fruity red wine infused with oranges, lemons, cinnamon and cloves. *11.2% vol.*

Yorkshire Mule (Ve) — *(50ml)* £13.50
A zingy mix of 866 Viking Vodka *(37.5% vol.)*, ginger beer and fresh lime juice.

French 75 (Ve) — *(175ml)* £14.95
A bold blend of Collet Brut Champagne *(12.5% vol.)*, York Gin *(42.5% vol.)*, fresh lemon juice and sugar.

Kir Royale (Ve) — *(125ml)* £14.25
Collet Brut Champagne *(12.5% vol.)* with a touch of blackcurrant cassis *(18% vol.)*.

Gin & Tonic (Ve) — *(50ml)* £11.95
Award-winning London Dry Gin *(42.5% vol.)* crafted in York, with earthy juniper, refreshing citrus and lightly spiced pepper flavour notes. Mixed to taste with Fever-Tree Tonic or Tonic Light.

Vodka & Tonic (Ve) — *(50ml)* £11.95
866 Viking Vodka *(37.5% vol.)* mixed to taste with Fever-Tree Tonic or Tonic Light.

NIBBLES

Marinated Olives (Ve) — *100 kcal* £4.95

Cheddar Cheese & Chilli Snaps (V) — *325 kcal* £4.95

Starters

Spinach & Raclette Soufflé (V) — *390 kcal* £11.50
Twice-baked soufflé with a white wine and Cheddar cheese sauce.

Smoked Salmon Pikelet — *265 kcal* £10.95
With Yorkshire smoked salmon, dill and lemon cream cheese, capers, rocket and pickled red onions.

Salad Lyonnaise — *380 kcal* £10.95
A salad of smoked streaky bacon, frisée, Swiss dressing and a poached egg.

Roasted Pepper & Almond Pâté (Ve) — *270 kcal* £9.95
Served with sweet pickled white cabbage and croutes.

Soup of the Day (V) — *kcal on request* £9.95
Served with a freshly baked roll.

Please inform your server if you have any allergies or dietary requirements.

Detailed information on the 14 legal allergens is available on request.
We are unable to provide information or guarantee an absence of all other ingredients.

*(V) suitable for vegetarians *(Ve) suitable for vegans.
*Vegan food is made to a vegan recipe but may come into contact with non-plant-based ingredients.

Our products may contain trace allergens due to the open nature of our kitchens and bakery. Please speak to your server for more detailed information. Although every effort has been taken during preparation, pips, stones and bones may still be present where naturally occurring. Adults need around 2000 kcal a day.

Please scan the QR code to view allergen and dietary information of our dishes.

Main Dishes

Bettys Signature Christmas Dinner — *1250 kcal* £23.95
A Bettys twist on a seasonal classic. Turkey schnitzel, served with braised red cabbage, honey and orange roasted heritage carrots, miniature rösti, parsnip crisps, pig in blanket, and sage and onion cream sauce.

Chicken, Bacon & Cranberry Rösti — *775 kcal* £19.95
A festive version of our famous rösti, with Yorkshire chicken breast, raclette cheese, smoked streaky bacon, and cranberry and onion chutney.

Heritage Carrot & Parsnip Rösti (V) — *720 kcal* £18.50
A festive rösti, served with honey and orange roasted heritage carrots, raclette cheese, crispy parsnips, and cranberry and onion chutney.

Bettys Festive Burger — *1590 kcal* £22.95
A Yorkshire beef burger in a Bettys Yorkshire Roll with sage mayonnaise, crispy onions, brie, cranberry and onion chutney and lettuce. With pommes frites and cavolo nero slaw.

With smoked streaky bacon. — *110 kcal* £2.50

Steak Frites — *900 kcal* £25.95
Rump steak with garlic & herb butter, served with pommes frites and a rocket and Grana Padano cheese salad. Served medium rare.

Haddock, Salmon & Prawn Gratin — *750 kcal* £22.95
Smoked haddock, salmon, prawns, spinach and leeks in a white wine and Cheddar cheese sauce. With a potato rösti and seasoned breadcrumb topping.

Alpine Macaroni — *1475 kcal* £21.50
With dry-cured bacon and new potatoes in a rich white wine cream sauce, topped with caramelised shallots and Swiss raclette cheese.

Mushroom Gnocchi (Ve) — *1260 kcal* £18.50
With mushroom and leek sauce and wilted spinach.

With pan-fried slices of Yorkshire chicken. — *160 kcal* £4.00

Fried Fillet of Haddock — *1255 kcal* £22.95
In crispy batter, served with crushed peas, chips and tartare sauce.

With bread and butter. — *295 kcal* £2.00

Superfood Salad Bowl — *435 kcal*
Sage-roasted butternut squash, puy lentil and kale; spiced tomato and bulgur wheat; and cavolo nero slaw.

With pan-fried salmon fillet. — *350 kcal* £21.50

With pan-fried Yorkshire chicken. — *160 kcal* £19.50

With pan-fried Yorkshire squeaky cheese. (V) — *245 kcal* £19.50

Vegan option available on request. (Ve)

Sides

Pigs in Blankets — *625 kcal* £7.75
Finest outdoor reared Yorkshire pork wrapped in streaky bacon, with a honey and wholegrain mustard glaze.

Sage-Roasted Butternut Squash, Puy Lentil & Kale Salad (Ve) — *240 kcal* £5.25
With miso dressing.

Spiced Tomato & Bulgur Wheat Salad (Ve) — *135 kcal* £5.25
With chopped parsley.

Cavolo Nero Slaw (Ve) — *290 kcal* £5.25
With Dijonnaise and dried cranberries.

Roasted Heritage Carrots (V) — *165 kcal* £5.25
With honey and orange.

Cauliflower Swiss Cheese (V) — *490 kcal* £5.25
With raclette cheese, chives and crispy onions.

Rösti Bites (V) — *560 kcal* £5.95
Made with crispy fried grated potato and served with sage mayonnaise.

Chips (Ve) — *500 kcal* £5.50

Pommes Frites (Ve) — *430 kcal* £5.50

Adults need around 2000 kcal a day.