



EVENING MENU

Welcome to Betty's.
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.

Sharing Plates

Our delicious sharing plates are crafted with the finest fresh ingredients, ideal for two to enjoy.

Ham Hock and Harrogate Blue

Tender ham hock terrine, Harrogate blue cheese, and golden, crispy rösti bites. Served alongside marinated mixed olives, sweet roasted peppers, and a vibrant slaw of red cabbage, beetroot and apple. Accompanied by our signature onion chutney, roasted garlic and rosemary butter, and a freshly baked assortment of artisan breads.

1500 kcal (Serves 2) £24.95

Swiss Raclette Fondue (V)

An indulgent Swiss Raclette cheese fondue served with golden rösti bites, marinated mixed olives, sweet roasted peppers, and a vibrant red cabbage, beetroot and apple slaw. Finished with our signature onion chutney, roasted garlic and rosemary butter, and a selection of freshly baked artisan breads for dipping and savouring.

1450 kcal (Serves 2) £24.95

Starters

Harrogate Blue, Pear & Prosciutto Crudo Salad

Creamy Harrogate blue cheese, prosciutto crudo and pickled pear, tossed in mixed salad leaves and dressed with honey vinaigrette. 270 kcal £10.95

Yorkshire Smoked Salmon Plate

Served with beetroot relish and horseradish crème fraîche. 175 kcal £10.95

Spinach & Raclette Soufflé (V)

Twice-baked soufflé with a white wine and cheddar cheese sauce. 390 kcal £10.95

Mushroom Pâté (Ve)

A rich and flavourful roasted mushroom pâté perfectly paired with Swiss stick croutes. 375 kcal £9.95

Soup of the Day (V)

Served with a freshly baked roll. kcal on request £9.75

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

Chicken, Bacon & Cranberry Rösti

A festive version of our famous rösti, with Yorkshire chicken breast, Swiss raclette cheese, smoked streaky bacon, and red onion and cranberry chutney. 785 kcal £19.50

Turkey Schnitzel

A rosemary and thyme crumbed turkey schnitzel, pan-fried in sage butter until golden. Served with pommes frites, and red cabbage and beetroot salad. 840 kcal £19.95

Bettys Festive Burger

A Yorkshire beef burger in a caramelised onion roll with sage butter; rocket, Swiss raclette cheese, sweet pickled red onions and sage mayonnaise. Served with a red cabbage and beetroot salad and pommes frites. 1380 kcal £19.95
With smoked streaky bacon. 110 kcal £2.50

Haddock, Chorizo & Butter Beans

Fillet of haddock with a herb crust, served on a cassoulet of butter beans and Yorkshire chorizo. 470 kcal £21.95

Yorkshire Steak Vol-au-vent

Slow cooked Yorkshire steak with chestnut mushrooms and smoked streaky bacon. Served with pomme purée, green beans in a garlic and herb butter, and red wine jus. 1220 kcal £22.95

Alpine Macaroni

With dry-cured bacon and new potatoes in a rich white wine cream sauce, topped with caramelised shallots and Swiss raclette cheese. 1530 kcal £19.95

Haddock, Salmon & Prawn Gratin

Smoked haddock, salmon, prawns, spinach and leeks in a white wine and cheddar cheese sauce. With a potato rösti and seasoned breadcrumb topping. 750 kcal £19.50

Cassoulet au Rösti (Ve)

A comforting dish of butter beans, roasted red peppers and pimento-seasoned plant-based mince with a golden rösti crust, finished with herbed breadcrumbs. 700 kcal £16.95

Fried Fillet of Haddock

In crispy batter, served with crushed peas, chips and tartare sauce. 1255 kcal £20.75

Side Dishes

Mixed Side Salad (V) Mixed leaves served with a selection of salads; carrot and coriander, red cabbage and beetroot, and butterbean and balsamic roasted tomato.	300 kcal £6.50	Pigs in Blankets Finest outdoor reared Yorkshire pork wrapped in streaky bacon, with a honey and wholegrain mustard glaze.	625 kcal £7.75
Pear & Pomegranate Salad (V) With pea shoots, rocket and radish, in a honey vinaigrette.	130 kcal £5.50	Rösti Bites (V) Made with crispy fried grated potato, served with lemon and sage mayonnaise.	650 kcal £5.75
Green Beans (V) Cooked in garlic and herb butter, finished with lemon zest.	180 kcal £5.25	Chips (Ve)	535 kcal £5.25
		Pommes Frites (Ve)	375 kcal £5.25
		Bread Roll (V) With roasted garlic and rosemary butter.	kcal on request £2.50

Some side dishes can be made vegan on request (Ve)

Adults need around 2000 kcal a day.