

Bettys

EST 1919

STONEGATE CAFÉ TEA ROOM MENU



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

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.

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

*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.

Breakfast Specialities

Our breakfast menu is served until 12noon.

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

English Breakfast

Dry-cured bacon, Bettys 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

Speciality Poached Eggs

Served on a toasted muffin with hollandaise sauce.

Eggs Benedict with ham £9.75

Eggs Royale with Bleikers' salmon smoked with Tea Room Blend tea £10.15

Toasted Muffins

Scrambled eggs and bacon £8.25

Dry-cured bacon £6.25

Bircher Muesli (V)

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

Banana & Homemade Granola (V) (Ve)

Banana and whipped coconut cream with granola, dressed with blueberry syrup. £5.75

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

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House Specialities

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

Bettys Yorkshire Rarebit

With mature cheddar cheese and Yorkshire ale.

Original Rarebit £9.95 **(V)**

Rarebit with bacon £11.50

Lighter Dishes

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

Bettys Caesar Salad

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

Chicken Salad

Yorkshire chicken breast and avocado, served with pan-fried garlic butter new potatoes on a bed of mixed leaves, cucumber and spring onions. £12.75

Ham Salad

Slices of ham, served with cucumber, puy lentil & red pepper and pickled red cabbage, beetroot & hazelnut salads. £9.95

Poached Salmon Salad

Poached Scottish freedom-farmed salmon flakes with lemon mayonnaise and dill. Served with cucumber, puy lentil & red pepper and pickled red cabbage, beetroot & hazelnut salads. £10.95

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 salads. £10.50

Homemade Soup of the Day **(V)**

Served with a freshly baked roll from our Craft Bakery. £5.95

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Sandwiches

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

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.

Side Dishes

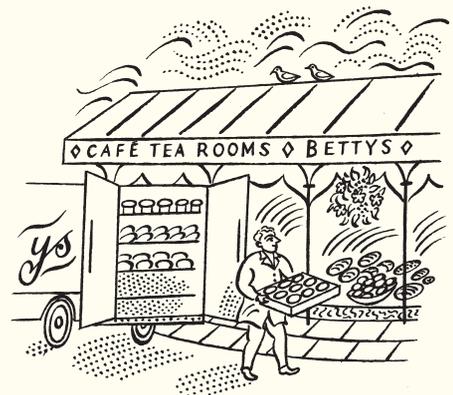
Chips £3.65

Pommes Allumettes

Continental-style matchstick fries. £3.65

Mixed Side Salad (V) (Ve)

Cucumber, puy lentil & red pepper and pickled red cabbage, beetroot & hazelnut salads. £3.95



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Cakes & Pâtisserie

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

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. £4.65

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

Coffee Éclair (V)

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

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

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

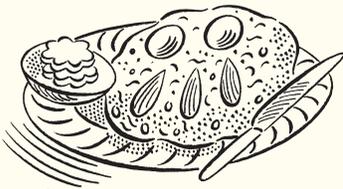
A delicious, refreshing infusion of rosehips, lemongrass, hibiscus and ginger that's naturally caffeine-free. £3.85

Peppermint Tisane

A 'pick-me-up' herbal infusion of pure peppermint, served with honey. £3.85

Fresh from the Bakery

Fancy a little something to go with your tea, coffee or hot chocolate? Try one of these tasty treats, freshly made daily at our Craft Bakery in Harrogate.



Yorkshire Fat Rascal (V)

Our famous plump and fruity scone. Served warm with butter. £4.25

Toasted Sultana Scone (V) £2.85

Toasted Rarebit Scone (V) £2.85

Toasted Currant & Sultana Teacake (V) £2.95

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

Single Origin Coffees

Served in a cafetière for one with hot milk or cream.

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

Soya or oat milk is available on request.

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)

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)

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)

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.

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 4561919 for more information.

For Bettys delivered to your door visit

www.bettys.co.uk

