



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.

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 & 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

Bacon & Raclette Rösti

A Swiss speciality of grated potato, Gruyère cheese and cream, pan-fried with dry-cured bacon and topped with Swiss raclette cheese. 690 kcal £17.95

Chicken Schnitzel

Yorkshire chicken coated in breadcrumbs, pan-fried until golden and topped with Gruyère cheese. Served with pommes frites, salad leaves and cherry tomatoes. 1020 kcal £20.95

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

Bettys Burger

A Yorkshire beef burger in a caramelised onion roll. Served with sweet onion mayonnaise, crispy onions, Fountains Gold cheddar cheese, tomato and lettuce. With pommes frites and pickles. 1410 kcal £19.95
With smoked streaky bacon. 110 kcal £2.50

Fried Fillet of Haddock

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

Caesar Salad

Little gem lettuce, Caesar dressing and Swiss stick croutons topped with shaved parmesan and slices of Yorkshire chicken wrapped in streaky bacon. 700 kcal £17.25

Salmon Salad

Salmon pan-fried in a herb and garlic butter, with sautéed new potatoes and mixed green salad, with Swiss dressing. 625 kcal £19.50

Cassoulet au Rösti (Ve)

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

Butternut Squash & Sage Gnocchi (Ve)

Gnocchi with butternut squash, leeks, spinach and sage. Garnished with toasted pine nuts and pea shoots. 755 kcal £16.50
With pan-fried slices of Yorkshire chicken. 160 kcal £4

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 tomatoes.

300 kcal £6.50

Pear & Pomegranate Salad (V)

With pea shoots, rocket and radish, in a honey vinaigrette.

130 kcal £5.50

Tenderstem Broccoli (V)

Cooked in garlic and herb butter, finished with lemon zest.

180 kcal £5.25

Rösti Bites (V)

Made with crispy fried grated potato, served with sun-dried tomato mayonnaise.

650 kcal £5.75

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.