



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.

Pre-Dinner Drinks

Yorkshire Mule (Ve) A bold mix of 866 Viking Vodka (37.5% vol.), ginger beer and fresh lime juice.	(50ml) £13.50
French 75 (Ve) A bold blend of Collet Brut Champagne, York Gin, fresh lemon juice and sugar.	£14.95
Kir Royale (Ve) Collet Brut Champagne (12.5% vol.) with a touch of blackcurrant cassis (18% vol.).	(125ml Glass) £14.25
Gin & Tonic (Ve) 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.	(50ml) £11.95
Vodka & Tonic (Ve) 866 Viking Vodka (37.5% vol.) mixed to taste with Fever-Tree Tonic or Tonic Light.	(50ml) £11.95

NIBBLES

Marinated Olives (Ve)	100 kcal £4.95
Cheddar Cheese & Chilli Snaps (V)	325 kcal £4.95

Starters

Spinach & Raclette Soufflé (V) Twice-baked soufflé with a white wine and Cheddar cheese sauce.	390 kcal £11.50
Smoked Salmon Pikelet With Yorkshire smoked salmon, dill and lemon cream cheese, capers, rocket and pickled red onions.	265 kcal £10.95
Salad Lyonnaise A salad of smoked streaky bacon, frisée, Swiss dressing and a poached egg.	380 kcal £10.95
Roasted Pepper & Almond Pâté (Ve) Served with sweet pickled white cabbage and croutes.	270 kcal £9.95
Soup of the Day (V) Served with a freshly baked roll.	kcal on request £9.95

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

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.	685 kcal	£19.50
Bettys Burger A Yorkshire beef burger in a Bettys Yorkshire Roll, with crispy onions, Fountains Gold Cheddar, tomato, lettuce and sweet onion mayonnaise. Served with pommes frites and pickles. <i>With smoked streaky bacon.</i>	1450 kcal	£22.95
Butternut, Kale & Ribblesdale Goat’s Cheese Rösti (V) Our Yorkshire twist on a Swiss classic made with grated potato. Served with sage roasted butternut squash and crispy kale, garnished with mixed seeds and balsamic glaze.	690 kcal	£18.50
Steak Frites Rump steak with garlic and herb butter, served with pommes frites and a rocket and Grana Padano cheese salad. Served medium rare.	900 kcal	£25.95
Chicken Schnitzel Yorkshire chicken coated in breadcrumbs, pan-fried until golden and topped with Gruyère cheese. Served with pommes frites, rocket, cherry tomatoes and Grana Padano cheese.	1070 kcal	£22.50
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	£22.95
Yorkshire Cumberland Sausage With wholegrain mustard and Gruyère pommes purée, pickled red cabbage, roasted shallot and a red wine jus.	950 kcal	£19.95
Alpine Macaroni With dry-cured bacon and new potatoes in a rich white wine cream sauce, topped with caramelised shallots and Swiss raclette cheese.	1475 kcal	£21.50
Mushroom Gnocchi (Ve) With mushroom and leek sauce and wilted spinach. <i>With pan-fried slices of Yorkshire chicken.</i>	1260 kcal	£18.50
Fried Fillet of Haddock In crispy batter, served with crushed peas, chips and tartare sauce. <i>With bread and butter.</i>	1255 kcal	£22.95
Superfood Salad Bowl <i>Sage roasted butternut squash, puy lentil and kale; spiced tomato and bulgur wheat; and sweet pickled white cabbage.</i> With pan-fried salmon fillet. With pan-fried Yorkshire chicken. With pan-fried Yorkshire squeaky cheese. (V) <i>Vegan option available on request. (Ve)</i>	285 kcal	
	350 kcal	£21.50
	160 kcal	£19.50
	245 kcal	£19.50

Sides

Sage Roasted Butternut Squash, Puy Lentil & Kale Salad (Ve) With miso dressing.	240 kcal	£5.25	Cauliflower Swiss Cheese (V) With raclette cheese, chives and crispy onions.	490 kcal	£5.25
Spiced Tomato & Bulgur Wheat Salad (Ve) With chopped parsley.	135 kcal	£5.25	Rösti Bites (V) Made with crispy fried grated potato and served with lemon mayonnaise.	560 kcal	£5.95
Sweet Pickled White Cabbage Salad (Ve) With radish and dill.	45 kcal	£5.25	Chips (Ve)	500 kcal	£5.50
Sautéed Kale (V) With garlic and herb butter, topped with toasted almonds.	140 kcal	£4.50	Pommes Frites (Ve)	430 kcal	£5.50

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