



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.

Yorkshire Charcuterie

A curated selection of Lishman's Yorkshire charcuterie and crispy rösti bites served with sun-dried tomato mayonnaise. Accompanied by Yorkshire Millers bread with pesto butter, marinated olives, a refreshing apple and celeriac remoulade and marinated peppers.

1330 kcal (Serves 2) £25.95

Burrata and Tapenade (V)

Creamy burrata with red pepper tapenade, crispy rösti bites with sun-dried tomato mayonnaise, and Yorkshire Millers bread with pesto butter. Served alongside marinated olives, a refreshing apple & celeriac remoulade and marinated peppers.

1550 kcal (Serves 2) £25.95

Starters

Harrogate Blue, Pear & Prosciutto Crudo Salad

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

Salmon & Prawn Croute

With rocket, lemon mayonnaise, radish and dill served on Swiss stick croute. 210 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 £10.25

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

Steak Frites

Rump steak with garlic and herb butter, served with pommes frites and a rocket and Grana Padano cheese salad. Served medium rare. 850 kcal £25.95

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. 685 kcal £18.50

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. 1385 kcal £19.95

With smoked streaky bacon. 110 kcal £2.50

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 £21.50

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 £21.95

Garlic & Herb Chicken

Served with red pepper tapenade and lightly sautéed cherry tomatoes, courgettes, olives and capers. 530 kcal £21.95

Salmon Salad

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

Caesar Salad

Little gem lettuce, Caesar dressing and Swiss stick croutons topped with shaved Grana Padano cheese and slices of Yorkshire chicken wrapped in streaky bacon. 700 kcal £17.75

Vegetable Gnocchi (Ve)

Gnocchi in a lemon, garlic and herb sauce with sugar snap peas, spinach, spring onions and capers. Garnished with toasted pine nuts and pea shoots. 1120 kcal £17.95

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

Fried Fillet of Haddock

In crispy batter, served with crushed peas, chips and tartare sauce. 1255 kcal £21.25

With bread and butter. 295 kcal £2.00

Side Dishes

Mixed Side Salad (Ve)

Mixed leaves served with a selection of salads; carrot and coriander, tomato and orzo, and sweetcorn.

365 kcal £6.75

Chips (Ve)

535 kcal £5.50

Pommes Frites (Ve)

375 kcal £5.50

Bread Roll (V)

kcal on request £2.50

With pesto butter.

Pear & Pomegranate Salad (Ve)

With pea shoots, rocket and radish, in a red wine vinaigrette.

115 kcal £5.75

Rösti Bites (V)

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

650 kcal £5.95

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

Adults need around 2000 kcal a day.