



Everyone loves a good story, and our family is no different. The Betty's you see today was founded on the dreams of a young Swiss boy, Frederick Belmont. Life dealt Frederick a cruel hand: orphaned at a young age in a fire at his father's mill, Frederick was then sold to strangers as farm labour. While his story could have ended there, young Frederick had bigger ideas. He learnt the art of baking and confectionery as he travelled across Europe, before settling in Yorkshire where Betty's was born in 1919.

Over 100 years later, we are very proud to be an independent Yorkshire family business, with our third, fourth and fifth generations working together to ensure we stay true to Frederick's vision of quality, craftsmanship and attention to detail. The world has changed a lot since 1919, and so has Betty's, but our values and our passion for good service and quality remain at the heart of everything we do.

Each of our branches, just like any family, has their own distinctive personality and style, and so do the delicious dishes on our menu and the treats in our shops: we celebrate our Yorkshire roots, but draw inspiration from our continental Swiss heritage. This blend, just like our expertly blended tea and coffee, is one that is uniquely Betty's, and we hope you enjoy it as much as we do.

From our family to yours, we welcome you to Betty's
and thank you for visiting us.

Chloë Benest
*Fourth generation shareholder
and Chair of the Betty's & Taylors Family Council*

ALLERGIES/INTOLERANCES

Please inform your server if you have any allergies or dietary requirements.

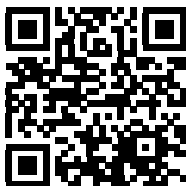
Detailed information on the 14 legal allergens is available on request.

We are unable to provide information or guarantee an absence of all other ingredients.

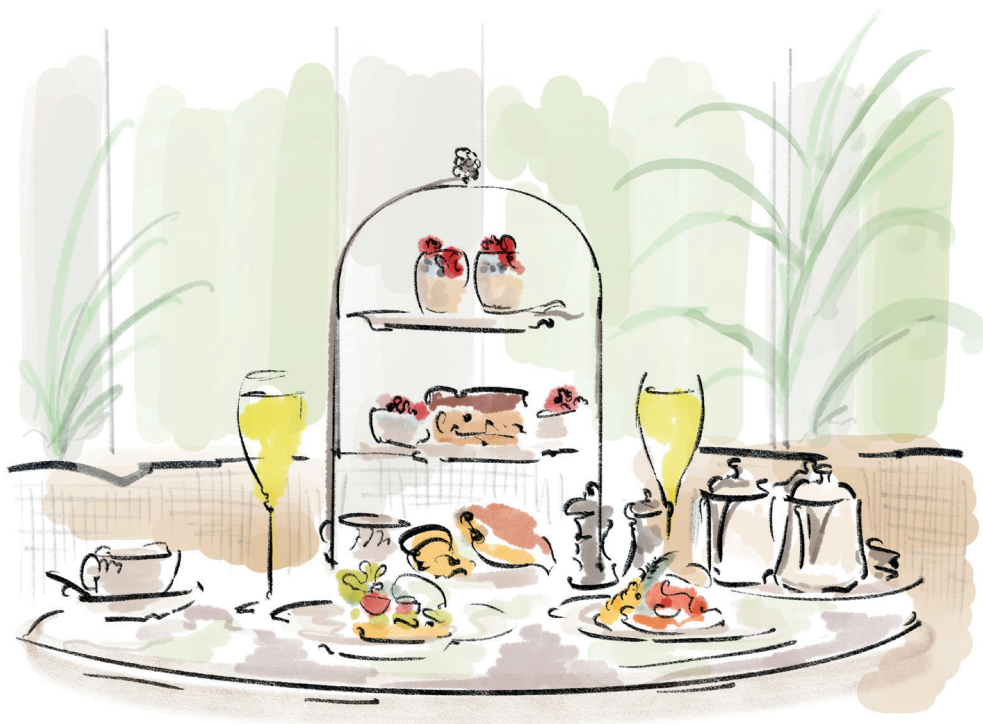
*(V) suitable for vegetarians *(Ve) suitable for vegans.

*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.



Please scan the QR code to view allergen
and dietary information of our dishes.



Grande Breakfast

A grand selection of breakfast specialities, served until 11.30am.

Miniature Bircher muesli

Pain au chocolat

Toasted fruit loaf with cinnamon sugar. Served with
crème fraîche and berries.

Tea Room Blend tea or Americano coffee

860 kcal

Accompanied by your choice of miniature rösti:

Poached egg and avocado 300 kcal

Scrambled eggs and Yorkshire smoked salmon 375kcal

Poached egg and dry-cured bacon 435 kcal

£22.50 (per person)

Served with a glass of fresh orange juice.

115 kcal £26.75 (per person)

Served with a glass of mimosa (12.5% vol.).

(125ml Glass) £33 (per person)

If you would prefer a vegetarian selection, please let us know.

Breakfast Specialities

Breakfast items are served all day unless otherwise stated.

Swiss Breakfast Rösti

745 kcal £17.50

Made with grated potato and Gruyère cheese, and served with dry-cured bacon, tomato, mushroom and a poached egg.

Florentine Rösti (V)

565 kcal £16.95

Made with grated potato and served with spinach, mushroom, tomatoes, poached egg and breadcrumbs.

English Breakfast

1130 kcal £17.95

Dry-cured bacon, Yorkshire sausage, scrambled eggs, baked beans, a couple of Rösti Bites, tomato and mushroom, with toast.

Vegan English Breakfast (Ve)

670 kcal £14.95

Smoked paprika aubergine, smoked beans, tomato and mushroom. Served with a miniature rösti, spinach and toast.

Avocado & Poached Eggs (V)

825 kcal £14.25

Toasted sourdough bread topped with crushed avocado, poached eggs and pesto.

Avocado & Aubergine (Ve)

715 kcal £14.25

Toasted sourdough bread topped with crushed avocado, smoked paprika aubergine, pickled red onions and pesto.

Kedgerree

920 kcal £16.25

Made with creamy rice, smoked haddock, aromatic spices, fresh coriander, sultanas and flaked almonds, topped with a poached egg.

BREAKFAST ADDITIONS

If you have an appetite for more, choose from the following options and we'll add them to your breakfast.

Dry-Cured Bacon

190 kcal £2.50

Spinach (Ve)

50 kcal £1.50

Tomato (Ve)

40 kcal £1.50

Yorkshire Sausage

225 kcal £2.50

Baked or Smoked Beans (Ve)

45 kcal £1.50

Crushed Avocado (Ve)

135 kcal £2.50

Rösti Bites (Ve)

390 kcal £5.50

Mushroom (Ve)

60 kcal £1.50

Yorkshire Smoked Salmon

120 kcal £3.75

Please note that these items can only be ordered as additions to a breakfast dish and not on their own.

Speciality Poached Eggs

On a toasted muffin with hollandaise sauce.

Eggs Florentine with spinach (V)

570 kcal £14.25

Eggs Benedict with traditional Wiltshire cured ham

590 kcal £14.50

Eggs Royale with Yorkshire smoked salmon

645 kcal £15.25

Scrambled Eggs on a Toasted Muffin

With Yorkshire smoked salmon

625 kcal £14.25

With dry-cured bacon

730 kcal £13.75

Dry-cured Bacon in a Toasted Muffin

460 kcal £9.75

Bircher Muesli (V)

390 kcal £8.75

A Swiss speciality made with rolled oats, yoghurt, nibbed hazelnuts, apple and sultanas, with mixed berries and raspberry sauce.

Pastry & Pikelet Selection* (V)

1115 kcal £10.75

A collection of breakfast treats featuring a croissant, pain au chocolat and two pikelets.

**Pastry & Pikelet Selection is served until 11.30am.*

Fruit Loaf & Berries (V)

550 kcal £8.95

Toasted fruit loaf with cinnamon sugar. Served with crème fraîche and berries.

Cinnamon Toast (V)

295 kcal £4.75

Our Craft Bakery bread, toasted, buttered and sprinkled with cinnamon sugar.

EGGS

All the eggs used in our Café Tea Rooms are free-range and come from established, family-run farms we know and trust.

We choose farmers who share our commitment to animal welfare, environmental sustainability, and healthy, happy hens

– for eggs that are as they should be.

Main Dishes

Bacon & Raclette Rösti

690 kcal £17.95

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

Bettys Burger

1410 kcal £19.95

A Yorkshire beef burger in a caramelised onion roll. Served with sweet onion mayonnaise, crispy onions, Fountains Gold cheddar, tomato and lettuce. With pommes frites and pickles.

With smoked streaky bacon.

110 kcal £2.50

Chicken Schnitzel

1020 kcal £20.95

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

Alpine Macaroni

1530 kcal £19.95

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

Haddock, Salmon & Prawn Gratin

750 kcal £19.50

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

Salmon Salad

625 kcal £19.50

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

Fried Fillet of Haddock

1255 kcal £20.75

In crispy batter, served with crushed peas, chips and tartare sauce.

Yorkshire Rarebit (V)

735 kcal £15.75

Made with Yorkshire ale on Cobble bread.

With dry-cured bacon.

190 kcal £2.50

Mushroom Quiche (V)

850 kcal £17.50

Deep filled quiche served with carrot and coriander, and butter bean and balsamic roasted tomato salads.

Soup of the Day (V)

kcal on request £9.75

Served with a freshly baked roll.

Sandwiches

Club Sandwich

Yorkshire chicken breast with dry-cured bacon, tomato, lettuce and mayonnaise in toasted malted grain bread.

815 kcal £16.95

Croque Monsieur

Yorkshire Cobble bread with traditional Wiltshire cured ham, Gruyère cheese and Dijon mustard, topped with Yorkshire Rarebit bechamel and grilled until golden.

Served with salad. 790 kcal £19.75

Croque Madame

Yorkshire Cobble bread with traditional Wiltshire cured ham, crispy fried egg, Gruyère cheese and Dijon mustard, topped with Yorkshire Rarebit bechamel.

Served with salad. 955 kcal £21.25

Yorkshire Chicken

465 kcal £9.75

With mayonnaise and lettuce.

Flaked Salmon & Prawn

530 kcal £10.50

With lemon mayonnaise and rocket.

Mediterranean Roasted Pepper (Ve)

335 kcal £8.75

With pickled red onions, pine nut pesto and oat fraîche.

Egg Mayonnaise & Cress (V)

480 kcal £7.95

With free-range eggs and cress.

Ham & Cheese

560 kcal £10.50

Traditional Wiltshire cured ham and Fountains Gold cheddar, with Yorkshire apple chutney.

Served with sweet pickled white cabbage salad, in malted grain, wholemeal or white bread.

Side Dishes

Mixed Side Salad (V)

300 kcal £6.50

Mixed leaves served with a selection of salads; carrot and coriander, red cabbage and beetroot, and butter bean and balsamic roasted tomato.

Pear & Pomegranate Salad (V)

130 kcal £5.50

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

Rösti Bites (V)

650 kcal £5.75

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

Chips (Ve)

535 kcal £5.25

Pommes Frites (Ve)

375 kcal £5.25

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



Afternoon Tea

Afternoon Tea and Yorkshire Cream Tea are served all day.

Traditional Afternoon Tea

A selection of Afternoon Tea sandwiches

A sultana scone with strawberry preserve and clotted cream

Three miniature cakes

Served with a teapot for one of Tea Room Blend Tea.

Please see the seasonal menu for details.

kcal on request

£29.95 (per person)

Traditional Afternoon Tea with Pink Champagne

Served with a glass of Collet Rosé Champagne 12.5% vol.

(125ml Glass) £39.95 (per person)

Traditional Afternoon Tea with Prosecco

Served with a glass of Valdobbiadene Prosecco Superiore 11.5% vol.

(125ml Glass) £34.95 (per person)

Low alcohol option available on request.

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.

Served with Yorkshire strawberry preserve and clotted cream,
with a teapot for one of Tea Room Blend tea.

1030 kcal £13.50

Vegan option available on request. (Ve)

COLLET CHAMPAGNE

Established in 1921 and steeped in Art Deco elegance, Collet is the Champagne region's oldest cooperative. Only the juiciest first half press of grapes is used, resulting in crisp, balanced Champagnes that are perfect for pairing with food, especially pâtisserie and afternoon tea delights.

Decaffeinated tea and alternative milks are available on request.

For further calorie (kcal) information regarding alternative milks please speak to a member of staff.

Adults need around 2000 kcal a day.

Cakes & Pâtisserie

Bettys Craft Bakery is where we make our cakes, pâtisserie, chocolate and bread.
We use high quality ingredients and traditional skills, hand-decorating many items
before delivering them fresh to our cafés every day.

Swiss Chocolate Torte & Ice Cream (V) 715kcal £9.75

A Swiss dark chocolate cake made with almonds and hazelnuts.
Served with vanilla ice cream and raspberry sauce.

Engadine Torte & Ice Cream (V) 870 kcal £9.75

A Swiss speciality made from layers of hazelnut meringue, almond paste
and almond buttercream. Served with vanilla ice cream and toffee sauce.

Fruit Tart & Ice Cream (V) 410 kcal £9.75

A sweet pastry case filled with vanilla crème pâtissière and topped with fresh fruit.
Served with vanilla ice cream and raspberry sauce.

Seasonal Cheesecake & Berries (V) 400 kcal £9.75

A rich, creamy cheesecake on a crunchy biscuit base. Served with
mixed berries and raspberry sauce.

Grande Raspberry Macaroon (V) 185 kcal £6.50

With raspberry buttercream and fresh raspberries.

Carrot Gugelhupf (Ve) 380 kcal £6.50

A carrot sponge cake coated with water icing,
decorated with a light frosting and dark chocolate.

Yorkshire Curd Tart (V) 580 kcal £6.50

An all-butter pastry, with a thin layer of lemon curd
and a filling of curd cheese, butter, currants and nutmeg.

Vanilla Slice (V) 470 kcal £5.50

Flaky puff pastry layered with raspberry preserve and fresh cream vanilla custard.

Chocolate Éclair (V) 290 kcal £5.50

All-butter choux pastry, filled with fresh cream and finished with
a rich chocolate fondant and chocolate decoration.

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

Ice Cream Sundaes

Bettys Goopy Rascal Sundae (V)

855 kcal £10.50

Made with our Goopy Rascal, vanilla ice cream, candied peel, Swiss chocolate sauce and whipped cream.

Bettys Fruit Sundae (V)

370 kcal £9.95

Mixed berries in raspberry sauce, with vanilla and strawberry ice cream and whipped cream.

Bettys Brown Bread Sundae (V)

825 kcal £9.95

Yorkshire brown bread ice cream with crushed macaroon, pecans, toffee sauce and whipped cream.

ARCHER'S ICE CREAM

All of our sundaes use Archer's ice cream – made in Richmond, Yorkshire, from the rich, buttery milk of their Jersey herd. The fresh milk and thick double cream are made into four ice cream flavours, using recipes created exclusively for Bettys.

Bettys Bakery Favourites

Yorkshire Fat Rascal Scone (V)

860 kcal £6.95

Our famous plump, fruity scone decorated with two glacé cherries and an impish grin of whole almonds. Served warm with butter.

Goopy Rascal (V)

565 kcal £7.25

A Rascal with chocolate chips and a Swiss chocolate caramel centre. Served warm with whipped cream.

Sultana Scone (V)

With clotted cream and Yorkshire strawberry preserve.
Toasted with butter.

515 kcal £5.95

390 kcal £4.95

Vegan option available on request. (Ve)

Rarebit Scone* (V)

310 kcal £4.95

Currant & Sultana Teacake* (V)

350 kcal £4.95

**Served toasted with butter.*

Teas

Finest quality tea served in a teapot for one, with milk or lemon.

HOUSE BLEND TEAS

Bettys Tea Room Blend (Ve)

0 kcal £4.95

Our signature rich blend of fine African and Assam teas.

Earl Grey (Ve)

0 kcal £4.95

Refreshing and refined, delicately scented with bergamot.

Bettys Breakfast Tea (Ve)

0 kcal £4.95

A strong Gold Tippy Assam from the Brahmaputra Valley.

SPECIALITY TEAS

Golden Valley Darjeeling (Ve)

0 kcal £6.50

With a flowery delicacy originating from the elevated and picturesque Himalayan Golden Valley.

China Rose Petal (Ve)

0 kcal £6.50

Layered with fragrant rose petals, believed to keep the mind, body and spirit in perfect harmony.

Jasmine Blossom (Ve)

0 kcal £6.50

A high quality green tea infused with jasmine blossoms for a delicate and aromatic cup, best enjoyed without milk.

Ceylon Blue Sapphire (Ve)

0 kcal £6.50

Deliciously smooth black tea, with blue cornflower petals reminiscent of Sri Lanka's famous sapphires.

Pi Lo Chun Green Tea (Ve)

0 kcal £6.50

A green China tea with a light, floral character, whose name meaning 'spring green snail' refers to its unique spiral leaves.

Yu Luo White Tea (Ve)

0 kcal £6.50

An exquisite China tea made from the delicate white buds that appear when the tea bush 'awakens' after winter.

Lemongrass & Ginger Tisane (Ve)

0 kcal £4.75

A refreshing caffeine-free infusion of rosehips, lemongrass, hibiscus and ginger.

Peppermint Tisane (Ve)

0 kcal £4.75

A 'pick me up' infusion of pure peppermint.

Raspberry & Cherry Tisane (Ve)

0 kcal £4.75

Ripe, juicy and naturally caffeine free.

Decaffeinated tea and alternative milks are available on request.
For further calorie (kcal) information regarding alternative milks please speak to a member of staff.

Adults need around 2000 kcal a day.

Coffees & Hot Chocolate

Served with hot milk or cream.

Americano (Ve) 0 kcal £4.95

A long black coffee brewed with our espresso.

Flat White (V) 90 kcal £4.95

A short coffee made with less milk, for a more intense espresso flavour.

Latte (V) 125 kcal £5.25

Our espresso blend with steamed milk and a thin layer of frothed milk.

Cappuccino (V) 130 kcal £5.25

Our classic espresso blend served with equal parts steamed and foamed milk.

Bettys Espresso (Ve) 0 kcal £4.50

The finest beans from Java, Africa and Latin America.

Latte Latino (V) 200 kcal £5.75

Made with espresso, hot milk, Swiss chocolate sauce and cinnamon.

Mocha (V) 295 kcal £5.75

Milky coffee with Swiss chocolate sauce and whipped cream.

Hot Chocolate (V) 525 kcal £5.95

Made with Swiss chocolate sauce and topped with whipped cream and chocolate flakes.

Cafetières

Served in a cafetière for one with hot milk or cream

Café Classic Blend (Ve)

Smooth, mellow and full bodied, with balanced sweetness and citrus notes.

0 kcal £6.95

SINGLE ORIGIN COFFEES

Kenya (Ve)

Bright aromatic and fruity with notes of blackcurrant, bright lemon and sweet honey.

0 kcal £8.50

Colombia (Ve)

Full-bodied, with honeyed sweetness and blackcurrant and red apple notes.

0 kcal £8.50

Guatemala (Ve)

Bursting with berry flavours, floral notes and chocolate-caramel sweetness.

0 kcal £9.95

Drinks

SWISS SPECIALITY WINES

Brûlefer (Ve)

Crisp, dry and fruity Fendant de Sion white wine. 12.5% vol.

(175ml Glass) £9.75

(Bottle) £37.25

Clos Du Château (Ve)

Full bodied red wine with fruity, peppery notes. 13.5% vol.

(175ml Glass) £9.75

(Bottle) £37.25

Sortilège (Ve)

A refreshing rosé wine from Pinot Noir vines. 13.5% vol.

(175ml Glass) £10.75

(Bottle) £39.95

WINES

La Petite Perrière Sauvignon (Ve)

Lively and fresh white wine, with aromas of citrus and white flowers. France 12.5% vol.

(175ml Glass) £9.75

(Bottle) £37.25

Celebration White Wine (Ve)

An extraordinary, aromatic Alsace Gewürztraminer. France 13.5% vol.

(175ml Glass) £9.75

(Bottle) £37.25

Chevanceau Rouge (Ve)

Fruity and full-bodied red wine, blending Syrah and Grenache grapes.
and notes of aromatic Mediterranean herbs. France 13.5% vol.

(175ml Glass) £9.75

(Bottle) £37.25

CHAMPAGNES & PROSECCO

Collet Brut Champagne (Ve)

Fresh and soft with notes of pear, apple and candied lemon zest. 12.5% vol.

(125ml Glass) £13.95

(75cl Bottle) £65.95

Collet Rosé Champagne (Ve)

Velvety and supple with hints of mulberry, blackcurrant and peach. 12.5% vol.

(125ml Glass) £14.50

(75cl Bottle) £69.95

Valdobbiadene Prosecco Superiore (Ve)

Fruity and dry organic Prosecco with notes of apple,
fennel and acacia blossom. 11.5% vol.

(125ml Glass) £8.95

(75cl Bottle) £39.95

Kir Royale (Ve)

Collet Brut Champagne with a touch of blackcurrant cassis. 13.2% vol.

(125ml Glass) £13.95

Mimosa (V)

A refreshing mix of Collet Brut Champagne (12.5% vol.) and fresh orange juice.

(125ml Glass) £13.95

SPIRITS

Gin & Tonic (Ve)

(50ml) £9.75

Award-winning premium gin (42% vol.) crafted by Slingsby in Harrogate using locally sourced botanicals. Mixed to taste with Fever-Tree Tonic or Tonic Light.

ALES & LAGERS

Timothy Taylor's Landlord (Ve)

(500ml Bottle) £8.75

Winner of more national awards than any other beer, this classic strong pale ale has a flavour full of hops and sweetness. 4.1% vol.

Cold Bath Pilsner (Ve)

(330ml Bottle) £7.25

A Pilsner whose deep flavour has strong notes of bread and caramel, brewed using a malt base blended with our Yorkshire Cobble loaves. 5.2% vol.

LOW ALCOHOL

Nozeco Rosé (Ve)

25 kcal (125ml Glass) £4.95

Fine and elegant bubbles with intense fruity notes from a natural grape profile. 0.5% vol.

150 kcal (75cl Bottle) £16.50

Cold Bath 1571 (Ve)

124 kcal (330ml Bottle) £4.95

A flavourful, full-bodied low alcohol golden beer. 0.5% vol.

SOFT DRINKS

Milkshakes (V)

£6.25

Bettys ice cream blended with milk and your choice of:

Swiss Chocolate 465 kcal

Banana 395 kcal

Raspberry 365 kcal

Strawberry 315 kcal

Fresh Orange Juice (V)

115 kcal £4.95

Yorkshire Wolds

135 kcal £4.95

Pressed Apple Juice (Ve)

Bettys Lemonade (Ve)

120 kcal £4.95

Elderflower Bubbly (Ve)

165 kcal £5.50

Sparkling Apple (Ve)

110 kcal £5.50

Still or Sparkling Water (Ve)

0 kcal (330ml) £4.25

Still or Sparkling Water (Ve)

0 kcal (750ml) £7.25

Fever-Tree Tonic (Ve)

70 kcal £4.75

Fever-Tree Tonic Light (Ve)

30 kcal £4.75

Ginger Beer (Ve)

90 kcal £5.50

Coca-Cola (Ve)

140 kcal £4.35

Diet Coke (Ve)

0 kcal £4

Little Rascal Menu

Smaller portions for younger diners.

BREAKFAST

English Breakfast 590 kcal £9.75
Yorkshire sausage, scrambled eggs
and baked beans, with toast.

MAIN DISHES

Chicken Schnitzel 415 kcal £10.75
Yorkshire chicken in breadcrumbs,
pan-fried until golden. Served with
fries and peas.

Alpine Macaroni 520 kcal £9.75
With dry-cured bacon, peas and
new potatoes in a cream sauce,
topped with Swiss raclette cheese.

Fried Fillet of Haddock 600 kcal £10.75
In crispy batter, served with
chips and peas.

Yorkshire Sausages 665 kcal £10.75
Made to an exclusive recipe.
Served with chips and peas
or baked beans.

SANDWICHES

Cheddar Cheese & Cucumber (V) 435 kcal £5.95

Egg Mayonnaise (V) 335 kcal £5.95

Traditional Wiltshire Cured Ham 295 kcal £6.50

Yorkshire Chicken 305 kcal £6.50

Served in malted grain, wholemeal or white bread.

SIDE DISHES

Chips (Ve) 265 kcal £3.75

Baked Beans (Ve) 45 kcal £3.25

DESSERTS

Ice Cream (V) kcal on request £5.75
Two scoops of vanilla,
strawberry or chocolate
ice cream.

With raspberry, toffee kcal on request £5.95
or Swiss chocolate sauce.

Fondant Fancy (V) 321 kcal £4.75

Caramel Slice (V) 270 kcal £3.75

DRINKS

Small Hot Chocolate with Cream (V) 255 kcal £4.75
Made with Swiss chocolate sauce.

Small Milkshakes (V) £3.75
*Bettys ice cream blended with milk
and your choice of:*
Swiss chocolate 270 kcal
Banana 195 kcal
Raspberry 185 kcal
Strawberry 170 kcal

Small Fresh Orange Juice (V) 85 kcal £3.75

Small Lemonade (Ve) 80 kcal £3.75

Small Yorkshire Wolds Pressed Apple Juice (Ve) 95 kcal £3.75

Chilled Milk (V) 115 kcal £2.75