



## Committed to being a family business

It's over 90 years since the young Swiss confectioner, Frederick Belmont, opened his first Bettys café in Harrogate in 1919.

I am very proud to be a member of the third generation of family who have had the honour to work in this special business, striving always to be true to Frederick's original values of quality, craftsmanship, attention to detail and self sufficiency.

If he were to wander into Bettys today, many things would be familiar to him – the handmade bread, cakes and chocolates from our own Craft Bakery; the finest teas and coffees served in sparkling silver pots; comfortable and cosy surroundings and delicious Swiss-Yorkshire food, delivered with a smile. In fact, it might look as if nothing much has changed at all. But without the willingness of Frederick's successors to embrace new ideas and improvements, always with a desire to stay true to the past, Bettys would not be the business it is today.

The fourth generation of family owners are taking their responsibilities very seriously – especially the family's commitment to remaining an independent business – and already there are several members of the fifth generation, cutting their teeth on Fat Rascals!

Our greatest pleasure is knowing that we are serving the second, third, fourth and fifth generations of Frederick Belmont's customers.

*Lesley Wild*

Lesley Wild, Chairman

## Taking Afternoon Tea



The seventh Duchess of Bedford began a tradition that has delighted generations since the 1840s, when she started taking tea and sandwiches to bridge the gap between lunch and dinner. By Edwardian times, Afternoon Tea meant visiting the smartest establishments with the most elegant china and silverware.

Today, Afternoon Tea at Bettys is a chance to indulge in freshly made sandwiches and our dainty handmade cakes, all served on a beautiful cake stand with a pot of our classic Tea Room Blend tea.

For splendid surroundings and live accompaniment from the café pianist, book a table for Lady Betty Afternoon Tea in the Belmont Room, Bettys York or the Imperial Room, Bettys Harrogate.

*For details of how to make a reservation, please ask your waiter or waitress or visit our website for more details.*

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Please inform your server if you have any allergies, intolerances or dietary requirements we need to be aware of.

\*(V) suitable for vegetarians \*(NGCI) non-gluten containing ingredients \*(Ve) suitable for vegans

# Afternoon Teas

Afternoon Tea and Yorkshire Cream Tea is served all day, every day.

## Bettys Traditional Afternoon Tea £19.95

The following sandwich selection:

Cucumber, dill and cream cheese

Coronation chicken

Ham and wholegrain mustard

Scottish smoked salmon

A sultana scone with strawberry preserve and clotted cream.

The following miniature cake selection:

Chocolate and hazelnut pavé

Lemon and orange macaroon

Fresh fruit tart

A teapot for one of Tea Room Blend tea.

## Bettys Pink Champagne Afternoon Tea £27.95

Bettys Traditional Afternoon Tea with a glass of Moutard Rosé Prestige Champagne.

*If you would prefer a vegetarian selection of sandwiches or sandwiches made from non-gluten containing ingredients, please let us know. (v) (NGCI)*

## Yorkshire Cream Tea (v) £9.95

Two freshly baked sultana scones delivered daily from our Craft Bakery, strawberry preserve and clotted cream, with a teapot for one of Tea Room Blend tea.

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# Breakfast at Bettys



- Croissant & Pain au Chocolat (v)** £5.95  
Fresh from our Craft Bakery and served warm with strawberry preserve.
- Hot Buttered Pikelets (v)** £2.95  
A light, flat crumpet served warm and buttered.
- Cinnamon Toast (v)** £3.25  
Our Craft Bakery bread toasted, buttered and sprinkled with cinnamon sugar.  
*Can be made using non-gluten containing bread. (NGCI)*
- Fresh Fruit with Mint Infused Syrup (v) (NGCI) (ve)** £4.95  
Slices of apple and orange segments, with strawberries, blueberries, raspberries, red and green grapes, and mint-infused syrup.
- Bircher Muesli with Mixed Berries (v)** £5.50  
A Swiss speciality made with rolled oats, nibbed hazelnuts, sultanas, apple and orange juice, mixed with seasonal berries and raspberry sauce.

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# Breakfast Specialities

Our Breakfast Specialities are available all day.

## Swiss Breakfast Rösti (NGCI) £11.95

A classic Swiss rösti made with grated potato, Gruyère cheese and cream, pan-fried until golden and served with dry-cured bacon, a grilled plum tomato, mushrooms and a poached egg.

## Florentine Breakfast Rösti (v) £11.95

A classic Swiss rösti made with grated potato and cream, pan-fried until golden and served with flat leaf spinach leaves, poached eggs, mushrooms, cherry tomatoes and seasoned breadcrumb topping.

*Non-gluten containing option available on request. (NGCI)*

## English Breakfast £11.95

Grilled dry-cured bacon, Bettys Yorkshire sausage, scrambled eggs, grilled tomato and mushrooms. Served with toast.

## Crushed Avocado on Toast

Lightly toasted Yorkshire Millers Loaf topped with crushed avocado, and served with cherry vine tomatoes. (v) (ve) £7.95

Served with poached eggs and cherry vine tomatoes (v) £9.25

Served with smoked streaky bacon, poached eggs and cherry vine tomatoes £10.25

*Can be served on non-gluten containing bread. (NGCI)*

## Kedgeree (NGCI) £9.95

A breakfast classic made with creamy rice, smoked haddock, mild aromatic spices, fresh coriander, sultanas and flaked almonds, topped with a poached egg.

## Speciality Poached Eggs

Served on a toasted muffin with hollandaise sauce.

Eggs Benedict with ham £9.50

Eggs Florentine with flat leaf spinach (v) £8.95

Eggs Royale with smoked salmon £9.95

## Toasted Muffins

Scrambled eggs and smoked salmon £8.95

Scrambled eggs and bacon £8.25

Dry-cured bacon £6.25

Poached eggs (v) £5.95

*Can be made using non-gluten containing bread. (NGCI)*

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## From the Swiss Alps to the Yorkshire Dales



*Haddock, Salmon & Prawn Gratin*

Our unique Swiss-Yorkshire heritage stretches back to the arrival of our Swiss founder on these shores early in the last century and continues to inspire our dishes to this day.

Swiss cuisine includes flavours of neighbouring Alpine France, Italy and Germany, and from handmade chocolates to traditional specialities, our continental roots are as important as ever.

Yorkshire and Swiss cuisines tend to be hearty, from crispy battered fish and chips to a rösti made with Gruyère cheese – perhaps due to the similarly green and hilly landscapes and a shared love of putting quality ingredients first.

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# House Specialities

<b>Homemade Soup of the Day</b>	<b>£5.95</b>
Served with a freshly baked roll from our Craft Bakery. (v) <i>Can be served with non-gluten containing bread. (NGCI)</i>	
<b>Chicken Schnitzel</b>	<b>£14.50</b>
Chicken with Gruyère cheese coated in Bettys breadcrumbs, pan-fried until golden. Served with pommes allumettes, mixed salad leaves and roasted cherry tomatoes.	
<b>Fried Fillet of Haddock</b>	<b>£14.50</b>
A fillet of haddock in crispy batter. Served with pea purée, chips and homemade tartare sauce.	
<b>Bacon &amp; Raclette Rösti (NGCI)</b>	<b>£12.95</b>
A Swiss speciality of grated potato, Gruyère cheese and cream, pan-fried with bacon and topped with melted Raclette cheese.	
<b>Slow-Cooked Steak Pie</b>	<b>£14.95</b>
Slow cooked Yorkshire beef with mushrooms, shallots, smoked streaky bacon, red wine and thyme, with a puff pastry lid. Served with sautéed potatoes, braised red cabbage and Chantenay carrots.	
<b>Bettys Yorkshire Sausages</b>	<b>£13.50</b>
Made to an exclusive recipe in the Vale of York. Served with a miniature rösti and braised red cabbage.	
<b>Swiss Alpine Macaroni</b>	<b>£10.95</b>
Penne pasta, dry-cured bacon and new potatoes in rich cream sauce, with melted Raclette cheese.	
<b>Trofie Pasta with Butternut Squash &amp; Chestnut Mushrooms (v) (ve)</b>	<b>£10.95</b>
A traditional trofie pasta, served with sautéed butternut squash, chestnut mushrooms, spinach and leek. Dressed with olive oil and baby rocket.	
<b>Haddock, Salmon &amp; Prawn Gratin</b>	<b>£12.50</b>
Flakes of smoked haddock, salmon and prawns in white wine sauce, on wilted spinach, with a potato rösti and seasoned breadcrumb topping. <i>Non-gluten containing option available on request. (NGCI)</i>	
<b>Bettys Yorkshire Rarebit</b>	
With mature Cheddar cheese and Yorkshire ale.	
Original Rarebit (v)	<b>£9.95</b>
Rarebit with bacon	<b>£10.95</b>

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# Speciality Sandwiches

All of our sandwiches can be made using non-gluten containing bread.

<b>Club Sandwich</b>	<b>£10.50</b>
Slices of roast chicken breast with grilled dry-cured bacon, tomato, lettuce and mayonnaise in toasted malted grain bread.	
<b>Steak Open Sandwich</b>	<b>£9.95</b>
Pan-fried steak, served on Bettys Swiss Stick with caramelised red onion, horseradish mayonnaise and baby leaf spinach.	
<b>Red Pepper &amp; Mushroom Club Sandwich (v) (ve)</b>	<b>£8.50</b>
Slices of grilled flat mushrooms, with roasted red pepper, tomato and gem lettuce, in toasted malted grain bread.	
<b>Smoked Salmon &amp; Avocado Open Sandwich</b>	<b>£7.75</b>
A continental-style open sandwich with smoked salmon and slices of avocado and cucumber, served on wholemeal bread.	

# Traditional Sandwiches

Served in your choice of malted grain, wholemeal, white or non-gluten containing bread.

<b>Honey Roast Ham</b>	<b>£5.95</b>
<b>Roast Chicken</b>	<b>£5.95</b>
Served with mayonnaise and little gem lettuce.	
<b>Poached Salmon</b>	<b>£6.25</b>
Scottish freedom-farmed salmon with rocket and lemon mayonnaise.	
<b>Sliced Avocado, Spinach, Baby Gem &amp; Spring Onion (v) (ve)</b>	<b>£5.95</b>
Served on malted grain bread.	
<b>Egg Mayonnaise &amp; Cress (v)</b>	<b>£5.25</b>
Made with Yorkshire eggs.	

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## Salads, Quiches & Omelettes

<b>Pan-Fried Salmon Salad (NGCI)</b>	<b>£11.95</b>
A fillet of Scottish freedom-farmed salmon, sautéed in herb and garlic butter; served with fresh dill and pan-fried new potatoes on a bed of mixed leaves and fennel.	
<b>Bettys Caesar Salad</b>	<b>£11.95</b>
Smoked chicken breast with smoked, streaky bacon, Parmesan cheese, crisp lettuce, cheese and herb croutons and classic homemade Caesar dressing.	
<b>Avocado, Cucumber &amp; New Potato Salad (v) (NGCI) (ve)</b>	<b>£10.50</b>
Slices of avocado served with mixed leaves, cucumber, celery and spring onion with pan-fried new potatoes.	
<b>Mushroom Quiche (v)</b>	<b>£10.50</b>
A butter pastry quiche made at our Craft Bakery with mushrooms and thyme. Served warm with cucumber & fennel, carrot & coriander and mixed bean & cashew nut salads.	
<b>Roast Ham, Mature Cheddar &amp; Chive Omelette (NGCI)</b>	<b>£9.95</b>
Served with rocket.	
<b>Roasted Red Pepper Frittata (v) (NGCI)</b>	
Made with potato and sun-blushed tomato. Served with rocket.	<b>£8.95</b>

## Side Dishes

<b>Chips</b>	<b>£3.60</b>
<b>Pommes Allumettes</b>	<b>£3.60</b>
Continental-style matchstick fries.	
<b>Mixed Side Salad (v) (NGCI)</b>	<b>£3.95</b>
Carrot & coriander, cucumber & fennel, and mixed bean & cashew nut salads.	
<b>Green Salad (v) (NGCI)</b>	<b>£3.75</b>
Mixed salad leaves, cucumber, spring onions, celery and chives with a Swiss-style dressing.	
<i>Vegan option available on request. (ve)</i>	

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# Cake Trolley

A visit to Bettys wouldn't be complete without one of our delicious, freshly made cakes, all hand-crafted with finesse at our Craft Bakery. Please ask to see the cake trolley and choose from today's selection.

<b>Swiss Chocolate Torte (v) (NGCI)</b>	<b>£4.50</b>
A Swiss dark chocolate cake made with almonds and ground hazelnuts.	
<b>Engadine Torte (v)</b>	<b>£4.50</b>
A Swiss speciality from the Engadine region with layers of hazelnut meringue and almond buttercream, topped with hazelnut Medicis.	
<b>Lemon Curd Torte (v)</b>	<b>£4.50</b>
A zesty sponge cake layered with lemon curd and lemon buttercream.	
<b>Strawberry Éclair (v)</b>	<b>£3.95</b>
Choux pastry filled with a strawberry custard, hand-decorated with fondant and a Swiss white chocolate decoration.	
<b>Grande Raspberry Macaroon (NGCI)</b>	<b>£4.75</b>
With raspberry buttercream and fresh raspberries.	
<b>Seasonal Frangipane (v)</b>	<b>£4.50</b>
A French speciality, with seasonal fruit and almond frangipane on a sweet pastry base with preserve.	
<b>Vanilla Slice (v)</b>	<b>£3.95</b>
Flaky puff pastry layered with raspberry preserve and a fresh cream vanilla custard.	
<b>Fresh Fruit Tart (v)</b>	<b>£4.75</b>
A sweet pastry case filled with vanilla crème pâtissière and topped with fresh seasonal fruits.	
<b>Seasonal Cheesecake (v)</b>	<b>£4.25</b>
Made with cream cheese and fresh cream on a sweet biscuit base.	
<b>Fresh Fruit Meringue (v) (NGCI)</b>	<b>£3.95</b>
Light meringue filled with whipped fresh cream and fresh seasonal fruit.	
<b>Fresh Fruit Heart (v)</b>	<b>£4.75</b>
An all-butter pastry heart filled with whipped cream, strawberry preserve and seasonal berries.	
Homemade raspberry sauce and fresh berries accompaniment. (v) (NGCI) <b>£1.35</b>	

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# Desserts

Bring your Bettys visit to an indulgent close with one of our tempting desserts, from traditional favourites to our own irresistible creations.

**Warm Treacle Tart (v) £6.50**

Moist treacle filling made with golden syrup, Genoese sponge and a hint of lemon in an all-butter pastry tart. Served with vanilla ice cream and toffee sauce.

**Chocolate & Passion Fruit Bombe (v) (NGCI) £6.95**

Rich Grand Cru dark chocolate mousse with a passion fruit centre on a chocolate macaroon base, served with vanilla anglaise.

**Bettys Brown Bread Ice Cream Sundae (v) £7.50**

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.

**Bettys Fruit Sundae (v) (NGCI) £7.50**

Seasonal fruits in homemade raspberry sauce with meringue, whipped cream and vanilla and strawberry ice cream.

**Ice Cream (v) £6.25**

Three scoops of vanilla, strawberry, brown bread or chocolate ice cream with toffee sauce, Swiss chocolate sauce or homemade raspberry sauce.

## Afternoon Tea Cakes & Scones

All freshly baked and delivered daily from our Craft Bakery.

**Yorkshire Fat Rascal (v) £4.15**

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

**Toasted Sultana Scone (v) £2.85**

**Toasted Rarebit Scone (v) £2.85**

**Toasted Currant & Sultana Teacake (v) £2.95**

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# House Blend Teas

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

**Bettys Tea Room Blend** £3.55

Our traditional rich blend of top class African and Assam teas.

**Bettys Breakfast Tea** £3.75

A strong, single origin Golden Tippy Assam from the Brahmaputra Valley.

**Earl Grey** £3.75

A refreshing, refined blend, delicately scented with oil of bergamot.

# House Blend Coffees

**Bettys Café Blend** Pot for one £3.85

A blend of top class Kenyan, Central American and South American coffees. Medium roasted.

Large cup £3.35

**World's Best** Cafetière for one £3.95

A Bettys favourite, this coffee is the perfect balance of Kenyan and South American beans. Medium roasted.

**Bettys Espresso** £2.95

Our exclusive blend of the finest coffees from Java, Africa and Latin America.

**Cappuccino or Latte** Large cup £3.50

Made with our exclusive espresso coffee blend.

**Latte Latino** Large cup £3.65

Milky coffee with Bettys Swiss chocolate sauce and cinnamon.

**Hot Mocha** Large cup £3.75

Milky coffee with Bettys Swiss chocolate sauce and whipped fresh cream.

**Bettys Decaffeinated** Pot for one £3.85

Decaffeinated with pure water. Medium-dark roasted.

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*Soya or oat milk available on request.*

# Speciality Teas

All of our leaf teas are served in a teapot for one with milk or lemon.

## Single Estate Rwandan Gisovu £4.50

We have been buying teas from this lovely tea garden for over 35 years. Deliciously crisp and refreshing with a rich golden colour, this really is one of the world's finest black teas.

## Golden Valley Darjeeling £4.50

A Darjeeling whose flowery delicacy derives from the high elevation of the misty and picturesque Himalayan Golden Valley.

## Ceylon Blue Sapphire £4.50

Deliciously smooth black tea with a honeyed character, decorated with blue cornflower petals to represent Sri Lanka's famous sapphires.

## China Rose Petal £4.50

One of the loveliest China teas, layered with fragrant rose petals, believed to keep mind, body and spirit in perfect harmony.

## Jasmine Blossom £4.50

This high quality green tea is infused with jasmine blossoms to create a light, delicate and aromatic tea, best enjoyed without milk.

## Pi Lo Chun Green Tea £4.50

Meaning 'spring green snail', a reference to the distinctive spiral-shaped leaves, this famous green China tea has a light, floral character.

## Yu Luo White Tea £4.50

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

## Lemongrass & Ginger Tisane £3.75

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

## Peppermint Tisane £3.75

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

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*Soya or oat milk available on request.*

# Single Origin Coffees

All of our freshly ground coffees are served in a cafetière for one with hot milk or cream.

## Rwandan Lake Kivu £4.75

From the volcanic slopes high above Lake Kivu, this coffee is perfect for all-day drinking with red berry and citrus notes and a lingering butter toffee finish. Medium roasted.

## Jamaica Blue Mountain £6.95

This renowned coffee delivers the perfect balance of smooth body, mellow flavour and refined but lively acidity. Medium roasted.

## Peruvian Pangoa £4.75

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.

## Colombian Fedar £4.75

Grown by a not-for-profit organisation, this coffee has a butter-caramel sweetness and fruity character. Medium-dark roasted.

## Ethiopian Mocha Limu £4.75

This rich, exotic coffee with floral notes and a hint of apricot is from the world's oldest coffee-growing region. Medium-dark roasted.

## Kenyan Karatina £4.75

Grown in the highlands of central Kenya, this coffee is bursting with citrus flavours, balanced with a honeyed sweetness. Medium roasted.

## Java Kalibaru £4.75

A smooth, full-bodied coffee with amazing dark chocolate flavours, grown in the rich volcanic soils of Indonesia. Dark roasted.

# Hot Chocolate

Swiss chocolate sauce with hot milk, topped with whipped fresh cream and chocolate flakes.

Large cup **£3.95**

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*Soya or oat milk available on request.*

# Milkshakes

Bettys ice cream blended with milk and your choice of:

Fresh Banana	£3.95
Bettys Swiss Chocolate	£3.95
Raspberry	£3.95
Strawberry	£3.95

# Cold 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
Organic Ginger Beer	£3.50
Coca-Cola	£2.95
Diet Coke	£2.75
Organic Sparkling Apple	£3.50

# Ales & Lagers

Timothy Taylor's Landlord Pale Ale 500ml Bottle **£4.95**

A classic strong pale ale, Landlord has won more awards nationally than any other beer. A complex aroma and a flavour full of hops and sweetness. 4.1% vol.

Daleside Lager 330ml Bottle **£4.25**

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.

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# Champagnes & Sparkling Wine

<b>Champagne</b>	125ml Glass	Bottle
Champagne Hébrart Premier Cru. Dry and elegant with a hint of red apples. 12% vol.	<b>£8.50</b>	<b>£42.95</b>
<b>Pink Champagne</b>	<b>£8.50</b>	<b>£42.95</b>
Moutard Rosé Prestige Champagne. Fresh, light and crisp with a hint of wild strawberries. 12% vol.		
<b>Carpenè Malvolti</b>	<b>£5.50</b>	<b>£28.95</b>
Light and floral Prosecco with a fresh fruit bouquet and lemon finish. 11% vol.		

## White Wine

<b>House White Wine</b>	175ml Glass	Bottle
Switzerland. Crisp, dry and fruity Fendant de Sion from Chasselas vines. 12% vol.	<b>£5.50</b>	<b>£20.95</b>
<b>La Petite Perrière Sauvignon</b>	<b>£5.50</b>	<b>£20.95</b>
Lively and fresh, with aromas of citrus and white flowers. 12% vol.		
<b>Celebration White Wine</b>	<b>£6.25</b>	<b>£22.95</b>
France. The extraordinary, aromatic Alsace Gewürztraminer. 13.5% vol.		

## Red Wine

<b>House Red Wine</b>	175ml Glass	Bottle
Switzerland. Fresh, fruity and luscious Dôle du Valais from Pinot Noir and Merlot vines. 13% vol.	<b>£5.50</b>	<b>£20.95</b>
<b>Chevanceau Rouge</b>	<b>£6.25</b>	<b>£22.95</b>
France. A full-bodied, fruity blend of Syrah and Grenache grapes, with heady notes of aromatic Mediterranean herbs. 13% vol.		

## Rosé Wine

<b>House Rosé Wine</b>	175ml Glass	Bottle
Switzerland. A refreshing Sortilège from Pinot Noir vines. 13% vol.	<b>£5.50</b>	<b>£20.95</b>



## Book Afternoon Tea and let us do the waiting



Reserve your table online and celebrate your occasion in the historic splendour of our Imperial Room, Harrogate or Belmont Room, York.

Book online **[www.bettys.co.uk](http://www.bettys.co.uk)**  
Imperial Room, Harrogate **01423 814043**  
Belmont Room, York **01904 659142**

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### Private Events

Timelessly stylish, the Imperial Room and the Belmont Room make ideal venues for your own special events.

*Please ask us for more details about private hire.*