

# 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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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

# 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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\*Some of our menu items are created from ingredients which do not contain gluten. In addition, we offer dishes for vegans which do not include animal products. However, due to preparation and/or supplier controls of the ingredients, we cannot guarantee a complete absence of gluten, other allergens or animal product. Items listed on this menu that are deep fried may be fried using the same fryer as gluten and fish items. Please ask your waitress or waiter for further details or information regarding product ingredients and allergens, including nuts, sesame seeds, gluten, milk, eggs, mustard and soya.