



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

Teas

Finest quality 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's very best estates.

Earl Grey **£3.75**

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

Golden Valley Darjeeling **£4.50**

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

Coffees

Bettys Café Blend Large cup **£3.35**

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

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.

Speciality Coffees Cafetière for one **£4.75 – £6.95**

Hot Chocolate

Bettys Swiss chocolate sauce with hot milk, topped with whipped fresh cream and chocolate flakes. Large cup **£3.95**

Soya or oat milk available on request.

Wines

House White Wine

175ml Glass **£5.50**

Switzerland. A lovely, crisp, dry, fruity Fendant de Sion from Chasselas vines. Supplied exclusively to Bettys by Charles Bonvin et Fils. 12% vol.

House Red Wine

175ml Glass **£5.50**

Switzerland. A fresh, fruity, luscious Dôle du Valais from Pinot Noir and Merlot vines, grown in Charles Bonvin's Clos du Château vineyard. 13% vol.

House Rosé Wine

175ml Glass **£5.50**

Switzerland. A refreshing Sortilège from Pinot Noir vines, grown high on the hillsides of Sion in Charles Bonvin's Clos du Château vineyard. 13% vol.

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.

Alcoholic drinks may be served only in licensing hours to customers over 18 taking a meal. Alcohol strengths may vary with vintages.
All of our wines are vegetarian and vegan friendly.

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

Breakfast Specialities

- Bircher Muesli (v)** **£5.50**
A Swiss speciality made with rolled oats, nibbed hazelnuts, sultanas, apple and orange juice, mixed with seasonal berries and raspberry sauce.
- Croissant (v)** **£2.95**
An all-butter croissant, fresh from our Craft Bakery and served with strawberry preserve.
- Croissant & Pain au Chocolat (v)** **£5.50**
Fresh from our Craft Bakery, an all-butter croissant with strawberry preserve and a pain au chocolat made with crispy pastry and rich, dark chocolate.

Sandwiches

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

- Club Sandwich** **£7.75**
Slices of roast chicken breast with dry-cured bacon, tomato, lettuce and mayonnaise, layered in Yorkshire Cobble bread.
- Poached Salmon & Rocket Open Sandwich** **£7.75**
A continental-style open sandwich with poached salmon in a lemon and dill mayonnaise with rocket, served on wholemeal bread.
- Chicken & Tarragon Roll** **£6.50**
Chicken and mixed leaves with a tarragon dressing on a pumpkin seed roll.
- Poached Salmon Sandwich** **£6.25**
Scottish freedom-farmed salmon with rocket and lemon mayonnaise.
- Honey Roast Ham & Emmental Cheese Sandwich** **£5.95**
With apple chutney.
- Wensleydale Cheese & Tomato Sandwich (v)** **£5.75**
With onion chutney.
- Egg Mayonnaise & Cress Sandwich (v)** **£5.25**
Made with Yorkshire eggs.

Side Dishes

- Chips** **£3.60**

*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.

Light Dishes

Homemade Soup of the Day (v) £5.95

Served with a freshly baked roll from our Craft Bakery.

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

Mushroom Quiche (v) £8.95

A butter pastry quiche made at our Craft Bakery with mushrooms and thyme. Served with cucumber & fennel, carrot & coriander and mixed bean & cashew nut salads.

Smoked Salmon Miniature Roulades (NGCI) £9.95

Three Scottish freedom-farmed smoked salmon, cream cheese and dill roulades. Served with cucumber and fennel salad and mixed leaves.

Afternoon Tea Cakes & Scones

Yorkshire Cream Tea (v) £6.75

A freshly baked sultana scone, strawberry preserve and clotted cream, with a teapot for one of Tea Room Blend tea.

Yorkshire Fat Rascal (v) £3.75

Our famous plump and fruity scone. Served with butter.

Pâtisserie

Our cakes and pâtisserie are freshly made each day at our Craft Bakery.

Please see the display for today's selection.

£2.45 – £4.75

Vanilla Slice (v) £3.95 Engadine Torte (v) £4.50

Strawberry Éclair (v) £3.95 Fruit Meringue (v) (NGCI) £3.95

Fresh Fruit Tart (v) £4.75 Fondant Fancy (v) £2.65

Yorkshire Curd Tart (v) £3.65 Sultana Scone (v) £2.45

Caramel Slice (v) £2.50 Rarebit Scone (v) £2.45

Chocolate Torte (v) (NGCI) £4.50 Date & Apricot Scone (v) £2.45

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Yorkshire Fat Rascal and Fat Rascal are the Registered Trade Marks of Bettys & Taylors Group Ltd.

Cold Drinks

Fresh Orange Juice	£3.50
Traditionally Pressed Apple Juice	£3.50
Elderflower Bubbly	£3.50
Coca-Cola	£2.95
Diet Coke	£2.75
Organic Ginger Beer	£3.50
Homemade Lemonade	£3.50
Organic Sparkling Apple	£3.50
Still or Sparkling Water	£2.75

Little Rascal Menu Sandwiches

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

Roast Chicken Sandwich	£4.25
Honey Roast Ham Sandwich	£4.25
Wensleydale Cheese Sandwich (v)	£3.85
Egg Mayonnaise Sandwich (v)	£3.85
Cheddar Cheese Sandwich (v)	£3.85

Biscuits

Ginger Biscuit Animal (v)	£1.80
Butter Biscuit (v)	£1.80

Drinks

Small Hot Chocolate	£2.85
Chilled Milk	£1.65
Small Traditionally Pressed Apple Juice	£2.35
Small Fresh Orange Juice	£2.35

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