



Bettys

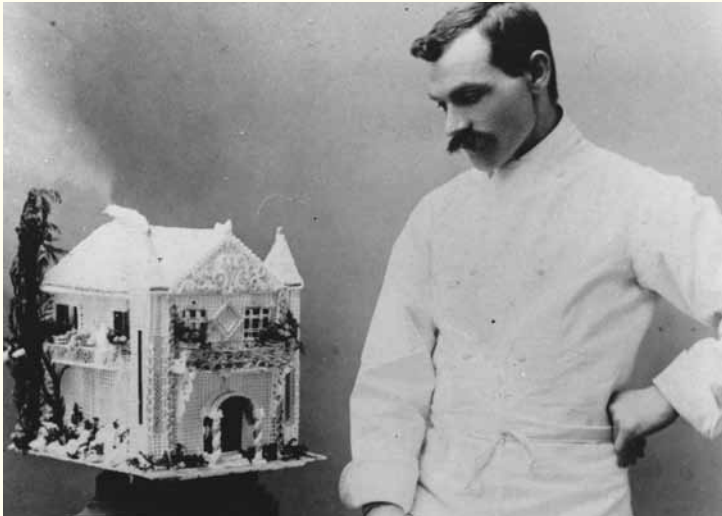
EST. 1919

CAFÉ TEA ROOMS



Menu





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

Breakfast at Bettys



Strawberry & Apple Yoghurt Drink £4.25

Strawberry purée and apple juice blended with Greek yoghurt.

Seasonal Fresh Fruit & Yoghurt £5.25

Slices of apple and orange segments, with strawberries, blueberries, raspberries, red & green grapes and mint-infused syrup. Served with thick and creamy Greek yoghurt.

Breakfast Specialities

Bircher Muesli with Mixed Berries £5.50

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

Swiss Breakfast Rösti £11.85

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

Florentine Breakfast Rösti £11.45

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

Crushed Avocado with Poached Eggs

Lightly toasted sourdough bread topped with crushed avocado.

Served with two poached eggs and vine tomatoes.

£9.25

With smoked, streaky Yorkshire bacon

£10.25

English Breakfast

£11.50

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

Served with toast.

Kedgeree

£9.75

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

Croissant & Pain au Chocolat

£5.95

Fresh from our Craft Bakery and served warm with strawberry preserve.

Speciality Poached Eggs

Served on a toasted muffin with hollandaise sauce.

Eggs Benedict with Yorkshire ham

£9.50

Eggs Florentine with flat leaf spinach

£8.95

Eggs Royale with smoked salmon

£9.95

Toasted Muffins

Scrambled eggs & smoked salmon

£8.95

Scrambled eggs & Yorkshire bacon

£8.25

Dry-cured Yorkshire bacon

£6.25

Poached eggs

£5.95

From the Swiss Alps to the Yorkshire Dales



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.

House Specialities

Homemade Soup of the Day £5.95

Served with a freshly baked roll from our Craft Bakery.

Chicken Schnitzel £13.50

Chicken with Gruyère cheese coated in Bettys breadcrumbs, pan-fried until golden. Served with pommes allumettes, mixed salad leaves and roasted cherry tomatoes.

Bettys Yorkshire Sausages £12.50

Made to an exclusive recipe in the Vale of York, from outdoor-reared pork. Served with a miniature rösti and courgette Provençal.

Fried Fillet of Haddock £13.50

A fillet of haddock in crispy batter. Served with pea puree, chipped potatoes and homemade tartare sauce.

Bacon & Raclette Rösti £12.00

A Swiss speciality of grated potato, Gruyère cheese and cream, pan-fried with bacon and topped with melted Raclette cheese.

Swiss Alpine Macaroni £11.00

Penne pasta, dry-cured bacon and new potatoes in rich cream sauce, with melted Raclette cheese.

Pea & Mint Tortelloni £10.95

Tortelloni pasta filled with creamed peas and shallots. Served on fresh spinach dressed with mint butter.

Haddock, Salmon & Prawn Gratin £11.45

Flakes of smoked haddock, salmon and prawns in white wine sauce, on wilted spinach, with a potato rösti and seasoned breadcrumb topping.

Bettys Yorkshire Rarebit

With mature Cheddar cheese, Worcestershire sauce and Yorkshire ale.

Original Rarebit £8.95

Rarebit with Yorkshire bacon £9.95

Some of our menu items are created from ingredients which do not contain gluten. Please ask your waiter or waitress for further details and if you require information regarding product ingredients and allergens, including nuts.

Speciality Sandwiches

Club Sandwich	£10.50
Slices of roast chicken breast with grilled dry-cured Yorkshire bacon, tomato, lettuce and mayonnaise in toasted malted grain bread.	
Steak Open Sandwich	£9.95
Pan-fried steak, served on Bettys Swiss Stick with caramelised red onion, horseradish mayonnaise and baby leaf spinach.	
Smoked Salmon & Avocado Open Sandwich	£7.75
A continental-style open sandwich with smoked salmon, slices of avocado and cucumber; served on wholemeal bread.	
Panzanella & Goats Cheese Open Sandwich	£7.50
Yorkshire Ribblesdale goats cheese and Panzanella salad with balsamic dressing, served on wholemeal bread.	

Traditional Sandwiches

Served in your choice of malted grain, wholemeal or white bread.

Yorkshire Ham	£5.95
From the Piercy family farm.	
Roast Chicken	£5.95
Served with mayonnaise and little gem lettuce.	
Poached Salmon	£6.25
Scottish freedom-farmed salmon with rocket and lemon mayonnaise.	
Egg Mayonnaise & Cress	£5.25
Made with Yorkshire eggs.	

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Salads & Quiche

Pan-Fried Salmon Salad	£11.75
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.	
Bettys Caesar Salad	£11.75
Smoked chicken breast with smoked, streaky Yorkshire bacon, Parmesan cheese, crisp lettuce, cheese & herb croutons and classic homemade Caesar dressing.	
Panzanella Salad with Goats Cheese	£10.95
An Italian-style salad with peppers, sun-blushed tomatoes and red onions, served with Yorkshire Ribblesdale goats cheese, mixed leaves and Swiss stick croutons.	
Wensleydale & Watercress Quiche	£10.50
A butter pastry quiche made at our Craft Bakery with Wensleydale cheese and watercress. Served warm with carrot & coriander, cucumber & fennel and mixed bean salads.	

Omelettes & Frittatas

Served with rocket.

Ham and Gruyère omelette	£9.95
Roasted red pepper frittata made with potato and sun-blushed tomato	£8.95

Side Dishes

Chipped Potatoes	£3.60
Pommes Allumettes	£3.60
Continental-style matchstick fries.	
Mixed Side Salad	£3.85
Carrot & coriander, cucumber & fennel and mixed bean salads.	
Green Salad	£3.60
Mixed salad leaves, cucumber, spring onions, celery and chives with a Swiss-style dressing.	

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.

Swiss Chocolate Torte	£4.50
A Swiss dark chocolate cake made with almonds and hazelnuts.	
Engadine Torte	£4.50
A Swiss speciality from the Engadine region with layers of hazelnut meringue and almond buttercream topped with hazelnut Medicis.	
Lemon Curd Torte	£4.50
A zesty sponge cake layered with lemon curd and lemon buttercream.	
Lemon Meringue Éclair	£3.90
Choux pastry filled with a lemon curd-infused custard, hand-decorated with Italian meringue.	
Grande Raspberry Macaroon	£4.75
With raspberry buttercream and fresh raspberries.	
Seasonal Frangipane	£4.50
A French speciality, with seasonal fruit and almond frangipane on a sweet pastry base with preserve.	
Vanilla Slice	£4.00
Flaky puff pastry layered with raspberry preserve and a fresh cream vanilla custard.	
Fresh Fruit Tart	£4.75
A sweet pastry case filled with vanilla crème pâtissière and topped with fresh seasonal fruits.	
Seasonal Cheesecake	£4.25
Made with cream cheese and fresh cream on a sweet biscuit base.	
Fresh Fruit Meringue	£3.95
Light meringue filled with whipped fresh cream and fresh seasonal fruit.	
Homemade raspberry sauce and fresh berry accompaniment.	£1.35

Desserts

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

Eton Mess	£7.25
Fresh strawberries and strawberry ice cream, with pieces of meringue, strawberry sauce and whipped fresh cream.	
Chocolate & Passion Fruit Bombe	£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	£7.50
Brown bread ice cream made in Yorkshire to an exclusive Bettys recipe, with crushed almond macaroon, chopped pecan nuts, Bettys Toffee Sauce and whipped fresh cream.	
Bettys Fruit Sundae	£7.50
Seasonal fruits in homemade raspberry sauce with meringue, whipped cream and vanilla and strawberry ice cream.	
Ice Cream	£6.25
Three scoops of vanilla, strawberry, brown bread or chocolate ice cream with Bettys Toffee Sauce, Bettys Swiss Chocolate Sauce, or homemade raspberry sauce.	

Afternoon Tea Cakes & Scones

All freshly baked and delivered daily from our Craft Bakery.

Yorkshire Fat Rascal	£4.10
Our famous plump and fruity scone. Served warm with butter.	
Toasted Sultana Scone or Rarebit Scone	£2.85
Toasted Currant & Sultana Teacake	£2.85
Hot Buttered Pikelets	£2.95
Cinnamon Toast or Muffin	£2.95

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.

Afternoon Teas

Bettys Traditional Afternoon Tea

The following sandwich selection:

Scottish smoked salmon,

Yorkshire ham,

roast chicken breast,

egg mayonnaise & cress;

A sultana scone with strawberry preserve
and clotted cream;

The following miniature cake selection:

Lemon Macaroon; Gateau L'Opera; Fresh Fruit Tart;

A teapot for one of Tea Room Blend tea.

£18.95

Bettys Pink Champagne Afternoon Tea

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

£26.85

If you would prefer a vegetarian selection of sandwiches or
sandwiches made from non-gluten containing ingredients, please ask.

Yorkshire Cream Tea

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.

£9.95

House Blend Teas

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

Bettys Tea Room Blend **£3.45**

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

Bettys Breakfast Tea **£3.70**

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

Earl Grey **£3.65**

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

House Blend Coffees

Bettys Café Blend Pot for one **£3.80**

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

Large cup **£3.35**

World's Best Cafetière for one **£4.00**

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

Bettys Espresso **£3.00**

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 **£3.60**

Milky coffee with Bettys Swiss Chocolate Sauce and cinnamon.

Hot Mocha Large cup **£3.70**

Milky coffee with Bettys Swiss Chocolate Sauce and whipped fresh cream.

Bettys Decaffeinated Pot for one **£3.80**

Decaffeinated with pure water. Medium-dark roasted.

Speciality Teas

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

Single Estate Rwandan Gisovu £4.45

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 £4.45

A Darjeeling whose flowery delicacy derives from the elevation of the 130 year-old Marybong estate in the misty and picturesque Himalayan Golden Valley.

Ceylon Blue Sapphire £4.25

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

China Rose Petal £3.85

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

Jasmine Blossom Tea £3.85

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 £4.45

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 £4.80

An exquisite white tea from Hunan, China, made from the delicate buds of the tea bush which were carefully selected during plucking in the Summer months.

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.

Single Origin Coffees

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

Rwandan Lake Kivu £4.70

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 £6.85

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

Peruvian Pangoa £5.00

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 £4.95

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

Ethiopian Mocha Limu £4.70

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 £4.70

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

Java Kalibaru £4.60

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

Hot Chocolate

Bettys Swiss Chocolate Sauce with hot milk, topped with whipped fresh cream and chocolate flakes. Large cup **£3.70**

Milkshakes

Bettys ice cream blended with milk and your choice of:

Fresh Banana	£3.75
Bettys Swiss Chocolate Sauce	£3.75
Homemade Raspberry Sauce	£3.75
Homemade Strawberry Sauce	£3.75

Cold Drinks

Fresh Orange Juice	£3.10
Cranberry Crush	£3.50
Homemade Raspberry Lemonade	£3.10
Homemade Lemonade	£3.10
Damascene Rose Bubbly	£3.50
Elderflower Bubbly	£3.10
Traditionally Pressed Yorkshire Apple Juice	£3.10
Still or Sparkling Water	£2.80
Organic Ginger Beer	£3.10
Coca-Cola or Diet Coke	£2.80
Organic Sparkling Apple Juice	£3.35

Made exclusively for Bettys.

Ales & Lagers

Timothy Taylor's Landlord Pale Ale 500ml Bottle **£4.50**

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.

Samuel Smith's Organic Lager 355ml Bottle **£3.85**

Brewed in Tadcaster at Yorkshire's oldest brewery, this organic lager is matured at low temperatures to bring out its delicate flavour and soft hop-character finish. 5% vol.

Pimms

Pimms **£4.50**

Pimm's No.1 and sparkling lemonade, garnished with lemon, fresh orange, strawberry & mint. 6.3% vol.

Alcoholic drinks may be served only in licensing hours to customers over 18 taking a meal.

Champagnes & Sparkling Wine

	125ml Glass	Bottle
Champagne	£7.95	£38.95
Champagne Hébrart Premier Cru. Dry and elegant with a hint of red apples. 12% vol.		
Pink Champagne	£7.95	£38.95
Moutard Rosé Prestige Champagne. Fresh, light and crisp with a hint of wild strawberries. 12% vol.		
Carpenè Malvolti	£4.95	£25.95
Light and floral Prosecco with a fresh fruit bouquet and lemon finish. 11% vol.		

White Wine

	175ml Glass	Bottle
House White Wine	£4.95	£18.95
Switzerland 2015. Crisp, dry and fruity Fendant de Sion from Chasselas vines. 12.5% vol.		
La Petite Perrière Sauvignon	£4.95	£18.95
2015. Lively and fresh, with aromas of citrus and white flowers. 12.5% vol.		
Celebration White Wine	£5.45	£19.95
France 2014. The extraordinary, aromatic Alsace Gewürztraminer. 13.5% vol.		

Red Wine

	175ml Glass	Bottle
House Red Wine	£4.95	£18.95
Switzerland 2014. Fresh, fruity and luscious Dôle du Valais from Pinot Noir and Merlot vines. 13.5% vol.		
Chevanceau Rouge	£5.45	£19.95
France 2015. A full-bodied, fruity blend of Syrah and Grenache grapes, with heady notes of aromatic Mediterranean herbs. 13.5% vol.		

Rosé Wine

	175ml Glass	Bottle
House Rosé Wine	£4.95	£18.95
Switzerland 2015. A refreshing Sortilège from Pinot Noir vines. 13.5% vol.		



There are many ways to enjoy a visit to Bettys, from Afternoon Tea and our inspiring Special Events, to discovering the unique character of each of our six Café Tea Rooms. Whatever the occasion for your visit, we aim to make it a treasured one.

Lady Betty Afternoon Tea

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

Evening Dining

Both Bettys York and Bettys Harrogate are open until 9pm every day, serving freshly cooked dishes inspired by our Swiss-Yorkshire heritage.

Special Events

Our regular Special Events feature delicious food, live music, fascinating guests and Bettys secrets. Please ask to see our Special Events calendar for more information.

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.



*"... a rich infusion of
past and present which you
drink down with your tea,
knowing it's the very essence
of Englishness..."*

Harrogate | York | Ilkley | Northallerton

www.bettys.co.uk | www.bettyscookeryschool.co.uk