



We are pleased to offer you this selection of dishes which are created from ingredients which do not contain gluten.*

Breakfast Specialities

Strawberry & Apple Yoghurt Drink

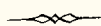
Strawberry purée and apple juice blended with Greek yoghurt. **£4.25**

Fresh Fruit & Yoghurt

Slices of apple and orange segments, with strawberries, raspberries, red & green grapes, blueberries and mint-infused syrup. Served with a thick and creamy Greek yoghurt. **£5.25**

Kedgerree

A breakfast classic made with creamy rice, smoked haddock, mild aromatic spices, fresh coriander, sultanas, flaked almonds and topped with a poached egg. **£9.75**



House Specialities

Homemade Soup of the Day **£4.95**

Bacon & Raclette Rösti

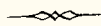
A Swiss speciality of grated potato, Gruyère cheese and cream, pan-fried with bacon and topped with melted Raclette cheese. **£12.00**

Pan-Fried Salmon Salad

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. **£11.75**

Roasted Tomato and Pepper Salad with Goats Cheese

An Italian-style salad with peppers, sun-blushed tomatoes and red onions, served with Yorkshire Ribblesdale goats cheese and mixed leaves. **£10.95**

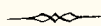


Omelettes & Frittatas

Served with rocket.

Ham and Gruyère omelette. **£9.95**

Roasted red pepper frittata made with potato and sun-blushed tomato. **£8.95**



Side Dishes

Chips	£3.60	Green Salad	£3.60
Pommes Allumettes	£3.60	Mixed Side Salad	£3.85
Continental-style matchstick fries.		Carrot & coriander, cucumber & fennel and mixed bean & cashew nut salads.	



Bettys
EST. 1919



Desserts

Bettys Fruit Sundae

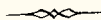
Seasonal fruits in homemade raspberry sauce with meringue, whipped cream and vanilla and strawberry ice cream. **£7.50**

Ice Cream

Three scoops of vanilla, strawberry or chocolate ice cream with Bettys Toffee Sauce, Bettys Swiss Chocolate Sauce, or homemade raspberry sauce. **£6.25**

Chocolate & Passion Fruit Bombe

Rich Grand Cru dark chocolate mousse with a passion fruit centre on a chocolate macaroon base and served with vanilla anglaise. **£6.95**



Pâtisserie

Swiss Chocolate Torte

A Swiss dark chocolate cake made with almonds and hazelnuts. **£4.50**

Grande Raspberry Macaroon

With raspberry buttercream and fresh raspberries. **£4.75**

Fresh Fruit Meringue

Light meringue filled with whipped fresh cream and fresh seasonal fruit. **£3.95**

Homemade raspberry sauce and fresh berry accompaniment. **£1.35**



Afternoon Tea

We offer Afternoon Tea made from non-gluten containing ingredients, please ask us for more details.

*Dishes on this menu have been created without gluten-containing ingredients, however there is a possibility that the ingredients could come into contact with small amounts of gluten or wheat either through our suppliers or in our kitchens. Consequently, we cannot guarantee a total absence of wheat or gluten. Items listed on this menu that are deep fried will be fried using the same fryer as wheat or gluten items.

For further details, please ask a member of staff.