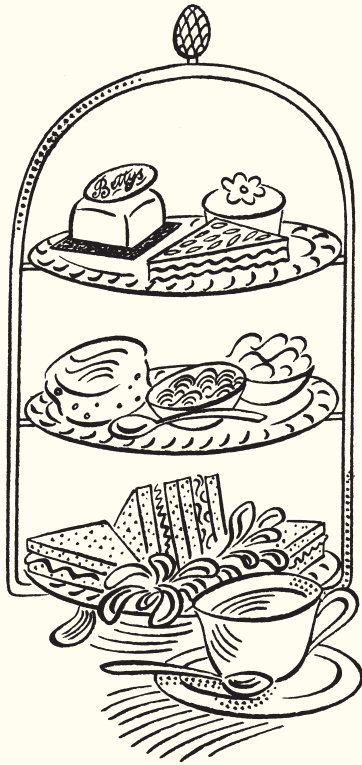


Betty's
EST 1919

AFTERNOON TEA
MENU



A family business since 1919

Our family business story is one founded on the dreams of a young Swiss boy, Frederick. Life dealt little Frederick a cruel hand: orphaned at a young age in a fire at his father's mill in the tiny Swiss village of Wangen-an-der-Aare, he was then sold to the highest bidder as farm labour.

While Frederick's story got off to a shaky start, his passion for baking and confectionery changed the course of his life and led him to England, where in 1919 Bettys was born.

Over one hundred years later the story continues and we are very proud to be an independent family owned business. Our third, fourth and fifth generation family members work together to ensure we stay true to Frederick's vision of quality, craftsmanship and attention to detail, as well as looking ahead to our next 100 years and the generations to come. The world has changed a lot since 1919, and so has Bettys, but our values and our passion for good service and quality remain at the heart of everything we do.

Just like any family, each of our branches has its own personality and so do the delicious dishes on our menu and the treats in our shops. We celebrate our Yorkshire roots, but draw inspiration from our Swiss heritage. This blend, just like our expertly blended tea and coffee, is one that is uniquely Bettys, and we hope you enjoy it as much as we do.

From our family to yours, we welcome you to Bettys and thank you for visiting us.

Keeping you safe



On the menu

Our menu is smaller than usual. This is to help us keep branch and bakery colleagues safe.



Safe space

We've re-arranged our café and shop to maintain social distancing. If you have children with you, help them follow the guidance too.



Handy work

Please use the hand sanitisers by the entrance and within the building.



Touch free

If you can, pay contactless – it keeps you and our people safer.



Track record

We'll collect contact details from someone in your party to support Test & Trace.



Be kind

Please be patient with others and kind to yourself as we all make our way through this strange time.

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

*(**V**) suitable for vegetarians *(**Ve**) suitable for vegans

Afternoon Tea

Afternoon Tea is served all day.

Traditional Afternoon Tea

Sandwich selection

Cucumber, dill and cream cheese

Coronation Yorkshire chicken

Ham and wholegrain mustard

Bleikers' tea-smoked salmon

A sultana scone with strawberry preserve
and clotted cream.

Miniature cake selection

Chocolate cube

Lemon tart

Engadine slice

A teapot for one of Tea Room Blend tea.

£18.50

If you would prefer a vegetarian selection, please let us know.

Little Rascal Menu

Smaller portions for younger diners.

Sandwiches

Cheddar Cheese
& Cucumber (V) £3.55

Egg Mayonnaise (V) £3.55

Ham £3.90

Yorkshire Chicken £3.90

Biscuits & Fancies

Fondant Fancy (V) £2.65

Caramel Slice (V) £2.35

Scone (V) £2.65

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

*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, peanuts, sesame seeds, gluten, milk, eggs, mustard and soya.

Coffees

Freshly ground coffee served with hot milk or cream.

Bettys Café Blend

A blend of top class Kenyan, Central American and South American coffees. Medium roasted. £3.65 (Pot for one)

Bettys Decaffeinated

£3.65 (Pot for one)

Soya or oat milk is available on request.

Wines, Champagnes & Prosecco

House White Wine

Crisp, dry and fruity Fendant de Sion from Chasselas vines. 12% vol. £5.95 (175ml Glass) £22.75 (Bottle)

House Red Wine

Fresh, fruity and luscious Dôle du Valais from Pinot Noir and Merlot vines. 13% vol. £5.95 (175ml Glass) £22.75 (Bottle)

House Rosé Wine

A refreshing Sortilège from Pinot Noir vines. 13% vol. £5.95 (175ml Glass) £22.75 (Bottle)

Champagne

Champagne Hébrart Premier Cru. Dry and elegant with a hint of red apples. 12% vol. £8.75 (125ml Glass) £42.95 (Bottle)

Pink Champagne

Moutard Rosé Prestige Champagne. Fresh, light and crisp with a hint of wild strawberries. 12% vol. £8.75 (125ml Glass) £42.95 (Bottle)

Carpenè Malvolti

Light and floral Prosecco with a fresh fruit bouquet and lemon finish. 11% vol. £5.75 (125ml Glass) £29.50 (Bottle)

Soft Drinks

Fresh Orange Juice £3.25

Traditionally Pressed
Apple Juice £3.25

Elderflower Bubbly £3.25

Still or Sparkling Water
£2.55 (330ml) £4.15 (750ml)

Organic Sparkling Apple £3.25

Organic Ginger Beer £3.25

Coca-Cola £2.85

Diet Coke £2.60

Alcoholic drinks may be served only in licensing hours to customers over 18 taking a meal.
Alcohol strengths may vary with vintages.