

BISTRO at


THE DRAGON
MONTGOMERY

LUNCH MENU

Served Monday to Saturday, from 11:30 am to 3:00pm

BAGUETTES AND SALADS

Served as either a filled, buttered baguette with side salad and crisps, or as a full salad with baguette and butter to accompany.

	Baguette	Salad
Salami	£5.50	£6.25
Ham and Tomato	£5.75	£6.25
Ham and Cheese	£5.95	£6.50
Mature Cheddar and Red Onion	£6.50	£7.25
Tuna Salad	£6.50	£7.25
Camembert	£6.50	£7.25
BLT	£6.50	£7.25
Roast Beef and Mustard	£7.00	£7.50
Fish Finger and Tartare Sauce	£7.50	£8.25
Steak and Onion	£8.95	£9.50

BACON 'N' EGGS

Spanish Omelette (V) with garlic mayo.	£5.50
Bacon and Cheese Frittata with smoked bacon and gruyere.	£5.50
Bacon Hash Sautéed Bacon, onions, beans and black pudding, topped with a fried egg with a side of crispy potatoes.	£7.95
Parma Ham and Eggs with sun-blush tomatoes and toast.	£7.95

*The full Bistro menu is also served for
all lunch and evening sittings, with the
exception of Sunday lunch times
(see Sunday lunch menu).*

SIDE ORDERS

Chunky Chips	£2.95
Shoestring Fries	£2.95
Sweet Potato Fries	£3.00
Dressed Continental Salad	£3.50
Seasonal Vegetables	£3.95
Bread and Olives	£4.50
Coriander and Dukkah	£4.50
Hummus with warm pitta	
Baguette, extra-virgin olive oil, aged balsamic (<i>per person</i>)	£1.50
Garlic Loaf	£3.50
Garlic Loaf with Mozzarella	£3.95

*(V and G on request)



STARTERS AND SMALL PLATES

Soup of the Day ♻️	£4.95
<i>Always vegetarian. Always gluten-free. Please ask for gluten-free bread.</i>	
Garlic Mushroom Crostini ♻️ (🍷 on request)	£4.95
Ham Hock Terrine	£5.95
<i>with beetroot chutney and toast.</i>	
Parma Ham	£6.95
<i>with melon, blue cheese, rocket and basil oil.</i>	

The following dishes can be ordered as a starter or main course.

Cauliflower and Fennel Seed Bhaji ♻️ 🍷	£5.95 / £9.95
<i>with butter bean and za'atar purée, garlic oil, red onion and capers.</i>	
Falafel Mezze Platter ♻️	£6.95 / £10.95
<i>Falafel, hummus, roast vegetables, sun-blush tomatoes and artichoke.</i>	
Salami Antipasti	£6.95 / £10.95
<i>Salami, mozzarella, roast vegetables, sun-blush tomatoes and artichoke.</i>	
Calamari Salad	£7.50 / £11.50
<i>with caper, parsley and lemon mayo.</i>	

SIDE ORDERS *Available with all starters and main courses.*

Chunky Chips	£2.95	Bread and Olives	£4.50
Shoestring Fries	£2.95	Coriander and Dukkah	£4.50
Sweet Potato Fries	£3.00	Hummus with warm pitta	
Dauphinoise Potatoes	£3.50	Baguette, extra-virgin olive oil, aged balsamic (<i>per person</i>)	£1.50
Dressed Continental Salad	£3.50	Garlic Loaf	£3.50
Seasonal Vegetables	£3.95	Garlic Loaf with Mozzarella	£3.95

♻️ Vegetarian 🍷 Gluten-free 🥛 Dairy-free



MAIN COURSES

LARGE PLATES

The dishes on this page are larger portions, so if you are faint of heart or fancy a pud' they're probably not for you.

Cross-border Burger £11.95

Welsh beef and Shropshire Blue cheese. 8oz of ground Montgomeryshire beef, in a toasted bun with lettuce, tomato, crispy bacon, Shropshire blue mayonnaise and caramelised onions. Served with French fries and salad.

Vegetarian mushroom and mozzarella burger available. ♡

Fish and Chips £12.95

Deep fried cod in Monty's beer batter; served with chunky chips, homemade tartare sauce and mushy peas.

10oz Horseshoe Gammon Ⓞ £13.50

Served with egg and pineapple, French fries and salad.

Boeuf Bourguignon Ⓞ £14.50

Montgomeryshire beef and smoked bacon, cooked in red wine with silverskin onions, carrots, garlic and herbs. Served with French fries and vegetables.

See previous page for side orders

♡ Vegetarian Ⓞ Gluten-free ⓓ Dairy-free

EARLY BIRD OFFERS

*20% discount on orders taken between 5.45pm and 6.45pm.
Available on Large plate and Pasta dishes.*

MAIN COURSES

SEASONAL DISHES

MEAT

Dragon Sausage and Frites £11.50
 A handmade sausage of 70% pork, peppery leeks and a kick of chilli. Served with French fries, salad and mayo.

Smoked Ham with Parsley and Caper Sauce ③ £12.50
 Mature Cheddar potatoes and Savoy cabbage.

Duck and Dauphinoise ③ £12.95
 Duck leg confit with dauphinoise potatoes, green beans and a port and berry sauce.

Chicken Sauté ③ £15.95
 Breast of chicken, sautéed with mushrooms in a garlic, white wine and cream sauce. Served with crispy potatoes and salad.

Grilled Lamb Cutlets ③ £16.95
 with garlic, lemon and rosemary butter. Served with French fries and salad.

STEAK FRITES

All served with French fries and continental salad plus your choice of red wine and mushroom sauce (③ ④), blue cheese sauce (③), au poivre (③) or garlic mushrooms (③).

10oz Rump £18.95
 10oz Sirloin £19.95
 10oz Ribeye £23.95

FISH

Sea Bass and Ratatouille ③ ④ £14.95
 Grilled sea bass fillet, served with ratatouille and crispy potatoes.

Cod and Chorizo in Cider ③ £16.95
 Fillet of cod, chorizo and peas in a cider & cream sauce. Served with French fries and salad.

VEGETARIAN

Stuffed Baked Pepper ③ £9.95
 Baked pepper filled with ratatouille, topped with grilled goat's cheese. Served with dressed continental salad

Baked Camembert £10.95
 Whole camembert brushed with garlic and herbs. Served with roast vegetables, crispy potatoes and granary toast to dip.

Spiced Butternut Squash, Chickpea and Olive Tagine £10.95
 Served with Greek salad, hummus and warm pitta.

Side orders available (see starters page).

See our board for chef's specials.

④ Vegetarian ③ Gluten-free ④ Dairy-free

MAIN COURSES

PASTA DISHES

All sauces served on fresh egg tagliatelle
(Gluten-free pasta available on request)

Carbonara

Mushroom V	£9.95
Smoked Bacon	£10.25
Chicken	£10.50
Chorizo Sausage	£10.50
2 in 1	£10.95
3 in 1	£11.50
4 in 1	£11.95

Pasta Lanagan **V**

Sautéed aubergines, onions and peppers, with Kalamata olives, chilli and tomato sauce; topped with feta cheese and basil oil.

£10.25

Lasagne Bolognese £10.50

Traditional beef ragù layered with fresh egg pasta; topped with béchamel sauce and mozzarella. Served with dressed salad.

Chicken Forestière **G** £11.95

Sautéed breast of chicken, cooked in a red wine, smoked bacon, tomato and mushroom sauce. Flavoured with garlic and fresh herbs.

Tiger Prawn Amatriciana £11.95

Sautéed Tiger Prawns in a tomato and chilli sauce

Side orders available (see starters page).

See our board for chef's specials.

V Vegetarian **G** Gluten-free **D** Dairy-free

EARLY BIRD OFFERS

20% discount on orders taken between 5.45pm and 6.45pm. Available on Large plate and Pasta dishes.

NOTES

Locally-sourced meat: The pork, gammon, bacon and sausage we use come from Neuadd Fach, Llandinam. Our steak, lamb and beef comes from Morwens of Forden (4 miles).

Intolerances and allergies: We can accommodate food intolerances and allergies, providing these are mentioned at the time of booking or at point of order.

Salad garnishes and side dishes may contain nuts and seeds. Please advise a member of staff of any allergies.

The majority of our food is freshly-cooked to order. As a result, during very busy periods, you may experience slightly longer waiting times than usual. At these times, we still work very hard to ensure that every order arrives at your table as quickly as possible. Please bear with us, or ask our staff to advise about food choices which take less time to prepare.

Please note that we cannot guarantee our fryers are gluten-free.

DESSERTS

See the board for our daily specials

CLASSICS

Ice Creams and Sorbets £1.25
See overleaf for our range of flavours.

Affogato   £2.95
An espresso served with a scoop of plain ice cream.

Café Reale   £4.50
Fig poached in white wine, honey and cinnamon with mascarpone and an espresso.

Sticky Toffee Pudding  £5.95
with toffee sauce and ice cream.

Monty Mess £5.95
Meringue and cream with a fruity twist.

Warm Chocolate Brownie  £5.95

Cheesecake £5.95
Flavours vary from day to day, so please ask.

On the lighter side... £5.95
Chef's choice of fruit posset, fool, mousse or panna cotta of the day. Please ask for details

Artisan Cheeseboard  £7.95
Cheese and cracker selection, chutney, celery and grapes. (Why not add a Port for £3.00?)

DESSERT WINES

	<i>125ml Glass</i>	Bottle
Muscadet Flavours of chocolate and raisins. Smooth and sweet, with a fresh, dry finish.	-	<i>full</i> £30.00

Chateau La Fage Brimming with ripe botrytised fruit. Complex and intense.	£5.00	<i>half</i> £19.00
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Muscat A rich sweet wine with aroma of orange and a flavour of honey	£6.00	<i>half</i> £24.00
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LIQUEURS

Our range of spirits and liqueurs includes:

Hennessy £3.00 Tia Maria £3.00 Port £3.00
Baileys £3.00 Cointreau £3.00

We also have an extensive range of whiskys, whiskeys and gins. Please ask for details.

HOT DRINKS

Try a liqueur coffee, such as Irish Coffee at £5.50, or with a liqueur of your choice.

A selection of teas and coffees, or hot chocolate, are also available Please ask for details.



ICE CREAMS AND SORBET FLAVOURS

All supplied by Dairy Dreams, a local dairy farm. Their ice cream is made on the farm using fresh milk from their own herd. They use fresh double cream and, where possible all high-quality ingredients are natural. In addition to ice cream, they also make fruit sorbets, a refreshing and possibly healthier alternative to ice cream.

Ice Creams

Plain
Chocolate
Salty Toffee
Banoffee
Peanut Butter
White Chocolate Raspberry Ripple
Whimberry

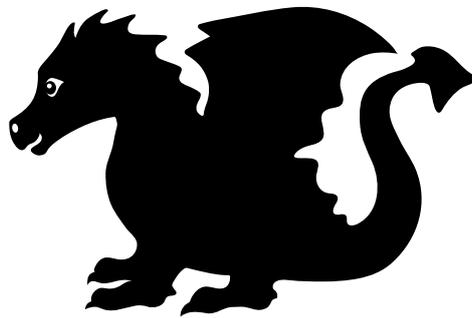
Sorbets

Lemon
Elderflower
Mango



FOR LITTLE DRAGONS

All £7.50



Cod Fish Fingers
with chips and beans

Tagliatelle in Tomato Sauce
with stretchy Mozzarella

Grilled Pork (or Quorn™) Sausage
with cheesy potatoes and carrots

Pan-fried Chicken Breast
with chips, lettuce, cucumber and tomato

Dishes from the main menu can also be
ordered in smaller sizes for children.



PARTY MENU

For parties of ten or more (Pre-order required) • Two courses £18.95

Desserts available from £5.95 to order on the evening.

STARTERS

Soup of the Day always fresh, always vegetarian, always gluten free. **V**
(Please request gluten free bread)

Falafel Mezze Platter

Falafel, hummus, roast veg, sun blush tomatoes and artichoke.

Salami Antipasti

Salami, mozzarella, roast veg, sun blush tomatoes and artichoke.

Ham Hock Terrine with beetroot chutney and toast.

Garlic Mushroom Crostini **V** **G** *on request*

MAIN COURSES

Boeuf Bourguignon Montgomeryshire beef and smoked bacon cooked in red wine with silver skin onions, carrots, garlic and herbs served with French fries and vegetables. **G**

Smoked Ham with Parsley and Caper Sauce Mature cheddar potatoes and savoy cabbage. **G**

Sea Bass and Ratatouille Grilled sea bass fillet, served with ratatouille and crispy potatoes. **G** **D**

Tiger Prawn Amatriciana Sautéed tiger prawns in a tomato and chilli sauce with fresh egg tagliatelle and parmesan shavings, with a dressed continental salad.

Spiced Butternut Squash, Chickpea and Olive Tagine served with Greek salad, hummus and warm pitta.

Pasta Lanagan Sautéed aubergines, onions and peppers, with Kalamata olives, chilli and tomato sauce; topped with feta cheese and basil oil. **V**

V Vegetarian **G** Gluten-free **D** Dairy-free

Please note our payment terms:

We do not accept separate payments for parties, but the combined bill will be fully itemised.

Individual drinks orders will be added to the main account.

Service is not added or included and all gratuities go directly to the staff.

All main courses served with roast Mediterranean vegetables, salad, fries and new potatoes.

Salad garnishes and side dishes may contain nuts and seeds. Please advise a team member of any allergies.

We can accommodate food intolerances and allergies, providing that these are mentioned at time of booking.



MEZZE

(SAMPLE MENU)

Served Thursday, Friday and Saturday from 6.00pm to 9.00pm.
Booking essential • £18 per head

Mezze is more a style of eating than a repertoire of specific dishes. Mezze is an assortment of small dishes served all at once. The word “mezze” means “taste” and /or “snack.” Mezze is a big part of the dining experience in Eastern Mediterranean, Middle Eastern, and Arab countries. The concept is very similar to the tapas of Spain but with a Middle Eastern twist. A delicious feast using Turkish, Lebanese and Greek influences. It’s a really fun, informal way to eat. So while we have prepared this sample menu, we do encourage you to just tell us what you don’t like and let us prepare a bespoke feast for you and your party.

ON ARRIVAL

Olives, Pitta Bread ♻️

STARTER

Salami and Mozzarella

Garlic mushroom Crostini

Falafel and Hummus

Calamari Deep Fried Squid with Lemon and Garlic Mayonnaise.

MAIN COURSE

Lemon and Garlic Chicken with Tzatziki

Grilled Cod with pine nuts, chilli and rosemary

Tortilla Española Traditional Potato and Onion Omelette ♻️ Ⓜ️

Pork Sorrentino Pan-fried pork fillet with mozzarella cheese, sun-blush tomatoes, a cream and tomato sauce and basil oil.

All served with Greek Salad, Pasta Arrabiatta, Sweet Potato Fries and Roasted Vegetables.

♻️ Vegetarian Ⓜ️ Gluten-free

Other options can be available on request. Notice must be given prior to arrival. Desserts available from evening menu at additional cost.

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