



THE LAXEY GLEN

EAT | DRINK | ENJOY

Every effort is made to source the freshest ingredients using local produce wherever possible. All our food is cooked fresh and made with love. True love takes time, please feel free to order drinks and enjoy your surroundings while we try and make your visit as enjoyable as possible. If you have a food allergy or intolerance, please speak to our manager about the ingredients in your meal.

○ Brunch

THE LAXEY GLEN BREAKFAST (V,VG) SMALL 8.00/LARGE 10.00

H&G butchers sausage, poached eggs, portabella mushrooms, smoked bacon, grilled vine tomatoes, black pudding and baked beans. Served with farmer's loaf toast and real butter.

EGGS BENEDICT OR EGGS ROYAL (V) 6.50

Poached eggs served with house hollandaise sauce, bacon or smoked salmon, on top of classic English muffins.

SMASHED AVOCADO AND POACHED EGG (V) 5.50

Served on thick toast with herb butter sauce

PORRIDGE AND FRESH FRUITS (V,VG) 4.50

Porridge oats with fruit medley of the day drizzled with maple or golden syrup

FRUIT OR BREAKFAST PANCAKES 5.50

American pancakes with pancetta or fruit medley of the day drizzled with maple or golden syrup

○ Traditional Favourites

THE LAXEY GLEN FISH AND CHIPS 12.00

Beer battered fish served with thick chips, house mushy peas and homemade tartar sauce.

TRADITIONAL SCAMPI AND CHIPS 12.00

Breaded scampi with thick chips, house mushy peas and tartar sauce.

CHICKPEA RISSOLE (V,VG) 10.00

Lightly spiced grilled patty, served with rocket salad, house dressing and butternut squash sauce.

GAMMON, EGG AND CHIPS 12.00

H&G gammon, poached eggs, thick chips, house minted peas and fresh pineapple.

8OZ SIRLOIN STEAK 16.50

Cooked to preference, choice of sauce, grilled buffalo tomato and thick chips.

THE LAXEY GLEN BURGER 12.50

H&G 100% beef burger, baby romaine lettuce, mustard mayonnaise, buffalo tomato and red onion, served on focaccia bread with fries with or without cheese.

HOUSE MAC & CHEESE (V) 10.00

With your choice of bacon, parmesan, garlic mushrooms or crispy onions.

○ Something Light / To Share

SOUP OF THE DAY (V,VG) 5.50

Freshly made soup of the day served with a warm bread roll and butter.

RUMP STEAK SANDWICH 8.50

H&G Rump steak, cooked medium, on baby romaine lettuce, piccalilli, and crispy onions.

GOATS CHEESE AND CHILLI JAM SANDWICH (V) 8.50

Grilled Manx goats cheese, with rocket, baby romaine lettuce and chilli jam.

CHARCUTERIE BOARD FOR 2 16.50 / FOR 4 24.00

Parma ham, salami, prosciutto, H&G lamb sausage, brie, camembert, Irish porter, stilton, cocktail pickles, green and black olives, sundried tomatoes and classic hummus. Served with herb crostini, fresh breads, oil and garnish

GRAZING BOARD (V,VG) FOR 2 13.50 / FOR 4 20.00

Hummus, chickpea patty, sundried tomatoes, green and black olives, cocktail pickles, brie, camembert, Irish porter, stilton, rocket salad and charred greens. Served with herb crostini, fresh breads, oil and garnish.

○ Salads

CLASSIC CAESAR SALAD WITH CROUTONS (V) 10.00

Baby romaine lettuce, Laxey Glen salad medley, shaved parmesan and Laxey Glen Caesar dressing. ADD BACON / CHICKEN 2.00 - ADD BLUE CHEESE 1.50

GLEN SPRING SALAD (V,VG) 10.00

Baby Romaine lettuce with charred greens, cherry tomatoes, rosemary mushrooms, red onion, shaved crispy carrot, Laxey Glen salad medley, homemade dressing and croutons.

ADD BACON / CHICKEN 2.00 - ADD BLUE CHEESE 1.50

○ Sides

Thick Chips (v,vg) 2.50

Sweet Potato Fries (v,vg) 3.50

Skinny Fries (v,vg) 2.50

Charred Greens (v,vg) 3.50

Hummus and Fresh Breads (v,vg) 3.00

Fresh Breads and Olive oil (v,vg) 3.00

○ House Sauces

Blue cheese (v) 2.00

Peppercorn 2.00

Butternut squash (v) 2.00

Barbeque (v,vg) 2.00

Piccalilli (v) 2.00

Mustard Mayonnaise (v) 2.00

○ Something Sweet

PANNA COTTA OF THE WEEK (V) 6.50

Served with lemon shortbread, Chantilly cream and assorted fruits.

MANX ICE CREAM (V) OR SORBET (VG) 3.00

Choice of vanilla, strawberry or chocolate, served with chocolate sauce.

HOUSE STICKY TOFFEE PUDDING (V) 6.50

With rich salted caramel sauce and vanilla ice cream