



# THE LAXEY GLEN

EAT | DRINK | ENJOY

## Welcome to The Laxey Glen!

Our daytime café celebrates the best of local produce, offering a warm and welcoming space for great food and good company. But our true strength lies in transforming into an unforgettable event venue.

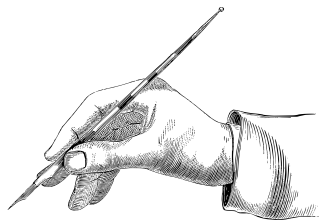
No matter the occasion, we're here to make it extraordinary. Whether it's a wedding, a celebration, or a corporate event, we'd love to bring your vision to life.

Contact us to discuss your plans.

**[hello@thelaxeyglen.com](mailto:hello@thelaxeyglen.com)**

We're always striving to improve, and **your feedback means everything to us!** Please take a moment to share your thoughts below by scanning the QR code.

What you loved, what we could do better, or any ideas you have. We truly appreciate it and look forward to welcoming you back!



# DRINKS MENU

## Hot Drinks

Tea	£3.50
Triskel Teas	£4.00
Breakfast Tea, Earl Grey, Green Tea, Tropical Fruits, Sweet Mint, Spiced Fruit, Lemon & Ginger	
Double Espresso	£3.00
Americano	£3.50
Cappuccino	£4.00
Latte	£4.00
Mocha	£4.00
Flat White	£4.00
Matcha	£4.00
Hot Chocolate	£4.00
Squirty Cream 25p, Marshmallows 25p	
Coffee Shot £1, Syrups 50p	
Alternative milks are available, please ask.	

## Soft Drinks

Still Water	£3.00/£4.50
Sparkling Water	£3.00/£4.50
Coke	£3.00
Diet Coke	£3.00
Sprite	£3.00
Appletiser	£3.00
San Pellegrino Blood Orange, Lemon,	£3.00
Flawsome 100% Pure Fruit Juice	£4.00
Orange, Sweet & Sour Apple, Apple & Mango	
Hip Pop Kombucha	£4.00
Fruit Shoot Orange, Blackcurrant	£2.50

## Beers, Ciders & Zero's

Birra Moretti Lager 330ml	£4.00
Peroni Lager 330ml	£4.00
Bushy's Premium Ale 500ml	£4.25
Guinness Guinness Original 330ml	£4.50
Odfella's Cider 500ml	£6.00
Bulmers Cider	£4.50
Old Mout Cider 500ml	£4.50
Kiwi & Lime / Berries & Cherries	£4.50
Crabbies Ginger Beer 500ml	£4.50
Heineken 0% Alc	£3.50
Guinness 0% Alc	£4.00

## Spirits & Mixers

A delightful selection of spirits and mixers are available at the bar, please ask your server or have a look at what you might like.

## White Wine

### Calusari Pinot Grigio

175ml £7.50 - 250ml £10 - Bottle £28

Clean and fresh with a core of citrus and stonefruits and a touch of almond to finish.

**Please ask about our wine of the month**

## Red Wine

### Mirador Rioja Tinto

175ml £7.50 - 250ml £10 - Bottle £28

Young and fruity Rioja raspberry laced with a suggestion of vanilla and cocoa.

**Please ask about our wine of the month**

## Rose Wine

### La Grande Plage Rose

175ml £7.50 - 250ml £10 - Bottle £28

Fruity, dry Southern French rose red berries and a subtle hint of black pepper spice.

## Orange Wine

### Solara Orange Wine

175ml £7.50 - 250ml £10 - Bottle £28

Orange wine that shows citrus fruit with hints of spice and a gentle nip of tannin.

## Champagne

### Pierre Mignon Grand Reserve Champagne Brut NV - Half Bottle £38

## Prosecco

### Martinotti Prosecco Spumante

Bottle £28

### R&R Prosecco Piccolo

200ml £8.50



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# FOOD MENU

## Mainly Manx

### **Soup of the day £9.00** (available gf, vegan)

Please ask your server for the soup of the day, this is always vegan and gluten-free. Served with focaccia or gluten-free bread and our freshly made butter. Vegan butter is available.

### **Bushy's breakfast bap £12.00** (available gf)

House sausage patty, smokey streaky bacon, fried egg, cheddar and Bushy's brown sauce on a Ross bakery challah bun.

Contains milk, egg & sulphites.

### **Croque yessir £13.50** (available gf)

Focaccia, thick ham, vintage cheddar bechamel, grilled cheddar top. Wholegrain mustard mayo and local leaves

Contains milk & mustard.

### **Masala duck egg £15.50** (gf)

Red Mie farm duck egg fried in curried spiced butter, confit carrots, thick yoghurt, homemade pickles and fresh herbs.

Contains sulphites, milk & egg.

### **Hassleback potatoes benedict £11.50** (gf)

Manx chat potatoes cut, two poached eggs, wild garlic hollandaise and fluffy grated Vintage cheddar cheese.

Contains sulphites, egg & milk.

### **Scallops £21.50** (available gf)

Pan-seared scallops, elderflower champagne sauce, dill oil, fresh peas, pickled fennel, and lemon verbena. Served with a honk of bread for the sauce, of course.

Contains milk, sulphites & shellfish.

### **Warm chicken salad £17.50** (gf)

Chicken thighs marinated in yoghurt, oregano and lemon verbena with local leaves, heritage tomatoes, pickled red onions, feta cheese, cucumber and wild garlic.

Contains milk & sulphites.

### **Rainbow ragu focaccia £11.** (vegan, available gf)

Warm toasted focaccia sandwich filled with vegetable ragu, vegan feta and pickles. Local leaves and vegan wholegrain mustard mayo.

Contains mustard & sulphites.

### **Wild mushroom orzo £15.50**

Wild mushroom orzo pasta, cooked risotto style with truffle and vintage cheddar.

Contains celery, gluten & milk.

## Little Folk (Child portions)

### Double up for Adults if you like?

### **Scrambled egg on toast £4.50** (available gf)

Contains egg.

### **Rainbow ragu penne pasta and cheddar**

**£7.50** (available vegan)

Contains milk & gluten

### **Cheese and ham toastie £6** (available gf)

Contains milk

### **Small soup and bread £5** (Vegan, available gf)

## For After

### **Cream tea £6.50**

Homemade buttermilk fluffy scone glazed with honey, seasonal house-made jams, clotted cream.

Contains milk, egg, & gluten

### **Manx mess £6.50** (gf)

Meringue, whipped cream, strawberry and wild roses, tart rhubarb and honey.

Contains milk & egg

### **Spiced croissant pudding £8**

Spiced and glazed croissant pudding, whiskey caramel and Manx milk ice cream.

Contains milk & gluten

### **Black glen gateaux £7.50** (vegan)

Chocolate sponge, dark chocolate ganache, cherry compote, hazelnut praline and cream.

Contains soya, nuts & gluten.



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