



# DINNER



## HISTORY ON HOGGE MONEY

Bermuda "Hogge Money", like the Hog Penny Restaurant and Pub, has the distinction of being an authentic original.

Hog Money was the earliest British Colony currency, and, as written by Governor Nathaniel Butler in his 1620 account *The Historie of the Bermudaes or Summer Islands*, was given its name because of it: "having a hog stamped upon it on one side (in memory it should seem of the great number of wild swine found upon the Islands at their first discovery in 1609 by the shipwrecked crew of the *Sea Venture*), and was, in a scoff, termed by the people hogge money."

The coinage included the Shilling, Sixpence, Thrupence, and Two pence, and were all of similar design bearing on the obverse side the inscription "Sommer Ilands", a wild boar on a bed of corn cobs, and the coin's denomination. On the reverse was a three masted ship under full sail.

Established in 1957, the Hog Penny Restaurant and Pub was cobbled together from old Watney's pubs in England that were being withdrawn, and many of the mirrors and benches you see in front (and underneath!) you date back to the early 1900's. It is Hamilton's oldest licensed dining establishment and winner of more Best of Bermuda awards for best pub than all other Bermuda pubs combined.

The Hog Penny is the original inspiration for the "Cheers" Pub in Boston.

## PUB SNACKS

**RED ONION RINGS 11.<sup>25</sup>**  
dark and stormy dipping sauce

**WILD SIZZLING SHRIMP 17.<sup>50</sup>**  
Garlic butter and toasted bread

**SOFT PRETZELS 10.<sup>25</sup>**  
warm beer cheese

**ESCARGOT 16.<sup>49</sup>**  
herb garlic butter, Swiss cheese,  
sliced baguette

## SMALL PLATES

## SOUPS & SALADS

**NACHOS HOG PENNY 14.<sup>99</sup>**  
red, yellow and blue tortilla chips layered  
with spiced ground beef, grated cheese,  
bell peppers, pickled jalapeños and  
Bermuda onions, served with  
sour cream and salsa  
*...add a side of guacamole for just 3.<sup>50</sup>*  
*...replace beef with Impossible meat for 3.<sup>50</sup>*

**CRISPY CHICKEN WINGS 16.<sup>99</sup>**  
Oven baked then quick fried and tossed  
in our Dark and Stormy sauce  
or Franks Red Hot sauce

**WAHOO BITES 17.<sup>99</sup>**  
chunks of meaty wahoo dusted in a jerk  
spiced flour, quick fried and served  
with a lemon tartar sauce

**CRISPY FRIED CALAMARI 16.<sup>50</sup>**  
tender rings of calamari dusted  
with seasoned flour, fried golden brown and  
served with sweet chili-lime  
cocktail sauce

**PRIME RIB SLIDERS 16.<sup>99</sup>**  
slow cooked beef, Cheshire cheese and  
sharp Branston pickle on brioche buns

**PIGGIE IN A BLANKET 14.<sup>99</sup>**  
Local Westover Farms banger wrapped in  
puff pastry, served with sweet mustard,  
Branston pickle and local loquat chutney

**FRIED PICKLE SPEARS 14.<sup>25</sup>**  
Panko crusted dill pickles, quick fried and  
served with a Cajun dipping sauce

**BERMUDA FISH CHOWDER 10.<sup>25</sup>**  
truly authentic, ours is the winning chowder  
of the Bermuda Culinary Festival, served  
with *Gosling's Black Seal* rum  
and sherry peppers

**BERMUDA ONION SOUP 9.<sup>95</sup>**  
made with mild and sweet oven roasted  
Bermuda onions, and topped with  
Gruyere cheese then baked

**CAESAR SALAD 13.<sup>95</sup>**  
crisp Romaine tossed with garlic honey  
croutons and fresh parmesan shavings

**CHEDDAR & APPLE SALAD 16.<sup>99</sup>**  
Arugula, candied pecans, sharp cheddar  
cheese, crisp apples, dried cranberries,  
sherry wine dressing

**BEEF & GOAT CHEESE SALAD 14.<sup>99</sup>**  
Mixed greens, fried goat cheese, local  
beets, cherry tomatoes, balsamic dressing

**ISLAND COBB SALAD 15.<sup>99</sup>**  
Romaine, avocado, cherry tomatoes,  
chopped bacon, diced mango, goats  
cheese, honey local rosemary dressing

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*All salads above can be topped with  
your choice of herbed chicken breast,  
seared filet steak, garlic shrimp or  
blackened Atlantic salmon for 11.<sup>00</sup>*

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## FAMOUS PUB FARE

*We've been serving Bermuda's  
best comfort food since 1957*

### IPA STEAK & KIDNEY PASTY 24.<sup>99</sup>

tender beef and beef kidney cooked in a rich pale ale sauce, baked in a short pastry crust and served with French fries and mixed vegetables

### SHEPHERD'S PIE 23.<sup>99</sup>

ground sirloin is used in this most traditional of English dishes, seasoned to perfection and topped with gratinated fresh mashed potato

### WHALE OF WHEAT FISH & CHIPS 27.<sup>99</sup>

moist cod fillets lightly coated with our own wheat beer batter and fried crispy brown, served with French fries, plenty of lemon, fresh vegetables and tartar sauce

### THE HOG PENNY BURGER 22.<sup>99</sup>

a 5 oz. top ground beef patty with sautéed mushrooms, onions and gratinated Swiss cheese with lettuce and tomato

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*(with your above Burger, you also  
enjoy a cup of Bermuda Fish Chowder,  
or a small Caesar salad to start)*

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### BANGERS & MASH 22.<sup>99</sup>

Westover Farm's local pork sausages grilled and served with mashed potatoes, fresh vegetables and onion gravy  
(sub **Beyond Sausages** 1.<sup>99</sup> **Ve**)

### CHICKEN POT PIE 22.<sup>99</sup>

traditional hearty chicken, peas & diced carrots, baked in puff pastry and served with French fries and fresh vegetables

### CHICKEN BHUNA MASALA 24.<sup>99</sup>

garlic, ginger, cardamom, tomato, coriander and chicken, slow cooked for hours and served with basmati rice, poppadum and mango chutney

## HOUSE SPECIALTIES

### DARK N' STORMY

### ROCKFISH 35.<sup>99</sup>

Take two of Bermuda's favourite staples and get a double dose of WOW. Rockfish served with sautéed Bermuda vegetables, basmati rice and our original rum & ginger beer sauce

### CERTIFIED ANGUS BEEF®

### TENDERLOIN 38.<sup>99</sup>

Cooked to your liking and served with grilled tomato, house cooked steak fries, green peas & red wine demi-glace

### SIZZLING SHRIMP & SAUSAGE

### JAMBALAYA BOWL 29.<sup>95</sup>

jumbo shrimp & locally made Portuguese sausage slow cooked in a hearty ragu with the vegetable trinity and brown rice

### CLASSIC ENGLISH ROAST

### PRIME OF BEEF

### Lady's 9oz. 31.<sup>99</sup> • Lord's 12 oz. 36.<sup>99</sup>

*Certified Angus Beef®* prime rib slow roasted to medium rare, traditionally served with roast potatoes, vegetables au jus and Yorkshire pudding

### ROASTED HALF CHICKEN 25.<sup>99</sup>

Marinated in citrus and herbs, roasted and served with buttery mash, sauteed green peas and roasted garlic chicken jus

## PLANT BASED VEGETARIAN

### IMPOSSIBLE SLIDERS 22.<sup>99</sup>

Plant based protein mini burgers topped with caramelized onion and swiss cheese **V**

### HONEY GARLIC CAULIFLOWER 21.<sup>99</sup>

Cauliflower florets tossed in an Asian spiced sauce of garlic, ginger, soy, hoisin and honey, served on basmati rice with sesame seeds and scallions **Ve**



## DESSERTS

### STICKY TOFFEE PUDDING 10.<sup>50</sup>

caramel sauce, vanilla bean custard, whipped cream and fresh fruit garnish

### KEY LIME PIE 10.<sup>50</sup>

classically made with graham crust, lime custard and whipped cream

### HOUSE BAKED APPLE PIE 9.<sup>99</sup>

served warm with a scoop of Baileys vanilla ice cream

### TWICE BAKED CHOCOLATE BROWNIE 9.<sup>99</sup>

filled with nuts, white chocolate and served a la mode

## COFFEES & TEAS

CUPPA TEA 4.<sup>75</sup>

CUP OF COFFEE 4.<sup>95</sup>

ESPRESSO 5.<sup>20</sup>

CAPPUCCINO 7.<sup>25</sup>

CAFE LATTE 7.<sup>25</sup>

## SPECIAL COFFEES

*(All coffees feature fresh brewed whole bean coffee,  
freshly whipped cream, and a brown sugar rim)*

11.<sup>50</sup>

### BERMUDA COFFEE

Bermuda Gold loquat liqueur, and Gosling's Black Seal Rum

### CINNAMON SPICE COFFEE

Goldschlager liqueur and Bacardi Spice rum

### HOG PENNY COFFEE

Grand Marnier and Tia Maria

### FUNKY FRITTER COFFEE

Gosling's Back Seal Rum, Banana liqueur and Goldschlager