



**HOG
PENNY**
Restaurant & Pub

LUNCH



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in 1957, the Hog Penny Restaurant and Pub was cobbled together from old Watney's pubs in England that were being withdrawn, and many of the mirrors and benches you see in front (and underneath!)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 11.²⁵
dark and stormy dipping sauce

SOFT PRETZELS 10.²⁵
warm beer cheese

WILD SIZZLING SHRIMP 17.⁵⁰
Garlic butter and toasted bread

ESCARGOT 16.⁴⁹
herb garlic butter, Swiss cheese, sliced baguette

SMALL PLATES

NACHOS HOG PENNY 14.⁹⁹
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 3.⁵⁰
...replace beef with Impossible meat for 3.⁵⁰

CRISPY CHICKEN WINGS 16.⁹⁹
Oven baked then quick fried and tossed in our Dark and Stormy sauce or Franks Red Hot sauce

WAHOO BITES 17.⁹⁹
chunks of meaty wahoo dusted in a jerk spiced flour, quick fried and served with a lemon tartar sauce

CRISPY FRIED CALAMARI 16.⁵⁰
tender rings of calamari dusted with seasoned flour, fried golden brown and served with sweet chili-lime cocktail sauce

PRIME RIB SLIDERS 16.⁹⁹
slow cooked beef, Cheshire cheese and sharp Branston pickle on brioche buns

PIGGIE IN A BLANKET 14.⁹⁹
Local Westover Farms banger wrapped in puff pastry, served with sweet mustard, Branston pickle and local loquat chutney

FRIED PICKLE SPEARS 14.²⁵
Panko crusted dill pickles, quick fried and served with a Cajun dipping sauce

SOUPS & SALADS

BERMUDA FISH CHOWDER 10.²⁵
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 9.⁹⁵
made with mild and sweet oven roasted Bermuda onions, and topped with Gruyere cheese then baked

CAESAR SALAD 13.⁹⁵
crisp Romaine tossed with garlic honey croutons and fresh parmesan shavings

CHEDDAR & APPLE SALAD 16.⁹⁹
Arugula, candied pecans, sharp cheddar cheese, crisp apples, dried cranberries, sherry wine dressing

BEEF & GOAT CHEESE SALAD 14.⁹⁹
Mixed greens, fried goat cheese, local beets, cherry tomatoes, balsamic dressing

ISLAND COBB SALAD 15.⁹⁹
Romaine, avocado, cherry tomatoes, chopped bacon, diced mango, goats cheese, honey local rosemary dressing

All salads above can be topped with your choice of seared filet steak, herbed chicken breast, garlic seared shrimp, or blackened salmon for 11.⁰⁰

FAMOUS PUB FARE

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

IPA STEAK & KIDNEY PASTY 24.⁹⁹

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 23.⁹⁹

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

BANGERS & MASH 22.⁹⁹

Westover Farm's local pork sausages grilled and served with mashed potatoes, fresh vegetables and onion gravy
(sub **Beyond Sausages** 1.⁹⁹ **Ve**)

WHALE OF WHEAT FISH & CHIPS 27.⁹⁹

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

SEARED SIRLOIN STEAK 26.⁹⁹

seasoned *Certified Angus Beef*® top sirloin, served with Dockyard Brewing Co beer cheese, sauteed onions, mushrooms, peppers and roast baby potatoes

CHICKEN POT PIE 22.⁹⁹

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

DARK N' STORMY ROCKFISH 34.⁹⁹

Take two of Bermuda's favourite staples and get a double dose of WOW.

Rockfish pan seared and served with basmati rice, sautéed Bermuda vegetables, and our original rum & ginger beer sauce

BETWEEN BREAD

KOREAN FRIED CHICKEN 18.⁹⁹

panko fried breast, Korean barbeque sauce, topped with Asian slaw

TURKEY CLUB SANDWICH 17.²⁵

roasted turkey, avocado, bacon, Swiss cheese and tomato served on toasted wholegrain bread with chipotle aioli

THE HOG PENNY BURGER 19.⁷⁵

sautéed mushrooms, onions, gratinated Swiss cheese with lettuce and tomato

CHEDDAR BACON BURGER 19.⁷⁵

sharp cheddar, smoked bacon, onion chutney, green peppercorn mayonnaise

**we use a proprietary ground beef blend*

SEARED LOCAL FISH SAMMY 20.⁷⁵

simply marinated in extra virgin olive oil, lemon & black pepper, flash seared, whole grain bread topped with basil tartar sauce

All sandwiches come with our daily sliced housemade French fries and a touch of slaw

We can take any ingredient off of our burgers, but additional ingredients may incur an extra charge.

PLANT BASED VEGETARIAN

IMPOSSIBLE SLIDERS 22.⁹⁹

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

HONEY GARLIC CAULIFLOWER 21.⁹⁹

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 10.⁵⁰

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

KEY LIME PIE 10.⁵⁰

classically made with graham crust, lime custard and whipped cream

HOUSE BAKED APPLE PIE 9.⁹⁹

served warm with a scoop of Baileys vanilla ice cream

TWICE BAKED CHOCOLATE BROWNIE 9.⁹⁹

filled with nuts, white chocolate and served a la mode

COFFEES & TEAS

CUPPA TEA 4.⁷⁵

CUP OF COFFEE 4.⁹⁵

ESPRESSO 5.²⁰

CAPPUCCINO 7.²⁵

CAFE LATTE 7.²⁵

SPECIAL COFFEES

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

11.⁵⁰

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