



**HOG
PENNY**
Restaurant & Pub

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 Historye 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in 1957, the Hog Penny Restaurant and Pub was cobbled together from old Watney's pubs in England that were being withdrawn, and many of the mirrors and benches you see in front (and underneath!)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 12.⁷⁵
Dark 'n' Stormy dipping sauce

SOFT PRETZELS 12.⁷⁵
Warm beer cheese

WILD SIZZLING SHRIMP 19.⁷⁵
Garlic butter and toasted bread

BREADED MUSHROOMS 12.²⁵
Garlic mayo, lemon **DF**

SMALL PLATES

SOUPS & SALADS

NACHOS HOG PENNY 17.⁷⁵
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 4.⁶⁵
...replace beef with Impossible meat for 4.²⁵

BERMUDA FISH CHOWDER 12.⁷⁵
Truly authentic, ours is multi award winning, served with *Gosling's Black Seal* rum and sherry peppers **DF GF**

BERMUDA ONION SOUP 12
Made with mild and sweet oven roasted Bermuda onions, and topped with Swiss cheese then baked

CRISPY CHICKEN WINGS 18.²⁵
Oven baked then quick fried and tossed in our Dark 'n' Stormy sauce or Franks Red Hot sauce **GF**

CAESAR SALAD 14.⁹⁵
Crisp Romaine leaves, classic Caesar dressing, parmesan, croutons **V**

WAHOO BITES 19.²⁵
Chunks of meaty wahoo dusted in jerk spiced flour, quick fried and served with chunky tartar sauce **DF**

BABY ARUGULA & APPLE 15.⁹⁵
Arugula, candied pecans, green apple, parmesan, lemon/olive oil dressing **GF V**

CRISPY FRIED CALAMARI 19.⁹⁵
Tender rings of calamari dusted with seasoned flour, fried golden brown and served with sweet chili-lime cocktail sauce **DF**

BEETROOT SALAD 16.⁵⁰
Spinach, deep fried goats' cheese, Bermuda honey, salted crispy lentils **V**

PETER'S PRIME RIB SLIDERS 19.⁵⁰
Slow cooked beef, Farmhouse cheddar and Branston pickle on brioche buns

HOG PENNY COBB 17.⁹⁵
Mixed greens, avocado, cherry tomatoes, crispy bacon, cranberries, goats' cheese, boiled egg, honey mustard mayo **V**

CRISPY POTATO SKINS 16.⁵⁰
Green onions, bacon, grated cheese, sour cream **GF**

All salads above can be topped with your choice of herbed chicken breast, seared filet steak, garlic shrimp or blackened Atlantic salmon for 14.⁰⁰

FAMOUS PUB FARE

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

IPA STEAK & KIDNEY PIE 28

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

COTTAGE PIE 27

Ground sirloin simmered in a rich gravy under a buttery mashed potato crust GF

WHALE OF WHEAT FISH & CHIPS 32

Atlantic cod fillets coated with our own wheat beer batter, with peas, plenty of lemon, and chunky tartar sauce

THE HOG PENNY BURGER 26

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

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

BANGERS & MASH 27.⁵⁰

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

CHICKEN POT PIE 26.²⁵

Boneless chicken, and mixed vegetables in a light cream sauce baked in flaky puff pastry and served with fries and fresh vegetables

CHICKEN BHUNA MASALA 27.⁵⁰

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

HOUSE SPECIALTIES

PAN-ROASTED ROCKFISH 39.⁹⁵

(local when available)
served with basmati rice, sautéed vegetables, lemon butter sauce or Dark n' Stormy sauce

CERTIFIED ANGUS BEEF®

TENDERLOIN 45.⁵⁰

Cooked to your liking and served with grilled tomato, fries, peas & red wine jus

SIZZLING SHRIMP & SAUSAGE

JAMBALAYA BOWL 35.⁹⁵

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. 37.⁵⁰ • Lord's 12 oz. 42.⁵⁰

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

ROASTED HALF CHICKEN 28.⁵⁰

Chilli/garlic roasted broccoli, buttery mashed potatoes, lemon to squeeze **GF**

PLANT BASED VEGETARIAN

IMPOSSIBLE BURGER 27.⁵⁰

Plant based protein burger topped with caramelized onion and Swiss cheese **V**

VEGETARIAN 'SHAWARMA' 24

Two pita pockets filled with falafel, cucumber, tomato, lettuce, onion, with hummus & optional hot sauce **VE**

DESSERTS

WARM STICKY TOFFEE PUDDING 12.⁹⁵
Caramel sauce

MALTESER MESS 12.⁹⁵
Smashed Maltesers, whipped cream,
Alex & Pete's butter pecan ice cream, chocolate sauce

WARM APPLE PIE 12.⁹⁵
Hot Devon custard or vanilla ice cream

TWICE BAKED NUTTY CHOCOLATE BROWNIE 12.⁹⁵
Alex & Pete's chocolate brownie chunk ice cream

ROBERTO'S KEY LIME PIE 12.⁹⁵
Whipped cream

COFFEES & TEAS

HOT CUPPA (TEA) 4.⁷⁵

CUP OF COFFEE 5.⁵⁰

ESPRESSO 5.⁵⁰

CAPPUCCINO 7.⁷⁵

CAFE LATTE 7.⁷⁵

SPECIAL COFFEES

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

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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