

## Ploughman's

- Cheeses** 5 Brothers 'Gouda' / Blue Cheese **7 / each**  
**Pub Nuts** Roasted in-house **6**  
**The Vegetarian Ploughman's** 2 Cheeses, Nuts, Bread, Piccalilly Chutney **23**  
**Salmon Gravlax** Cured in Salt, Sugar & Dill, with Sourdough Bread **11**

## Small Plates

- The Hog's Caesar** Pork Belly, Dressing, Parmesan, Crispy Capers **16**  
**Brussel's Sprouts** Tahini, Pickled Onions, Sumac **14**  
**Boston Bib Salad** Shallots, Herbs, Vinaigrette **8**  
**Scotch Egg** Cumberland Pork Sausage, Piccalilly Chutney **14**  
**Mushrooms on Toast** Lion's Mane and Oyster Mushrooms, Sourdough **15**  
**British Chips** Double-cooked Fries, House-made Ketchup **8**

## Large Plates

- Chickpea & Cauliflower Curry** Rice, Naan **21**  
**Fried Chicken Sandwich** Coleslaw, Pickled Onions, Spiced Aioli **19**  
**Fish & Chips** Tartare Sauce, Coleslaw & Fries **22**  
**Steak & Guinness Pie** Mash & Gravy **25**  
**Bangers & Mash** House-made Fennel-Coriander Sausages, Onion Gravy **21**  
**Pub Burger & Fries** 5 Brothers Cheese, Pickles, Red Wine Onions **23**  
**add Wild Boar Bacon +3**

← **Lobster Roll** Hot with Garlic Butter, or Cold with Herbed Mayonnaise **25** →

## Shareables

- Nachos** Cheese, Fresh Salsa, Sour Cream, Cilantro, Jalapeño **21**  
**Chicken Wings 1lb (6-7)** Breaded, with Blue Cheese Sauce **18**  
**Pick Buffalo Hot Sauce, or Honey, or Lemon Pepper**

## Dessert

- Eton Mess** Meringue, Strawberries, Pimms, Cream, Custard **11**  
**Chocolate Mousse** Whipped Cream **9**

With thanks to Aidan, Andre, Austin, Caitlin, Carmen, Connie, Destiny, Halliegh, Harrison, Kylie, Marie-Line, Matthieu, Mel, Dad-Mike, Mike, Robert, Rishi, Sam, Shelby, Veronica, Zach & Chef Yedhu.

## The Daily Draw

### Mother's Day Monday

Mom's food is half price, when accompanied by her own child!

### Two for Tuesday

2 for 1 on Small Plates from noon!

### Wing Wednesday

\$12 Wings from noon!

### Trivia Thursday

Paul's legendary quiz from 7:30pm

### Sing-along Friday

Live music from 9 - 11pm

### Social Saturday

Live music from 9 - 11pm

### Sunday Session

Pub session: 1:30 - 3:30pm



A **wood-fired steakhouse and cocktail bar** at 27 Mississauga St. W. Home of the British Sunday Roast Dinner!

**picnic**

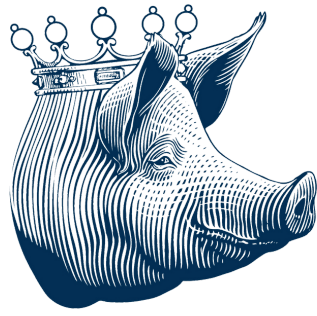
Our **Tapas + Wine bar**, around the corner at 140 Mississauga St. E.

Home of **Tapas Tuesday, Thursday Tunes & The Sunday Show!**

## \$5 KID'S MENU

Monday to Friday 3pm - 5pm

- Kid's Burger
- Nachos & Cheese
- Chicken Nuggets
- Fries & Ketchup
- Mash & Gravy
- Veggies & Dip



## Draft Beer 20 oz

- Lagers** 🇨🇦 Quayle's Common Lager **9 ½** 🇺🇸 Tennents **9 ½**  
**Amber Lager** 🇨🇦 Beau's Barnburner **8 ¾**  
**Ales** 🇨🇦 Quayle's Pub Pint **9 ½** 🇺🇸 Fuller's London Pride **9 ¾**  
 🇺🇸 Innis & Gunn **8 ¾** 16 oz 🇮🇪 Smithwicks **9 ½**  
**IPA** 🇨🇦 Beau's Wonder Crush **9 ½**  
**Stout** 🇮🇪 Guinness **9 ¾**  
**Stone-Fruit Sour** 🇨🇦 Phillip's Dino Sour **9 ½**  
**Wheat IPA** 🇨🇦 Phillip's Electric Unicorn **9 ½**

## Cocktails

- Pub Pimm's Cup** (long & fragrant - 2oz) **14**  
 Gin, Pimm's, Lemon, Strawberry, Mint, Cucumber  
**Picnic's Famous Miss-Match** (fruity & fun - 3oz) **13**  
 Bourbon, Aperol, Amaro, Lemon  
**G.E.M. (Guinness Espresso Martini)** (sweet & creamy - 1.5oz) **14**  
 Intensified Guinness, Cold Brew Coffee, Vodka, Coffee Liqueur  
**Penicillin** (sweet & invigorating - 2.5oz) **15**  
 House Scotch Blend, Laphroaig 10, Lemon, Honey, Ginger

## Wine

5 oz



🇨🇦 <b>House White</b> Chardonnay	11	48
🇪🇸 <b>House Red</b> Garnacha	11	48
🇨🇦 <b>Sparkling</b> (Riesling) Tawse	11	50
🇨🇦 <b>Rosé</b> (Grower's Blend) Tawse	11	50
🇫🇷 <b>St. John Rosé</b> Grenache	12	52
🇮🇪 <b>Pinot Grigio</b> Libero	9 ½	42
🇺🇸 <b>Sauvignon Blanc</b> Bruce Jack	9	39
🇨🇦 <b>Pinot Noir</b> Rosewood 'Lo-Fi'	11	50
🇮🇪 <b>Sangiovese</b> Bacchus 'Ciù Ciù'	11	50
🇺🇸 🦋 <b>Absolute Rubbish</b> Cheap Plonk, Red/White	6	
🇫🇷 <b>Bollinger</b> Champagne		150
🇺🇸 <b>Pearce Predhomme</b> Chenin Blanc		60
🇺🇸 <b>Cloudy Bay</b> Sauvignon Blanc		75
🇦🇷 <b>Amalaya</b> Malbec		55
🇫🇷 <b>St. John Claret</b> Cabernet Sauvignon Blend		70
🇫🇷 <b>Tawse 1er Cru Burgundy</b> Pinot Noir		120
🇮🇪 <b>Donatella Brunello</b> Sangiovese		125



## Private Parties

With space for 60, The Hog & Penny is a great spot for private parties.  
**E-mail: eat@thehogandpenny.com**



## Specialty Beers

- 🇮🇪 **Harp** Lager **8 ½**  
 🇨🇦 **Steam Whistle Bottle** Pilsner **8**  
 🇮🇪 **Fruli** Strawberry Beer **9**  
 🇺🇸 **Old Speckled Hen** British Ale **8 ½**  
 🇺🇸 **Strongbow** Off-Dry Cider **9**  
 🇺🇸 **TT 'Landlord'** Best Bitter **9 ½**  
 🇨🇦 **Woodfolk** Local Cider! **32**

## Non-Alcoholic Beers

- 🇮🇪 **Corona Sunbrew 0.0%** **6**  
 🇨🇦 **Partake IPA 0.0%** **6**  
 🇮🇪 **Guinness 0.0%** **8**  
 🐾 **Barking Brew** Beef Ale! **8 ½**



## Scotch

We have more than 40 bottles to choose from. Ask for the Scotch List or select one of Simon's favourites:

**Laphroaig Quarter Cask 12/oz**  
 Sweet Chilli Smoke & Raisins

**Glendronach 12yo 14/oz**  
 Toffee & Peaches

**Octomore 15.3 25/oz**  
 Dried Fruit, Spice, Wild Smoke

## Scotch Social

**Next: Wednesday July 2nd, 8pm**

The first Wednesday of each month is our Scotch Social. \$30 for 3 full-ounce drams. A little chat, lots of Scotch, tons of fun!

**Book online: thehogandpenny.com**

