

SUNDAY MENU

OPEN 11AM-MIDNIGHT | CLOSED TUESDAY



610.383.0600 | www.thewhiptavern.com

STARTERS

SMOKED FISH PLATE

One piece each of sustainable Scottish salmon, trout and mackerel on potato pancakes with dill crème fraiche and capers

CHICKEN FINGERS

Served plain with honey mustard
(also served Buffalo style with blue cheese)

SCOTCH EGG

A pub favourite! Hard cooked egg wrapped in seasoned ground pork, lightly breaded and fried

WELSH RAREBIT

A warm blend of English cheddar and Stilton cheeses and Smithwick's Irish Ale, served with crostini for dipping

CHICKEN WINGS

Served with blue cheese and celery

SALADS

(ADD CHICKEN, SHRIMP, SALMON OR SCALLOPS)

CAESAR

Our own Caesar dressing

TAVERN SALAD

Mixed field greens with a creamy Stilton dressing

RUNNYMEDE WATERCRESS

Toasted pine nuts, English cheddar and a Guinness vinaigrette*

HOUSE-MADE SOUPS

MUSHROOM

Locally grown exotic mushrooms in porcini broth

ENGLISH ONION

Caramelized onions flavoured with Strongbow cider, topped with toast and aged English Cheddar

SOUP DU JOUR

Chef's special preparations. Prices vary

SANDWICHES

BEEF ON WECK

Thinly sliced beef on a Kummelweck roll served with a side of fresh horseradish and chips.*

BUSTER'S FANCY

Green Meadow Farms smoked turkey in a whole wheat pita with Brie, sliced apple and cranberry relish.
Served with a side salad.

THE TAVERN SANDWICH

A thick slice of smoked ham on crusty bread with Brie, tomato, and spicy honey mustard with crisps

VEGETARIAN BURGER

A savory house-made patty of split peas and brown rice served with a side salad

BEEF BURGER

8 oz. locally raised dry aged beef burger, includes lettuce, tomato, onion and chips

ADDITIONAL SANDWICH TOPPINGS

Aged cheddar

Crumbled Stilton

Swiss

American

Provolone

Fruitwood Bacon

Sautéed mushrooms

Caramelized onions

Hot peppers

TEMPERATURES

Rare - cold red center | Medium Rare - warm red center | Medium - warm reddish pink center
Medium Well - warm pink to brown center | Well - warm no pink center

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BRUNCH

(11:00AM – 2:00PM)

ALL EGGS WITH BRUNCH ITEMS ARE FRESH FROM DOE RUN FARM

BLUEBERRY GRIDDLE CAKES

A stack of three fluffy cakes from our own recipe with organic maple syrup

EGGS BENEDICT

Poached eggs and rashers over an English muffin with Hollandaise and hash browns*

SMOKED SALMON BUBBLE AND SQUEAK

The same delicious bubble & squeak with smoked Scottish Salmon and Dill Hollandaise sauce

YOGHURT TRIFLE

Local organic cow's milk yoghurt layered with all natural fruit and nut granola

TRADITIONAL ENGLISH BREAKFAST

Two fried eggs, bacon, banger, black and white pudding, sautéed mushrooms, fried toast and half a roasted tomato

UNTRADITIONAL HEALTHY ENGLISH BREAKFAST

Two poached eggs, smoked turkey bacon, lentil pudding, sautéed mushrooms, toasted multi-grain bread and half a roasted tomato

CREAMED CHIPPED BEEF

Served on your choice of toast with hash browns

BREAKFAST BUBBLE AND SQUEAK

Skillet browned potato cake filled with sautéed leeks and cabbage, topped with rashers and a fried egg*

QUICHE DU JOUR

chef's daily preparation using fresh ingredients in a house made crust served with a side salad

STEAK AND EGGS

8oz. grilled flat iron steak topped with Sauce Bearnaise served with two eggs and hash browns

BUILD YOUR OWN BREKKIE OR ADD SIDES

One Egg

Bacon, Banger or Rashers

Beans

Black and/or white pudding

Yorkshire pudding with honey

English muffin with butter or jelly

Toast with butter or jelly

Hash browns

MAINS

BANGERS AND MASH

One large roasted pork banger sausage roasted and served over house-mashed potatoes with onion sage gravy

FISH AND CHIPS

A 4oz. strip of cod coated in our house-made batter and fried golden brown and crisp
(add side of mushy peas or house-made cole slaw)

SHEPHERD'S PIE

Lamb and vegetables in savory gravy served in a crock under mashed potatoes

PLOUGHMAN'S LUNCH

Slices of crusty bread, Tavern style ham, aged English cheddar and Stilton cheeses, Branston pickle and pickled onions

GUINNESS LAMB STEW

Tender pieces of Guinness braised lamb in a hearty stew with root vegetables

THE WHIP TAVERN PROUDLY USES LOCAL, ORGANIC, AND SUSTAINABLE INGREDIENTS WHENEVER POSSIBLE

Many of our menu items can be prepared to accommodate allergies. Please ask us for assistance.

A \$2.00 charge will be added for split and shared plates. 18% Gratuity may be added to parties of eight or more

\$2.50 corkage fee will be charged for each BYO container of alcohol

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*