

DINNER MENU

OPEN 11AM-MIDNIGHT | CLOSED TUESDAY



610.383.0600 | www.thewhiptavern.com

APPETIZERS

MUSSELS IN CIDER

Prince Edward Island mussels steamed in an aromatic broth of Strongbow cider, garlic and fresh sage*

SAUTÉED CALIMARI

Tender calimari sautéed in white wine shallots and served with roasted red pepper aioli

CHEESE PLATE

This could be a delicious starter or a savory finish. A selection of fine artisanal, local and imported cheeses supplied by Talula's Table

HUMMUS

House-made roasted garlic hummus garnished with cucumbers, tomatoes, olives, locally made feta, and Ursini artisanal olive oil

SMOKED FISH PLATE

Three pieces of smoked Scottish salmon on potato pancakes with dill creme fraiche and capers

BUBBLE AND SQUEAK

Skillet browned potato cake filled with a tender sauté of leeks and cabbage

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 swirled with Smithwick's Irish Ale, served with crostini for dipping

SALADS

(Add chicken, shrimp, or salmon)

RUNNYMEDE WATERCRESS

Fresh watercress with toasted pine nuts, English cheddar and Guinness vinaigrette

CAESAR

Baby hearts of romaine and our own Caesar dressing*

TAVERN

Mixed field greens with a creamy Stilton dressing

FRESH AND LOCAL

A daily preparation highlighting ingredients from our local suppliers

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 OF THE DAY

Chef's special preparations
Prices vary

SANDWICHES

(ALL SANDWICHES INCLUDE CHIPS, LETTUCE, TOMATO, RAW ONION AND A PICKLE)

ELKINS BURGER

8 oz. locally raised grass fed organic Black Angus burger*

VEGETARIAN BURGER

A savory house-made patty of split peas and brown rice

CHICKEN BREAST

Grilled chicken breast served with provolone cheese and red pepper mayonnaise

BEEF ON WECK

Thinly sliced roast beef on a Kummelweck roll served with fresh horseradish on the side*

ADDITIONAL SANDWICH TOPPINGS

Aged Cheddar
Crumbled Stilton
Swiss

American
Provolone
Sautéed mushrooms

Caramelized onions
Fruitwood Bacon

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(ADD A SIDE SALAD TO YOUR ORDER)

ENGLISH SPECIALTY ENTREES

BANGERS AND MASH

Traditional pork banger sausages roasted and served over house-mashed potatoes with onion sage gravy

SHEPHERD'S PIE

Ground lamb and vegetables in savory gravy under mashed potatoes

FISH AND CHIPS

Two filets of cod hand dipped in our house-made batter and fried golden brown and crisp

CURRY

Chef's daily preparation with nan bread and Basmati rice

LUXURY PIE

Bay scallops, shrimp and salmon in a dill cream sauce under mashed potatoes

WHIP SPECIALITIES

PASTA

Blue crab stuffed ravioli in a white wine butter sauce with zucchini, yellow squash and spinach

FRESH CATCH

Preparation and prices vary

RACK OF LAMB

Herb crusted rack of New Zealand lamb in a port wine demi-glace with stilton gratin potatoes

PORK BELLY

Slow roasted with rosemary and mustard seed, served over fresh herb infused basmati rice and topped with mango chutney

BISON AU POIVRE

Grilled 8oz. Lancaster County bison strip steak with a cracked pepper crust and brandy peppercorn cream sauce*

GRILLED QUAIL

Semi-boneless quail marinated in orange and rosemary, served with a chilled fennel salad and crispy polenta

SOUTH CHESHIRE ENTREE

Based on the South Beach Diet
Local cage-free chicken breast in a light tarragon and mustard cream sauce with long grain rice

WEEKEND SPECIALS

FIRST WEEKEND - Roast Beef with Yorkshire Puddings

SECOND WEEKEND - Venison and Ale Pie

THIRD WEEKEND - Bison Cottage Pie

FOURTH WEEKEND - Haggis

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

During busy periods, we ask that our customers be considerate of those who may be waiting to be seated. Thank You.

*Prices subject to change. | Please, no smoking before 9:00 PM. | 18% Gratuity may be added to parties of eight or more.
A \$2.50 corkage fee will be charged to each outside 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.