

DINNER MENU

OPEN 11AM-MIDNIGHT | CLOSED TUESDAY



610.383.0600 | www.thewhiptavern.com

APPETIZERS

PAN SEARED SCALLOP

Day boat sea scallop served over rosemary Stilton risotto with a pear and cardamom chutney*
11.99

SWEETBREADS

Thinly sliced and pan fried with garlic and capers with white wine pan sauce and an organic fried quail egg
9.99

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
17.99

BAKED BRIE

A creamy wedge of brie wrapped in phyllo and baked golden brown, served with crisp watercress and radicchio salad tossed in an organic apple cider vinaigrette.
8.99

SMOKED FISH PLATE

Oak smoked Scottish salmon and trout on potato pancakes with dill creme fraiche and capers
9.99

BUBBLE AND SQUEAK

Skillet browned potato cake filled with a tender sauté of leeks and cabbage
6.99

SCOTCH EGG

A pub favourite!
Hard cooked egg wrapped in seasoned ground pork, lightly breaded and fried
4.99

WELSH RAREBIT

A warm blend of English cheddar and Stilton cheeses swirled with Smithwick's Irish Ale, served with crostini for dipping
7.99

SALADS

(Add chicken 4.99, shrimp 6.99, or salmon 6.99)

RUNNYMEDE WATERCRESS

Fresh watercress with toasted pine nuts, English cheddar and Guinness vinaigrette
9.99

CAESAR

Baby hearts of romaine and our own Caesar dressing*
8.99

TAVERN

Mixed field greens with a creamy Stilton dressing
7.99

ARUGULA AND ROMAINE

Tossed in a Dijon and herb vinaigrette and served with pan fried black pudding, smoked turkey bacon crumbles, and a free range fried egg*
9.99

SOUPS

MUSHROOM

Locally grown exotic mushrooms in porcini broth
7.99

ENGLISH ONION

Caramelized onions flavoured with Strongbow cider, topped with toast and aged English cheddar
7.99

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*
9.99

VEGETARIAN BURGER

A savory house-made patty of split peas and brown rice
6.99

CHICKEN BREAST

Grilled chicken breast served with provolone cheese and red pepper mayonnaise
7.99

BEEF ON WECK

Thinly sliced roast beef on a Kummelweck roll served with fresh horseradish on the side*
8.99

ADDITIONAL SANDWICH TOPPINGS

Aged Cheddar	2.00	American	.50	Caramelized onions	.75
Crumbled Stilton	2.00	Provolone	.75	Fruitwood Bacon	2.00
Swiss	.75	Sautéed mushrooms	1.00		

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ENGLISH SPECIALTY ENTREES

(ADD A SIDE SALAD TO YOUR ORDER 3.99)

BANGERS AND MASH

Traditional pork banger sausages roasted and served over house-mashed potatoes with onion sage gravy
12.99

FISH AND CHIPS

Two filets of cod hand dipped in our house-made batter and fried golden brown and crisp
14.99 (Side of mushy peas 1.99)

LIVER AND ONIONS

Lightly seasoned veal liver sealed with smoked bacon in a white wine and onion gravy
17.99

SHEPHERD'S PIE

Ground lamb and vegetables in savory gravy under mashed potatoes
13.99

CURRY

Chef's daily preparation with pappadum and Basmati rice
16.99

WHIP SPECIALITIES

PASTA

Spinach linguini with jumbo shrimp tossed on a toasted pecan and organic honey cream sauce with radicchio and pearl onions
17.99

FRESH CATCH

Preparation and prices vary

MUSSELS IN CIDER

Prince Edward Island mussels steamed in an aromatic broth of Strongbow cider, garlic and fresh sage*
15.99

PORK BELLY

Slow roasted with rosemary and mustard seed, accompanied by fresh apple puree and roasted garlic whipped potatoes
21.99

STEAK AU POIVRE

Grilled 10 oz. hand cut certified Hereford NY Strip steak with a cracked pepper crust and brandy peppercorn cream sauce.
26.99

FREE-RANGE CHICKEN

An 8oz. oven roasted naturally raised chicken breast with smoked bacon studded Bubble and Squeak topped with a Stilton and caramelized shallot cream sauce
25.99

SOUTH CHESHIRE ENTREE

Steamed salmon filet with fresh dill, eight bean casserole, Ursini artisinal lemon olive oi and Balsamic vinegar glaze.
22.99

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.