

Chester County

TOWN & COUNTRY LIVING

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Dining Out

THE WHIP TAVERN

By MARGO ARMENIAN RAGAN

The 18th-century British writer and raconteur Dr. Samuel Johnson may have said it best, “There is nothing which has yet been contrived by man by which so much happiness is produced as by a good tavern or inn.” Although Johnson has long been gone, I am positive he would have enjoyed The Whip Tavern as much as I have in my many visits to that establishment.

Co-owners K.C. Kulp and Luke A. Allen assembled a team that included local architects Archer & Buchanan and Conrad Somers Construction to create an authentic English-styled pub. The Whip Tavern provides a relaxed environment for friends to meet, play games before a roaring fireplace, enjoy a brew from 30 or more varieties drawn from all over the world and enjoy delightful fare prepared by Chef Jason Ziglar and his staff.

The stylized logo of a riding whip in the shape of a “W” is a decorative theme that recognizes the equestrian oriented landscape of Chester County. A horseman himself, K.C. admits to

having made a leap of faith when he left the world of stocks and bonds to begin his culinary venture. Judging by the enthusiasm with which The Whip has generated since its inception last year, it appears that K.C. has made a wise choice.

Chef Jason manages to have daily specials that are challenging. For example, on one occasion, he featured maitake mushrooms, an exotic mushroom even for Kennett Square. Another example of Jason’s talent was in another special, pureed cauliflower soup. A touch of truffle oil heightened what would have been the blandness of the cauliflower, making it a soup that was outstanding.

But The Whip does remain true to pub fare with its standard menu. If you enjoy having an appetizer of Scott Egg (\$3.95) with your brew, it is there. Or another favorite, Bubble and Squeak (\$5.95), a browned potato cake made with leeks, cabbage and scallions that too is available on the menu.

Entrees are just as traditional. A pub would not be a pub without Fish and

Chips (\$11.95), always a favorite. My personal preference is the Cottage Pie (\$12.95), a variation on the classic Shepherd’s Pie (\$10.95). Instead of using lamb, the kitchen uses locally raised buffalo. Topping both dishes is a layer of mashed potatoes, a hearty fare that will satisfy the biggest of appetites.

My husband’s favorite is the Mussels with Sausage (\$16.95). The mussels are steamed in Strongbow cider, and the sausage is made from lamb meat. Different, yet delectable.

The menu also accommodates those who would prefer Filet Mignon (\$25.95), which is served with a topping of Stilton cheese. Chef Jason makes this dish extra special by adding truffle flavored whipped potatoes. He can continue his talent show with a classically prepared Steak Au Poivre (\$22.95). If you enjoy tender sirloin steak with a brandy cream sauce, this is definitely for you.

Even if you have experienced an English styled pub before, a visit to The Whip is still in order.

