



By



## THE GREAT BRITISH PUB LOCAL

Celebrating Classic British Pub Culture in the Care Environment

# Concept Overview

## Introduction:

*The Great British Pub Local* brings the timeless comfort of the British pub into the care setting - transforming familiar dishes, rituals and social traditions into meaningful dining experiences for residents.

## Mission Statement:

"To enrich residents' daily lives by recreating the warmth, flavour and community spirit of the classic British pub - through great food, good company and shared memories."

## Target Audience:

### Primary:

Elderly residents in UK care homes.

### Secondary:

Care home managers, catering teams, activity coordinators and families.

# Emotional Connection

Just like nostalgic cuisine, the British pub holds deep emotional significance. For many residents, “the local” was a place of friendship, routine, laughter and belonging.

## Why It Matters:

- **Identity & Memory:** Pub rituals and dishes can unlock stories and affirm personal history.
- **Emotional Comfort:** Pub meals evoke security, familiarity and warmth.
- **Social Bonding:** Pubs were social hubs — and we recreate that same atmosphere in care.





## The Core Offer

### Classic Pub Menus:

*A rotating set of themed pub experiences, including:*

- The Local Favourites
- The Seaside Pub
- The Market Tavern
- Sunday at the Inn
- Pie & Pint Night (alcohol-free)

### Pub Local Clubs:

Regular themed events bringing residents together for food, quizzes, music and conversation.

### Kitchen Takeovers:

Pop-up stations (carvery, fish & chips, pie station) recreate the pub experience interactively.

### Authentic Atmosphere:

- Pub-inspired Table Dressing
- Seasonal Pub Specials
- Chalkboard-style Menu Cards
- Music, props and storytelling cues

# Involving Residents & Staff

## Resident Participation:

- "Favourite pub memory" boards
- Choosing weekly specials
- Sharing family pub traditions
- Recipe memory cards  
("How did you like your fish & chips?")

## Learning & Storytelling:

- Mini sessions on pub history
- British pub culture trivia
- Themes such as "Your First Local" or "Landlords You Remember"

## Staff Engagement:

- Simple dress touches (aprons, badges)
- Activity coordinators leading pub quizzes, storytelling sessions, music hours

# Brand Identity

## Logo:

The Great British Pub Local – bold, heritage-inspired, warm and modern.

## Colour Scheme:

An authentic palette inspired by pub signs, enamelware and British interiors.



## Typography:

Heritage serif combined with clean modern sans-serif for accessibility.

## Event Props:

- Mini pub signs
- Branded beer mats
- Coasters, bunting
- Tabletop chalkboards



# Resident Wellbeing Impact

## Enhanced Mood:

Comfort food + familiar rituals boost happiness and reduce anxiety.

## Stimulated Appetite:

Recognisable dishes encourage better food intake.

## Social Interaction:

Shared pub-style dining fosters bonding, reduces isolation and encourages conversation.

## Complement to Signature Dining's Ethos:

High-quality comfort meals delivered with care and consistency.



# Celebrating British Pub Heritage



*Celebrating the traditions,  
flavours, and community spirit of the  
Great British pub – reimagined  
for today's care environments.*



## 1. The Local Favourites

### Overview:

A comforting celebration of classic pub dishes – hearty, familiar and full of flavour. These are the everyday favourites that defined countless family meals and evenings at the local.

### Menu:

- Beer battered fish & chips
- Bangers & mash
- Steak & ale pie
- Cheesy cottage pie
- Bubble & squeak
- Apple pie & ice cream

### Activities:

Residents share stories of their favourite pubs, memorable meals and “go-to orders” from years gone by.

### Props / Atmosphere:

Chalkboard specials board, rustic table linens, enamel plates, warm pub lighting.



## 2. The Market Tavern

### Overview:

Inspired by traditional British market towns — simple, filling and nostalgic dishes that feel right at home in a bustling market-side pub.

### Menu:

- Ploughman's lunch
- Cornish steak pasty
- Beef stew & dumplings
- Liver & bacon with mash
- Custard tart

### Activities:

Market-day memories, regional food stories, traditional market trivia.

### Props / Atmosphere:

Wicker baskets, wooden boards, check textiles, rustic signage.



## 3. The Seaside Pub

### Overview:

A nostalgic nod to coastal days out — easy, familiar plates inspired by seaside pubs and cafés along Britain's shores.

### Menu:

- Beer battered fish & chips
- Horseshoe gammon, egg & chips
- Roast beef & mustard sandwich
- Plum crumble

### Activities:

Stories of seaside trips, "favourite beach" conversations, simple coastal-themed quizzes.

### Props / Atmosphere:

Newspaper-print chip trays, deckchair-striped accents, beach-hut props, seaside soundscape.



## 4. **Pie & Pint Night (Alcohol-Free)**

### Overview:

A hearty celebration of Britain's favourite pub pies — warm, satisfying and perfect for an evening event.

### Menu:

- Steak & kidney pudding
- Steak & ale pie
- Jam roly poly
- Bread & butter pudding
- Spotted dick & custard

### Activities:

Pie voting cards ("Pie of the Night"), favourite pie memories, mini pub quiz.

### Props / Atmosphere:

Checkerboard cloths, pie warmers, traditional pie labels, pub-style counter signage.



## 5. Sunday at the Inn

### Overview:

A warm, traditional Sunday experience inspired by pub roasts and weekend family meals.

### Menu:

- Sunday Carvery
- Toad in the hole
- Bubble & squeak
- Bread & butter pudding
- Black forest gateaux

### Activities:

Residents discuss Sunday traditions, favourite roast touches, and stories of family get-togethers.

### Props / Atmosphere:

Carvery-style station, warm lighting, classic pub runners, soft Sunday music.

# Summary / Next Steps

