



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 — reimaged
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

