

BRITISH PUB FOOD



British pub food is probably taken for granted by Brits.

As if having some of the world's best restaurants isn't enough, Britain is home to thousands of gastropubs serving amazing food too.

Sure, the pubs are great for just a quick drink, but you can also add many of them to the restaurants

when considering the best places to eat in the UK.

There's just something about the hearty food and casual nature of dining in the pubs that makes everyone feel at home.

So, the top traditional British pub food dishes that won't fail to put a smile on your face.

BRITISH PUB FOOD STARTERS

Pork Scratching



A snack or nibble to be eaten with your pre-meal drink, pork scratching are a British pub food staple not to be missed. Pork rind rendered to a crisp and seasoned with salt will get the juices flowing for what's to follow.

Soup



Not many better feelings than eating a hot bowl of soup with crusty bread and butter, in front of an open pub fire on a cold winter's day in Britain.

Prawn Cocktail



The prawn cocktail is often mocked these days due to it being perceived as a retro old-timer, but there are plenty of gastropubs adding a modern twist to this classic starter to keep it alive.

Pate and Toast



Pate is an animal liver paste and is an ever-present British pub food.

Diced livers on toast, often cooked with garlic and herbs for example, can also be found on many pub menus.

Potted Shrimp



Brown shrimp cooked and then set in butter, flavoured with nutmeg, is a true British pub food delight when eaten with some quality crusty bread.

Whitebait



All people almost feel guilty when tucking into whitebait, so small and delicate are these baby fishes. They're so moorish though, especially when eaten with some mayo and lemon.

Mushrooms



Breaded and deep-fried mushrooms are a popular starter choice in many pubs, usually served with a dipping sauce and a side salad.

Stuffed mushrooms are another popular choice, as are simple fried mushrooms on toast with garlic and herbs.

BRITISH PUB FOOD MAIN COURSES

Bangers and Mash



This dish is sausages and mashed potatoes, served with gravy and often fried onions and vegetables.

Toad in the Hole



Another incredible sausage dish, this time cooked in Yorkshire pudding batter. The name is confuse, but toad in the hole is one of the best British dinners.

Pork Belly



Sticking with the pork theme for now, a really good choice of British pub food is melt-in-the-mouth pork belly, which is usually served with creamy mashed potatoes, vegetables and apple sauce.

Fish and Chips



If you to found a pub in Britain that doesn't serve fish and chips, I'd seriously consider emigrating. This famous British food is best served with plenty of malt vinegar, lemon juice and tartare sauce tomato ketchup is also popular.

Scampi and Chips



is a crustacean similar to lobster and crayfish, which is a popular alternative to fish and chips. Also usually served with liberal amounts of salt and vinegar and tartare sauce.

Pie and Mash



All people love a pie with mashed potatoes, vegetables and gravy in Britain, especially as a pub meal. Popular choices of pie filling are steak and kidney, steak and ale, or chicken and ham plus loads of other possible variations.

Shepherd's Pie



Yet another warming dish particularly good in winter, although Shepherd's Pie is great all year round. One of the British food classics, this is a bed of minced lamb cooked with onions, celery, carrots and peas, topped with mashed potatoes.

Liver and Bacon



Maybe not most popular food, but liver and bacon is an amazing British pub food classic. Usually served with mashed potatoes, fried onions and vegetables.

Gammon (Ham), Egg and Chips



This dish is so simple but one of favourite British pub foods. The ham should be thick cut and can be served hot or cold, with the egg being fried. A good side of chips and a juicy grilled pineapple ring top it off nicely.

The Ploughman's



The Ploughman's is a great traditional British pub food for sure. Fully known as the Ploughman's Lunch, this really is simplicity at its best.

Hunks of bread, cheese and ham served with other savoury British delicacies like the scotch egg and pork pie, makes for a proper humble meal.

Fisherman's Pie



Also simply known as a fish pie, this is another good alternative to fish and chips. Unlike a steak and kidney pie, but like a shepherd's pie, the fisherman's pie is topped with mashed potatoes.

The filling is usually made up of smoked fish such as haddock, cod and salmon, cooked in a white wine or cheese sauce.

Lancashire Hot Pot



This regional stew Lancashire being in north-west England is proper traditional British pub food.

Historically, diced mutton was cooked with onions to create the stew base of this comforting dish, topped with sliced potatoes. These days lamb is more often used.

Burger and Chips



You can't go wrong with a British beef patty combined with cheese, bacon, lettuce and tomato, all within a toasted brioche bun.

With sides of fat chips, onion rings and coleslaw, it doesn't get much better than that and wait, relish and a gherkin too.

Steak and Chips



Again, simple and effective. Whether it's rump, sirloin, ribeye or whatever, a nice juicy steak with chips, grilled mushrooms, tomatoes and peas is a top pub dish. Served with the classic Peppercorn or Diane sauce is the stuff.

Roast Dinner



The classic Roast and whether you opt for table service or a carvery service, you surely can't be disappointed by a pub dinner.

The selection of roast meat is partnered with the trimmings which can include a Yorkshire pudding, stuffing, pigs in blankets, roasted potatoes and a

selection of vegetables. All topped off with lashings of gravy.

Lasagne



Obviously not British in origin, but Lasagne seems to have found itself being a permanent British pub food menu item. Not hard to understand why really.

Curry



Again, this may not strike you as being very British, although the love for curry means Chicken Tikka Masala is actually one of the national dishes in Britain. So, this in particular appears on many a pub menu.

Chilli con Carne



Another dish with origins elsewhere that the Brits have adopted into their pubs with open arms. Most popular served with either rice or a jacket potato.

BRITISH PUB FOOD DESSERTS

Ice Cream Sundae



The ice cream Sundae is one of the proper retro British desserts, great for both adults and children. It totally reflects the nature of pub dining, casual and fun.

Scoops of ice cream are combined with sauce and toppings like chocolate pieces, nuts, cream, fruit and marshmallows.

Sticky Toffee Pudding



It's seriously difficult to find a better dessert than sticky toffee pudding. This sponge cake oozing with toffee sauce is simply incredible with custard or ice cream.

Apple Crumble



Probably the most famous British pub food dessert and definitely one of the best. Just imagine nice chunky apple pieces spiced with cinnamon and covered with a crisp yet crumbly topping and custard.

Bread and Butter Pudding



The bread and butter is smothered and soaked in a delicious custard before being cooked with dried fruit. Simple, basic and delicious.

Chocolate Fudge Cake



Similar to the sticky toffee pudding this popular pub dish oozes chocolate instead.

Cheesecake



The Brits didn't invent the cheesecake, but sure they love it and some form of cheesecake is usually on a British pub food menu.

Cheese Board



Finally, the Cheese Board. A great alternative to a sweet dessert to end your British pub food experience.

A good cheese board will give you a variety of cheeses to try along with crackers, chutney and fruit.