

International Beer Day Pub Table

*CRISP, MALTY, SHAREABLE
PUB FAVORITES*



INTERNATIONAL BEER DAY - PUB TABLE

MEALBAKE COLLECTION | AUGUST 7, 2026

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CRISP, MALTY, SHAREABLE PUB FAVORITES



THE COLLECTION

A Better Pub Table at Home

Start with rosemary pub nuts, then bring out warm pretzels and lager bread while the fish fries and the bratwurst stays glossy in its stout onions. Serve everything family-style with mustard, pickles, malt vinegar, and a few contrasting beers so guests can taste how each dish changes the pairing.

Inside this book

1	Pale Ale Beer-Battered Fish and Chips	3
2	Stout-Braised Bratwurst Sliders with Mustard Slaw	7
3	Cheddar Scallion Lager Bread	11
4	Soft Pretzel Bites with Warm Beer Cheese	15
5	Smoky Rosemary Pub Nuts	19

[VIEW COLLECTION ONLINE](#)

COLLECTION NOTES

Build the table

Set out the pub nuts first, then add pretzels and sliced lager bread while the hot mains finish.

Keep it crisp

Fry the fish in small batches and serve it immediately; hold the chips briefly in a low oven.

Balance the pours

Offer one crisp lager, one pale ale, and one darker beer so guests can compare pairings across the menu.



THE CRISP CENTERPIECE

Pale Ale Beer-Battered Fish and Chips

Flaky cod in a crisp pale ale batter with twice-fried russet potato chips, lemon wedges, and malt vinegar.

INGREDIENTS

METHOD

VIEW ONLINE

ACTIVE
50 min

CHILL
10 min

TOTAL
1 hr

SERVES
4

LEVEL
Medium

Start the lager bread and pub nuts first; fry the fish last so it reaches the table hot and crisp.

Pale Ale Fish and Chips

SHOPPING LIST

- 2 lb Russet Potatoes, scrubbed and cut into 1/2-inch chips
- 2 qt Cold Water
- 2 tbsp Distilled White Vinegar
- 2 tsp Kosher Salt
- 2 qt Vegetable Oil
- 1 1/2 lb Skinless Cod Fillets, cut into 8 pieces
- 1 1/2 cups All-Purpose Flour
- 1/2 cup Rice Flour
- 1 1/2 tsp Baking Powder
- 1/2 tsp Garlic Powder
- 1/2 tsp Freshly Ground Black Pepper
- 12 fl oz Cold Pale Ale
- 1 Large Egg
- 1 Lemon, cut into wedges
- 1/4 cup Malt Vinegar

WHY IT WORKS

A glass of pale ale does double duty in this pub classic: its carbonation keeps the coating light, while its gentle bitterness balances the rich fried fish. Choose a clean, moderately hoppy ale rather than an intensely bitter IPA so the batter stays rounded and savory.

Twice-frying the potatoes gives them the fluffy centers and sturdy golden edges expected from proper chips. The first, lower-temperature fry cooks the potato through; a hotter second fry provides the crunch just before serving.

Keep the fish, beer, and mixed batter cold and fry in small batches. A cold batter hitting hot oil forms a delicate shell quickly, protecting the cod so it remains moist and separates into broad flakes.

Serve the fish and chips immediately with lemon wedges, malt vinegar, and a cold pale ale. The plate makes a lively centerpiece for a casual pub-table spread without needing an elaborate sauce.

KITCHEN NOTES

- Chill the flour mixture and mixing bowl for 15 minutes if the kitchen is warm; cold batter produces a crisper shell.
- Let the oil return to the specified temperature between batches so the coating does not absorb excess oil.
- Choose cod pieces of similar thickness so they finish frying at the same time.

Pale Ale Fish and Chips



1

Put the cut potatoes in a large bowl of cold water and swish to remove surface starch. Drain, rinse once more, and pat completely dry with clean kitchen towels.



2

Combine the potatoes, 2 quarts cold water, white vinegar, and 1 teaspoon salt in a large pot. Bring to a gentle boil and cook for 6 to 8 minutes, until the edges are tender but the chips still hold their shape. Drain carefully and spread on a rack to steam-dry.



3

Pour the vegetable oil into a heavy Dutch oven to a depth of about 3 inches and heat to 325°F. Fry the potatoes in three batches for 4 to 5 minutes each, until cooked through but still pale. Transfer to a rack and let cool for at least 10 minutes.



4

Pat the cod dry and season it with 1/2 teaspoon salt and 1/4 teaspoon black pepper. Place 1/2 cup all-purpose flour in a shallow dish for dredging.

Pale Ale Fish and Chips



5

Whisk the remaining 1 cup all-purpose flour, rice flour, baking powder, garlic powder, remaining 1/2 teaspoon salt, and remaining 1/4 teaspoon pepper in a bowl. In a second bowl, whisk the cold pale ale and egg, then stir the liquid into the dry mixture just until combined; a few small lumps are fine.



6

Raise the oil temperature to 375°F. Fry the potatoes again in three batches for 2 to 3 minutes, until deep golden and crisp. Drain on the rack, season with salt, and keep warm in a 250°F oven while frying the fish.



7

Return the oil to 365°F. Working with two pieces at a time, dredge the cod lightly in flour, shake off the excess, and coat in batter. Lower each piece carefully into the oil and fry for 4 to 6 minutes, turning once, until deeply golden and the fish reaches 145°F. Drain on a clean rack and season lightly with salt.



8

Divide the hot fish and chips among four plates. Serve immediately with lemon wedges and malt vinegar alongside.



THE HEARTY HANDHELD

Stout-Braised Bratwurst Sliders with Mustard Slaw

Juicy bratwurst braised with stout and onions, tucked into toasted slider rolls with crisp mustard slaw and dill pickles.

INGREDIENTS

METHOD

VIEW ONLINE

ACTIVE

1 hr

CHILL

0 min

TOTAL

1 hr

SERVES

6

LEVEL

Easy

Start the lager bread and pub nuts first; fry the fish last so it reaches the table hot and crisp.

Stout Bratwurst Sliders

SHOPPING LIST

- 1 1/2 lb Fresh Bratwurst Sausages
- 1 tbsp Canola Oil
- 1 large Yellow Onion, Thinly Sliced
- 2 Garlic Cloves, Minced
- 12 fl oz Dry Stout
- 1 tbsp Worcestershire Sauce
- 1 tsp Caraway Seeds
- 3 cups Green Cabbage, Finely Shredded
- 1 cup Red Cabbage, Finely Shredded
- 1 large Carrot, Coarsely Grated
- 1/4 cup Mayonnaise
- 2 tbsp Whole-Grain Mustard
- 1 tbsp Apple Cider Vinegar
- 1 tbsp Honey
- 1/2 tsp Celery Seeds
- 1/2 tsp Kosher Salt
- 1/4 tsp Black Pepper
- 12 Slider Rolls, Split
- 2 tbsp Unsalted Butter, Melted
- 12 Dill Pickle Chips

WHY IT WORKS

These sliders bring the best parts of a pub supper into a compact, party-ready format. Bratwurst first pick up a deep sear, then finish gently in dry stout with sweet onions, garlic, caraway, and Worcestershire sauce.

A cool cabbage slaw keeps the rich sausage in balance. Whole-grain mustard, cider vinegar, and a touch of honey make a sharp, lightly creamy dressing that stays lively even after the slaw rests.

The bratwurst and onions can be kept warm in their reduced braising liquid while the rest of the table comes together. Toast the rolls and assemble just before serving so the bread stays crisp at the edges.

Serve two sliders per person as a hearty appetizer, or set out the components and let guests build their own. Dill pickle chips add the final briny snap and make these especially good alongside a cold stout, brown ale, or crisp lager.

KITCHEN NOTES

- Choose a dry stout rather than a sweet pastry stout so the braising liquid reduces without becoming sugary.
- The slaw can be made up to 4 hours ahead and kept refrigerated; drain off any excess dressing before assembling.
- Keep the bratwurst and onions warm over very low heat, adding a splash of water if the glaze becomes too thick.

Stout Bratwurst Sliders



1

Combine the green cabbage, red cabbage, and carrot in a large bowl. In a small bowl, whisk the mayonnaise, mustard, vinegar, honey, celery seeds, salt, and pepper until smooth.



2

Pour the dressing over the vegetables and toss until evenly coated. Refrigerate the slaw while the bratwurst cooks, tossing it once more before serving.



3

Heat the canola oil in a large skillet over medium-high heat. Add the bratwurst and sear for 6 to 8 minutes, turning occasionally, until well browned on all sides; transfer to a plate.



4

Reduce the heat to medium, add the onion, and cook for 6 to 7 minutes, stirring often, until softened and golden at the edges. Stir in the garlic and caraway seeds and cook for 30 seconds.

Stout Bratwurst Sliders



5

Pour in the stout and Worcestershire sauce, scraping up the browned bits from the skillet. Return the bratwurst to the skillet and bring the liquid to a gentle simmer.



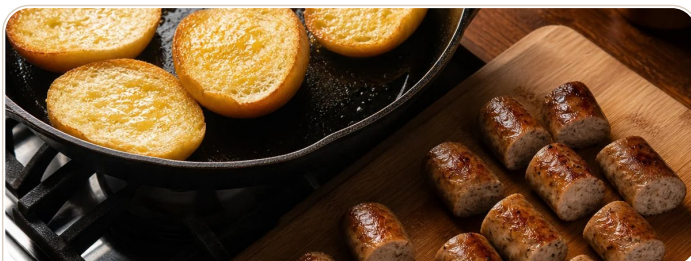
6

Cover and simmer for 12 to 15 minutes, turning the bratwurst halfway through, until the centers reach 160°F. Transfer the bratwurst to a cutting board.



7

Simmer the onion mixture uncovered for 4 to 6 minutes, stirring occasionally, until the liquid reduces to a glossy coating. Remove the skillet from the heat.



8

Brush the cut sides of the slider rolls with melted butter and toast them in a clean skillet or under the broiler for 1 to 2 minutes, until lightly golden. Cut each bratwurst in half crosswise.



9

Fill each toasted roll with one bratwurst half, a spoonful of stout-braised onions, mustard slaw, and one pickle chip. Serve immediately.



THE SAVORY LOAF

Cheddar Scallion Lager Bread

A sturdy, sliceable savory quick bread with sharp cheddar, fresh scallions, and a malty lager crumb, finished with a crisp butter-brushed top.

[INGREDIENTS](#)[METHOD](#)[VIEW ONLINE](#)

ACTIVE

1 hr 5 min

CHILL

30 min

TOTAL

1 hr 35 min

SERVES

10

LEVEL

Easy

Start the lager bread and pub nuts first; fry the fish last so it reaches the table hot and crisp.

Cheddar Lager Bread

SHOPPING LIST

- 3 cups All-Purpose Flour
- 1 tablespoon Baking Powder
- 1 teaspoon Fine Salt
- 1/2 teaspoon Garlic Powder
- 8 ounces Sharp Cheddar, Coarsely Shredded
- 4 Scallions, Thinly Sliced
- 12 fluid ounces Pale Lager, Room Temperature
- 4 tablespoons Unsalted Butter, Melted
- 1 teaspoon Dijon Mustard

WHY IT WORKS

Lager gives this savory quick bread a gently malty backbone without making it taste strongly of beer. Sharp cheddar melts into the crumb while scallions bring a fresh, oniony lift that keeps each slice balanced.

The batter comes together by hand and needs no yeast, kneading, or rising time. A light touch is important: mix only until the flour disappears so the loaf stays tender rather than tight.

A pale lager or pilsner works especially well because it contributes clean grain flavor and lively carbonation. Avoid aggressively bitter beer, which can become more pronounced as the loaf bakes.

Bake the loaf earlier in the day, then serve thick slices at room temperature or briefly warmed. It belongs naturally beside beer-battered fish, sliders, pretzels, pickles, mustard, and other casual pub-table favorites.

KITCHEN NOTES

- Measure the flour by spooning it into the cup and leveling it; packed flour can make the loaf dry.
- Use freshly shredded cheddar for the smoothest melt and most even crumb.
- Store the cooled loaf tightly wrapped for up to 2 days, or freeze individual slices for up to 2 months.

Cheddar Lager Bread



1

Heat the oven to 375°F. Grease a 9-by-5-inch loaf pan, line it with a parchment sling, and lightly grease the parchment.



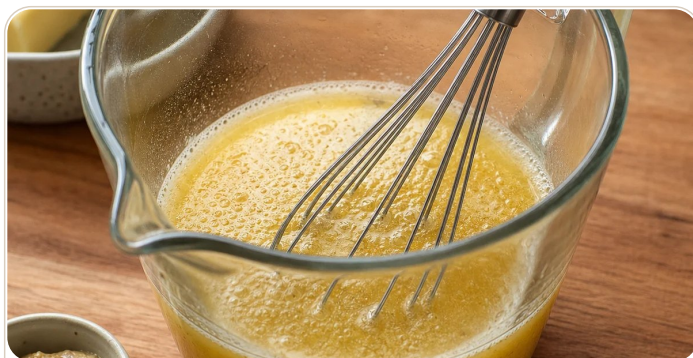
2

Whisk the flour, baking powder, salt, and garlic powder in a large bowl until evenly combined and free of lumps.



3

Reserve 1/2 cup of the cheddar and 2 tablespoons of the scallions for the top. Add the remaining cheddar and scallions to the flour mixture and toss until lightly coated.



4

Whisk the lager, 3 tablespoons of the melted butter, and the Dijon mustard in a pitcher or medium bowl.

Cheddar Lager Bread



5

Pour the lager mixture into the dry ingredients. Fold with a flexible spatula just until no dry flour remains; the batter will be thick and slightly lumpy.



6

Scrape the batter into the prepared pan and spread it into the corners. Scatter the reserved cheddar and scallions evenly over the surface.



7

Bake for 45 to 50 minutes, until the loaf is deep golden, a tester inserted in the center comes out clean, and the center registers about 200°F.



8

Brush the hot loaf with the remaining 1 tablespoon melted butter. Cool in the pan for 10 minutes, then lift it onto a rack and cool for at least 30 minutes before slicing.



THE WARM SHARED DIP

Soft Pretzel Bites with Warm Beer Cheese

Deeply browned, chewy-soft pretzel bites served with a smooth lager cheese dip sharpened with Dijon mustard and a pinch of cayenne.

INGREDIENTS

METHOD

VIEW ONLINE

ACTIVE
40 min

CHILL
1 hr

TOTAL
1 hr 40 min

SERVES
8

LEVEL
Medium

Start the lager bread and pub nuts first; fry the fish last so it reaches the table hot and crisp.

Pretzel Bites with Beer Cheese

SHOPPING LIST

- 1 1/2 cups Warm Water
- 1 tablespoon Packed Light Brown Sugar
- 2 1/4 teaspoons Active Dry Yeast
- 4 1/4 cups All-Purpose Flour
- 2 teaspoons Fine Salt
- 3 tablespoons Unsalted Butter, Melted
- 1/2 cup Baking Soda
- 1 Large Egg
- 2 teaspoons Coarse Pretzel Salt
- 2 tablespoons Unsalted Butter
- 2 tablespoons All-Purpose Flour
- 3/4 cup Pale Lager
- 1/2 cup Whole Milk
- 8 ounces Sharp Cheddar, Finely Shredded
- 2 teaspoons Dijon Mustard
- 1/8 teaspoon Cayenne Pepper

WHY IT WORKS

A brief baking soda bath gives these bite-size pretzels their deep mahogany color and pleasantly chewy skin. Inside, they stay soft enough to pull apart and sturdy enough to scoop up plenty of warm cheese sauce.

The dough is straightforward and forgiving. Knead until it feels smooth and elastic, then give it a warm place to rise until doubled; that full rise is what keeps the centers light rather than dense.

For the dip, a clean pale lager provides gentle malt flavor without overpowering the cheddar. Adding the cheese away from direct heat helps it melt smoothly instead of turning grainy or oily.

Pile the warm bites in a wide bowl at the center of the table with the beer cheese alongside. They fit naturally among fried fish, bratwurst sliders, pickles, mustard, lager bread, and other relaxed pub favorites.

KITCHEN NOTES

- The water should feel warm, not hot; water above about 115°F can damage the yeast.
- Finely shred the cheddar from a block so it melts quickly and evenly into the sauce.
- Reheat pretzel bites for 5 minutes in a 350°F oven and warm the sauce gently with a splash of milk.

Pretzel Bites with Beer Cheese



1

Stir the warm water and brown sugar in a large bowl. Sprinkle the yeast over the surface and let it stand for 5 to 10 minutes, until creamy and foamy.



2

Add the flour, fine salt, and melted butter. Mix into a shaggy dough, then knead on a lightly floured surface for 6 to 8 minutes, until smooth and elastic.



3

Place the dough in a lightly greased bowl, turn to coat, and cover. Let it rise in a warm place for 45 to 60 minutes, until doubled in size.



4

Heat the oven to 425°F and line two sheet pans with parchment. Divide the dough into 6 pieces, roll each into a 20-inch rope, and cut the ropes into 1 1/2-inch bites.

Pretzel Bites with Beer Cheese



5

Bring 10 cups water to a gentle boil in a wide pot, then carefully add the baking soda. Working in batches, boil the bites for 30 seconds, lift them out with a slotted spoon, and arrange them on the prepared pans.



6

Beat the egg with 1 tablespoon water. Brush the bites with egg wash, sprinkle with pretzel salt, and bake for 12 to 15 minutes, until puffed and deeply browned.



7

While the pretzels bake, melt the butter for the sauce in a saucepan over medium heat. Whisk in the flour and cook for 1 minute, then slowly whisk in the lager and milk until smooth; simmer for 2 to 3 minutes, until slightly thickened.



8

Remove the sauce from the heat. Add the cheddar a handful at a time, whisking until smooth, then stir in the Dijon and cayenne. Serve the hot pretzel bites with the warm beer cheese.



THE MAKE-AHEAD SNACK

Smoky Rosemary Pub Nuts

Crisp roasted mixed nuts with fresh rosemary, smoked paprika, maple, and a gentle cayenne finish.

INGREDIENTS

METHOD

VIEW ONLINE

ACTIVE
35 min

CHILL
15 min

TOTAL
50 min

SERVES
8

LEVEL
Easy

Start the lager bread and pub nuts first; fry the fish last so it reaches the table hot and crisp.

Smoky Rosemary Nuts

SHOPPING LIST

- 4 cups Raw Unsalted Mixed Nuts
- 1 Large Egg White
- 1 tbsp Water
- 2 tbsp Unsalted Butter, melted
- 1 tbsp Pure Maple Syrup
- 2 tbsp Fresh Rosemary, finely chopped
- 2 tsp Smoked Paprika
- 1 tbsp Light Brown Sugar
- 1 1/2 tsp Kosher Salt
- 1/2 tsp Garlic Powder
- 1/4 tsp Cayenne Pepper
- 1/4 tsp Freshly Ground Black Pepper

WHY IT WORKS

A bowl of warm spiced nuts is the easiest way to make a casual gathering feel like a neighborhood pub. This mix balances woodsy rosemary and smoked paprika with a restrained touch of maple, so it complements a cold beer without tasting like dessert.

An egg white coating gives the seasonings something to grip and dries into a delicate, crisp shell. Stirring halfway through separates the clusters and exposes more of the nuts to the oven's heat for even roasting.

Almonds, cashews, pecans, and walnuts provide a lively mix of crunch and richness, but the method also works with an unsalted store-bought blend. Starting with raw nuts prevents them from becoming too dark during the full roasting time.

The nuts can be made up to three days ahead and regain their clean crunch as they cool. Set them out before the hot food arrives, paired with a malty amber ale, pale ale, or crisp lager.

KITCHEN NOTES

- Use raw, unsalted nuts so the seasoning and final toast level stay under control.
- For less heat, reduce the cayenne to a small pinch without changing the smoked paprika.
- Wait until the nuts are fully cool before covering them, since trapped steam softens the coating.

Smoky Rosemary Nuts



1

Heat the oven to 325°F. Line a large rimmed sheet pan with parchment paper.



2

Spread the mixed nuts on the prepared pan and toast for 5 minutes, just until they smell nutty and feel warm. Transfer them to a large bowl, keeping the parchment on the pan.



3

Whisk the egg white and water in a small bowl until loose and foamy, with no liquid remaining at the bottom.



4

Whisk the melted butter, maple syrup, rosemary, smoked paprika, brown sugar, salt, garlic powder, cayenne, and black pepper in a second small bowl.

Smoky Rosemary Nuts



5

Pour the foamy egg white over the warm nuts and toss until lightly coated. Add the rosemary mixture and stir thoroughly so the spices cling evenly to every nut.



6

Spread the nuts in a single layer on the lined pan. Roast for 18 to 20 minutes, stirring and separating them halfway through, until dry to the touch and fragrant.



7

Cool the nuts completely on the pan, stirring once after 5 minutes to break apart any clusters. Serve at room temperature or store in an airtight container for up to 3 days.