The Fox

BRANSFORD · WORCESTERSHIRE

Festive Menu

TWO COURSES £33 ✦ THREE COURSES £39.50

STARTERS

Creamy parsnip soup
Light Indian spices (VG, GF)

Chicken liver parfait
Apple and ginger chutney, sourdough toast (GFO)

A plate of smoked salmon
Lilliput capers, lemon and sourdough toast (GFO)

Oven-baked goat's cheese
Roasted beetroot, mixed leaves, cranberry and orange dressing (V, VGO)

MAINS

Roast Cotswold turkey with all the trimmings
Pigs in blankets, roast potatoes, winter vegetables and turkey gravy (GF)

Christmas braised beef brisket
BBQ flavours, truffle mashed potatoes and winter vegetables

Oven-roasted butternut squash
Stuffed with creamy white beans and Black Bomber cheddar, winter greens (V, GF, VGO)

Oven-baked fillet of hake
Caper beurre blanc, pickled marsh samphire, creamy mash and winter greens (GF)

Pan-roasted vegetable and lentil loaf
Roast potatoes, winter vegetables and gravy (VG, GF)

SIDES

Triple-cooked chips | French fries | Roast potatoes | Pigs in blankets
Grilled hispi cabbage | Brussels sprouts | Winter greens

£6 EACH

PUDDINGS

Traditional Christmas pudding
Brandy sauce (VG, GF)

Zingy lemon mousse
Crème fraîche and honeycomb (GF)

Chocolate fudge brownie
Raspberry, white and dark chocolate, hot chocolate sauce (GF)

Selection of three British cheeses
Chutney, grapes and crackers (GFO) £5 supplement

V vegetarian · VG vegan · GF gluten free · GFO gluten free option · VGO vegan option

Please let us know about any allergies or dietary requirements when you book. All our food is prepared in a kitchen where allergens are present, so we cannot guarantee any dish is free from traces.

BEST OF BRITISH

We buy from people whose names we know, and whose produce is worth the journey.
This is where it comes from.



Peter Cooks Bread
BROMYARD
Bread made slowly by hand from four things: flour, water, wild yeast and salt. Peter has won Britain's Best Loaf and Slow Food UK's producer of the year, and one of his loaves is made with wheat grown and milled at The Fold, here in Bransford.

Kingfisher Midlands
BIRMINGHAM
Delivering fresh fish caught on the day, every day. Kingfisher offer quality and consistency.

Bob Preston
BUTCHER · CHIPPING NORTON
Bob has a long history of running family butchers, most recently Lambournes in Stow-on-the-Wold. Operating out of The Chequers, he butchers a range of locally sourced animals, ensuring that we get to use the full beast, nose to tail.

Worcester Produce
PERSHORE
Fruit and veg out of the Vale of Evesham. Their own nursery grows a good deal of it, and the rest comes from growers they have worked with for years across the Vale and into Herefordshire.

Cacklebean Eggs
STOW-ON-THE-WOLD
Based on the family run Cackleberry Farm, these eggs are free range gems from rare breed flocks that live on twelve acres of land in the Cotswolds.

SaltPig Curing Company
CHIPPING NORTON
One of the best meat curers in the country. They use only the best pigs in Britain, with a nose to tail approach ensuring nothing goes to waste. The quality speaks for itself.

Cotteswold Dairy
TEWKESBURY
A family dairy started by Harry Workman in 1938 and still run by the family. Their milk and cream come from more than forty local farms.

Our sister pubs
CHIPPING NORTON · BURFORD
The Chequers and The Mermaid. The kitchen at The Chequers preps for all three pubs and Bob's butchery is there, and the three of us lend each other a hand whenever one needs it.

Aurox
DORSET
Some of the best meat we have tried, from the most ethical farms available. They are committed to using animals that have had long, happy lives, and this shows in the final product.

Suppliers and sourcing correct at the time of printing and subject to seasonal availability.

The Fox, Bransford Court Lane, Bransford, Worcester WR6 5JL