



FABERTM



Our Neighbourhood Restaurant

Our two rosette seafood restaurant in the heart of Hammersmith, West London. We serve fresh, sustainably sourced British seafood and shellfish - from oysters, mussels and sharing platters to lobster, our celebrated fish and chips, and a thoughtfully chosen wine list. A warm, welcoming neighbourhood restaurant for lunch, dinner, pre-theatre and lazy weekends, Faber is made for everything from a quiet meal to a special celebration.

Here's a small brochure of our packages for groups and celebrations. Because we are small and independent we are flexible and will always try to accomodate special requests.





FABER™







Exclusive Hire

Full venue hire of our light and spacious dining room for lunch or dinner.

Seated: 60

Standing: 80

Menus: All platters, feast menu, tasting menu, bespoke

Exclusive hire: Minimum spend £5000 - £16,000

Music: Background, live entertainment (on request)

Amenities: DDA and groundfloor accessible, bar, cloakroom, oyster bar (on request)

Groups & corporate bookings

No minimum spend, flexible menus and packages, easy preorders.

Seated: 6 - 30

Menus: All platters, feast menu, tasting menu

Music: Background, live entertainment (on request)

Amenities: DDA and groundfloor accessible,





Events oyster bar

Our mobile oyster bars are designed to create a luxurious yet interactive experience. Whether an intimate gathering or a large-scale event, our professional shuckers serve the finest sustainably sourced oysters, ensuring guests enjoy the freshest seafood with exceptional service.

Party size: 80+

Location: London & Home counties

Packages start from £20 per person for naked and dressed oysters, we can also provide drinks packages, torched and BBQ shell fish packages. Available for all events including, corporate, celebrations and weddings.





Tasting menu

Share a selection of our small plates freshly prepared and brought to your table. This will fill your bellies and make for a social evening

Coombeshead sourdough, butter, Dorset sea salt
Crispy oysters, seasonal dressing
Seasonal croquettes
Cod cheek skewer, tartar sauce, crispy capers
Coombeshead mangalitza ham, house pickles
Buratta, sea vegetable salad, dulce breadcrumbs
Smoked mackerel, potato cake, café de Paris
Tempura fish, ink aioli
Hand cut chips

Feast Menu

Available for groups of 8 or more, a real feast from our coastline, a balanced mix of small plates to share and centre piece whole fish and British meat.

Coombeshead sourdough, butter, Dorset sea salt
Crispy oysters, seasonal dressing
Seasonal croquettes
Cod cheek skewer, tartar sauce, crispy capers
Coombeshead mangalitza ham, house pickles
Buratta, sea vegetable salad, dulce bread crumbs
Smoked mackerel, potato cake, cafe de Paris
Tempura fish, ink aioli

AND FOLLOWED BY WHOLE MARKET FISH & DRY AGED MEAT

Hand cut chips
Green salad, malt vinegar dressing



100 oyster platter

A real show stopper and perfect for large groups to kick start an evening. Ideal for drinks receptions, pre-dinner treat or all out indulgence!

Crispy, wild garlic ranch dressing
Apple & chapel down granita
Pembrokshire Chilli Farm hot sauce
Mignonette
Caviar
Digby Sparkling Wine





Showline showcase

A.K.A 'the mega platter', The very best of the days landing piled high to share. Ingredients may vary slightly by season but this is heaven to seafood lovers.

- Dorset 'cock' crab
- Cracked Dorset crab claws
- Lynn lobster & spring onion salad
- Dorset palourde clams
- Dorset cockles
- St Austell Bay mussels
- Carlingford oysters
- Maldon oysters — crispy, wild garlic ranch, apple & Chapel Down granita, Pembrokeshire Chilli Farm hot sauce
- Cornish octopus teriyaki skewer
- Devon diver scallops
- Keta caviar & crème fraîche
- Câr y Môr seaweed

Taste for two

An easy and enjoyable seafood platter to share with our classics. Available in increments for groups or ideal for just two to share.

Pembrokeshire lobster

Dorset crab

St Austell Bay mussels

Hand divided Orkney Scallop

Dorset Whelks & Clams

Maldon Oysters





FABER™

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