
FABER™







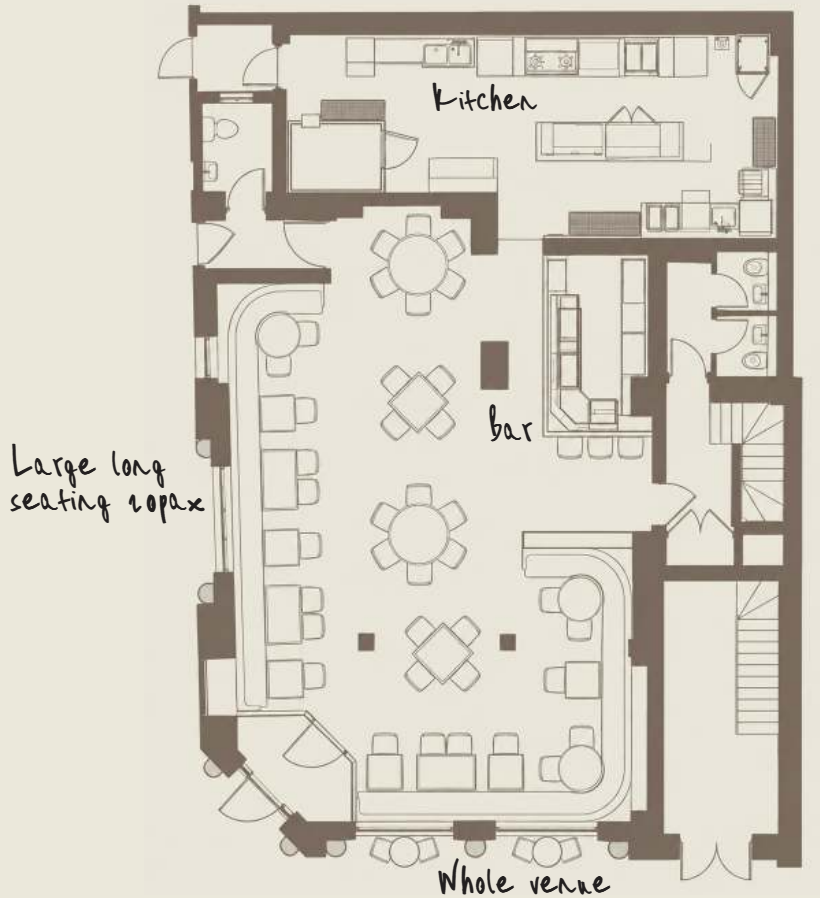
Our Neighbourhood Restaurant

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 over the festive season. Because we are small and independent we are flexible and will always try to accomodate special requests.


FABER

FABER™


Kitchen
Bar
Large long
seating 20pax
Whole venue
60pax seated
80pax standing











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 minumum 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.









Festive Set Menu

2 Course 39pp / 3 Course $45pp

STARTERS
Seabass crudo, winter citrus, white soy
Spiced brown crab, cheddar biscuit
Game terrine, pickled prunes
Glazed pork belly skewer, burnt shallot, chilli mayo
Pearl barley, crispy artichoke, confit onion (vg)

MAINS
Poached hake fillet, herb mash
250 grams brill tranche, garlic butter, grilled leaf, sour-dough croutons (£5 supplement)
Confit duck leg, quince, sage
Braised English beef, smoked bacon, red wine sauce
Delica pumpkin ragu, cavatelli, sussex ricotta (vg)
All served with handcut chips, rosemary salt

PUDDINGS
Sticky toffee pudding
Chocolate mousse, British honeycomb
Neal's yard cheese, apple chutney, sourdough crostini
Oat milk panna cotta (vg)
Rum & raisin ice cream
Espresso martini (£5 supplement)

EXTRAS
Pink fir potatoes £8 Cauliflower cheese
£8 Green garden salad £8
Madeleine mountain, chocolate sauce £3 each

Festive Evening Feast

From 5pm for 8+ppl - £58pp
Share a festive meal with specials chosen from
our landings board with festive flare &
a selection of starters to share.

Coombeshead sourdough, butter, Dorset sea salt
Cured trout, pickles, butter dressing
Game terrine, pickled prunes
Potato, parmesan & sage straws
Poached hake fillet, herb mash
Aged and grilled short rib, sourdough glaze
Pearl Barley, crispy artichoke, confit onion, ricotta
(vegetarian option on request)

Served with pink fir potatoes & greens
'And after'

Madeleines, chocolate orange sauce
& optional...
Espresso martini (£9 supplement)
Neal's yard cheese, Hafod cheddar,
Tunworth, apple chutney (£5 supplement)







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













Shoreline showcase

A.K.A ‘the mega platter’, The very best of the days landing piled high to share. Ingredients may very 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
Cär 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





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