

FABER™



festive menu

23rd Nov - 30th Dec

FESTIVE *dining*

Office parties, family gatherings & celebrations with friends.

We've created two menus to cater for all without a dry turkey in sight. *No pre-orders* needed! We've made booking Christmas easy. Available midday to 9.30pm, 23rd November to 30th December.

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, sourdough 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 pots £8 Cauliflower cheese £8 Green garden salad £8
Madeleine mountain, chocolate sauce £3 each

(GF) Gluten Free (GFA) Gluten Free on Request (V) Vegetarian (Ve) Vegan

PLEASE NOTIFY A TEAM MEMBER OF ANY ALLERGENS OR DIETARY REQUIREMENTS WHEN YOU ORDER

A discretionary 12.5% service charge will be added and goes directly to our amazing front of house and back of house teams.

FESTIVE *packages*

With shoreline inspiration, we've brought together some great ideas for festive celebrations. We can cater for all events & happy to work with you to make your booking nice & easy to organise with warm hospitality on the day of your visit.

evening feast £58pp

From 5pm for 8+ppl
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

And followed by sharing from our landings board
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)

for the table

Coombeshead sourdough per guest £2
Maldon, mignonette (3/6) £11.5/ 23
Dressed Maldon, roasted peach bellini granita £5
Crispy oyster, Sussex 'Do'ya', oregano oil (2) £12
Faber selection (2 Maldon naked, 2 dressed, 2 crispy) £30
Smoked haddock croquettes (3) £12

apertifs

English 75 £15

Alcohol free ginger &
cranberry spritz £8
Botivo, cranberry, ginger beer

oysters AND bubbles

We can come to you!

You can book our oyster bar & shuckers at your event!

Farm fresh oysters shucked on our oyster bar, ideal for parties, drinks receptions & office parties.

book & see more here

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book now



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