

F A B E R™

IT ALL STARTED IN LOCKDOWN, DELIVERING OYSTER & FRESH FISH TO DOORS ON OUR BIKES. FABER WAS BORN FROM A PASSION TO BRING THE BEST THE UK SHORELINES HAVE TO OFFER TO ALL. WHETHER THAT BE FISHING COMMUNITIES, COASTAL FARMS & INDEPENDENT PRODUCERS. WE CREATE SEASONAL & SUSTAINABLE DISHES IN A RESTUARANT WE ARE PROUD TO CALL OUR OWN.

WET THE WHISTLE

Blackberry & basil spritz 11

ROCKS

Rock oysters, Maldon, rhubarb vinaigrette (3/6) 11/21

PLATES

Coombeshead sourdough, butter, Dorset sea salt 6

Cod cheek skewers, tartare sauce 7

Olives / Almonds 5

Coombeshead mangalista ham, pickles 14

Lobster croquettes 8

Mackerel crudo, blackberry vinaigrette, cracker 12

Chalkstream trout tartare 13

Neal's yard goat's curd, sea vegetable salad, dulce breadcrumb 11

Shetland mussels, (400g) lemon thyme mariniere 14

Butterflied sardines, Bloody Mary gazpacho 11

Vesuvio tomatoes, salted ricotta 10

White crab, pea & gooseberry, chilli yoghurt, terrine 18

Nutbourne tomato rigatoni, Spenwood cheese 18.5

Fish & chips, curry sauce, watercress, tartare sauce 20

Guinea fowl schnitzel, Jersey royals, chard & mint 21

MARKET FISH & AGED STEAK - SEE OUR BLACKBOARD

Handcut chips 6

Green salad, anchovy dressing 6

Grilled broad beans, cucumber, melon 6

AFTER DINNER

Honey tart, crème fraiche 12

Chocolate terrine, brandy prunes 9

Strawberry, meringue, cream 8

Tom's homemade cherry ice cream, (per scoop) 5

Vanilla Ice cream / Lemon sorbet, (per scoop) 4

Neal's Yard Cheese, Hafod cheddar, Baron Brigod - seaweed pickle 10

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