



THE  
**BRINY**

## *Festive Menu 2025*

Whether it's a Christmas work 'do', family reunion, or a festive get-together with friends, treat yourselves to something extra special this year and enjoy the magic of a Briny Christmas.

Our team of chefs are ready to serve their exquisite festive menu while you sit back and enjoy our warm, buzzing atmosphere, accompanied by our stunning wine list and festive cocktails.

For groups of 8 or more, a deposit of £10 per head will be taken to secure your reservation. A pre-order is also required for tables of 8 or more.

Be entertained by the soothing sounds of 'Live Ratpack Jazz' while you celebrate the most wonderful time of year at The Briny.

**Available on the following dates in December:**

Thursday 11th • Friday 12th • Thursday 18th • Friday 19th

### ARRANGE FIZZ ON ARRIVAL

Tinwood Blanc de Blancs, 2021, West Sussex, England – 55

Tinwood Rosé, 2021, West Sussex, England – 57

Champagne Gremillet Sélection Brut, NV,  
Champagne, France – 58

Strange Kompanjie Méthode Ancestrale Rosé,  
Pet Nat, 2024, Coastal Region, South Africa – 38

Bohigas Cava Brut Reserva, NV, Catalonia, Spain – 44

Pol Roger Sir Winston Churchill Champagne, 2015,  
Champagne, France – 290

### SHELLFISH PLATTERS - 90

Ideal for four people to share as a starter or between two people as a main course (combined with your favourite sides!)

Dressed Crab

12 British Oysters

12 Shell-on Crevettes

Pickled Cockles

Sourdough & Seaweed Butter

**The Briny**

Clarence Esplanade, Southsea, Hampshire, PO5 3PG

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# Festive Menu 2025

## Nibbles

BEER-BATTERED SAMPHIRE (VG) Vinegar Gel	7.50
GREEN OLIVES Anchovies   Smoked Fish Crouton	7
TARAMASALATA Cucumber Relish   Sourdough	8
LOCAL SOURDOUGH Seaweed Butter	5

## Seafood Bar

CRAB MAYO	14
SMOKED SALMON	14
CREVETTES All Served With Cucumber Relish   Mayo   Seaweed Butter   Lemon   Sourdough	14
ADD A POT OF PICKLED COCKLES	3.75
BRITISH OYSTERS Tabasco   Lemon   Shallot Dressing	3.75 EACH
TEMPURA OYSTER Kimchi Mayo   Jalapeño	5 EACH

### SHELLFISH PLATTER 90

Ideal for four people to share as a starter or between two people as a main course (combined with your favourite sides!)  
DRESSED CRAB, 12 BRITISH OYSTERS, 12 SHELL-ON CREVETTES, PICKLED COCKLES, SOURDOUGH & SEAWEED BUTTER

## Small Plates

LANGOUSTINE SOUP Sourdough   Rouille   Aged Parmesan	12
CHALK STREAM TROUT GRAVLAX Horseradish Cream   Beetroot Relish   Treacle Soda Bread	12
DUCK LIVER PARFAIT Pickle   Hazelnut   Brioche	11
GLAZED SALT BEEF Red Sauerkraut   Beef Fat Mayo	12
DORSET CRAB CAKE Apple & Coriander Salad   Brown Crab Emulsion	13
WILD MUSHROOM ARANCINI (VG) Garlic Velouté   Pickled Leek	10
KENTUCKY FRIED TROUT Green Slaw   Yoghurt	12

## Large Plates

BEEF SIRLOIN Beef Fat Fondant   Beef Croquette   Roscoff Onion   Jus	32
TRONÇON OF HALIBUT Potato Dumpling   Celeriac   Crispy Sage   Fish Peppercorn Sauce	30
BALLOTINE OF TURKEY THIGH Goose Fat Potatoes   Stuffing   Onion Purée Hispi Cabbage   Turkey Gravy	26
LOCH DUART SALMON Mash   Buttered Leeks   Smoked Haddock Velouté Cornish Mussels	28
FISH & CHIPS Pea Purée   House Pickles   Tartare	22
MARINERS MUSSELS White Wine   Garlic Butter   Seaweed Pesto   Sourdough	26
WINTER SQUASH AND FETA TART (VG) White Onion Velouté   Lyonnaise Potatoes	22

## Sides

SKIN-ON FRIES Seaweed Salt	5
ROASTED HERITAGE CARROTS Black Garlic Ketchup   Crispy Kale	6
CHEESY PARSNIPS Confit Onion   Parmesan	6
BRUSSEL SPROUTS Crispy Pork   Shallots	6

## Pudding

TRIFLE Honey Sponge   Mulled Berries   Gingerbread	11
DARK CHOCOLATE CRÉMEUX Sherry Raisins   Fudge   Milk Ice Cream	11
FIGGY PUDDING (VG) Red Wine Figs   Brandy Ice Cream	9.50
CHOUX BUN Eggnog   Pear   Spiced Chestnuts	9.50
BRITISH CHEESE BOARD Plum Chutney   Fruit   Spiced Almonds   Sourdough   Crackers	15
PETERSFIELD ICE CREAM & SORBETS Please ask your server for today's selection of flavours	3 PER SCOOP