



THE BRINY

Festive Menu 2026

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.

Join us for the festivities, with exceptional food, buzzing atmosphere, stunning wines and festive cocktails. Settle in, raise a glass and let the good times begin.

A pre-order is required for tables of eight or more. Our menu and pre-order form will be sent to you electronically via our online booking system.

Rat Pack Jazz

Be entertained by soulful classics and iconic jazz favourites while you celebrate the most wonderful time of year.

From 7pm on the following dates in December:
Thursday 10th • Friday 11th • Thursday 17th • Friday 18th

ARRANGE FIZZ ON ARRIVAL

Tinwood Blanc de Blancs, 2022
West Sussex, England – 11 | 55

Tinwood Rosé, 2022
West Sussex, England – 57

Pressure Point Méthode Ancestrale Rosé Pet Nat,
2025 (VG) (S)
Coastal Region, South Africa – 38

Champagne Gremillet Brut Ambassadeur, NV (V) (S)
Champagne, France – 58

SHELLFISH PLATTERS – 130

Whole Lobster

6 Oysters

6 Crevettes

Hand-Dived Scallop Ceviche

Pickled Cockles

Sourdough & Seaweed Butter

The Briny

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Nibbles

LOCAL SOURDOUGH Seaweed Butter	6
OLIVES (VG) Garlic Herbs	7.5
TARAMASALATA Dill Cucumber House Crisps	9
MARINATED ANCHOVIES Lemon Fennel	10

Seafood Bar

CRAB MAYO	16
SMOKED SALMON	16
CREVETTES Served with: Cucumber Relish Mayo Seaweed Butter Lemon Sourdough	16
ADD A POT OF PICKLED COCKLES Horseradish Red Onion	5
BRITISH OYSTERS Tabasco Lemon Shallot Dressing	4 EACH
TEMPURA OYSTER Kimchi Mayo Pickled Jalapeño	5 EACH

SHELLFISH PLATTER – 130

Whole Lobster | 6 Oysters | 6 Crevettes | Hand-Dived Scallop Ceviche | Pickled Cockles | Sourdough & Seaweed Butter

Small Plates

LANGOUSTINE SOUP Sourdough Rouille Aged Parmesan	13
SEARED SCALLOPS Celeriac Purée Apple Salad Celeriac & Seaweed Crisp Beer Vinegar	18
JERK MONKFISH SKEWER Lamb Bacon Rosemary Molasses Yoghurt Winter Kale	16
GLAZED BEEF BRISKET Red Sauerkraut Beef Fat Mayo Mustard Bone Marrow Crumb	14
WINTER MUSHROOM ARANCINI (VG) Leek Velouté Pickled Leeks Tarragon	13
CHALK STREAM TROUT GRAVLAX Horseradish Cream Pickled Cucumber Rye Toast	14

Large Plates

FISH OF THE DAY Please ask your server	
BALLOTINE OF TURKEY THIGH Goose Fat Potatoes Stuffing Onion Purée Hispi Cabbage Turkey Gravy	28
SEARED HALIBUT Roasted Jerusalem Artichoke Kale Smoked Bacon Crab Bisque	34
HEREFORDSHIRE BEEF SIRLOIN Turnip Potato Boulangère Crispy Bone Marrow Red Wine Jus	36
LOCH DUART SALMON Buttered Leeks Brown Shrimp Croquette Dill Cucumber Champagne Sauce	32
MARINERS MUSSELS White Wine Garlic Butter Seaweed Pesto Sourdough	13 26
FISH & CHIPS Pea Purée House Pickles Tartare	23
HAY – BAKED CELERIAC (VG) King Oyster Crispy Sage Hazelnut Lentil & Red Wine Sauce	24

Sides

ADD A PORTION OF INVISIBLE FRIES 100% donation in support of St Margaret's Church food bank	2
SKIN-ON FRIES Seaweed Salt	5
ROASTED HERITAGE CARROTS Black Garlic Ketchup Crispy Kale	6
CHEESY PARSNIPS Confit Onion Parmesan	6
BRUSSELS SPROUTS Crispy Pork Shallots	6

Pudding

DARK CHOCOLATE CRÉMEUX Sherry Raisins Fudge Milk Ice Cream	13
CHRISTMAS CAKE (VG) Fig Jam Brandy Ice Cream	10
TRIFLE Honey Sponge Mulled Berries Gingerbread	11
STICKY TOFFEE PUDDING Apple Clotted Cream Toffee Sauce	13
BRITISH CHEESE BOARD Plum Chutney Fruit Spiced Almonds Sourdough Crackers	14
PETERSFIELD ICE CREAM & SORBETS Please ask your server for today's selection of flavours	3 PER SCOOP