



BEER & CIDER

Draught Birra Moretti 4.6%	7
Draught Beavertown Neck Oil IPA 4.3%	7
Peroni Gluten Free 5% 330ml Bottle	5.90
Noam Bavaria Berlin 5.2% 340ml Bottle	6.50
Doom Bar Amber Ale 4.3% 500ml Bottle	6.80
Sheppy's 200 Cider 4.8% 500ml Bottle	6.80
Anning's Mixed Berries Cider 3.4% 500ml Bottle	6.80
Crabbie's Ginger Beer 3.4% 500ml Bottle	6.80

COCKTAILS

BRINY 75	16
Isle of Wight Mermaid Zest Gin Lemon Tinwood Blanc de Blancs	
TOMMY'S MARGARITA	12.50
Cazcabel Reposado Tequila Lime Agave Seaweed Salt	
RHUBARB MULE	14
Chase Rhubarb Vodka Ginger Beer Lime	
LYCHEE MARTINI	14
Black Cow Vodka Lychee Lime Sugar Syrup	
HOUSE MARTINI (ask for it dirty with olives & brine)	13
Choose from Isle of Wight Mermaid Gin or Vodka	
Samphire-Infused Noilly Prat Vermouth Grapefruit Bitters	
SOUR	12
Choose from Amaretto, Gin, Pisco, Bourbon or Rye Whisky	
Citrus Foamer Angostura Bitters	
SPRITZ	12.50
Choose from Aperol, Limoncello, Campari, Sarti or St-Germain Liqueur	
Lunetta Prosecco Soda	
CAMILA SPRITZ APERITIVO	9 36
Sparkling Pinot Noir & Malbec Rosé Botanicals Orange	

LOW & NO ALCOHOL

NOJITO	9
Pentire Seaward Sugar Syrup Mint Lime Soda	
FAUX-MOSA	9
Freshly Squeezed Orange Lunetta 0%	
BOTIVO	9
Sparkling Botanica Aperitivo 250ml Can	
Pentire Seaward (Non-Alcoholic Spirit)	4.80
Peroni Nastro Azzurro 0.0% 330ml Bottle	4.80
Sheppy's Low Alcohol Cider 0.5% 500ml Bottle	5.80
Divin Classic Sauvignon Blanc 0.0%	7 27
Lunetta 0%, NV (VG) (Trentino, Italy)	8.50 41

SOFT

Hartridges Cordial & Soda	2
Coca-Cola Diet Coke Lemonade	3.50
Hartridges Ginger Beer	4
Fever-Tree Tonic	3
Mediterranean Light	
Robishers Sparkling	4
Raspberry & Rhubarb Apple & Elderflower	
Juice	4
Orange Apple Cranberry Pineapple Pink Grapefruit Tomato	

WINES

SPARKLING

Lunetta Prosecco Spumante Brut, DOC NV (VG) (20cl Bottle)	11
(Veneto, Italy)	
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)	38
(Coastal Region, South Africa)	
Champagne Gremillet Brut Ambassadeur, NV (V) (S)	58
(Champagne, France)	

WHITE

Rotating House White (please ask your server)	6.50 26
Ancora Pinot Grigio, Provincia di Pavia IGT, 2024 (VG)	7 28
(Lombardia, Italy)	
False Bay Slow Chenin Blanc, 2025 (VG) (S)	7.50 29
(Western Cape, South Africa)	
Baron de Badassière, Picpoul de Pinet, 2025	8.50 34
(Languedoc, France)	
The Cloud Factory Sauvignon Blanc, Marlborough, 2024 (VG) (S)	9 36
(Marlborough, New Zealand)	
Pisano Cisplatino Albariño, Progreso, 2025 (VG) (S)	10 39
(Progreso, Uruguay)	
Quinta de Azevedo Vinho Lourero/Alvarinho, 2024	34
(Vinho Verde, Portugal)	
Ontañón Rioja Blanco, DOCa Rioja, 2023 (VG) (S)	35
(Rioja, Spain)	
Mandaraossa Grillo, 2025 (VG)	38
(Sicily, Italy)	
Alasia Gavi del Comune di Gavi, Gavi DOCG, 2024 (VG) (S)	39
(Piemonte, Italy)	
Circumstance Sauvignon Blanc, 2024 (VG) (S)	42
(Stellenbosch, South Africa)	
Kir-Yianni 'The North' Amyndeon Assyrtiko, 2025 (VG) (S)	43
(Macedonia, Greece)	
De Loach 'California Collection' Chardonnay, 2024 (VG) (S)	46
(California, USA)	
Domaine de la Motte Chablis, AOP Chablis, 2023 (S)	60
(Chablis, France)	
Domaine Roblin Sancerre Blanc Terres Blanches, AOP Sancerre, 2024	64
(VG) (S) (Loire, France)	

ICON WINES

From legendary estates to standout vintages, our exclusive Icon Wine list offers a collection of carefully curated and truly memorable wines. Please ask your server for details

PROUD TO BE PART OF THE COASTAL KITCHEN FAMILY

Have you visited our other locations?



ROSÉ

Mirabello Pinot Grigio Rosé, Delle Venezie DOC, 2024 (VG)	7.50 29
(Venice, Italy)	
False Bay Whole Bunch Cinsault Mourvèdre Rosé, 2025 (VG) (S)	8 31
(Western Cape, South Africa)	
Maison Boutinot Céliane Côtes de Thau Rosé, IGP, 2025 (VG)	38
(Languedoc, France)	
Kir-Yianni Xinomavro Rosé 2025 (VG) (S)	42
(Macedonia, Greece)	
Rivage Organic Côtes De Provence, 2025 (VG) (O)	55
(Provence, France)	

RED

Rotating House Red (please ask your server)	6.50 26
False Bay Old School Syrah, 2023 (VG) (S)	8 31
(Western Cape, South Africa)	
Kaiken Ultra Mendoza Malbec, 2022 (VG) (S)	10 39
(Mendoza, Argentina)	
Vigneti del Salento 'I Muri' Primitivo, 2025 (VG)	34
(Puglia, Italy)	
Domaine Boutinot Les Coteaux, AOP Côtes du Rhône Villages, 2023 (VG)	35
(Rhône, France)	
Ontañón Rioja Crianza, DOCa Rioja, 2022 (VG) (S)	37
(Rioja, Spain)	
Seriously Cool Cinsault, 2023 (VG) (S) <i>Served Chilled</i>	39
(Stellenbosch, South Africa)	
Boutari Xinomavro, PDO Naoussa, 2022 (VG)	42
(Peloponnese, Greece)	
Vergelegen Reserve Merlot, 2022 (VG) (S)	50
(Stellenbosch, South Africa)	

WHISKY & BRANDY

Jameson Irish Whisky (Ireland)	5
Bulleit Bourbon (USA)	5
Bulleit Rye (USA)	5
The Dalmore 12 Whisky (Scotland)	5.50
Nikka Days Blend Whisky (Japan)	6
Fernando De Castilla Solera Reserva Brandy (Spain)	5.50
Portsmouth Forty-1 Apple Brandy (England)	5.50

DESSERT WINE & PORT

Krohn Ruby Port, NV (Douro, Portugal) 50ml	8
Krohn Lágrima White Port, NV (Douro, Portugal) 50ml	8
Fernando De Castilla Classic Pedro Ximénez, NV (Jerez, Spain) 50ml	8
Domaine De Grange Neuve Monbazillac, 2021	9
(Pomport, France) 125ml	

All still wines served by the glass are served as 175ml. 125ml is also available on request.
All sparkling wines served by the glass are served as 150ml.

Egg, nuts and other allergens are present in our drinks.

If you are at all concerned about allergens please ask for our allergens information.

V – vegetarian VG – vegan S – sustainable O – organic NV – non-vintage

BREAKFAST *Breakfast served Saturday & Sundays 9-11am*

HOT SMOKED TROUT BENEDICT	17
English Muffin Poached Eggs Dill Hollandaise	
THE BRINY BREAKFAST	16
Cumberland Sausages Bacon Fried Egg Field Mushroom Plum Tomato Beans Toast	
Add Black Pudding	3.50
VEGAN BREAKFAST (VG)	15
Hash Cake Field Mushroom Plum Tomato Avocado Spinach Beans Toast	
SMOKED SALMON	15
Scrambled Egg Sourdough Watercress	
AVOCADO ON TOAST (VG)	12
Tomato Salsa Chillli Sourdough Toasted Seeds	
Add Egg	2
Add Bacon	3
Add Smoked Salmon	6
FRENCH TOAST	13
Cinnamon Apples Blackberries Mascarpone Oats	
SMOKED SALMON BAGEL	14
Cream Cheese Watercress Capers	
THE BRINY BAP	7.50
Choose from one of the following: Bacon Sausage Egg Hash Brown Avocado Black Pudding	
TOAST	4
Butter Condiments	
FOUR HASH BROWNS (VG)	4.50
HOUSE MUESLI	9
Yoghurt Berries	

COASTAL KITCHEN FAMILY SPECIALITY COFFEE

Americano	3.70
Cappuccino	4
Latte	4
Flat White	3.90
Long Black	3.70
Mocha	4.50
Sgl/DbI Espresso	2.70 3.20
Sgl/DbI Macchiato	2.70 3.20
Hot Chocolate	4.50
Hot Chocolate – The Works (Cream Marshmallows Flake)	5
Syrups (Caramel Hazelnut Vanilla)	0.80
Alternative Milks (Oat Coconut Soya)	0.70

TEA MOUNTAIN

Portsmouth Tea	All 3.20
Earl Grey	
Peppermint	
Lemon & Ginger	
Green Tea	
Berry Blend	
Decaf	

JUICE 4

Orange | Apple | Cranberry | Pineapple | Pink Grapefruit | Tomato

NIBBLES

LOCAL SOURDOUGH	6
Seaweed Butter	
OLIVES	7.50
Garlic Herbs	
TARAMASALATA	9
Dill Cucumber House Crisps	
MARINATED ANCHOVIES	10
Lemon Fennel	

SEAFOOD BAR

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

SHELLFISH PLATTER 130

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

SMALL PLATES

LANGOUSTINE SOUP	13
Sourdough Toast Rouille Aged Parmesan	
CRISPY DAY BOAT SQUID	14
Chilli & Ginger Cabbage Seaweed Soy Mayonnaise	
HARISSA MONKFISH SKEWER	16
Pickled Grapes Cauliflower Chickpea Yoghurt	
HAND-DIVED SCALLOPS	18
Butternut Squash Purée 'Njuda Squash & Lime Salad	
HAMPSHIRE PORK JOWL	14
Fennel Kimchi Korean Ketchup Apple	
HERITAGE BEETROOTS (VG)	12
Whipped Feta Walnut Pear Salad	

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LARGE PLATES

FISH OF THE DAY	
Please ask your server for today's catch	
PORK CUTLET	32
Braised Chicory Roasted Plum Hazelnut Smoked Pork Jus	
SOUTH COAST HAKE	34
Charred Leek Mash Brixham Crab Samphire Bisque	
HAMPSHIRE VENISON LOIN	36
Red Sauerkraut Offal Sausage Game Chips Blackberry Juniper Jus	
FISH & CHIPS	23
Pea Purée House Pickles Tartare	
Crafted in celebration of Portsmouth100, honouring our city's heritage, community and coastal spirit	
MARINERS MUSSELS	13 26
White Wine Garlic Butter Seaweed Pesto Sourdough	
ROASTED CAULIFLOWER (VG)	24
Rainbow Chard Capers & Raisin Purée Pine Nuts Saffron Velouté	

SIDES

ADD A PORTION OF INVISIBLE FRIES	2
100% Donation In Support Of St Margaret's Church Food Bank	
SKIN-ON FRIES	5
Seaweed Salt	
POTATO & LEEK GRATIN	7
Tunworth Cheese	
GLAZED CARROTS	7
Chervil Hazelnut	
CHARRED HISPI	7
Crispy Pork Pickled Mustard Seeds	

PUDDING

DARK CHOCOLATE CRÉMEUX	13
Honeycomb Stem Ginger Ice Cream	
BROWN BUTTER CUSTARD	13
Blackberry Apple Sorrel	
ECLAIR	12
Coffee Ganache Candied Walnut Poached Pear	
VICTORIA PLUM TART TATIN (VG)	12
Lemon & Thyme Calvados Ice Cream	
BRITISH CHEESE BOARD	14
Apple & Ale Chutney Fruit Smoked Almonds Sourdough Crackers	
PETERSFIELD ICE CREAM & SORBETS	3 per scoop
Please ask your server for today's flavours	

Allergy Statement

Please make your server aware of any allergies or dietary requirements before ordering your food. Our menu description does not list all ingredients or allergens. It is possible we may be able to remove some items. Whilst we have procedures in place to deal with allergy requests, we cannot completely eliminate the risk of cross contamination. If you are choosing a vegan meal for allergy reasons, please make us aware. If required, please ask us for our non-gluten and non-dairy menu. Whilst we always try our best to remove all fish bones, crab shells, and fruit stones there is a small risk these could be in your food.

Please note, at busy times and weekends we kindly request no amendments to breakfast dishes. This includes additions and exchanges. Thank you for your understanding.