

**TOWN  
GREEN  
BRASSERIE**

[www.towngreenbrasserie.co.uk](http://www.towngreenbrasserie.co.uk)

Wines by the glass available in 125ml.

Our aim is to source the vintages listed within the wine list, but where this is not possible a suitable alternative may be offered.

Please ask staff for vintage details if not stated.

# Champagne and Sparkling

	Bottle	Glass
<b>Prosecco Stelle d'Italia, Italy</b>	£26.50	£5.50
<p>A lively, crisp, sparkling wine with a delicate lemony character and an aromatic, dry, refreshing finish.</p>		
<b>NV Rivarose Prestige Brut</b>	£28.50	£5.95
<p>The nose offers up a fresh, soft scent of strawberry, raspberry and a little cherry. The mousse is mouth filling and fine. Flavours of red berries and a little spice. Delicious and refreshing.</p>		
<b>Champagne Jacquart NV Mosaic</b>	£45.00	£7.50
<p>Light, golden yellow colour with fine, long-lasting bubbles. The bouquet is lovely and fresh with fruity grape and pear hints mingling with intense notes of bread crust.</p>		
<b>Champagne Jacquart Rosé NV Mosaic</b>	£58.95	-
<p>Delicate bubbles wrapped in intense salmon pink. Red berry-fruit aromas of ripe redcurrants, cherries and wild strawberries give way to notes of plum.</p>		
<b>Jacquart Blanc de Blancs 2009</b>	£63.95	-
<p>A single grape, an outstanding vintage. Sparkling, brilliant straw gold. Cherry blossom, vanilla and white pepper mingle with the irresistible notes of still-warm brioche. Fresh and light at first, then an explosion of mouthwatering flavours, with white peaches and citrus notes in abundance.</p>		
<b>Dom Perignon Vintage Champagne, 2004</b>	£145.00	-
<p>Racy, silky and vibrant in the glass, the 2004 Dom Pérignon is all about energy. Here the flavours are bright and delineated throughout. A beautiful wine which was rated 97/100 by Decanter Magazine.</p>		

# Wines by the glass

Bottle 250ml 175ml

## White

Green Fish Verdejo, Spain	£15.80	£5.50	£4.20
Pinot Grigio, Via Nova, Italy	£17.20	£5.95	£4.95
Cave de Vicomté Black Cherry	£17.70	£5.80	£5.00
Stormy Cape, Chenin Blanc, S. Africa	£18.50	£6.20	£4.95
Reserve Chardonnay, Tooma River, Warburn Estate, Australia	£19.95	£6.80	£5.80
Viognier, Mandra Rossa, Sicily	£24.95	£8.60	£6.50
Yealands Estate Sauvignon Blanc	£26.50	£8.90	£6.80
Chablis, Domaine Vauroux, France	£29.50	£10.70	£8.20

## Rosé

Pink Fuchsia Bobal Rosé, Spain	£15.95	£5.50	£4.20
Pinot Grigio Blush, Via Nova, Italy	£18.50	£6.30	£5.30

# Wines by the glass

Bottle 250ml 175ml

## Red

Red Boar, Bobal, Spain	£15.50	£5.50	£4.20
Cave de Vicomté Black Cherry Merlot, IGP Pays d'Oc, France	£17.70	£5.80	£5.00
Montepulciano D'abruzzo, Italy	£21.50	£7.40	£5.50
Reserve Shiraz, Tooma River, Warburn Estate, Australia	£19.95	£6.75	£5.65
Melodias Winemakers Selection Malbec, Trapiche, Mendoza, Argentina	£24.50	£8.25	£5.95
Koden, Luis Alegre, Rioja, Spain	£25.50	£8.50	£6.50

# Whites

Crisp, light and dry

Bottle 250ml 175ml

## Pinot Grigio, Via Nova, Italy

£17.20 £5.95 £4.95

A northern Italian classic. Lemony on the nose, with a delicious peachy balance on the palate. Dry with a lingering finish.

## Muscadet Sur Lie Réserve Numérotée, France

£23.95 - -

This fresh and dry wine is the aperitif wine 'par excellence'. It is ideal with fish and seafood.

## Abellio Albarino, Rias Baixas

£24.50 - -

Mouth-watering and clean, this IWSC Silver Medal winner from the great seafood region of Galicia, has a wonderful, zingy personality.

## Picpoul de Pinet, Domaine Roquemolière, France

£24.50 - -

A rising star from southern France; crisp, light and aromatic, with remarkable freshness. The perfect partner to shellfish.

## Yealands Gruner Veltliner, New Zealand

£28.50

If you are partial to a wander off the beaten track, give this a go. You will be rewarded with a full and fleshy white, with layers of spice and honeysuckle.

## Chablis, Domaine Vauroux, France

£29.50 £10.70 £8.20

Aromatic with clean mineral notes and hints of citrus. Medium bodied with crisp, apple acidity, pure fruit flavours of white peach and pears, finished with a classic, steely, dry finish. Aged for two years before release - the perfect wine for lobster and shellfish.

## Sancerre, Domaine des Vieux Pruniers, 2013, France

£36.00 - -

The nose is clean and fresh with enticing lemon and leafy green aromas. The palate is full of citrus and mineral fruits leading into the dry, crisp, lengthy finish.

## Fuller bodied and dry

Bottle 250ml 175ml

### **Stormy Cape, Chenin Blanc, S. Africa**

£18.50 £6.20 £4.95

Fresh, easy-drinking Chenin Blanc with lovely weight and luscious tropical fruit. Made by Bruwer Raats, celebrated winemaker of Raats Family Wines.

### **In Situ Chardonnay, Reserva, Chile**

£23.50 - -

Clean, fresh and bright, with a whisper of oak and exotic pineapple-grapefruit flavours. The concentration and balance of this wine amply illustrates the skills of winemaker Horacio Vincente.

### **Blanco de Guarda Finca de la Reñana 2013/14, Luis Alegre, Rioja, Spain**

£34.50 - -

This is a remarkable white which bears comparison with infinitely more expensive wines; Finca La Renana is made from Viura and Malvasia. The grapes are hand-picked and then table-selected one by one to ensure only the best quality. This wine is rich and full but maintains a good acidity, creating a great balance and a creamy mouth feel.

### **Rippon Sauvignon Blanc, 2013, New Zealand**

£42.95 - -

What sets Rippon Sauvignon apart from the ever increasing number of NZ examples is the fabulous balance of ripeness, texture and minerality. Hints of bramble leaf, gooseberry and lime on the nose, very bright fruit flavours on the palate with lean and lively white currant, a note of sweetness, followed by a long, dry, mineral finish. So much more complex and edgy than most. Winemaker Nick Mills tasted this on top of Pendle Hill in 2014 and it was even more fantastic in the driving wind and rain, but it goes with so much more than the elements.

## Aromatic, fruit driven and dry

Bottle 250ml 175ml

### **Green Fish Verdejo, Spain**

£15.80 £5.50 £4.20

A fresh and zesty mix of white peach aroma and attractive fruit to create a clean, dry finish.

### **Cave de Vicomté Black Cherry Sauvignon Blanc, IGP Pays d'Oc, France**

£17.70 £5.80 £5.00

A beautifully vibrant Sauvignon of attractive green fruit aromas and a delicacy usually associated with more expensive wines.

### **Reserve Chardonnay, Tooma River, Warburn Estate, Australia**

£19.95 £6.80 £5.80

Packed with grapefruit, lime and melon flavours to create a zesty, crisp, citrus balance. No overpowering oak here, this is all about vibrant fruit.

### **Viura Rioja D.O. Luis Alegre, Spain**

£21.50 - -

A dry white made from very old vines, which provide fruity fresh aromas redolent of melons with a hint of tropical fruits; replicated on the palate from the wonderful Luis Alegre Bodega.

### **Viognier, Mandra Rossa, Sicily**

£24.95 £8.60 £6.50

Viognier seems to have found a second home on the island of Sicily (its first being the Rhône Valley in France). This fresh round white has cut flowers and papaya with hints of spice. Pairs excellently with full flavoured fish and anything with a spicy Asian twist. This wine was made for our food!

### **Yealands Sauvignon Blanc, New Zealand**

£26.50 £8.90 £6.80

This wine shows flavours of passionfruit and blackcurrant leaf with underlying notes of wet stone and thyme, with a focused mineral acidity which delivers fantastic length to the wine.

### **Yealands Estate Riesling, New Zealand**

£28.95 - -

Pale straw in colour with a pure nose of lemon and lime. Dry in style, this riesling is focused and steely, with a wonderful balance between the refreshing, racy acidity and purity of fruit.

### **Cattin Gewurztraminer d'Alsace, Medaillé Edouard Leiber, France**

£27.50 - -

A wine oozing with exotic fruits and rose petals, this will enhance any wine list and is from one of the world's finest producers of Gewurztraminer.

### **Anjou Blanc, Mozaik, Pithon Paille, Loire, France**

£27.95 - -

The style is fresh and delicate; the white fruits mingle with notes of straw, honey and flowers, leading to a zesty, mineral finish.



# Rosé

Bottle 250ml 175ml

## **Pink Fuchsia Bobal Rose, Spain**

£15.95 £5.50 £4.20

Fresh and dry rose of pleasant red fruit aromas and succulent fruit, which has a distinctive and fruity taste.

## **Pinot Grigio Blush, Via Nova, Italy**

£18.50 £6.30 £5.30

Light and crisp, with a delicious partnership of zingy citrus and red berry flavours. The finish is clean and refreshing.

# Red

Easy drinking and rounded

Bottle 250ml 175ml

## Red Boar, Bobal, Spain

£15.50 £5.50 £4.20

A sappy red admired by masters of wine and everyday consumers alike for its bramble fruit aromas and vibrancy of flavour.

## Cave de Vicomté Black Cherry Merlot, IGP Pays d'Oc, France

£17.70 £5.80 £5.00

Dark red fruit flavours (black cherry, blackcurrant) well balanced with fresh tannins for a lovely juicy mouthful.

## Koden, Luis Alegre, Rioja, Spain

£25.50 £8.50 £6.50

Koden is made from delightful fruit that ages in new French oak for six months. A pure expression of Alavesa fruit with just enough oak to give it balance and depth; it is a relatively youthful Rioja, but stands up to any Crianza and leaves it embarrassed.

## Côtes du Rhône, Reserve Du Fleur, Les Coumbarelles, France

£21.50 - -

Yet another magnificent and incredibly good value wine, this is made from a terrific, black fruit stuffed blend of Syrah and Grenache.

## Light, elegant & medium bodied

Bottle 250ml 175ml

### **Pinot Noir d'Alsace Medaillé, France**

**£28.50** - -

The estate in the heart of the Alsace vineyards at Voegtlinshoffen (better to attempt pronunciation before finishing the bottle). A silky "feminine" red of delicacy rather than power; it won a Gold at Macon.

### **Alfrocheiro, Alentejano Terra d'Alter, Portugal**

**£23.50** - -

"Alf" is a grape indigenous to Portugal, made by the great Australian winemaker, Peter Bright. The aroma exudes cherry and red stone fruits, has a lovely freshness, silky tannins and a long finish. You don't need to be impetuous to try this wine; it's a very safe bet indeed.

### **Beaujolais Villages, Louis Tête**

**£28.50** - -

Light purple in colour; with a elegant, fresh intense nose of soft red fruits. The palate is equally open and fleshy with lots of fruit and little tannin. Wonderfully soft and accessible, plenty of character backed by good balancing acidity.

### **Domaine Michel Juillot, Mercurey 1er Cru Clos des Barraults Rouge, 2011, France**

**£54.50** - -

There's evidence that the Juillot family were tilling the vineyards of Mercurey as long ago as 1404. Heritage and experience shows in this beautiful 1er Pinot Noir; back cherry, earthy minerality and a hint of tobacco.

## Full bodied and robust

Bottle 250ml 175ml

### **Reserve Shiraz, Tooma River, Warburn Estate, Australia**

£19.95 £6.75 £5.65

A rich nose with red and blackberry aromas and a smooth, textured palate, dripping with juicy dark fruits and hints of black pepper. A good partner to grilled meats.

### **Montepulciano D'abruzzo, Italy**

£21.50 £7.40 £5.50

A classic Italian red which pairs with classic Italian flair! Deep ruby red in the glass with a bouquet of cherries and a soft, smooth and mouthfilling body.

### **Viña Leyda, Cabernet Sauvignon Reserva, Chile**

£22.50 - -

The Leyda Valley now produces some of Chile's most sought after wines. This Reserve Cabernet Sauvignon is full and structured yet soft and fruit-forward.

### **Melodias Winemakers Selection Malbec, Trapiche, Mendoza, Argentina**

£24.50 £8.20 £6.20

Softly textured with notes of ripe plums, black cherries, and a touch of sweet spice.

### **2011 Latria, Malondro, Montsant D.O.**

£23.95 - -

"It offers up an alluring bouquet of cedar, smoke, mineral, black cherry, and blueberry compote. Dense, succulent, well-balanced, and long, it will drink well over the next six years."

- 91/100 Robert Parker.

Bottle 250ml 175ml

**Chianti Classico, Olinto, Italy**

£29.90 - -

Another great, but very small producer; Susanna Grassi makes outstanding Chianti Classico to be found on the tables of the European Parliament and European Council of Ministers; it has lovely, lively Sangiovese fruit and good length.

**Château Bertinat Lartigue, 2010,  
Richard Dubois, St Emilion, France**

£39.50 - -

St Emilion produces some of the most enjoyable wines in the whole Bordeaux region. Deliciously soft and elegant with plum fruits and firm structure. This 2009 vintage wine is coming to its peak and will pair wonderfully with red meat, especially beef.

**Seleccion Especial Rioja 2009/ I I, Luis Alegre**

£54.50 - -

The aroma is highly spicy, with hints of red fruit and vanilla, on a cinnamon background. A highlight is the aromatic complexity arising from the use of high-quality, elegant wood. Rioja at its finest; it could be called Gran Reserva in certain vintages, but Luis Alegre consider this wine beyond that prescriptive nomenclature.

**Remember** - we select these wines ourselves, so if you're not sure what to order, or fancy trying something new, please just ask.

We're as passionate about good wine as we are about excellent food and would be delighted to help you.



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