



BODEGA

Established 1999

Bubbles & Baubles

HAVE YOURSELF A MERRY LITTLE CHRISTMAS

It's that time of year again and your mind has turned to your Christmas Celebrations. At Bodega we pride ourselves on serving you the perfect festive experience and we look forward to you joining us for your fabulous festive frolicks.

Whether you are indulging in our 3 course Christmas Lunch, a Christmas Bar Buffet or après office drinkie-poops we will help you to relax and soak up the Bodega Christmas spirit.

We will be hosting parties from Wednesday 1st December until Christmas Eve and we would love to help you plan your party. Just call us on 01923 229651 or visit www.barbodega.co.uk

We look forward to looking after you... Team Bodega

Keep up to date at www.barbodega.co.uk



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YUM YUM ... FOOD!

At Bodega we simply love food and genuinely wish to satisfy the most exotic palate. With over a decade of experience working in award winning restaurants, our resident chefs from 4Flavours aim to produce food which is fun, simple, delicious, and made for sharing. With your choice of 5 dishes served to the centre of your table, dip in with bread and forks. Surely a more friendly way to share!

Treat yourself to 1 item for £3 or indulge in 5 for just £12

MEAT

- Marinated pork skewers with garlic mayo
- Spicy lamb meatballs with crusty bread
- Garlic & lemon chicken wings & sweet chilli dip
- Lamb koftas with minted yoghurt
- Lime & ginger chicken skewers with sweet chilli sauce
- Pork pate with crusty bread & mango chutney
- Bowl of chilli con carne & nachos with chive cream
- Mini beef burgers with salad & saffron mayo
- Hoi sin glazed spare ribs with plum sauce
- Sweet & spicy chipolatas with bbq dip
- Plate of cold meats & tapanade with crusty bread
- Fried chorizo & butter beans with crusty bread

FISH

- Calamari with lime & corriander mayo
- Breaded prawns with sweet chilli sauce
- Fish & chips with tartare sauce
- Home made crab cakes with lime & corriander mayo
- Blanca baits with tartare sauce
- Anchovies & cherry tomatoes served on toast
- Tuna teriyaki & red pepper skewers with hot chilli sauce
- Seafood skewer with sweet chilli sauce

VEGETARIAN

- Onion tortilla topped with melted cheddar
- Mediterranean paella with roasted vegetables
- Julienne fries with ketchup & mayo
- Pan fried mushrooms in sherry & parsley
- Spicy cajun potato wedges with ketchup & mayo
- Vegetable spring rolls with sweet chilli dip
- Pan roasted honey & chilli mixed nuts
- Bodega's fat chips with ketchup & mayo
- Humous & tzatzyki with warm pita bread
- Vegetable samosas with sweet chilli sauce
- Marinated garlic & chilli olives
- Tempura vegetables with wasabi mayo

CHEESE & BREAD

- Melted goats cheese & crusty bread
- British cheeses with celery, grapes & bread
- Camembert with basil oil & bread
- Garlic bread with cheese
- Crusty bread, oil & balsamic vinegar

PARTY FOOD

Large Group and Hungry? Why not take advantage of our Party Sharing Platters. They include elements from our menu and are delivered to the center of your table for you to share. Feast on pork skewers, lamb koftas, chicken skewers, vegetable samosas, vegetable spring rolls, breaded prawns, chicken wings, calamari and Bodega boards brimming with crusty bread, a mountain of our Bodega fat chips and a selection of our dips.

For five guests £20 For ten guests £40

Ask one of the team to let you know what desserts we have on offer.

Our kitchen contains nuts. Please let us know if you suffer from food allergies. To the best of our knowledge all of our fish come from sustainable sources.



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CHRISTMAS BAR BUFFETS

Our Christmas Bar Buffets reflect the laid back nature of Bodega. Normally enjoyed vertically our Christmas Bar Buffets can be for 8 to 80 people and you can customise your party in any number of ways! Just give us your ideas and leave the rest to us.

£10

Festive ciabatta stacks
Thyme roasted potatoes
Spiced lamb meatballs in tomato sauce
Pigs in blankets
Calamari with homemade tartare sauce
Cheese & leek tortilla
Mini Yorkshire puds filled with roast beef & gravy
Mince Pies

£12.50

Lamb koftas with yoghurt & mint dip
Ginger & lime chicken skewers
Thyme roasted potatoes
Festive ciabatta stacks
Pigs in blankets
Cheese & leek tortilla
Vegetable spring rolls
Haddock in tempura batter, pea puree
Mini Yorkshire puds filled with roast beef and gravy
Mince pies

THE CHRISTMAS LUNCH

For your enjoyment we have a minimum of 20 and a maximum of 55 people per Christmas Lunch booking. We have sittings from midday to 2.30pm and we will be serving from the 1st December until Christmas Eve.

A complimentary glass of bubbles (or soft drink!) on arrival...

Starters

Wild spinach, potato & Colston Basset blue cheese soup V
Cornish crab & avocado cocktail, watercress & lemon hollandaise
Woodland game terrine with toasted sour dough and apricot chutney

Mains

Roast turkey, cranberry and pork stuffing, chipolatas in pancetta
Roasted Welsh sirloin of beef and Yorkshire pudding with homemade horseradish
Served with roasted potatoes, ginger brussel sprouts and cumin parsnips
Wild mushroom & shallot fricassee, cheese fondue & gnocchi
Hake fillet, wild spinach with fried mushrooms, new potatoes & lemon olive oil V

Puds

Chocolate bread & butter pudding with vanilla custard
Christmas pudding with brandy sauce
Spiced winter fruit compote & vanilla ice cream

Mini mince pies to finish



WHITE & ROSÉ WINES ...by the glass

COLOMBARD 2009 – EMBLEME D'ARGENT (FRANCE)

Crisp and fresh example of this interesting grape variety, native to Gascony in the south of France.

250ml £5.70 175ml £4.40 Bottle £14

PINOT GRIGIO 2009 – CA'LUNGHETTA (ITALY)

Classic Pinot Grigio. Delicate and elegant flavours all the way.

250ml £5.90 175ml £4.50 Bottle £16

CHENIN BLANC 2010 – BROKEN ROCK (SOUTH AFRICA)

South Africa's answer to Sauvignon Blanc. Grassy with hints of tropical fruit.

250ml £5.90 175ml £4.50 Bottle £16

PINOT GRIGIO ROSATO 2009 – CA'LUNGHETTA (ITALY)

Wild strawberries dominate in this incredibly easy drinking rose.

250ml £5.90 175ml £4.50 Bottle £16

SAUVIGNON BLANC 2010 – SANTA PUERTA (CHILE)

All you would expect from a Sauvignon Blanc. Intense flavours of gooseberry and nettles.

250ml £6.20 175ml £4.70 Bottle £17

RIOJA BLANCO 2009 – VINA TOBIA (SPAIN)

Apple and citrus in this very refreshing wine.

An area traditionally famous for its reds, but showing this is not their only skill.

250ml £6.20 175ml £4.70 Bottle £17

CHARDONNAY 2009 – PETER LEHMANN (AUSTRALIA)

Peach, melon and citrus are only a taster of what you will find in this luscious unoaked Chardonnay.

250ml £6.20 175ml £4.70 Bottle £17

VIIGNIER 2009 – LAGARDE 2004 (ARGENTINA)

Originally from the South West of France, this variety does wonders in Argentina.

Dry with persistent flavours of apricot, melon and wild flowers.

250ml £6.70 175ml £5.00 Bottle £18

ROSE DE PROVENCE 2009 – DOMAINE FONTANYL (FRANCE)

The Provençal have definitely mastered the art of making rose.

Dry with hints of red berries, and a freshness you can only associate with roses from this part of the world.

250ml £6.70 175ml £5.00 Bottle £18





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At Bodega, we've taken the time and effort to put ourselves through endless evenings of wine tasting. All the wines compliment our food beautifully, but are equally quaffable on their own. Treat yourself to a glass or share a bottle with a friend. Enjoy!

RED WINES ...by the glass

SYRAH GRENACHE 2009 – EMBLEME D'ARGENT (FRANCE)

Classic blend from the South of France. Soft and fruity, with great drinkability.

250ml £5.70 175ml £4.40 Bottle £14

SHIRAZ 2009 – GRANT BURGE (AUSTRALIA)

What the Australians do best. A rich and spicy wine, with tons of sweet black fruit.

250ml £5.90 175ml £4.50 Bottle £16

MERLOT 2009 – CA'LUNGHETTA (ITALY)

All the flavours you would expect from a Merlot, but made in a lighter, easier drinking style.

250ml £5.90 175ml £4.50 Bottle £16

MERLOT 2009 – SANTA PUERTA (CHILE)

A more serious example of this grape variety. Juicy and rounded, with a hint of herbaceousness to add complexity.

250ml £6.20 175ml £4.70 Bottle £17

RIOJA CRIANZA 2007 – RIOJA VEGA (SPAIN)

Great value Rioja. Spices and vanilla marry together beautifully in this much loved style.

250ml £6.20 175ml £4.70 Bottle £17

CABERNET SAUVIGNON 2006 – PRINCIPE DE VIANA (SPAIN)

A grape variety usually associated with Bordeaux, you can expect a much fruitier and richer example when grown in a hotter climate. Full of luscious blackcurrant and spice.

250ml £6.70 175ml £5.00 Bottle £18

COTES DU RHONE 2008 – LES DOMANIALES (RHONE)

This wine will bring back memories of lazy holidays in the South of France.

Red and black fruit combine with a lovely freshness.

250ml £6.70 175ml £5.00 Bottle £18

PINOT NOIR 2009 – SHERWOOD ESTATE (NEW ZEALAND)

Everything you've come to expect from a New Zealand Pinot Noir.

Fresh cherries mix with cinammon and spice, in a wine that is more Burgundian than New World.

250ml £7.70 175ml £6.10 Bottle £22



Please Note: Our Vintages may change from time to time. We also serve wine by the 125ml glass, all priced at £3.70 per glass.



WHITE & ROSÉ WINES ...*by the bottle*

MERSAULT 2008 – DOMAINE PHILIPPE BOUZEREAU (FRANCE) £42

Serious Chardonnay from this famous Burgundian village. Big flavours, ranging from stone fruits to hazelnut, which go on and on and on...

SEMILLON 2006 – BOEKENHOUTSKLOOF (SOUTH AFRICA) £38

Iconic wine from the well known Franschoek region of South Africa. This is one for the adventurous wine lover – honey, lime and nuts all blend together beautifully to create an explosion of flavour in your mouth.

POUILY FUISSE VIEILLES VIGNES 2007 – DOMAINE VESSIGAUD (FRANCE) £36

This is a great value Burgundy. Coming from the south of the region, this Chardonnay is richer and creamier than its northern counterparts. Wonderful wine to match with food.

SANCERRE 2009 – SYLVIAN BAILLY (FRANCE) £30

Sauvignon Blanc reaches its maximum potential in this sub region of the Loire Valley. More centred around elegance and finesse than examples from the New World. Amazing flavour, definition and length.

RIESLING 'UNPLUGGED' 2008 – TESCH (GERMANY) £28

Gone are the days of the sickly sweet Rieslings from Germany. This wine is dry, with bags of lime and citrus.

SAUVIGNON BLANC 2009 – SHERWOOD ESTATE (NEW ZEALAND) £26

The style that put New Zealand on the map! Textbook Sauvignon Blanc, showing an incredible intensity of aromas, ranging from freshly cut grass, to capsicum and passion fruit.

CHABLIS 'EMILE PETIT' 2008 – JEAN MARC BROCARD (FRANCE) £26

This wine possesses all the hallmarks of a top quality Chablis with fine minerality, restrained citrus fruit, and a lingering finish to die for.

SEMILLON SAUVIGNON 2008 – CAPE MENTELLE (AUSTRALIA) £24

A blend pioneered by the winemakers of Bordeaux, these two varieties compliment each other perfectly, creating a very individual style of wine. The Sauvignon Blanc gives you mouth filling acidity and freshness, whilst the Semillon adds complexity and a honeyed richness.

CHARDONNAY RESERVE 2008 – MONTES (CHILE) £22

This wine is for those who like a bit of oak. Tropical fruits are accompanied by a dollop of creamy vanilla, resulting in a well rounded, serious Chardonnay.





RED WINES *...by the bottle*

GEVREY CHAMBERTIN 2000 – JEAN-MICHEL GUILLON (FRANCE) £40

Pinot Noir at its very best. A delicate style of red, with unrivalled elegance and length. A bit of bottle age has created an aromatic complexity you will find only in Burgundy.

CHÂTEAUNEUF DU PAPE 2006 – 'VIGNE DU RÉGENT' CHÂTEAU GIGOGNAN (FRANCE) £36

Big and bold, yet feminine and poised.

Grenache is the main variety used in this famous blend, creating a soft mouthful of red berries and black pepper.

'CLASSIQUE' BORDEAUX BLEND 2006 – EIKENDAL (SOUTH AFRICA) £30

This has all the characteristics of a top end Bordeaux, but in a much more rounded, sunnier style. You will find everything from Blackcurrant and mint, to pencil shavings and cigar box in this incredibly complex wine.

BROUILLY 2009 – DOMAINE DE LA MAISON ROSE (FRANCE) £28

This is one of the 'Cru' of the Beaujolais region. It is light and fruity, with bags of berry fruit. Would be wonderful served slightly chilled on a hot summer's day.

CABERNET MERLOT 2007 – CAPE MENTELLE (AUSTRALIA) £26

These varieties complement each other perfectly.

Cabernet brings structure and elegance, whilst the Merlot fills the glass with juicy plums and blackberries.

MALBEC RESERVA 2007 – TERRAZAS (ARGENTINA) £26

Inky black wine, with intense flavours of blueberries and vanilla.

Very masculine, so it is no surprise that this is the best match out there for Steak!

PINOTAGE 2008 – BROKEN ROCK (SOUTH AFRICA) £24

This very individual variety is becoming the trademark of South Africa. Only grown in this part of the world, it has black fruit in abundance, and a hint of smoke that gives it great complexity.

SHIRAZ 2008 – PETER LEHMANN (AUSTRALIA) £20

Classic Shiraz from the Barossa Valley.

Sweet spice leads into a fruit attack of plums and blackberries, with a crack of black pepper to finish.

PUDDING WINES

MONBAZILLAC 2007 – CHATEAU BELINGARD (FRANCE) 100ml £5.10 Half Bottle £18

Great value alternative to Sauternes. Honey wax and caramel combine to create an intense golden nectar, which will leave your mouth watering for hours.

LATE HARVEST CHENIN BLANC 2007 – EIKENDAL (SOUTH AFRICA) Half Bottle £22

The aromas in this wine are reminiscent of wild flowers and honeysuckle, with a good helping of mango and quince. It has incredible acidity, which helps to balance out the luscious sweetness.





BUBBLES & CHAMPAGNE

PROSECCO - SERGIO NV *or* PROSECCO - SERGIO ROSE

125ml £5.50 BOTTLE £25

A thoroughly modern glass of Italian bubbles.

MERCIER BRUT - GLASS

125ml £6.50 ADD FRUIT LIQUER £7.50 BOTTLE £30

France's most popular Champagne. Well rounded and easy to drink.

MERCIER ROSE BOTTLE £35

Add a touch of colour to your evening.

MOET & CHANDON BRUT IMPERIAL BOTTLE £40

This is a Champagne that inspires well-being and an emotion which is appreciated and shared.
Your nose and palate will be in perfect harmony.

VEUVE CLIQUOT YELLOW LABEL BOTTLE £50

Widowed at the age of 27, Veuve Clicquot (Veuve means widow in French) took over her deceased husband's business. After many years her Champagne manages to reconcile two opposing factors; forcefulness and finesse.

MOET & CHANDON BRUT IMPERIAL ROSE BOTTLE £60

Brut Rose is a fruity, dazzling wine, full of freshness and spontaneity.
A wonderfully versatile champagne, which is both appropriate as an aperitif and with food.

MOET & CHANDON VINTAGE 2000 BOTTLE £85

A superbly crafted vintage Champagne with luxurious honey and yeast flavours with just a touch of spice.
The palate is inviting and firm with ample and fleshy fruitiness.

DOM PERIGNON BOTTLE £130

Dom Pierre Pérignon, a 17th Century Benedictine Monk developed the method of extracting a white wine from the black grapes commonly grown in the champagne region.

VEUVE CLIQUOT, LA GRANDE DAME 1998 BOTTLE £150

The Grande Dame is the ultimate expression of the Veuve Clicquot style, combining power and flair!
It is easily recognisable by its classic eighteenth century bottle shape - the heaviest in champagne.
The wine is made in villages where Madame Clicquot astutely purchased vineyards all those years ago.

KRUG GRANDE CUVÉE 1998 BOTTLE £200

Johann-Joseph Krug ages his Champagne for a minimum of 6 years in the cellars in Reims.
Krug has over 3 million bottles lying in its cellars; Krug Grande Cuvée marries extremely well with food, as long as it is not too acidic or sweet.