



BODEGA

Established 1999

MENU

CHAMPAGNES

RED, WHITE & ROSE WINES

FOOD, COFFEES

& THE SUNDAY LUNCH

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 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 £4 or indulge in 5 for just £16

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 lamb koftas, potato wedges, 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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COFFEE AT BODEGA

Here at Bodega we don't just serve up great cold drinks!

Why not try one of our deliciously tempting coffees, an especially appetising tea or a mug of Hot Bods chocolate?

... rest assured, they're always made to perfection!

COFFEES

AMERICANO	£2.00
ESPRESSO	£2.00
MACCHIATO	£2.00
LATTE	£2.50
CAPPUCCINO	£2.50
DOUBLE ESPRESSO	£3.00

SPECIAL COFFEES

<i>Add a shot of syrup to your latte</i>	
CARAMEL, CHOCOLATE, HAZELNUT OR VANILLA	£3.50
IRISH, FRENCH & CALYPSO, AMARETTO OR BAILEYS COFFEE	£5.00

TEAS

BODEGA CUP OF ENGLISH BREAKFAST, EARL GREY, PEPPERMINT, CHINA GREEN GUNPOWDER, LAPSANG SOUCHONG, 4 RED FRUITS, COQUELICOT GOURMAND (delicious poppy), CAMOMILE	£1.75
MUG OF HOT BODS CHOCOLATE, with whipped cream & marshmallows	£3.00

THE SUNDAY LUNCH

Just as Sundays should be...

£10

WINE & DINE

A GLASS OF WINE & SUNDAY LUNCH*

Fabulous roasts, scrummy puddings, a special Sunday wine selection,
the papers & Us looking after You.

We open at midday & lunch is served until 5pm. For bookings please call 01923 229651

* Main Course Only, 175ml glass of wine.

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WHITE & ROSÉ WINES ...by the glass

COLOMBARD 2009 – EMBLEME D'ARGENT (FRANCE)

A crisp, fresh example of this interesting grape variety, native to Gascony in the South of France.

250ml £5.80 175ml £4.50 Bottle £15

PINOT GRIGIO 2009 – CA'LUNGHETTA (ITALY)

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

250ml £5.90 175ml £4.60 Bottle £17

CHENIN BLANC 2010 – BROKEN ROCK (SOUTH AFRICA)

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

250ml £5.90 175ml £4.60 Bottle £17

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

CHARDONNAY 2009 – GRANT BURGE (AUSTRALIA)

A Grant Burge wine that is light in colour with a bouquet of stewed apples, melon and peaches. The apple and passion fruit characteristics continue through the palate to a creamy, mouth-filling finish.

250ml £6.30 175ml £4.80 Bottle £18

RIOJA BLANCO 2009 – VINA TOBIA (SPAIN)

Apple & citrus in this very refreshing wine.

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

250ml £6.30 175ml £4.90 Bottle £18

VIIGNIER 2009 – LAGARDE 2004 (ARGENTINA)

Originally from the South-West of France, this variety works wonders in Argentina. A consistent award-winning wine, certainly one of the best examples of Viognier from the New World. Golden colour, dry with persistent flavours of apricot, melon and wild flowers.

250ml £6.70 175ml £5.00 Bottle £18

PINOT GRIGIO ROSATO 2009 – CA'LUNGHETTA (ITALY)

Wild strawberries dominate in this incredibly easy drinking rose.

250ml £5.90 175ml £4.60 Bottle £17

ROSE DE PROVENCE 2009 – DOMAINE FONTANYL (FRANCE)

The Provençal have definitely mastered the art of making rose. Dry 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



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.



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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 £5.80 175ml £4.50 Bottle £15

SHIRAZ 2009 – GRANT BURGE (AUSTRALIA)

What the Australians do best. A rich & spicy wine, with sweet black fruit.

250ml £5.90 175ml £4.60 Bottle £17

PÉ TINTO – HERDADE DO ESPORÃO (PORTUGAL)

With its attractive ruby colour and aromas of dark cherries and blueberries. This wine is dry, clean, well structured with good acidity and lovely concentration of fruit.

250ml £5.90 175ml £4.60 Bottle £17

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 – RIOJA TOBIA (SPAIN)

A great Rioja, with intense purple colour. Very clean, open with red fruits, spice, liquorice and restrained oak. Medium-bodied, well-balanced and smooth. Ripe red fruit. Long and intense.

250ml £6.20 175ml £4.70 Bottle £18

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 luscious blackcurrant and spice.

250ml £6.70 175ml £5.00 Bottle £18

COTES DU RHONE 2008 – LES DOMANIALES (RHONE)

An explosion of black fruits on the nose and palate.

There are also hints of violets and spice along with a sweet finish.

250ml £6.70 175ml £5.00 Bottle £18

PINOT NOIR – RESERVE 'COLUMBINE' WILLIAM COLE

Intense dark cherries, cayenne berries and blackberries. The wine is fruit-forward, intense and shows excellent concentration, underpinned by refreshing acidity.

250ml £7.70 175ml £6.10 Bottle £22



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WHITE & ROSÉ WINES ...*by the bottle*

MERSAULT 2008 – DOMAINE PHILIPPE BOUZEREAU (FRANCE) £42

This is a 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.

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

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 our food.

SANCERRE 2009 – SYLVIAN BAILLY (FRANCE) £30

In this sub-region of The Noire Valley the Sauvignon Blanc reaches its maximum potential. It's more centered around elegance and finesse than examples from the New World, and an amazing flavour too!

SAUVIGNON BLANC SEMILLON – DRAGON FLY 2011 WILLOW BRIDGE (AUSTRALIA) £28

Spot the really ripe passionfruit characters, with some of those powerfully aromatic tropical fruits you only smell and taste in Asia and can never remember the names of when you get home!

SAUVIGNON BLANC – CLIFFORD BAY (NEW ZEALAND) £28

Difficult to get your hands on these days. Taste the tropical fruit flavours and big, bold citrus zest. All the traits of a top New Zealand Sauvignon! A classic wine that deserves some pretty classic seafood...

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!

VERDELHO 'V' HERDADE DO ESPORÃO (PORTUGAL) £24

An award winning fruit-forward wine with citrus, mango and passionfruit. Well balanced, it's elegant and intense, displaying exceptional character. Difficult to pronounce but easy to drink.

CHARDONNAY – MIOLO FAMILY VINEYARDS (BRAZIL) £22

The Miolo winemaking philosophy is to preserve the character of the grape variety. This Chardonnay offers a delightfully complex fruit character. A modern Chardonnay made in an international style.



RED WINES *...by the bottle*

GEVREY CHAMBERTIN 2000 – JEAN-MICHEL GUILLON (FRANCE) £42

It's top of the list for a reason, a classic wine which is firm with aromas of rich redcurrant fruit and a palate which develops hints of liquorice and spicy notes. A beautiful wine.

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

Wow! This classic is a deeply coloured wine with aromas that include baked dark fruits, leather and exotic spices. On the palate it is full bodied with rich mouthfuls of flavours and a soft, long finish.

BROUILLY 2009 – DOMAINE DE LA MAISON ROSE (FRANCE) £30

This new vintage is fantastic. Bright purple in colour with an open and attractive fragrance. Taste the red berries and hints of jam. A soft but full-bodied wine with a pleasant finish.

KOENIGSEGG 'CLASSIC' ZWEIFELT SCHLOSS HALBTURN (AUSTRIA) £26

Austria has plenty of shout about. Aromas of ripe cherries followed with the taste of plums and berry fruits, underpinned by velvety tannins and a warming, mouth-watering freshness.

MALBEC – TERRAZAS RESERVA (ARGENTINA) £26

This Malbec, plum by colour, gives way to a pleasant wave of chocolate, caramel and a background of vanilla oak. Surprisingly sweet in the mouth, with cassis, liquorice and dark chocolate flavours that are primary without coming off as austere. A great treat.

PINOTAGE 2008 – BROKEN ROCK (SOUTH AFRICA) £24

An excellent example of Pinotage, displaying notes of red fruits underpinned by hints of spice and dark chocolate.

SHIRAZ – WILLOW BRIDGE ESTATE (AUSTRALIA) £20

A wonderful Shiraz with plenty of juicy mulberry, blueberries and dark cherry aromas along with spicy flavours. Rich, dense and showing complexity, for the price, we love this wine. Easily quaffable and just as much fun.

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

SERGIO SPARKLING WINE, By Mionetto
125ml £5.50 Bottle £25

SERGIO SPARKLING ROSÉ, By Mionetto
125ml £5.50 Bottle £25

JACQUES CHAPUT BRUT
125ml £6.50 Add Fruit Liquer £7.50 Bottle £30

JACQUES CHAPUT BRUT ROSÉ £35

MOET & CHANDON £40



VEUVE CLICQUOT 'YELLOW LABEL' BRUT £50



TAITTINGER PRÉLUDE GRAND CRU £55

BOLLINGER ROSÉ £60

TAITTINGER BRUT VINTAGE £85

The origin of the Taittinger house can be traced to 1734, when Jacques Fourneaux established his family business. A Champagne of extreme freshness and harmony was born. Refined and complex, a wine of attractive weight, texture and finesse. It ticks all the boxes. Globally award winning and chilled for your enjoyment this evening!

DOM PERIGNON VINTAGE £130

Dom Pierre Perignon, a 17th Century Benedictine monk developed a method of extracting a white wine from the black grapes commonly grown in the region of Champagne. Enjoy the fruits of his labour!

KRUG GRANDE CUVEE 1998 £200

Johann-Joseph Krug ages his Champagne for a minimum of six years in the cellars in Reims. Krug has over three million bottles resting in cellars; Krug Grande Cuvée marries well with the strong flavours our food menu, as long as it is not too acidic or sweet.