



COCKTAILS & DRINKS





HISTORY OF THE DOME

Welcome to Ocean View Bar & Dining at the Dome. Plymouth's waterfront is a spectacular location and we believe we have created something really special in the Dome. We wanted to make the most of some of the existing features - as well as the view - and believe the ocean liner theme is the perfect fit for Plymouth, Britain's Ocean City and of course, those who want a great night out on the waterfront.

The transformation of the dilapidated building into a striking art-deco styled venue with all the opulence of a 1930s ocean liner is now complete and the interior is stunning!

Architect Tony Irish designed the dome-shaped venue on the Hoe, aptly named The Dome, in 1988. The Dome was conceived as part of Mayflower commemorations in Plymouth and started life as a local museum and tourist information centre.

Queen Elizabeth II visited The Dome on 20 July 1988, during which she unveiled a plaque to commemorate the 400th anniversary of the first battle of the Spanish Armada. This striking metal wall sculpture is next to the entrance to Ocean View, complete with commemorative plaque.

After the museum closed in 2006 the Dome has had a chequered history with several restaurants opening and closing at the venue.

Fast forward to 2021 and the Dome is now in the experienced hands of John Milan and Steve Bellman whose business Inns of Cornwall & Devon is responsible for running a number of award-winning pubs across the South West.



SPECIAL OFFERS & EVENTS



SPECIAL OFFERS



Please scan the QR code or ask a member of our team to find out about our current special offers and promotions.



EVENTS



Please scan the QR code or ask a member of our team to find out about upcoming events and promotions.



COCKTAILS



Ocean View Signature Cocktail

CHAMPAGNE COCKTAIL £12.00

Delicious Champagne combined with elderflower and lemon.
The perfect start to any meal!

CLASSIC MARTINI £9.50

A trip back to the speak easy basements of 1920s New York. Enjoy this trip through time slowly with the dry taste of Vermouth and the aromatics of gin we all love.

ESPRESSO MARTINI £10.00

A classic cocktail of Vodka, homemade coffee with a modern twist of vanilla or salted caramel.

FRENCH MARTINI £10.00

A luxurious and fruity drink invented during the cocktail renaissance of the 80's.

PASSIONFRUIT MARTINI £9.50

A party classic, unique and delicious with vodka, passion fruit, freshly squeezed lime juice and simple syrup.

WHISKY OLD FASHIONED £9.50

Considered one of the oldest cocktails in the world, order yours the old-fashioned way!



COCKTAILS

PINA COLADA £9.50

This creamy, coconut classic needs no introduction and makes you feel as though you are sunning it up abroad!

CLASSIC MOJITO £9.50

A refreshing classic, originally made for medicinal purposes on the stunning island of Cuba.

MARGARITA £9.50

Spanish for the word 'daisy', this traditional tequila-based cocktail originated in Tijuana, Mexico. The lime and orange liqueur really complement the Tequila.

BRAMBLE £9.50

The Bramble was invented by Richard 'Dick' Bradsell, a London based bar tender in 1984. This cocktail brings together dry gin, blackberry liqueur, lemon juice and sugar.

DRAKES ISLAND ICED TEA £9.50

Our play on the infamous long island iced tea is made up of some of the best alcohols the Southwest can offer. Best enjoyed overlooking its namesake right across the water from us.



All of our cocktails are hand crafted to order by our team of mixologists. This can take a little time so please be patient whilst they blend, stir and shake the perfect drink for you!



COCKTAILS

DARK 'N' STORMY £9.50

A Bermudan classic, trademarked by the Gosling family, a tall glass of ginger beer & lime topped with Gosling Black seal and Angostura bitters.

SPICED MAI TAI £9.50

Invented by Trader Vic, get a taste of some tiki culture with our Devon twist.

DAQUIRI £9.50

From the town of the same name, this sour drink has a classic combination of rum, lime and sugar.

FRENCH TART £9.50

This sweet little number has all the flavours of a Bakewell Tart and even comes with the cherry on top!

TEQUILA SUNRISE £9.50

We think this classic cocktail also resembles a Plymouth sunset. But we do suggest that this is best served after midday!

COSMOPOLITAN £9.50

This fruity vodka cocktail suits any city slicker.

NEGRONI £9.50

The Italian classic Negroni is the very definition of balance.



Ocean View Signature Cocktail

CHAMPAGNE COCKTAIL £12.00

Delicious Champagne combined with elderflower and lemon – the perfect start to any meal!



DRINKS SPECIALS

APEROL SPRITZ £9.00

Light, refreshing with a unique bitter-sweet taste, Aperol Spritz is the perfect drink to start the evening.

PLYMOUTH SLOE ROYALE £9.00

The legendary Plymouth sloe gin in a glass of prosecco makes for a wonderfully rich and indulgent drinking experience.

LIMONCELLO PROSECCO £9.00

This one is for all the sweet lovers, the perfect sweet citrus addition to a glass of prosecco.

HUGO £9.00

A simple blend of elderflower cordial, Prosecco and fresh mint and lime. It is said in Venice that every other spritz that is ordered besides the Aperol spritz is the Hugo!

FIZZ BY THE GLASS

Enjoy a 125ml glass of bubbles

Champagne Joseph Perrier £9.25

Prosecco £6.50

Prosecco Rosé £7.00



MOCKTAILS

A KISS ON THE BEACH £5.50

Our fruity play on sex on the beach that is just as much fun but without the sand!

THE OCEAN VIEW £5.50

A slightly spiced, tropical drink that will make you feel like you are by the ocean. Just take a look out the window for the full experience.

NO-GRONI £5.50

Try a non-alcoholic twist of the classic created for General Negroni!

LIGHT AND STORMY £5.50

Lighten the mood with a non-alcoholic take on the Goslings classic.

OWNER'S CHOICE WINES

JOSEPH PERRIER 'CUVÉE ROYALE' CHAMPAGNE BRUT

bottle £49.00

SHARPHAM DART VALLEY RESERVE

bottle £30.00 | 125ml £5.25 | 175ml £7.35 | 250ml £10.50

ADOBE VIOGNIER RESERVA ORGANIC

bottle £27.50

PRIMITIVO DI MANDURIA BORGIO DEL MANDORLO

bottle £34.00

AMARONE DELLE VALPOLICELLA DOCG, TERRE DI CASTELNUOVO

bottle £59.00

#LOU BY PEYRASSOL ROSÉ, CÔTES DE PROVENCE

bottle £35.00



SPARKLING

	125ml
Mano di Fiori Prosecco Spumante	£6.50
Lunetta Prosecco Rosé Spumante	£7.00
Joseph Perrier 'Cuvée Royale' Champagne Brut NV	£9.25

WHITE

	125ml	175ml	250ml
L'Oie du Perigord Sauvignon Blanc	£4.40	£6.15	£8.75
Pinot Bianco IGT, Terre di Castelnuovo	£4.40	£6.15	£8.75
Kraal Bay Chenin Blanc	£4.40	£6.15	£8.75
Domaine Astruc, d'A Chardonnay	£5.00	£6.95	£9.95
El Meson Blanco Rioja	£5.00	£6.95	£9.95
Allan Scott Estate Sauvignon Blanc	£5.25	£7.35	£10.50
Sharpham Dart Valley Reserve	£5.25	£7.35	£10.50

RED

Mr Goose Shiraz	£4.40	£6.15	£8.75
Caracara Reserve Merlot	£4.40	£6.15	£8.75
Rioja Vega Jovan	£4.50	£6.25	£8.95
Next Station Douro DOC	£4.50	£6.25	£8.95
Caoba Malbec	£4.50	£6.25	£8.95
L'Artisan Pinot Noir	£5.25	£7.35	£10.50

ROSÉ

Pinot Grigio Blush Delle Venezie DOC, Terre di Castelnuovo	£4.40	£6.15	£8.75
Buffalo Ridge Zinfandel Rosé	£4.40	£6.15	£8.75
Chateau Routas Rosé, Coteaux Varois en Provence	£5.00	£6.95	£9.95

DESSERT WINE

	50ml	100ml
Muscat de Beaumes-de-Venise Cave des Vignerons	£3.35	£6.70
Berton Reserve Botrytis Semillon	£3.35	£6.70
Elysium Black Muscat Andrew Quady	£3.35	£6.70
Hidalgo Pedro Ximénez Triana	£3.35	£6.70



GIN



OCEAN VIEW'S RECOMMENDED GIN

Our favourite is the world famous Plymouth gin, a true original. Since 1793 its unique recipe of botanicals has been made to the highest standards in the same distillery in the historic heart of Plymouth city, right here on England's South West coast. It's these factors that have resulted in this particularly English gin becoming as famous and well travelled as those who first tasted it.

Suggested serve – ice, Fever-Tree Indian tonic, fresh lime with a squeeze.

PLYMOUTH (DEVON)

Suggested serve – ice, Fever-Tree Indian Tonic, fresh lime.

PLYMOUTH SLOE (DEVON)

Suggested serve – ice, Fever-Tree lemon tonic, fresh slice of lemon.

SALCOMBE START POINT (DEVON)

Suggested serve – ice, Fever-Tree naturally light tonic, grapefruit.

SALCOMBE ROSÉ SAINTE MARIE (DEVON)

Suggested serve – ice, Fever-Tree Mediterranean tonic, orange.

TARQUIN'S (CORNWALL)

Suggested serve – ice, Fever-Tree Mediterranean tonic, grapefruit.

TARQUIN'S STRAWBERRY AND LIME (CORNWALL)

Suggested serve – ice, Fever-Tree Indian tonic, lime.

TREVETHAN (CORNWALL)

Suggested serve – ice, Fever-Tree Elderflower tonic, fresh slice of orange.



GIN *(continued)*

E18HTEEN RHUBARB & ORANGE (SOMERSET)

Suggested serve – ice, Fever-Tree Indian tonic, orange.

E18HTEEN CHERRY (SOMERSET)

Suggested serve – ice, Fever-Tree lemon tonic, lemon.

E18HTEEN STRAWBERRY (SOMERSET)

Suggested serve – ice, Fever-Tree Indian tonic, lime.

E18HTEEN BLACKBERRY (SOMERSET)

Suggested serve – ice, Fever-Tree Indian tonic, lime.

E18HTEEN PASSION-FRUIT (SOMERSET)

Suggested serve – ice, Fever-Tree Elderflower tonic, lime.

E18HTEEN PARMA VIOLET (SOMERSET)

Suggested serve – ice, Fever-Tree Indian tonic, lemon.

BOMBAY SAPPHIRE

Suggested serve – ice, Fever-Tree Indian tonic, lime.

THE BOTANIST

Suggested serve – ice, Fever-Tree Indian tonic, lime and mint.

MONKEY 47

Suggested serve – ice, Fever-Tree Mediterranean tonic, lemon and juniper berries.



GIN *(continued)*

MERMAID (ISLE OF WIGHT)

Suggested serve – ice, Fever-Tree Indian tonic, orange.

MERMAID PINK (ISLE OF WIGHT)

Suggested serve – ice, Fever-Tree lemon tonic, lemon and berries.

HENDRICK'S

Suggested serve – ice, Fever-Tree Indian tonic, cucumber.

TANQUERAY

Suggested serve – ice, Fever-Tree Indian tonic, lime.

NON-ALCOHOLIC GIN ALTERNATIVES

NEW LONDON LIGHT - FIRST LIGHT (SALCOMBE, DEVON)

Classic juniper with ice, light Fever-tree tonic and fresh orange slice.

NEW LONDON LIGHT - MIDNIGHT SUN (SALCOMBE, DEVON)

Wild Nordic coastal berries, pine and kelp.

Suggested serve – ice, light Fever-tree tonic, mint.

NEW LONDON LIGHT - AEGEAN SKY (SALCOMBE, DEVON)

Sun-soaked Mediterranean bitter citrus and olive.

Suggested serve – ice, light Fever-tree tonic, rosemary.



VODKA

Grey Goose

Black Cow Milk Vodka

Aval Dor Cornish Vodka

Ketel One Citrus

BRANDY, ARMAGNAC & CALVADOS

Remy Martin

Janneer

Calvados

RUM

Havana Club 3yr

Bacardi – Carta Blanca

Dead Man's Fingers Spiced

Dead Man's Fingers Raspberry

Dead Man's Fingers Coconut

Devon Rum Co - Spiced

Devon Rum Co - Gold

Gosling Black Seal

Mount Gay XO

Ron Zacapa 23 yr



BOURBON & WHISKY

Jack Daniels
Woodford Reserve
Monkey Shoulder
Glenfiddich 12yr
Dalwhinnie 15yr
Laphroaig 10yr
Macallan 12yr
Lagavulin 16yr

BOTTLED BEERS & CIDERS

Peroni Gluten Free
Corona
Guinness Original 330ml
Fanny's Bramble
Sandford Devon Rose Blush
Sandford Devon Dry
Dartmoor Brewery Jail Ale 500ml

DRAUGHT

Please ask your server for our current draught list.



NON-ALCOHOLIC DRINKS

BOTTLED BEER & CIDER

Heineken 0.0%

Dartmoor Brewery 0% Ale

Thatchers 0% Cider

Old Mout Berries & Cherries 0%

NEW LONDON LIGHT - FIRST LIGHT (SALCOMBE, DEVON)

Classic juniper with ice, light Fever-tree tonic and fresh orange slice.

NEW LONDON LIGHT - MIDNIGHT SUN (SALCOMBE, DEVON)

Wild Nordic coastal berries, pine and kelp.

Suggested serve - ice, light Fever-tree tonic, mint.

NEW LONDON LIGHT - AEGEAN SKY (SALCOMBE, DEVON)

Sun-soaked Mediterranean bitter citrus and olive.

Suggested serve - ice, light Fever-tree tonic, rosemary.

LYRE'S NON-ALCOHOLIC ITALIAN SPRITZ (ITALY INSPIRED)

A bitter-sweet orange Italian spirit

Suggested serve - 50ml of Lyre's spritz, ice,

slice of orange and topped with tonic water or soda.

CALENO DARK AND SPICY (COLOMBIAN INSPIRED)

A zero-alcohol alternative to rum.

With flavours of pineapple, brown sugar, fresh ginger and cardamom.

Suggested serve - 50ml of Caleno dark and spicy, ice, a slice of lime and topped up with Mediterranean tonic water or Coca-Cola.



BOTTLED SOFT DRINKS

FROBISHERS FRUIT JUICES (DEVON)

100% fruit, preservative free with no added sugar.

Choose from:

Orange, Apple, Pineapple or Cranberry

LUSCOMBE (DEVON)

Choose from:

Sicilian Lemon, Hot Ginger Beer, Raspberry Crush
or Elderflower Bubbly

FEVER-TREE

Choose from:

Ginger Ale, Elderflower Tonic, Lemon Tonic,
Aromatic Tonic, Mediterranean Tonic,
Naturally Light Tonic, Indian Tonic.

DRAUGHT SOFT DRINKS

Coca-Cola

Diet Coca-Cola

Schweppes Lemonade



AFTERNOON TEA

Please note that afternoon tea needs to be booked a minimum of 48 hours in advance and a deposit for all afternoon tea bookings is required.

AFTERNOON TEA

Sample Menu

A delicious selection of finger sandwiches, savouries, sweet treats and scones, jam and clotted cream.

SANDWICHES

*Cheddar cheese and red onion marmalade sandwich on white bread
Ham & English mustard on wholemeal bread
Pickled cucumber & wakame seaweed on white bread*

SAVOURIES

*Smoked bacon & cornichon rilette crostini
Pork sausage roll
Monkfish scampi & tartare sauce*

SWEET TREATS

*French macaroon
Salted caramel profiterole
Freshly baked madeline
Lemon sorbet & raspberry
Fresh scone, Rodda's clotted cream, local strawberry jam*

VEGAN AFTERNOON TEA

Sample Menu

A delicious selection of finger sandwiches, savouries, sweet treats and scones, jam and vegan cream.

SANDWICHES

*Teriyaki Dragonfly tofu & dome coleslaw on white bread
'Cheese' & red onion marmalade on wholemeal bread
Pickled cucumber & wakame seaweed on white bread*

SAVOURIES

*Herb crusted 'feta' stuffed chestnut mushroom
Beetroot falafel & chickpea hummus
Fried 'halloumi' chips & sweet chilli dip
Plant based sausage roll*

SWEET TREATS

*Dark chocolate, cherry & almond brownie
Freshly baked mini madeleines
Vegan cake bite of the day
Lemon sorbet & raspberry
Plain vegan scone, Vegan 'clotted cream', local strawberry jam*

Please note that afternoon tea needs to be booked in advance and a deposit for all afternoon tea bookings is required.

Please specify how many of each type of afternoon tea you require at the time of booking. This is a sample menu to give an indication of the style of food that will be included on the afternoon tea stand. All items are subject to availability.



HOT DRINKS - TEA

DEVONSHIRE TEA

English Breakfast

Earl Grey

PERFECT WAVES HERBAL TEAS

Camomile

Rooibos

Green

Peppermint

Red Berry

De-caffeinated

BREAKFAST SNACKS

Ask your server to see our current
breakfast and morning snacks menu

Available from 9.00am - 12 noon daily (last orders 11.45am)



HOT DRINKS - COFFEE

OWENS COFFEE

Owens Coffee believe that doing something good for the world should be rewarded with something that tastes spectacular! Each of their award-winning coffees are made from the world's finest Fair Trade certified organic beans and are freshly roasted to order for us at their roastery in Ivybridge, South Devon.

Americano

Cappuccino

Latte

Flat white

Cortado

Macchiato

Espresso

Double espresso

Mocha

Hot Chocolate

Luxury Hot Chocolate

*dark hot chocolate topped with whipped cream,
a chocolate dust and marshmallows*

HOT DRINK & CAKE

A slice of cake and any hot drink*

*Available 9.00am – 5.00pm daily
excluding luxury hot chocolate and liqueur coffees



OCEAN VIEW
BAR & DINING
at the Dome

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