



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.



WINE WITH FOOD

When it comes to pairing different wines with food, the choice is yours, but we have made a few personal recommendations below to help you match wines from our list with some frequently used ingredients and food styles.

VEGETARIAN / VEGAN

Contrary to popular belief not all wines are suitable for a plant based diet as a variety of animal and fish products are sometimes used in the clarification process. We have marked all our wines that are suitable for vegetarians and vegans.

BEEF

The more full - bodied styles of red wine go well with steaks, Sunday roast and other beef dishes. You could try either of our Malbecs (*Bin 31*) or (*Bin 35*) or a luxurious Rioja Reserva (*Bin 39*).

FISH & CHIPS

The recommendation to pair with fried foods is a higher level of acidity as found in Sparkling Wine and Champagne. With a hint of local bias we have included a Sparkling Brut from Sharpham Vineyard (*Bin 03*) near Totnes in Devon and we also sell prosecco and champagne by the glass for a more affordable treat.

LAMB OR DUCK

For lamb or duck that is served pink try one of our lighter reds such as Pinot Noir (*Bin 32*) or (*Bin 43*) or for something unusual try a dry rosé such as our Provence Rosé (*Bin 47*) . Slow cooked lamb or duck dishes work well with our Primitivo (*Bin 34*).

FISH

With so many classic whites on our list the choice is extensive but try our Muscadet (*Bin 17*) with creamy seafood dishes or the Gavi (*Bin 18*).

SHELLFISH

Full flavoured white wines such as Chardonnay (*Bin 11*) Chablis (*Bin 23*) work well with the richness of shellfish or for something a little different try our owners choice Viognier (*Bin 16*) or a classic Albarino (*Bin 20*).

OV - OUR WINE LIST

The Ocean View wine list has been designed to guide our guests through a brief tour of some of the major wine producing regions of the world and incorporates a wide variety of popular grapes and styles.

Our aim is 'something' for everyone and to offer a range of wines starting with our great value 'by the glass' selections through to a touch of luxury for that special occasion or celebration.

We have also marked up a small selection of Owner's Choice and General Manager's Choice wines which are personal favourites and wines that we enjoy drinking – and hope you will too.

To make these wines easier to find we have highlighted them in teal blue.
All of our favourite wines work well with the dishes our chefs have created.



THE CORAVIN BY THE GLASS COLLECTION

Coravin is the ultimate wine preservation system that is designed to pour wine without ever having removed the cork from the bottle, so wine always tastes like it has just been opened. The non-coring Coravin Needle gently passes through corks without displacing cork material.

Once the Needle is removed, the cork simply expands back to its normal shape. As wine is extracted through the Needle, it is replaced with pure Argon gas, ensuring oxygen never touches the remaining wine, keeping it as fresh as the day it was bottled. By using this technology, we are able to bring you some of our favourite, really special wines by the glass and our introductory selection features the following wines:

- 20 **Piruetta Albarino, Bodegas Gallegas, Rias Baixas, Spain. 12.5% (1)**
This is Classic Albariño, citrus and floral aromas, with a touch of stone fruit. On the palate it displays a mouth-filling fruity character perfectly balanced with the vibrant zingy acidity. (1)
bottle £33.50 | 175ml £9.00
- 23 **Chablis Domaine Seguinot-Bordet, Burgundy, France. 12.5% (2)**
Grapes: Chardonnay Classic, Smooth, Apple, Pear, Mineral.
bottle £40.00 | 175ml £10.50
- 24 **Sancerre Clement & Florian Berthier, Loire, France. 13.5% (1)**
Grapes: Sauvignon Blanc Fresh, Elegant, Grapefruit, Lemon, White Flowers, Flint.
bottle £45.00 | 175ml £11.50
- 37 **Fleurie La Riene de l'Arenite Madone, Beaujolais, France. 13.5% (C)**
Grapes: Gamay
Elegant, Floral, Cherry, Rose, Bell Pepper
bottle £40.00 | 175ml £10.50
- 38 **Smokin` Barrels `Wild Bill` Shiraz, Barossa Valley, Australia. 14.5% (E)**
Grapes: Shiraz
Captivating, Complex, Dark Fruits, Violets, Green Pepper, Spice
bottle £40.00 | 175ml £10.50
- 39 **El Meson Rioja Reserva, Rioja, Spain. 13.5% (D)**
Grapes: Tempranillo
Classic, Refined, Black Plum, Blackcurrant, Cedar, Vanilla
bottle £45.00 | 175ml £11.50
- 48 **Folc English Rosé Kent, England. 11% (2)**
Grapes: Pinot Noir, Pinot Meunier, Chardonnay, Pinot Gris, Bacchus, Rondo, Kerner Textured, Vibrant, Raspberry, Elderflower, Grapefruit.
bottle £45.00 | 175ml £11.50



SPARKLING WINE AND CHAMPAGNE

01 **Mano di Fiori Prosecco Spumante DOC**, Veneto, Italy. 11% (2)

Grapes: Glera

Light, Crisp, Green Apple, Blosson, Stone Fruits

bottle £28.00 | 125ml glass £6.50

02 **Lunetta Prosecco Rosé Spumante**, Veneto, Italy. 11% (2)

Grapes: Glera, Pinot Nero

Fresh, Fruity, Redcurrant, Strawberry, Floral

bottle £30.00 | 125ml glass £7.00

03 **Sharpham Blanc Sparkling**, Devon, England. 12% (2)

Grapes: Pinot Noir, Chardonnay, Meunier

Bright, Creamy, Lemon, Apple, Brioche, Nutty

bottle £45.00

FIZZ BY THE GLASS

Prosecco £6.50 | Prosecco Rosé £7.00 | Champagne Joseph Perrier Brut £9.25

04 **Joseph Perrier `Cuvée Royale` Champagne Brut NV**, Champagne, France. 12% (1)

Grapes: Pinot Noir, Chardonnay, Meunier

Bright, Creamy, Lemon, Apple, Brioche, Nutty

bottle £49.00 | 37.5cl bottle £25.50 | 125ml £9.25

05 **Joseph Perrier `Cuvée Royale` Champagne Brut Rosé**, Champagne, France. 12% (2)

Owners choice wine

Grapes: Pinot Noir, Chardonnay, Meunier

Finesse, Bright, Red Fruits, Violet, Fine Bubbles

bottle £55.00

06 **Champagne Gruet Brut Selection**, Champagne, France *Vegan | Vegetarian*. 12% (1)

Grapes: Chardonnay, Pinot Noir, Meunier

Light, Zesty, Lime, Green Apple, Apricot, Biscuit

bottle £59.00

07 **Ruinart Blanc De Blancs**, Champagne, France. 12% (1)

Grapes: Chardonnay

Sophisticated, Complex, Citrus, Jasmine, pineapple, Toast

bottle £109.00

5 FUN CHAMPAGNE FACTS

1. There are an estimated 49 million bubbles in a standard Champagne bottle.
2. A Champagne cork once popped can reach speeds of 64km per hour.
3. Winston Churchill drank an estimated 42,000 bottles of Champagne.
4. Champagne contains less calories than many other drinks.

There are approximately seven times more calories
in a Gin & Tonic than in a glass of Champagne!

5. Marilyn Monroe once took a bath in Champagne - 350 bottles worth to be precise!



WHITE WINE BY THE GLASS & BOTTLE

- 08 **L'Oie du Perigord Sauvignon Blanc**, *Ardeche, France* [Vegan](#) | [Vegetarian](#). 12.5% (1)
Grapes: Sauvignon Blanc
Fresh, Zesty, Lime, Apple, Grapefruit
bottle £24.00 | 125ml £4.40 | 175ml £6.15 | 250ml £8.75
- 09 **Pinot Bianco IGT, Terre di Castelnuovo**, *Veneto, Italy*. 12% (2)
Grapes: Pinot Bianco
Light, Refreshing, Peach, White Flower, Flint
bottle £24.00 | 125ml £4.40 | 175ml £6.15 | 250ml £8.75
- 10 **Kraal Bay Chenin Blanc**, *Swartland, South Africa* [Vegan](#) | [Vegetarian](#). 12% (1)
Grapes: Chenin Blanc
Bright, Citrusy, Pineapple, Sherbert, Lime
bottle £24.00 | 125ml £4.40 | 175ml £6.15 | 250ml £8.75
- 11 **Domaine Astruc, d'A Chardonnay**, *South of France, France*. 13% (2)
Grapes: Chardonnay
Round, Tropical Fruits, Red Apple, Honey, Vanilla
bottle £28.00 | 125ml £5.00 | 175ml £6.95 | 250ml £9.95
- 12 **El Meson Blanco Rioja**, *Rioja, Spain*. 12.5% (1)
Grapes: Viura
Textured, Smooth, Peach, Apricot, Lemon
bottle £28.00 | 125ml £5.00 | 175ml £6.95 | 250ml £9.95
- 13 **Allan Scott Estate Sauvignon Blanc**, *Marlborough, New Zealand* [Vegan](#) | [Vegetarian](#). 13% (1)
Grapes: Sauvignon Blanc
Zesty, Fruity, Pineapple, Gooseberry, Lime.
bottle £30.00 | 125ml £5.25 | 175ml £7.35 | 250ml £10.50
- 14 **Sharpham Dart Valley Reserve**, *Devon, England*. 11% (1)
Owners choice wine
Grapes: Madeleine, Angevine and Pinot Blanc
Spritz, Honeysuckle, Citrus, White Peach, Flint.
bottle £30.00 | 125ml £5.25 | 175ml £7.35 | 250ml £10.50

Style Guide: (1) Dry - (5) Sweet

ABV and vintages are subject to change and due to global supply chain challenges some wines may be substituted for a wine of equal value or quality.

WHITE WINE BY THE BOTTLE

- 15 **Cave de l'Ormarine `Préambule` Picpoul de Pinet**, *Languedoc, France* [Vegan](#) | [Vegetarian](#). 12.5% (2)
Grapes: Picpoul Refreshing,
Light, Melon, Pear, Lemon.
bottle £27.50
- 16 **Adobe Viognier Reserva Organic**, *Colchagua, Chile* [Vegan](#) | [Vegetarian](#). 13.5% (2)
Owners choice wine
Grapes: Viognier
Round, Peach, Nectarine, Jasmine, White Pepper.
bottle £27.50
- 17 **Famille Lieubeau, Muscadet Serve et Maine `Clos de la Placelière`**, *Loire, France* [Vegan](#) | [Vegetarian](#). 12.5% (1)
Grapes: Melon de Bourgogne
Delicate, Lemon, Orange Peel, Pear, Spice.
bottle £30.00



WHITE WINE BY THE BOTTLE

- 18 **Gavi CA` Bianca DOCG**, *Piedmont, Italy. 12% (2)*
Grapes: Cortese
Dry, Elegant, Apple, White Flower, Honey.
bottle £32.00
- 19 **Pinot Grigio Valparadiso Fattori**, *Veneto, Italy. 12% (2)*
Grapes: Pinot Grigio
Smooth, Pear, Pineapple, Lemon, Camomile.
bottle £32.00
- 20 **Piruetta Albarino, Bodegas Gallegas**, *Rias Baixas, Spain. 12.5% (1)*
This is Classic Albariño, citrus and floral aromas, with a touch of stone fruit. On the palate it displays a mouth-filling fruity character perfectly balanced with the vibrant zingy acidity.
bottle £33.50 (coravin collection)
- 21 **Marani Bianco Veronese, Sartori**, *Veneto, Italy Vegan | Vegetarian. 12.5% (2)*
Grapes: Garganega Rich, Elegant, Ripe Peach, Honey, Mineral.
bottle £35.00
- 22 **Vouvray 'Les Bousquets' Sauvion**, *Loire, France. 11.5% (3)*
Grapes: Chenin Blanc Classic, Sweet Fruits, Apple, Quince, Candied.
bottle £35.00
- 23 **Chablis Domaine Seguinot-Bordet**, *Burgundy, France Vegan | Vegetarian. 12.5% (2)*
Grapes: Chardonnay Classic, Smooth, Apple, Pear, Mineral.
bottle £40.00 (coravin collection)
- 24 **Sancerre Clement & Florian Berthier**, *Loire, France Vegan | Vegetarian. 13.5% (1)*
Grapes: Sauvignon Blanc Fresh, Elegant, Grapefruit, Lemon, White Flowers, Flint.
bottle £45.00 (coravin collection)
- 25 **Waterkloof Chenin Blanc Stellenbosch**, *South Africa Vegan | Vegetarian. 14% (1)*
Grapes: Chenin Blanc Complex, Sophisticated, White Peach, Apple, Fennel.
bottle £50.00
- 26 **Pierre Bourée Puligny-Montrachet** *Burgundy, France Vegan | Vegetarian. 13% (2)*
Grapes: Chardonnay Smooth, Buttery, Baked Apple, Hazelnut, Vanilla.
bottle £80.00

WINE TRIVIA

- A "cork tease" is someone who always talks about opening a bottle of wine, but never does!
- Early Roman women were not allowed to drink wine. Any husband who found his wife consuming alcohol was free to kill her. Divorce on these grounds was last recorded in Rome in 194 B.C.
- Did you know that there are people who are afraid of wine? They are called Oenophobics.
 - There really is a proper way to hold your wine glass! Always hold a glass by its stem. This will avoid your body heat raising the temperature of your wine, and eliminating the possibility of ruining that lovely liquid!



RED WINE BY THE GLASS & BOTTLE

- 27 **Mr Goose Shiraz**, *South East, Australia* *Vegan | Vegetarian. 14% (D)*
Grape: Shiraz
Complex, Concentrated, Plum, Black Cherry, Vanilla
bottle £24.00 | 125ml £4.40 | 175ml £6.15 | 250ml £8.75
- 28 **Caracara Reserve Merlot**, *Central Valley, Chile* *Vegan | Vegetarian. 13% (C)*
Grapes: Merlot
Bright, Red Cherry, Plum, Spice, Damson
bottle £24.00 | 125ml £4.40 | 175ml £6.15 | 250ml £8.75
- 29 **Rioja Vega Jovan**, *Rioja, Spain* *Vegan | Vegetarian. 13.5% (C)*
Grapes: Tempranillo (Cencibel)
Ripe, Round, Red Fruits, Cherry, Violet, Spice
bottle £26.00 | 125ml £4.50 | 175ml £6.25 | 250ml £8.95
- 30 **Next Station Douro DOC**, *Douro, Portugal. 14% (D)*
Grapes: Tinta Roriz, Touriga Nacional
Soft, Juicy, Wild Fruits, Bramble, Spice, Pepper
bottle £26.00 | 125ml £4.50 | 175ml £6.25 | 250ml £8.95
- 31 **Caoba Malbec**, *Mendoza, Argentina* *Vegan | Vegetarian. 13.5% (D)*
Grapes: Malbec
Elegant, Rounded, Bramble, Raspberry, Kirsch, Spice
bottle £26.00 | 125ml £4.50 | 175ml £6.25 | 250ml £8.95
- 32 **L'Artisan Pinot Noir**, *South of France, France. 13.5% (B)*
Grapes: Pinot Noir
Supple, Earthy, Red Cherry, Redcurrant, Raisin, White Pepper
bottle £30.00 | 125ml £5.25 | 175ml £7.35 | 250ml £10.50

Style Guide: (A) Light - (E) Full bodied

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RED WINE BY THE BOTTLE

- 33 **Les Ambassadeurs Cabernet Sauvignon**, *Vin de France, France* *Vegetarian. 13% (C)*
Grape: Cabernet Sauvignon
Silky, bright, Black fruits, Spice, Green Pepper
bottle £24.00
- 34 **Primitivo di Manduria Borgo del Mandorlo**, *Puglia, Italy. 14.5% (E)*
Owners choice wine
Grapes: Primitivo (Zinfandel)
Exuberant, Ripe, Cherry, Plum, Pepper, Chocolate
bottle £34.00
- 35 **Escorihuela Gascon, Familia Malbec**, *Mendoza, Argentina* *Vegan | Vegetarian. 14% (D)*
Grapes: Malbec
Powerful, Vibrant, Plums, Blueberries, Vanilla, Pepper
bottle £32.00



RED WINE BY THE BOTTLE CONTINUED

- 36 **Côtes du Rhône `Muses` Berthet-Rayne**, *Rhone, France* *Vegan | Vegetarian*. 14.5% (C)
Grapes: Grenache, Carignan, Mourvèdre
Complex, Silky, Raspberry, Red Plum, Nutmeg, White Pepper
bottle £29.00
- 37 **Fleurie La Riene de l`Arenite Madone**, *Beaujolais, France* *Vegan | Vegetarian*. 13.5% (C)
Grapes: Gamay
Elegant, Floral, Cherry, Rose, Bell Pepper
bottle £40.00 (coravin collection)
- 38 **Smokin` Barrels `Wild Bill` Shiraz**, *Barossa Valley, Australia*. 14.5% (E)
Grapes: Shiraz
Captivating, Complex, Dark Fruits, Violets, Green Pepper, Spice
bottle £40.00 (coravin collection)
- 39 **El Meson Rioja Reserva**, *Rioja, Spain*. 13.5% (D)
Grapes: Tempranillo
Classic, Refined, Black Plum, Blackcurrant, Cedar, Vanilla
bottle £45.00 (coravin collection)
- 40 **Amarone delle Valpolicella DOCG, Terre di Castelnuovo**, *Veneto, Italy*. 15% (E)
Owners choice wine
Grapes: Corvina Veronese
Full-Bodied, Rich, Sour Cherry, Chocolate, Coffee
bottle £59.00
- 41 **La Dame de Baladoz, St Emilion Grand Cru**, *Bordeaux, France*. 13.5% (C)
Grapes: Merlot, Cabernet Franc Dominant,
Enticing, Damson, Redcurrant, Oak
bottle £54.00
- 42 **Three Crows Syrah**, *Hawkes Bay, New Zealand*. 13% (E)
Grapes: Syrah (Shiraz)
Sublime, Earthy, Red fruit, Black Cherry, Pepper, Leather
bottle £65.00
- 43 **Nuits St George Bouchard 2016**, *Burgundy, France*, 13% (B)
Grapes: Pinot Noir
Intense, Velvety, Red Berry, Plum, Vanilla, Savoury Spice
bottle £70.00

TRUE OR FALSE? ANSWERS

1. Red grapes can make white wine?
2. Wines get darker as they age?
3. Poor soil tends to produce better wine than fertile soil?
4. The largest cork tree in the world is in France?
5. The French invented sparkling wine?
6. The wines with fewer calories are dry?
7. Cork has been used to seal wine containers since Roman times?

1. True
2. False (whites get darker & reds lose colour)
3. True
4. False (the largest cork tree in the world (the Whistler) is in Portugal. It averages over one tonne of raw cork per harvest every nine years. That's enough to cork 100,000 bottles).
5. False (the English produced the first sparkling wines).
6. True
7. False (The Roman's used olive oil)



ROSÉ WINE BY THE GLASS & BOTTLE

- 44 **Pinot Grigio Blush Delle Venezie DOC, Terre di Castelnuovo** *Veneto, Italy. 12% (2)*
Grapes: Chardonnay Smooth, Buttery, Baked Apple, Hazelnut, Vanilla.
bottle £24.00 | 125ml £4.40 | 175ml £6.15 | 250ml £8.75
- 45 **Buffalo Ridge Zinfandel Rosé** *California, USA Vegetarian. 10.5% (3)*
Grapes: Zinfandel Easy, Medium-Sweet, Red Fruits, Candied Orange
bottle £24.00 | 125ml £4.40 | 175ml £6.15 | 250ml £8.75
- 46 **Chateau Routas Rosé, Coteaux Varois en Provence** *Provence, France. 13% (1)*
Grapes: Cinsault, Grenache, Syrah, Cabernet Sauvignon Crisp,
Dry, Peach, Watermelon, Berries, Blossom
bottle £28.00 | 125ml £5.00 | 175ml £6.95 | 250ml £9.95
- 47 **#Lou by Peyrassol Rosé, Côtes de Provence** *Provence, France Vegan | Vegetarian. 12.5% (1)*
Owners choice wine
Grapes: Cinsault, Grenache, Syrah
Intense, Rounded, White Peach, Fresh Strawberry, Cut Grass, Flinty
bottle £35.00
- 48 **Folc English Rosé Kent, England** *Vegan | Vegetarian. 11% (2)*
Grapes: Pinot Noir, Pinot Meunier, Chardonnay, Pinot Gris, Bacchus, Rondo,
Kerner Textured, Vibrant, Raspberry, Elderflower, Grapefruit,
bottle £45.00 | 175ml £11.50 (coravin collection)

Style Guide: (1) Dry - (5) Sweet

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DESSERT WINE

- 49 **Muscat de Beaumes-de-Venise Cave des Vignerons, Rhone, France** *Vegan | Vegetarian. 14% (4)*
Grapes: Muscat/Moscato
Luscious, Honeysuckle, Mandarin, Lemon, Orange Peel
half bottle £25.00 | 50ml glass £3.35 | 100ml glass £6.70
- 50 **Berton Reserve Botrytis Semillon, Riverina, Australia** *Vegetarian. 11% (4)*
Grapes: Semillon
Rich, Intense, Honey, Marmalade, Apricot, Blossom
half bottle £25.00 | 50ml glass £3.35 | 100ml glass £6.70
- 51 **Elysium Black Muscat Andrew Quady, California, USA. 15% (5)**
Grapes: Black Muscat
Intense, Sweet, Velvety, Cherry, Strawberry
half bottle £25.00 | 50ml glass £3.35 | 100ml glass £6.70
- 52 **Hidalgo Pedro Ximénez Triana, Jerez-Manzanilla, Spain** *Organic. 12% (5)*
Grapes: 100% Pedro Ximénez
Toffee, Caramel, Cinnamon, Dried Fruit
50cl bottle £30.00 | 50ml glass £3.75 | 100ml glass £7.50