



VALENTINE'S EVENING MENU

3 Courses £39 Per Person | Served from 6pm | Booking info overleaf

STARTERS

Minestrone Soup

VE GF

Salt & Chilli Prawns

Chop salad, sweet chilli dressing GF

Duck & Pineapple Won Tons

Spiced duck broth, spring onion, chilli DF

Spiced Cauliflower Samosas

Spinach, mango & chilli salsa VE

SHARING BOARDS

Seafood Sharer

Smoked salmon, monkfish scampi, haddock goujons, breaded whitebait, prawn Marie Rose, marinated anchovies, Salcombe smoked mackerel, crevettes, tartare sauce, lemon, bread of the day, Netherend Farm butter
(£7 supplement per person)

Charcuterie Sharer

Prosciutto crudo, spinata romana, salami milano, olives, cornichons, Quicke's mature Cheddar, Devon blue cheese, red onion marmalade, semi dried tomatoes, cold pressed rapeseed oil & balsamic dip, bread of the day, Netherend Farm butter GF*
(£5 supplement per person)

Camembert Sharer

Whole baked Camembert, red onion marmalade, cornichons, bread of the day, Netherend Farm butter V GF*

MAINS

Chicken Parma

Baked potato & oregano wedges, rocket & tomato salad

Roast Cornish Pork Loin

Fondant potato, roasted root vegetables, cider sauce

Grilled Sutton Harbour Lemon Sole

Crushed new potatoes, tender stem broccoli, brown shrimp & caper butter GF

Teriyaki Dragonfly Tofu

Steamed rice, pickles, toasted peanuts VE

7oz Beef Burger

Toasted bagel, Monterey Jack cheese, potato rosti, pickled onion rings, red onion marmalade, OV butterscotch & Parmesan chips

Fish & Chips

10-12oz beer battered Plymouth market fish, chips, minted peas, tartare sauce DF

SHARING MAINS

Château Briande (Medium Rare)

Slow roast tomatoes, herb crusted Dawlish king oyster mushrooms, peppercorn sauce, chips
(by pre order only with £10 supplement per person)

Monkfish Ambul Thiyal

(Cooked on the bone, served off the bone)
Hot & sour curry, sautéed peppers, spicy spuds GF DF (by pre order only)

V Vegetarian, VE Vegan, V* Vegetarian with some modifications, VE* Vegan with some modifications.
GF Gluten friendly, GF* Gluten friendly with some modifications
DF Dairy free DF* Dairy free with some modifications.

Please notify your server of any specific allergen requirements before placing your order.

DESSERTS

Honey Parfait

Lemon curd, candied lemon, hazelnuts GF

Vanilla Cheesecake

Raspberry sorbet, berry compote VE

Banoffee Pie

Toffee fudge ice cream, chocolate soil

Sticky Toffee Pudding

Butterscotch sauce, Cornish clotted cream V

HOW TO BOOK

Please call us on 01752 393777

We ask for a £15 per person deposit to secure the table booking. Please note window tables cannot be guaranteed

All items on the menu are subject to availability.

A pre-order is not required except for people wishing to enjoy the Château Briande or the Monkfish Ambul Thiyal but if there is something specific you would like, please feel free to order in advance to avoid disappointment.

This is the only menu available on the evening of 14th February. Our normal menu is not available on this evening.



OCEAN VIEW
BAR & DINING
at the Dome

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