

SMALL PLATES

DUCK SALAD

Duck Confit, Gold River farm leaves, orange segments, pomegranate,
pickled vegetables, sesame dressing (6,9,11,12) 12.50

HOUSE BBQ BEEF BRISKET TACO

Jalapeno mayo, house pickles, crispy onions (1,3,10) 12.50

GAMBAS*

Chorizo, tomato and Portuguese hot sauce, signature sourdough (1,2,7) 14.50

IRISH HEIRLOOM BRUSCHETTA*

Irish heirloom tomato, basil, Grana Padano,
EVOO, signature sourdough (1,7) 9.50

GARLIC BREAD*

Garlic butter, Grana Padano, signature sourdough

Add fior di latte +2 (1,7) 7.50

IRISH CHICKEN WINGS

Mozambique hot sauce or House BBQ,
Parmesan mayo (9,10,11,12) sml 11 lrg 16

BIG PLATES

PAN ROASTED IRISH CHICKEN

Oyster mushroom, creamy mash potato, chicken gravy (7,12) 22.50

TRIBE CARBONARA LINGUINE*

Smoked pancetta, Parmesan, white wine cream (1,3,7,12) 15

Add Chicken 3 - Add Prawns 5 (2)

FISH & CHIPS

Tempura haddock, crushed minted peas,
tartare sauce, crispy capers and fries (1,3,4,12) 19.50

'THE SMOKIN BUTCHER' BEEF BURGER*

American cheese, caramelised red onion, pickles, burger sauce,
potato bun, fries (1,3,7) 19 Add house cured bacon +2

8oz FILLET STEAK*

Tempura onion rings, beef dripping chips,
peppercorn sauce (1,7,9,12) 38.50

Add Surf & Turf +6

CAULIFLOWER STEAK

Romesco sauce, Chimichurri plus side of choice (7,8,12,16) 16.50

TRIBE

SIGNATURE SOURDOUGH PIZZA

Our Pizza Dough is made using 48 Hour fermented sourdough Levain,
enriching the flavour profile and promoting easier digestion
(All our pizzas are available Gluten Free)

MARGHERITA*

San Marzano tomato, Macroom buffalo mozzarella, fior di latte
grana padano, basil, EVOO (1,7) 14.50

PEPPERONI*

San Marzano tomato, fior di latte
pepperoni & hot honey (1,7) 16

TRIBE FEAST*

San Marzano tomato, smoked scamorza, crispy bacon,
chicken, fennel salami, crispy onion, BBQ sauce (1,7,10,12) 18

CIAO BELLA*

San Marzano tomato, provolone, Macroom buffalo mozzarella,
spicy salami, nduja sausage, roast sweet peppers, chilli flakes (1,7) 16

THE G.O.A.T 2.0*

San Marzano tomato, Boyne Valley ban goats cheese,
Fior di Latte, caramelised onions, candied walnut crumb, chilli honey and
rocket (1,7,8) 16

BRISKET*

San Marzano tomato, smoked scamorza cheese, slow cooked Beef
Brisket, pickled red onion, Jalapenos and Hot Mayonnaise
(1,3,7,10,12) 16.50

A LITTLE EXTRA...

Rocket, Roquito peppers, roast Pineapple, Mushrooms,
crispy Onion, Parmesan, Jalapeño +1.50

Pepperoni, Chicken, spicy Salami, honey baked ham, Bacon,
Nduja, fennel Salami, Buffalo Mozzarella, vegan Mozzarella, Goats cheese +2.50
Gluten free base +4

DIPS

Roast garlic mayo (3,7) +2, Parmesan mayo (3,7) +2,
House BBQ (4,12) +2, pesto (7,8) €3, chilli honey +3

SIDE PLATES

- Reynolds Farm hand cut fries* 5
Cauliflower Cheese with Thyme and Parmesan Crust (1,7) 6.50
Sweet potato fries 5
Tempura onion rings, sriracha sauce (1,3) 5
Creamed Potato (7) 5.50
Winter Vegetables (please ask your server)

SWEET PLATES

WARM APPLE PIE

- Soft Serve Vanilla Ice Cream (1,7) 9

CHOCOLATE FONDANT

- Bourbon Vanilla Ice Cream (1,3,7) 9

COOKIE SKILLET

Chocolate chip cookie, marshmallow, caramel sauce,
vanilla ice cream (1,3,7) 9 ~ Requires additional prep time

SCÚP GELATO

- Pistachio (3,7,9) Chocolate (3,7) Soft serve vanilla (3,7) 6.50

SORBET

Strawberry | Rhubarb 2 p/scoop

All of our dishes are carefully crafted & cooked fresh to order.
Please note that preparation times may be longer during peak service
times.

We're human, we make mistakes, please let us know and we will work
on a solution!

***All dishes marked with * can be made gluten free,
please ask your server**

ALLERGEN KEY

1. Cereals containing gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Dairy 8. Nuts
9. Celery 10. Mustard 11. Sesame 12. Sulphur dioxide and Sulphites 13. Lupin 14. Molluscs

Please note our kitchen is not an allergen free environment

WINE MENU

WHITE

MARQUIS DE GOULAINÉ

France, Sauvignon Blanc €8.50 | €32

Fresh, round, well balanced with final expression of exotic fruits

~ Perfectly paired with our handmade gnocchi

GREEN & SOCIAL

Spain, Verdejo, Organic 8.50 | 32

Fantastic aromas of tropical fruits, apple, pear & herb. Juicy & refreshing palate

~ Perfectly paired with The Goat 2.0

NUA MAI

Marlborough, Sauvignon Blanc 10 | 38

Gooseberry, mango, passionfruit flavours with a crisp finish

~ Perfectly paired with our pan roast Irish chicken

BOSCHENDAL

South Africa, Chenin Blanc 39

Full bodied poised with peach & citrus fruits backed with notes of cashew praline

~ Perfectly paired with our Dundrum crab toast

BUBBLES

MONTEGRANDE PROSECCO

Italy 9 | 32

Intense nose of peach, pear & apple-like scent.

Refreshing character and persistent bubbles.

CREMENT DE LOIRE

France 45

Aromas of lemon, tangerine and exotic fruits.

The palate is well structured.



WINE MENU

RED

ZIOBAFFA ROSSO

Italy, Sangiovese, Organic 8.50 | 32

Elegant & fruity, warm & balanced. With hints of liquorice, spice & red fruits
~ Perfectly paired with our beef brisket taco & TRIBE Feast pizza

EL BOS

Spain, Tempranillo 9 | 37

Warm, deep, serious, velvety. Wild blackberries with smoky toasted notes
~ Perfectly paired with our beef fillet

TOMMASI GRATICCIO

Italy, Corvino Merlot 10.50 | 40

Medium body but very intense, spicy, smooth & full of flavours
~ Perfectly paired with our duck liver parfait

MENAGE A TROIS

California, Cabernet Sauvignon 11 | 42

Elegant structure, blackberries, vanilla spice with smooth lingering finish
~ Perfectly paired with 'The Smokin Butcher' Beef Burger

MARQUES DE CACERES

Spain, Excellens Reserva Rioja 48

A wine with character. Red berries with hint of soft spice

ROSE

EXHIB' CAP D'AGDE ROSE

France 9 | 34

Beautiful pale pink colour. Intense, fresh and beautiful notes of grapefruit, fresh peach and zest. Fresh with a good balance.



OCTOBER SPECIALS

SOUP OF THE DAY	6.50
With our homemade sourdough bread	
FISH	34
Sea Trout with Honey and Sesame Glaze, Chargrilled Pak Choi plus any side of choice (4,7,11)	
MEAT	39
12oz SIRLOIN with GarryHinch Mushrooms, Lindi Peppercorn Sauce plus any side of choice (7)	
PIZZA	17
Alfredo Sauce, Scamorza & Mozzarella, Shredded Chicken, Ham, Peppers, Spinach (1,7)	
SIDE	6.50
Cabbage and Chorizo (7)	

OUR SUPPORTERS

Reynolds Farm
Keeling's
Hugh Maguire Butchers
Kish Fish
Italicatessen
Coffee Perfection
Connaty Catering
Dromena Foods
Henderson's
Boyne Valley Cheese
Ballymakenny Farm
Dunany Organic Flour
La Rouse Foods
Scúp Gelato
Jumping Church Brewery
Cassidy Wines
Diageo
Heineken

SWEET PLATES

WARM APPLE PIE

Soft Serve Vanilla Ice Cream (1,7) 9

COOKIE SKILLET

Chocolate chip cookie, marshmallow, caramel sauce,
vanilla ice cream (1,3,7) 9 ~Please allow additional preparation time

CHOCOLATE FONDANT

Bourbon Vanilla Ice Cream (1,7) 9

SCÚP GELATO

Pistachio (3,7,9) Chocolate (3,7) Soft serve vanilla (3,7) 6.50

SORBET

Strawberry | Rhubarb 2 p/scoop

POST DINNER SIPS

IRISH COFFEE 9

Irish whiskey, hot coffee, sugar, cream

BAILEYS COFFEE 9

Baileys, hot coffee, cream, chocolate dust

CALYPSO 9

Tia Maria, rum, hot coffee, cream

BAILEYS HOT CHOCOLATE 9

PORT 6.50

SPECIALITY TEA & COFFEE SELECTION AVAILABLE

Plant based milks available

*Can be made with decaf coffee

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6. Soybeans
7. Dairy
8. Nuts
9. Celery
10. Mustard
11. Sesame
12. Sulphur dioxide and Sulphites
13. Lupin
14. Molluscs

3 COURSE SET MENU 35

SMALL PLATES

SOUP OF THE DAY*

Served with our homemade Sourdough bread

DUCK SALAD

Duck Confit, Gold River farm leaves, orange segments, pomegranate, pickled vegetables, sesame dressing (6,9,11,12)

HOUSE BBQ BEEF BRISKET TACO

Jalapeno mayo, house pickles, crispy onions (1,3,10)

IRISH HEIRLOOM BRUSCHETTA*

Irish heirloom tomato, basil, grana padano, EVOO, signature sourdough (1,2,7)

IRISH CHICKEN WINGS

Mozambique hot sauce or House BBQ, Parmesan mayo (9,10,11,12)

BIG PLATES

PAN ROASTED IRISH CHICKEN

Oyster mushroom, pomme purée, chicken gravy (7,12)

TRIBE CARBONARA LINGUINE*

TRIBE Style Carbonara Linguine, smoked pancetta, Parmesan, black pepper, white wine cream (1,3,7,12)

Add Chicken +2.50 - Add Prawns +4 (2)

FISH & CHIPS

Tempura haddock, crushed minted peas, tartare sauce, fries (1,3,4,12)

'THE SMOKIN BUTCHER' BEEF BURGER*

American cheese, caramelised red onion, pickles, burger sauce, potato bun, fries (1,3,7) Add house cured bacon +2

8oz FILLET STEAK*

Tempura onion rings, beef dripping chips, peppercorn sauce (1,7,9,12) +€10 supplement

CAULIFLOWER STEAK

Romesco sauce, Chimichurri plus side of choice (7,8,12,16)

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fior di latte, 12m Parmigiano, basil, EVOO (1,7)

PEPPERONI*

San Marzano Tomato, fior di latte
pepperoni & hot honey (1,7)

TRIBE FEAST*

San Marzano tomato, smoked scamorza, crispy bacon,
chicken, fennel salami, crispy onion, BBQ sauce (1,7,10,12)

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spicy salami, nduja sausage, roast sweet peppers, chilli flakes (1,7)

THE G.O.A.T 2.0*

San Marzano tomato, Boyne Valley ban goats cheese,
Fior di Latte, caramelised onions, candied walnut crumb, chili honey and rocket
(1,7,8)

BRISKET*

San Marzano tomato, smoked scamorza cheese, slow cooked Beef Brisket,
pickled red onion, Jalapenos and Hot Mayonnaise (1,3,7,10,12)

SWEET PLATES

WARM APPLE PIE

Soft Serve Vanilla Ice Cream (1,7)

CHOCOLATE FONDANT

Bourbon Vanilla Ice Cream (1,3,7)

SCÚP GELATO

Pistachio (3,7,9) Chocolate (3,7) Soft serve vanilla (3,7)

EVERY FRIDAY 5-6.30PM / SATURDAY 4-6PM & SUNDAY 1-4PM, ENJOY OUR SET MENU WITH A COMPLIMENTARY GLASS OF WINE, PINT OF BEER OR SOFT DRINK!!