

TRIBE

À LA CARTE

STARTERS

TRIBE Chicken Wings*

BBQ or Hot Sauce, Parmesan Aioli (1,9,10,11,12)

Sm - €12.00
Lr - €17.00

Prawns Pil Pil*

King prawns, fresh garlic, red chillies, EVOO, garlic butter, signature sourdough (1,2,7)

€14.00

Panko Brie

Fig Chutney, Winter Leaves, Sweet Pickled Carrots (1,3,6,7)

€12.50

Chef's Soup of the Day*

Served with our homemade Focaccia (1,7)

€7.00

BBQ Beef Brisket Taco

House Pickles, Crispy Onions, Jalapeno Mayo (1,3,10)

€13.50

Bruschetta *

TRIBE Signature Sourdough, Irish Heritage Tomatoes, Basil, Grana Padano (1,7)

€9.50

Garlic Bread *

TRIBE Signature Sourdough, North Cork butter, Irish garlic
Add Mozzarella cheese +€2 Add Nduja +€2 (1, 7)

€7.00

MAINS

Pan Roasted Chicken*

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

€22.50

8oz Fillet Steak*

Tempura Onion Rings, Beef Dripping Chips, Peppercorn Sauce (1,7,9,12) - Add Surf & Turf +€6

€40.50

Fish & Chips

Tempura Clogherhead Weekly Catch, Crushed Minted Peas, Beef Dripping, Chips, Tartare Sauce, (1,3,4,7,12)

€18.50

12oz Ribeye Steak*

Beef Dripping Chips, chimichurri sauce (1,7,9,12)
Add Surf & Turf +€6

€42.00

TRIBE Carbonara Linguine * €13.50

Smoked Pancetta, Parmesan, Black Pepper, White Wine Cream (1,3,7,12) - Add Chicken +€3 - Add Prawns +€5(2)

Pan Fried Cauliflower Steak

Chimichurri, Romesco Sauce, Side of Your Choice (7,8,12)

€17.00

The Smokin Butcher* Beef Burger €19.00

American Cheese, Caramelised Red Onion, Pickles, Burger Sauce, Amish Bun, Fries (1,3,7) - Add bacon +€2

Seabass

Roasted heirloom tomatoes, garlic butter, baby potatoes, basil oil (1,3,4,7,12)

€32.00

All of our dishes are carefully crafted & cooked fresh to order.
Please note that preparation times may be longer during peak service times.
All dishes marked with * can be made gluten free, please ask your server.

TRIBE

PIZZA MENU

Our pizza crusts are crafted using a 48-hour fermented sourdough Levain, enriching the flavour profile and promoting easier digestion

Margherita*

€14.50

San Marzano Tomato, Macrooom Buffalo Mozzarella, Fior Di Latte, Grana Padano, Basil, EVOO (1,7)

Pepperoni*

€16.00

San Marzano Tomato, Fior Di Latte, Pepperoni, Boyne Valley Hot Honey (1,7)

TRIBE Feast*

€18.00

San Marzano Tomato, Chicken, Crispy Bacon, Fennel Salami, Smoked Scamorza, Crispy Onions, BBQ Sauce (1,7,10,12)

Ciao Bella*

€16.00

San Marzano Tomato, Provolone, Macrooom Buffalo Mozzarella, Spicy Salami, Nduja, Roquito peppers, Chilli Flakes (1,7)

The G.O.A.T 2.0*

€16.00

San Marzano Tomato, Boyne Valley Ban Goats Cheese, Fior Di Latte, Caramelised Onions, Candied Walnut Crumb, Chilli Honey & Rocket (1,7,8)

Brisket*

€16.50

San Marzano Tomato, Smoked Scamorza, Slow Cooked Beef Brisket, Pickled Red Onion, Jalapeños, Jalapeno Mayo (1,3,7,10,12)

RAFFENNEL* PIZZA SPECIAL

€16.00

Fennel sausage, leek apple and fennel pickle, crispy onions, scamorza cheese (1,10,12)

Build your own*

€16.00

Choose up to 4 toppings

*Gluten free base available +€4

A little bit extra...

+€1.50

Rocket, Roquito Peppers, Roast Pineapple, Mushrooms, Crispy Onions, Parmesan, Jalapeño

+€2.50

Pepperoni, Chicken, Spicy Salami, Honey Baked Ham, Bacon, Nduja, Fennel Salami, Buffalo Mozzarella, Vegan Mozzarella, Goats Cheese

SIDES €5

Tempura Onion Rings, Sriracha Dip (1,3)

Creamy Mash Potato (7)

Beef Dripping Chips*

Sweet Potato Fries

Roasted Cauliflower +€1.50
w/ garlic butter & Manchego cheese (7)

SAUCES & DIPS

Red Wine Jus (7,12)

€3

Peppercorn (7,12)

€3

Irish Garlic Butter (7)

€3

Garlic aioli (3)

€2

BBQ (4,12)

€2

Parmesan Mayo (3,7)

€2

Pesto (7,8)

€3

Hot Chilli Honey

€3

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

TRIBE

À LA CARTE

DESSERTS €9

Chocolate Chip Cookie Skillet

Marshmallows, Vanilla Ice Cream (1,3,7)
Please allow additional prep time

Chocolate Brownie

Served with fresh Cream (3,7,8)

Carmelised White Chocolate Mousse

roasted hazelnuts, hazelnut gelato (3,7,8)

Vanilla bean Panna Cotta

blackberry, almond and basil (3,7,8)

Affogato

Soft Serve Vanilla Ice Cream, Hot Espresso (7)

POST DINNER SIPS

Irish Coffee

Irish whiskey, hot coffee, sugar, cream (7)

€8.00

Espresso Martini

Vanilla Vodka, Tia Maria, cold coffee, sugar syrup

€13.00

Baileys Coffee

Baileys, hot coffee, cream, chocolate sprinkle (7)

€8.00

Old Fashioned

Bourbon, sugar, bitters, and a twist of orange zest.
Smooth, balanced, and sophisticated.

€12.00

Calypso Coffee

Tia Maria, Rum, hot coffee, cream (7)

€8.00

Port

A rich and velvety fortified wine with notes of ripe berries
and caramel.

€6.50

Baileys Hot Chocolate

Rich and creamy hot chocolate infused with Baileys Irish
Cream (7)

€8.00

All of our coffee based drinks can be made with decaff coffee

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SET MENU €40

STARTERS

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Bruschetta *

TRIBE Signature Sourdough, Irish Heritage Tomatoes, Basil, Grana Padano (1,7)

Garlic Bread *

TRIBE Signature Sourdough, North Cork butter, Irish garlic
Add Mozzarella cheese +€2 Add Nduja +€2 (1, 7)

Chef's Soup of the Day*

Served with our homemade Focaccia (1,7)

MAINS

Pan Roasted Chicken*

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

Fish & Chips

Tempura Clogherhead Weekly Catch, Crushed Minted Peas, Beef Dripping, Chips, Tartare Sauce, (1,3,4,7,12)

TRIBE Carbonara Linguine *

Smoked Pancetta, Parmesan, Black Pepper, White Wine Cream (1,3,7,12) - Add Chicken +€3 - Add Prawns +€5(2)

8oz Fillet Steak* €10 supplement

Tempura Onion Rings, Beef Dripping Chips, Peppercorn Sauce (1,7,9,12) - Add Surf & Turf +€6

The Smokin Butcher* Beef Burger

American Cheese, Caramelised Red Onion, Pickles, Burger Sauce, Amish Bun, Fries (1,3,7) - Add bacon +€2

Pan Fried Cauliflower Steak

Chimichurri, Romesco Sauce, Side of Your Choice (7,8,12)

DESSERTS

Chocolate Chip Cookie Skillet

Marshmallows, Vanilla Ice Cream (1,3,7)
Please allow additional prep time

Affogato

Soft Serve Vanilla Ice Cream, Hot Espresso (7)

Vanilla bean Panna Cotta

blackberry, almond and basil (3,7,8)

Chocolate Brownie

Served with fresh Cream (3,7,8)

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*Gluten free base available +€4

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BBQ (4,12)

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Parmesan Mayo (3,7)

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Pesto (7,8)

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Hot Chilli Honey

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MAINS €8.50

MARGHERITA PIZZA * (1,7)

PEPPERONI PIZZA * (1,7)

CHICKEN GOUJONS & CHIPS (1,7)

FISH GOUJONS & CHIPS (1,4,12)

CARBONARA LINGUINE* (1,3,7)

TOMATO LINGUINE* (1,3)

WINGS & CHIPS (BBQ OR HOT) * (1,9,10,11,12)

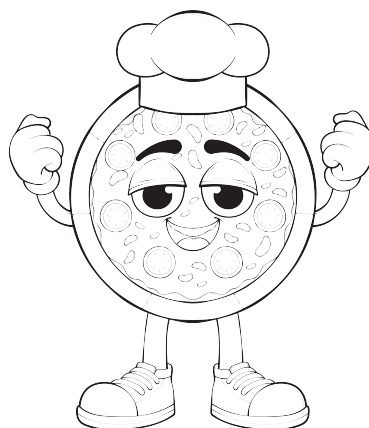
BABY BOWL €4 (7)

SOMETHING SWEET €5

CHOCOLATE FUDGE SUNDAE (3,7,8)

SOFT SERVE VANILLA ICE CREAM (7)

CHOCOLATE BROWNIE (3,7,8)



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WINE MENU

WHITE

MARQUIS DE GOULAINÉ

France, Sauvignon Blanc 8.50 | 34.50
Fresh, round, well balanced with final expression of exotic fruits

GREEN & SOCIAL

Spain, Verdejo, Organic 8.50 | 34.50
Fantastic aromas of tropical fruits, apple, pear & herb. Juicy & refreshing

NUA MAI

Marlborough, Sauvignon Blanc 10 | 44
Gooseberry, mango, passionfruit flavours with a crisp finish

BOSCHENDAL

South Africa, Chenin Blanc 46
Full bodied poised with peach & citrus fruits backed with notes of cashew

ZIOBAFFA PINOT GRIGIO

Italy, Pinot Grigio 8 | 32
Aromas of red apples and pears. This unoaked, fresh white is clean and crisp on the palate with delicate fruit flavours.

RED

ZIOBAFFA ROSSA

Italy, Sangiovese, Organic 8.50 | 34.50
Elegant & fruity, warm & balanced. With hints of liquorice, spice & red fruits

EL BOS

Spain, Tempranillo 9.50 | 39
Warm, deep, serious, velvety. Wild blackberries with smoky toasted notes

TOMMASI GRATICCIO

Italy, Corvino Merlot 11 | 46
Medium body but very intense, spicy, smooth & full of flavours

MENAGEA TROIS

California, Cabernet Sauv 11.50 | 48
Elegant structure, blackberries, vanilla spice with smooth lingering finish

MARQUES DE CACERES

Spain, Excellens Reserva Rioja 66
A wine with character. Red berries with hint of soft spice

BUBBLES

MONTE GRANDE PROSECCO

Italy 9 | 34
Intense nose of peach, pear, banana and apple-like scent, a blend of citrus and floral sensations and a hint of acacia and wisteria. Mellow and full-bodied, yet dry thanks to its refreshing character and persistent bubbles.

CREMENT DE LOIRE

France 65
Aromas of lemon, tangerine and exotic fruits. The palate is well structured with persistent effervescence and a touch of lemon and berry fruits.

ROSÉ

EXHIB' CAP D'AGDE ROSE

France 9 | 38
Beautiful pale pink colour. Intense, fresh and beautiful notes of grapefruit, fresh peach and zest. Fresh with a good balance.

