

TRIBE

SMALL PLATES

DUCK SALAD

Duck Confit, Gold River farm leaves, orange segments, pomegranate,
pickled 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) 13.50

IRISH HEIRLOOM BRUSCHETTA*

Irish heirloom tomato, basil, grana padano ,
EVOO, signature sourdough (1,7) 9.50

GARLIC BREAD*

Garlic butter, grana padano, signature sourdough 7.50

Add fior di latte +€2 (1,7)

IRISH CHICKEN WINGS

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

DUCK SPRING ROLLS

Hoisin sauce (1,3,11,12) 12

HALLOUMI TACO

Pineapple and Mango Salsa, baby gem and Coriander (1,7,12) 11

BIG PLATES

Please check out our specials board for this evenings big plate specials

*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



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 can be made 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, hot honey, 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 Potatoes (7) 5.50
Winter Vegetables (please ask your server)

SWEET PLATES

CHOCOLATE FONDANT

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

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 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!

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WINE MENU

WHITE

MARQUIS DE GOULAINÉ

France, Sauvignon Blanc 8.50 | 32

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

GREEN & SOCIAL

Spain, Verdejo, Organic 8.50 | 32

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

NUA MAI

Marlborough, Sauvignon Blanc 10 | 38

Gooseberry, mango, passionfruit flavours with a crisp finish

BOSCHENDAL

South Africa, Chenin Blanc 39

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



RED

ZIOBAFFA ROSSO

Italy, Sangiovese, Organic 8.50 | 32

Elegant & fruity, warm & balanced. With hints of liquorice, spice & red fruits

EL BOS

Spain, Tempranillo 9 | 37

Warm, deep, serious, velvety. Wild blackberries with smoky toasted notes

TOMMASI GRATICCIO

Italy, Corvino Merlot 10.50 | 40

Medium body but very intense, spicy, smooth & full of flavours

MENAGE A TROIS

California, Cabernet Sauvignon 11 | 42

Elegant structure, blackberries, vanilla spice with smooth lingering finish

MARQUES DE CACERES

Spain, Excellens Reserva Rioja 48

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



WINE MENU

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.

BUBBLES

MONTEGRANDE PROSECCO

Italy 9 | 32

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 45

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



OCTOBER SPECIALS

SOUP OF THE DAY	6.50
With our homemade sourdough bread	
FISH	34
Seat 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