

START HERE

WINTER CHOWDER

16.00

SMOKED HADDOCK, CLAMS, FENNEL,
POTATO CREAM, DILL & GARLIC BREAD
(1A,7,12)*

CHILI & GARLIC PRAWNS

14.50

W/ GRILLED SOURDOUGH
(1A,7,12)*

SPICY BBQ WINGS

12.00 SMALL | 17.00 LARGE

W/ PARMESAN AIOLI

(1A,4,9,10,11,12)*

CAULIFLOWER WINGS

10.50

W/ SWEET-SAVOURY HOUSE SAUCE &
SPICY CITRUS MAYO

(3,4,6,11,12)*

GARLIC FOCACCIA BREAD

W/ PARMESAN

8.00

(1A,7)*

MAGIC MUSHROOM

9.00

RICOTTA, GARLIC BUTTER W/ GARLIC
MAYO

(1A,3,7)

CHERRY TOMATO BRUSCHETTA

9.00

SUN-DRIED TOMATO, RICOTTA, OREGANO,
BALSAMIC VINEGAR, PARSLEY OIL

(1A,7)*

SMOKY BEEF BRISKET TACOS

13.50

PICKLED ONION, CRISPY ONIONS &
JALAPENO MAYO

(1,3,4,7,10)

TRIBE CAESAR SALAD

10.50

PANCETTA, COS LETTUCE, CROUTONS,
PARMESAN

(1,3,4,7,10,12)*

W/ CHICKEN + 2.50

W/ PRAWNS + 3.50

(2)*

ZUCCHINI FRIES

8.00

W/ SOUR CREAM & CHIVE DIP

(1,7)

BAKED CAMEMBERT / GREAT FOR SHARING

20.00

CANDIED BEETS, ROSEMARY, SOURDOUGH
CRISP BREAD

PLEASE ALLOW ADDITIONAL PREP TIME

(1A,7)*

* can be made gluten free

PIZZA

WE USE A 48 HR FERMENTED SOURDOUGH LEVAIN & LOCAL GRAINS FROM DUNANY MILL FOR A DEEPLY FLAVOURFUL CRUST

3 CHEESE MARGHERITA

15.00

FIOR DI LATTE, MACROOM BUFFALO
MOZZARELLA, PARMESAN, ROMA
TOMATOES, BASIL
(1A,3,7)*

HOT PEPPERONI

17.00

WOODED PIG PEPPERONI, FIOR DI LATTE,
ROMA TOMATOES & TRIBE HOT HONEY
(1A,3,7)*

TRIBE FEAST

17.00

BBQ CHICKEN, ROASTED SAUSAGE MEAT,
BACON, SCAMORZA, ROMA TOMATOES,
CRISPY ONION, BBQ DRIZZLE
(1A,3,7,10)

CIAO BELLA

17.00

PROVOLONE, MACROOM BUFFALO
MOZZARELLA, WOODED PIG CHORIZO &
NDUJA, ROQUITO SWEET PEPPERS, ROMA
TOMATOES, CHILI FLAKES
(1A,7)*

THE BAN

18.00

BOYNE VALLEY BAN GOAT CHEESE, FIOR DI
LATTE, LEEK, POTATO, SPINACH,
MASCARPONE, RED ONION
(1A,7)*

BRISKET

18.00

BEEF BRISKET, SMOKED SCAMORZA, ROMA
TOMATOES, PICKLED RED ONION &
JALAPENO, JALAPENO MAYO
(1A,3,7,10)

“HEN OF THE WOODS”

18.00

SMOKED CHICKEN, PARIS BROWN
MUSHROOMS, SCAMORZA, MASCARPONE
CHEESE, CONFIT GARLIC
(1A,7)*

GARLIC PIZZA W/ MOZZARELLA

11.00

CONFIT GARLIC, GARLIC BUTTER,
PARMESAN
(1A,7)*

& A LITTLE EXTRA

SPINACH, MUSHROOM, PICKLED
JALAPEÑOS, RED ONION, ROAST
PINEAPPLE

2.00

& A LITTLE MORE

BEEF BRISKET, BBQ CHICKEN,
PEPPERONI, NDUJA, BUFFALO
MOZZARELLA, ANCHOVIES, SAUSAGE
MEAT

3.00

GLUTEN FREE BASE

4.00

* can be made gluten free

MAIN

GRILLED CHICKEN

25.00

W/ RADICCHIO, ENDIVE, GUANCIALE,
HONEY & PARMESAN WITH SIDE OF
CHOICE
(7,12)

FISH & CHIPS

19.50

CATCH OF THE DAY W/ CRUSHED PEAS,
HOME FRIES, TARTARE SAUCE
(1,3,4,7,12)

LINGUINE CARBONARA

15.00

CREAMY, PEPPERY, WHITE WINE SAUCE
W/ PANCETTA & PARMESAN
(1,3,7,12)*
W/ CHICKEN + 3.50
W/ PRAWNS + 5.50
(2)

TRIBE IRISH BEEF BURGER & SKINNY FRIES

19.50

W/ AMERICAN CHEESE, CARAMELISED RED
ONION, TANGY PICKLES & BURGER SAUCE
ON A SOFT AMISH BUN
W /BACON + 2.00
(1,3,7)*

8 OZ IRISH FILLET STEAK

42.00

CALLAGHAN'S FINEST FILLET W/ ONION
RINGS, HOME FRIES & PEPPER SAUCE
(1,7,9,12)*
W/ GARLIC PRAWNS + 6.00(2)

10 OZ IRISH SIRLOIN STEAK

40.00

SALSA VERDE & HOME FRIES
(1,7,9,12)*
W/ GARLIC PRAWNS + 6.00
(2)

SAVOY CABBAGE STUFFED W/ CHESTNUT & SPELT BERRY

18.00

ROAST PEPPER SAUCE W/ ROQUITO
PEPPER
(1,8,10)

AUBERGINE PARMIGIANA PASTA

18.00

MASCARPONE, PARMESAN & BASIL
(1,3,7) *
W/ CHICKEN + 3.50
W/ PRAWNS + 5.50
(2)

SIDES

5.00

ONION RINGS W/ SRIRACHA MAYO (1,3),
CREAMY MASH (7), HOME FRIES, SKINNY
FRIES, SWEET POTATO FRIES, MARKET
VEGETABLE (7)

8.00

ZUCCHINI FRIES W/ SOUR CREAM & CHIVE
DIP (1,7)
GARLIC FOCACCIA BREAD (1,7)*

SAUCES

3.00

RED WINE JUS (7,12) PEPPER SAUCE
(7,9,12) GARLIC BUTTER (7)

DIPS

2.00

GARLIC AIOLI (3) JALAPEÑO MAYO (3) BBQ
(4,10,11,12) PARMESAN MAYO (3,7) HOT
HONEY

* can be made gluten free

DESSERTS

HOT CHOCOLATE CHIP COOKIE
SKILLET

10.00

W/ VANILLA SOFT SERVE,
MARSHMALLOW & CARAMEL

(1A,3,7)

PLEASE ALLOW ADDITIONAL PREP TIME

CHRISTMAS PUDDING SEMI-
FREDDO

9.00

W/ A BOOZY ZABAGLIONE

(1A,3,7,8)

BASQUE CHEESECAKE

9.00

W/ PUMPKIN CREAM, HONEY BUTTER
CRUNCH

(1A, 3, 7)*

TRIBE TIRAMISU

9.00

(1,3,7)

CHOCOLATE BROWNIE

9.00

W/ MAPLE PECAN ICE CREAM

(3,7,8)

AFFOGATO

9.00

VANILLA SOFT SERVE & ESPRESSO
POUR OVER

W/ VENETIAN LEMON COOKIES

(1A,3,7)

AFTER DINNER DRINKS

IRISH COFFEE

8.00

ESPRESSO MARTINI

13.00

BAILEYS COFFEE

8.00

OLD FASHIONED W/BOURBON,
SUGAR SYRUP, BITTERS & ORANGE
ZEST TWIST

12.00

CALYPSO COFFEE W/TIA MARIA &
RUM

8.00

BAILEYS HOT CHOCOLATE

8.00

NOTE : DECAFFEINATED AVAILABLE IF
REQUIRED

ALLERGENS

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 SULFITES 13. LUPIN 14. MOLLUSCS



* can be made gluten free