

## SMALL PLATES

### DUCK LIVER PARFAIT\*

Sweet onion confiture, charred brioche (1,7,12) €10.50

### HOUSE BBQ BEEF BRISKET TACO

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

### DUNDRUM CRAB MAYONNAISE

Summer cabbage, 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, pomme purée, 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, 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

### HANDMADE GNOCCHI

Peas, mint, basil, Parmesan (1,3,7) €17 Add smoked pancetta + €2

# 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, 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, c €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

TRIBE leaves, AJ's dressing\* (10) €4

Sweet potato fries €5

Tempura onion rings, sriracha sauce (1,3) €5

Pomme purée €5.50

Seasonal vegetables €5

## SWEET PLATES

### DOUGHNUTS

Ryan's farm rhubarb jam, crème fraîche or  
caramel & chocolate sauce (1,3,7) €9

CLARKE'S STRAWBERRIES & CUSTARD\*

Almond tuile (1,3,7,8) €9

### CHOCOLATE GANACHE

sea salt crunch (7) €9

### COOKIE SKILLET

Chocolate chip cookie, marshmallow, caramel sauce,  
vanilla ice cream (1,3,7) €9 ~ Requires more 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

**TRIBE**

# SEPTEMBER SPECIALS

Please note there may be small changes to dishes

## DUCK SALAD

with Orange parcels and Sesame dressing (6, 11, 12) 13.50

## MEATS

17oz **T-bone** or 10oz **Ribeye** with Garryhinch Mushrooms, Lindi Peppercorn Sauce  
and a side of choice (7) 39

Add surf & turf (2) +6

24 oz **Sharing Sirloin** steak served with Chimichurri, Mash Potato, Mushrooms,  
Sautéed onions (7,12) 74

Add surf & turf (2) 10

## FISH

Char sui **Monkfish** tail, crispy kale, with side of choice  
(1,3,7) 34

## DESSERT

Chocolate and Cherry Mille-Feuille with toasted Hazelnuts(1,3,7,8) 9

## SIDES

Bacon & Cabbage (7) 6.50

Cauliflower & Cheese (1, 7) 6.50

Thyme and Parmesan crumb

## Pizza

Prosciutto, cherry tomatoes, rocket, Parmesan shavings, basil pesto  
(1,7) 16

SWEET PLATES

DOUGHNUTS

Ryan's farm rhubarb jam, crème fraîche or caramel & chocolate sauce (1,3,7) €9

CLARKE'S STRAWBERRIES & CUSTARD\*

Almond tuile (1,3,7,8) €9

COOKIE SKILLET

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

CHOCOLATE GANACHE

sea salt crunch (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 €7

SPECIALITY TEA & COFFEE SELECTION AVAILABLE

Plant based milks available

\*Can be made with decaf coffee

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SET MENU  
3 COURSE €35

SMALL PLATES

DUCK LIVER PARFAIT\*

Sweet onion confiture, charred brioche (1,7,12)

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 - Add Prawns (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

8oz FILLET STEAK

Tempura onion rings, beef dripping chips,

peppercorn sauce (1,7,9,12) +€10 supplement

HANDMADE GNOCCHI

Peas, mint, basil, Parmesan (1,3,7)

Add smoked pancetta

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## MARGHERITA \*

San Marzano tomato, Macroom buffalo mozzarella,  
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)

## CIAO BELLA \*

San Marzano tomato, provolone, Macroom buffalo mozzarella,  
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, 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) €16.50

## SWEET PLATES

### DOUGHNUTS

Ryan's farm rhubarb jam, crème fraîche or  
caramel & chocolate sauce (1,3,7)

### CLARKE'S STRAWBERRIES & CUSTARD \*

Almond tuile (1,3,7,8)

### COOKIE SKILLET

Chocolate chip cookie, marshmallow,  
salted caramel sauce, vanilla ice cream (1,3,7) ~ requires extra time

### 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!!**



## TRIBE JUNIORS €8.50

Chicken goujons & chips (1,7,8)

Tomato pasta (1,3,12)\*

Carbonara linguine (1,3,7,12)

Margherita pizza (1,7)\*

Pepperoni pizza (1,7)\*

Wings & chips (BBQ or Hot) (9,10,11,12)

TRIBE baby bowl €4

## **SOMETHING SWEET €5**

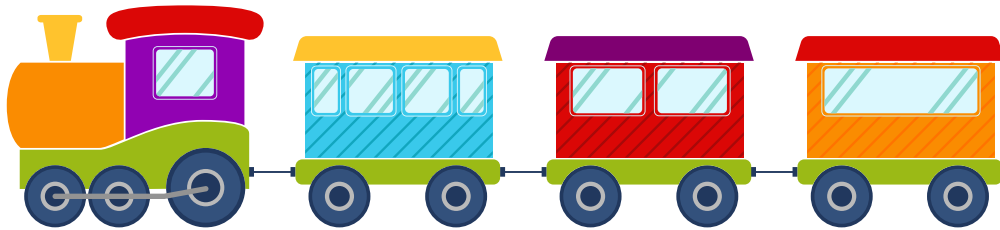
Chocolate fudge sundae (3,7,8)

Vanilla Soft Serve (7)

Chocolate Brownie (3,7,8)

## **SLUSHIES €6.50**

Choose strawberry, raspberry or passionfruit



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