

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

HALLOUMI TACO

Panko crumbed halloumi, pineapple & mango salsa,
shredded lettuce, coriander (1,7) €11.50

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 €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

PRAWNS PIL PIL

Garlic, chilli, olive oil, signature sourdough (1,2) €12.50

CHICKEN SAMOSAS

Lightly spiced chicken pastry parcels, sweet mango chutney
(1,3,7,12) €11.50

BEEF BON BONS

Roast garlic aioli (1,3,7) €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 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

BAMBINO *

San Marzano tomato, fior di latte, char sui pork
roast pineapple, Asian pickles, coriander (1,6,7,12) €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!

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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 €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.

