

START HERE

CAULIFLOWER & PARMESAN SOUP

10.00

GRATED PARMESAN, GRILLED FOCACCIA
(1A,7,10) *

CHILI & GARLIC PRAWNS

14.50

W/ GRILLED SOURDOUGH
(1A,7,9) *

SPICY BBQ WINGS

12.00 SMALL | 17.00 LARGE

W/ PARMESAN AIOLI
(1A,4,9,10,11,12) *

GARLIC FOCACCIA BREAD W/

PARMESAN

8.00

(1A,7) *

MAGIC MUSHROOM

9.00

RICOTTA, GARLIC BUTTER W/ GARLIC MAYO
(1A,3,7)

TOMATO BRUSCHETTA

9.00

SAN MARZANO TOMATOES, BASIL, BALSAMIC
DRESSING
(1A,7) *

SMOKED BEEF BRISKET TACO

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
(1A,7) *

* CAN BE MADE GLUTEN FREE

PIZZA

WE USE A 48 HR FERMENTED SOURDOUGH LEVAIN & SPECIALTY FLOUR 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

GRILLED 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, LEEK

CREAM, POTATO, SPINACH, RED ONION,

RICOTTA

(1A,7) *

BRISKET

18.00

BEEF BRISKET, SMOKED SCARMORZA, ROMA

TOMATOES, PICKLED RED ONION &

JALAPENO, JALAPENO MAYO

(1A,3,7,10)

“HEN OF THE WOODS”

18.00

SMOKED CHICKEN, PARIS BROWN

MUSHROOMS, SCAMORZA, MUSHROOM

CREAM, 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

CHICKEN MILANESE

24
W/ WOODEN PIC NDUJA CAPER BUTTER, FENNEL
SALAD
+CHOICE OF ONE SIDE
(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
FRIES & PEPPER SAUCE
(1,7,9,12) *
W/ GARLIC PRAWNS + 6.00
(2)

10 OZ IRISH SIRLOIN STEAK

40.00
ONION RINGS, SALSA VERDE & FRIES
(1,7,9,12) *
W/ GARLIC PRAWNS + 6.00
(2)

ROAST CROWN PRINCE SQUASH

18.00
WHIPPED RICOTTA, KALE, ROASTED HAZELNUTS,
SAGE BROWN BUTTER VINAIGRETTE
+CHOICE OF ONE SIDE
(7,8,12))

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

CREME CARAMEL

9.00

W/ SOUR CHERRY, WHIPPED CREAM

(3,7) *

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

