

STARTERS

SOUP OF THE DAY	5.75
NACHOS W/ CORN TORTILLAS, TOMATO SALSA, SPRING ONIONS, CHEDDAR, GUACAMOLE, SOUR CREAM, CORIANDER	7.95
SPICY BUFFALO CHICKEN WINGS, CELERY, CASHEL BLUE CHEESE DIP (GREAT FOR SHARING)	12.75
KERRY CRAB & COD CROQUETTES, CHIPOTLE AIOLI, LIME PICKLED RED ONION, AVOCADO, FRESH TOMATO SALSA	9.50
BBQ GLAZED BABY BACK RIBS, MUSTARD DRESSED SLAW, PICKLED GOLDEN RAISINS	8.50
MEZZE PLATE – WHITE BEAN HUMMUS, CUCUMBER TZATZIKI W GOLDEN RAISINS, RED PEPPER & HAZELNUT ROMESCO, BEET PUREE W/ PEPITAS & GOATS CHEESE	7.50
CRISP FRIED CALAMARI WITH ROAST GARLIC AIOLI, CITRUS SLAW, SESAME, LIME & CORIANDER	7.50

SALADS

CAESAR SALAD, BABY COS, SOURDOUGH CROUTONS, AGED PARMESAN	9.95
ADD GRILLED MARINATED CHICKEN	12.50
COBB SALAD W/ GRILLED CHICKEN, BACON, AVOCADO, CASHEL BLUE CHEESE, CHERRY TOMATO, SPRING ONION, EGG, HONEY MUSTARD DRESSING	12.95
HOUSE SALAD W/ GOATS CHEESE, ROASTED BEETROOT, SPICED WALNUTS, CELERY, APPLE, GRAPES, TOASTED, SUNFLOWER SEEDS & AGED BALSAMIC	11.50
WARM SALMON SALAD W/ BARLEY, POMEGRANATE, SWEET POTATO, CHARRED BROCCOLI, HAZELNUTS, PICKLED CUCUMBER & GOLDEN RAISINS, CURRY DRESSING	12.95

SANDWICHES

ALL SANDWICHES ARE SERVED WITH FRENCH FRIES

CHICKEN CLUB SANDWICH WITH CRISP BACON, LETTUCE TOMATO & BASIL PESTO MAYONNAISE	10.95
STRIPLOIN STEAK SANDWICH W/ CARAMELISED ONIONS, TOMATO, ROCKET, DIJON MUSTARD, MAYONNAISE, GRILLED CIABATTA	12.50
SMOKED SALMON & CRUSHED AVOCADO TOAST W/ WATERCRESS, PICKLED CUCUMBER, BEETROOT – CAPER & CORNICHON DRESSING, TARTINE RYE	11.95
MEATBALL SANDWICH, MARINARA SAUCE, BASIL PESTO, ROCKET & PARMESAN	10.95

OMELETTES

OMELETTES ARE SERVED GARNISHED WITH MIXED LEAVES & FRENCH FRIES

3 EGG OMELETTE	8.95
SUNDRIED TOMATO, SPINACH & GOATS CHEESE W/ TOASTED ALMONDS	9.95
GREEN & GOLD OMELETTE WITH SEASONAL GREENS & FARMHOUSE CHEDDAR	9.95
MUSHROOM & HERB W/ SPINACH, PARMESAN & HAZELNUT SOURDOUGH CRUMB	9.95
CHEDDAR, BACON & TOMATO	9.95
GUACAMOLE, IBERICO CHORIZO, CHEDDAR & TOMATO – CHIPOTLE SALSA	9.95
CLONAKILTY BLACK PUDDING, TOMATO, LEEK & PINENUTS	9.95
POTATO, GREEN BEAN & BASIL PESTO OMELETTE W/ SMOKED PROSCIUTTO, ROCKET & PARMESAN	10.95

BURGERS

ALL BURGERS ARE GARNISHED WITH HOUSE MADE COURGETTE & ONION PICKLES, LETTUCE, TOMATO & FRENCH FRIES

CHARGRILLED	10.50
ADD CHEDDAR / BACON	1 EA
CHILLI BEEF & SOUR CREAM	12.50
PULLED BBQ PORK, MUSTARD DRESSED SLAW & ROCKET	12.50
FRIED EGG, BACON & TOMATO CHILLI RELISH	12.50
TRIBECA BURGER, CASHEL BLUE CHEESE, BACON, TOMATO CHILLI RELISH & ROCKET	12.50
THE ITALIAN STALION, ROAST PEPPERS, CHARRED RED ONION, SPICY SALAMI, BUFFALO MOZZARELLA, BASIL PESTO	12.50
SAUTEED MUSHROOMS & HERB W/ ROCKET & ROAST GARLIC AIOLI	12.50
CRISP FRIED BUTTERMILK CHICKEN W/ BABY GEM, SMOKED CHILLI AIOLI, CITRUS DRESSED SLAW	12.50

ALL MEATS, POULTRY & FISH USED ARE SOURCED FROM IRISH SUPPLIERS, ARE OF IRISH ORIGIN & ARE FULLY TRACEABLE FROM FARM TO FORK. ALLERGEN INFORMATION IS AVAILABLE.

PASTA

LINGUINE NERO W/ PINK PRAWNS, SQUID, LEMON – GARLIC & CHILLI BUTTER, BABY SPINACH, TOASTED BREADCRUMB, PISTACHIO & HERBS	14.95
SPAGHETTI & MEATBALLS – BEEF & PORK MEATBALLS W/ TOMATO, ROSEMARY, PARMESAN	13.75
SPAGHETTINI W/ BASIL PESTO, FRESH & SUNDRIED TOMATOES, GREEN BEANS, PINENUTS & PARMESAN	12.25
FETTUCCINE W/ SMOKED CHICKEN, WILD MUSHROOM CREAM, FRESH HERBS, PINENUTS & PARMESAN	14.95

MAINS

STEAK FRITES – CHARGRILLED RIB EYE STEAK, GARLIC & HERB BUTTER, WATERCRESS, FRENCH FRIES	19.95
CHARGRILLED CHICKEN PAILLARD, IBERICO CHORIZO, AVOCADO, ROAST SWEET POTATO, RED ONION, ROCKET SHAVED PARMESAN,	14.95
FISH & CHIPS – TEMPURA FILLET OF COD W/ MINTED PEA PUREE, TARTARE SAUCE, FRENCH FRIES	14.95
STEAMED FILLETS OF SEABASS W/ PICKLED MUSTARD GREENS, CHILLI, RADISH, SESAME, SOY, SPINACH SPRING ONIONS, STEAMED RICE	15.95
INDIAN BUTTER CHICKEN – CHARGRILLED CHICKEN W/ GINGER, GARLIC, SPICES, SUNDRIED TOMATO CREAM, BUTTERED FLAT BREAD, STEAMED RICE	14.95
ROARING WATER BAY STEAMED MUSSELS, IBERICO CHORIZO, FENNEL SEED, TOMATO, PRESERVED LEMON, FRIES, GRILLED GARLIC BREAD	13.25
CHARRED CORN ON THE COB, CHIPOTLE MAYO, RICOTTA ROAST SWEET POTATO, CURRY BUTTER, SMOKED SEA SALT, CORIANDER, SUNFLOWER SEEDS	3.95
FRENCH FRIES / MASHED POTATOES	3.95
SMOKED CHILLI BLACK BEANS W/ CUMIN & CORIANDER	3.95
SEASONAL GREENS, OLIVE OIL, GARLIC & CHILLI	3.95
CRISP BEER BATTERED ONION RINGS	3.95
GARLIC BREAD	3.50

10% SERVICE CHARGE ON PARTIES OF SIX OR MORE. CREDIT CARD GRATUITIES WILL BE TAXED AT THE STANDARD RATE.

COCKTAILS

PROSECCO COCKTAILS: MIMOSA, BELLINI, KIR ROYALE	10
NEGRONI – HENDRICKS GIN, CAMPARI, CARPANO ANTICA VERMOUTH, ORANGE TWIST	11
BLOODY MARY / MARIA (ABSOLUT VODKA / CUERVO GOLD TEQUILA)	9
POMEGRANATE COSMOPOLITAN: ABSOLUT CITRON, COINTREAU, POMEGRANATE JUICE	10
MOJITO: HAVANA CLUB RUM, MINT, LIME, SYRUP, BITTERS, CLUB SODA	10
GENERAL VANDEN WILLARD 1977: HENDRICKS, CUCUMBER, PINK PEPPERCORNS, ROSE WATER, LEMON, SYRUP	11
SKINNY MARGARITA: JOSE CUERVO GOLD TEQUILA, AGAVE SYRUP, LIME, SEA SALT	11
CALVADOS SIDECAR – CALVADOS VSOP, COINTREAU, LEMON, CINNAMON SUGAR RIM	10
FLIRTINI: ABSOLUT RASPBERRY, COINTREAU, PINEAPPLE, CRANBERRY, LIME, PROSCCECCO, BERRIES	12
MUSCOVADO OLD FASHIONED – BULLEIT RYE WHISKEY, MUSCOVADO SYRUP, ORANGE BITTERS	10
ESPRESSO MARTINI: ABSOLUT VODKA, KALUHA, ESPRESSO	11

BEERS

ON TAP

GUINNESS 1/2 PINT / PINT	4.50/6.50
ERDINGER 330ML / 500ML	4.50/6.50
KROMBACHER 330ML/500ML	4.50/6.50

BOTTLED

CORONA 330ML	5.75
HEINEKEN 330 ML	5.75
PERONI 330ML	5.75
PERONI (GLUTEN FREE) 330ML	5.95
BULMERS 568ML	6.50
ALCOHOL FREE ERDINGER 330ML	4.95

SEE BLACKBOARD FOR CRAFT BEER SPECIALS

WATER & SODAS

SAN PELLEGRINO (500ML, SPARKLING)	4.25
ACQUA PANNA (500ML, STILL)	4.25
HOMEMADE LEMONADE	3.25
FENTIMANS GINGER BEER	3.25

WINE LIST

WHITE

OTRA TIERRA SAUVIGNON BLANC 2017 (CHILE)	25/7
CUVÉE ORÉLIE, VINS DE PAYS DE L'ARDECHE 2017 (FRANCE)	28/7.5
PINOT GRIGIO, PONTE, VENEZIE 2016 (ITALY)	30/8.5
MARLBOROUGH SAUVIGNON BLANC, MAUI 2016 (NEW ZEALAND)	37/9.5
MESTA VERDEJO, UCLÉS 2017 (SPAIN)	27
MUSCADET, MOULIN DES RIMBERGES 2014 (FRANCE)	28
GRUNER VELTLINER, THE DOT APPLE 2017 (AUSTRIA)	30
BERGERAC SEC, CHATEAU DES EYSSARDS, 2016 (FRANCE)	29
CHATEAU PEYRUCHET 2015, BORDEAUX (FRANCE)	29
PICPOUL DE PINET, CAVE L'ORMAINE 2016 (FRANCE)	32
ALBARINO, PAZO TORRADO, RIAS BAIXAS 2017 (SPAIN)	34
GEWURZTRAMINER, JACQUES ILTIS 2015 (FRANCE)	34
DRY REISLING, WEINGUT GEIL 2016 (GERMANY)	35
SANCERRE, DOMAINE DOUDEAU - LEGER 2016 (FRANCE)	39
CHABLIS, DOMAINE GEORGE 2016 (FRANCE)	42
POUILLY - FUMÉ, DOMAINE CHAUVEAU 2017 (FRANCE)	40
ST AUBIN PREMIER CRU 2012, BURGUNDY (FRANCE)	75

HALF WHITE

CHÂTEAU COURT LES MÔTS 2016 BERGERAC (FRANCE)	18.50
SANCERRE, DOMAINE DOUDEAU - LEGER 2016 (FRANCE)	19.5
CHABLIS, DOMAINE GEORGE 2015 (FRANCE)	22

SPARKLING

PROSECCO, PONTE DI PIAVE SPUMANTE (ITALY)	38/9 GLS
CHAMPAGNE, PIERRE PAILLARD BRUT GRAND CRU	75

BOTTLE

RED

BOTTLE

MESTA TEMPRANILLO, UCLÉS 2017 (SPAIN)	25/7
DOMAINE MARTIN, LA GRENACHE MERLOT 2017 (FRANCE)	25/7
ALAMOS RIDGE, CABERNET SAUVIGNON 2017 (ARGENTINA)	29/8
PINOT NOIR, VIN DE PAYS DE L'ARDECHE 2016 (FRANCE)	30/8.5
LITTLE RASCAL SHIRAZ, GOULBURN VALLEY 2016 (AUSTRALIA)	28
RIOJA CRIANZA, BANDA ORO 2015 (SPAIN)	33
CÔTES DU RHONE, DOMAINE MARTIN 2016 (FRANCE)	31
GOUGENHEIM MALBEC, MENDOZA 2017 (ARGENTINA)	33
MONTEPULCIANO D'ABRUZZO, LA QUERCIA 2014 (ITALY)	33
CORBIÈRES, CHATEAU HAUTERIVE LE HAUT 2015 (FRANCE)	34
FLEURIE, DOMAINE DES CHAFFANGEONS 2011 (FRANCE)	36
CHIANTI CLASSICO, CASTEL RUGGERO 2011 (ITALY)	39
BORDEAUX SUPERIOR, CHATEAU TAYET 2011 (FRANCE)	39
RIOJA RESERVA, SALAGON 2009 (SPAIN)	42
NIEPOORT, VERDENTE 2014, DOURO (PORTUGAL)	45
HERITAGE BOURGOGNE PINOT NOIR 2014 (FRANCE)	46
DE MORGENZON MAESTRO 2015, STELLENBOSCH (SOUTH AFRICA)	56

HALF RED

CÔTES DU RHONE, DOMAINE MARTIN 2016 (FRANCE)	17
FLEURIE, DOMAINE DES CHAFFANGEONS 2015 (FRANCE)	20.5
BORDEAUX SUPERIEUR, CHATEAU CASNOVE 2014 (FRANCE)	21

ROSÉ

MESTA TEMPRANILLO, UCLÉS 2017 (SPAIN)	29/8 GLS
SANCERRE ROSÉ, DOMAINE DOUDEAU-LEGER 2016 (FRANCE)	39

VINTAGES MAY CHANGE



TRIBECA