



TRIBE Spritz	12
Limoncello, Prosecco, Granita by Valenti	

Spicy Negroni	13
Bes Gin, Campari, Martini Rosso, Vermouth Rosso	

Stuzzichini

Green Olives & Lemon Peel (GF/VE)	6
Selection of Focaccia, Carasau & Grissini E.V.O.O (V)	7.50
Mozzarelline Fritti, Black Truffle Mayo (V)	8
Zucchini Fritti (V)	8

Pizza

Margherita (V)	16
Quattro Formaggi (V)	17
Diavola, Spicy Nduja, Ricotta	19
Parma Ham, Rocket & Parmesan	19.50
Sausage, Wild Chicory & Provola	18.50
Wild Mushroom & Black Truffle (V)	19

Antipasti

Mushroom & Truffle Soup, Rosemary Focaccia (GFA/VEA)	9
Calamari Fritti, Verde Mayo and Lemon	13
Buffalo Mozzarella, Tomato & Basil Salad (GF/V)	12
Parma Ham 24 Month Aged, Pecorino Cheese (GF)	14
Baked Aubergine Parmigiana (V)	11.50
Caesar Salad (GFA)	12.50
Add grilled chicken, pancetta or prawns	6.50
Garlic Bread with Mozzarella (V)	11

Main Courses

Roast Chicken, Roast Potatoes, Rosemary (GF)	19
Grilled Fillet of Seabass, Broccoli, Salsa Verde (GF)	23
Grilled Bavette Steak, Rocket & Parmesan Salad (GF)	24
TRIBE Cheeseburger, Chipotle Mayo, Fries	19.50
Add pancetta	2

Pasta

Rigatoni Arrabbiata (GFA/V/VEA)	17.50
Tagliolini Sicilian Prawn & Cherry Tomato (GFA)	19
Ravioli Ricotta & Wild Mushrooms (V)	19
Fusilli, Pesto Genovese (GFA/V)	17.50
Baked Beef Lasagna	19
Paccheri, Black Truffle, Parmesan	19

Sides

Tenderstem Broccoli (GF)	7
Fries (GFA)	6.50
Parmesan & Black Truffle Fries	8.50
Roast Potatoes (GF)	5
Rocket & Parmesan Salad (GF)	7
Fine Beans (GF)	7

Desserts

Venetian Tiramisu (V)	9	Ice Creams & Sorbet (V)	7
Affogato, Meringue & Hazelnuts	7	Pannacotta & Wild Berries	8
Pecorino Cheese, Celery, Honey, Walnuts, Carasau Bread	12.50		

GF - Gluten Free. GFA - Gluten Free Adaptable, VE - Vegan, V - Vegetarian, VEA - Vegan Adaptable *All weights are approximate prior to cooking. All prices include VAT at the the current rate. A discretionary 12.5% service charge will be added to your bill, if you feel we have not met your expectations, please let us know and we will deduct this charge.

ALLERGIES & INTOLERANCES: Before you order your food and drinks, please speak with a member of the team if you would like to know about our ingredients. We cannot guarantee that any food or beverage item sold is free from traces of allergens. Menu descriptions may not include all ingredients and alcohol may be present in some dishes.

CALORIES: Adults need around 2000 kcal a day.



WHITE WINES

	175ml	BOTTLE
Le Pianure - Bianco VDT - N/V		31
Le Pianure - Chardonnay delle Venezie IGT (2020)	9	33
Le Pianure - Pinot Grigio delle Venezie IGT (2021)	9	33
I Borboni - Falanghine ‘Vulpis’ IGP (2022)		34
Marchesi Migliorati - Trebbiano Colline Pescaresi IGT		37
Casaretti - Custoza DOC (2022)		37
Picollo - Rovereto Gavi di Gavi DOCG (2022)	11.50	42
Accadia Verdicchio di Jesi ‘Consono’ DOC (2022)		41
Stocco - Sauvignon delle Venezie IGT (2021)	11.50	44.50
Romano Fiano d’Avellino DOC (2022)		45
Il Lebbio Vernaccia di San Gimignano DOCG (2020)		47.50
Planagrillo Grillo Sicililia DOC (2020)		47.50
Tenuta Stella - Ribolla Gialla Collio DOC (2021)	12.90	53.50
Meletti Cavallari Vermentino Bianco Bolgheri		55.50
La Montina Chardonnay Rubinia VDT - N/V		61.50

APERITIVE & COCKTAILS

TRIBE Spritz
Limoncello, Prosecco, Granita
12
Aperol Spritz
12
Campari Spritz
12
Negroni
14
Espresso Martini
14
Margarita
14
Mojito
14
Passion Fruit Martini
14
Old Fashioned
14

RED WINES

	175ml	BOTTLE
Le Pianure Rosso VDT NV	8.50	31
Le Pianure Cabernet Franc delle Venezie IGT		34
I Borboni - Aglianico ‘vulpis’ IGP (2022)		36
Marchesi Migliorati Montepulciano Colline Pescaresi (2022)		41
Bucciamera Chianti ‘Podere della Filandra’ DOCG (2022)	10.50	42
Stocco - Merlot ‘Sant Antoni’ Venezia Giulia IGT (2021)	11.50	43
Mocavero - Primitivo Salento IGT (2021)	11	43
Stocco - Pinot Nero Venezia Giulia IGT (2022)		43
Meroni - Valpolicella Classico ‘Velluto’ DOC (2022)		48.50
Viberti - Dolcetto d’A;ba ‘Vigna Vaglio’ DOC (2022)		50
Buccianera - Syrah Toscana IGT (2018)		51.50
Pianogrillo - Nero di Avola ‘Deracine’ DOC (2019)		53
Stocco - Merlot Riserva ‘ Vecchie Viti Merlot Riserva (2019)		54.50
Castello di Cigognola - Barbera ‘2012’ Op Pavese (2016)	14.50	58.50
Viberti - Barolo DOCG (2019)		96

BUBBLES

	125ml	BOTTLE
Prosecco Extra-Dry Millesimato DOC N/V	7.50	39
Le Pianure - Prosecco Delle Venezia Rosato IGT N/V	8.50	45
Malibran ‘Ruio’ Prosecco DOCG, Malibran N/V		49
La Montina Franciacorta BRUT DOCG N/V		75

ROSE WINES

	175ml	BOTTLE
Le Pianure Rosato (2020)	9	31
Castello di Monsanto Sangiovetto IGT (2021)		42
Buccianera ‘Tenuta di Campriano Bianco’ Toscana - Orange Wine		39

DESSERT WINES

	BOTTLE
Mocavero ‘Tiko’ Aleatico dolce Puglia	56
Buccianera Vin Santo Colli Eturia Centrale DOC (2019)	69

Bottles are 75cl and glass 175ml unless stated, 125ml measures are available| All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill, if you feel we have not met your expectations, please let us know and we will deduct this charge. | FOOD ALLERGIES & INTOLERANCES: before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens. Menu descriptions may not include all ingredients and alcohol may be present in some dishes. | CALORIES: Adults need around 2000 kcal a day.