# TRIBE TABLE

**TRIBE Spritz** **14**

Limoncello, Prosecco, Granita by Valenti

**Spicy Negroni** **15**

Bes Gin, Campari, Vermouth Rosso

## Stuzzichini

| | |
|---|---|
| Green Olives & Lemon Peel (GF/VE) | 6.50 |
| Selection of Focaccia, Carasau & Grissini E.V.O.O (V) | 7.50 |
| Mozzarelline Fritti, Black Truffle Mayo (V) | 8.50 |
| Zucchini Fritti (V) | 8.50 |

## Antipasti

| | |
|---|---|
| Mushroom & Truffle Soup, Rosemary Focaccia (GFA/VEA) | 9.50 |
| Calamari Fritti, Verde Mayo and Lemon | 15.50 |
| Buffalo Mozzarella, Tomato & Basil Salad (GF/V) | 13 |
| Parma Ham 24 Month Aged, Pecorino Cheese (GF) | 14.50 |
| Baked Aubergine Parmigiana (V) | 12.50 |
| Caesar Salad with Anchovies (GFA) | 14 |
| *Add grilled chicken, pancetta or prawns* | 6.50 |
| Garlic Bread with Mozzarella (V) | 13.95 |

## Pasta

| | |
|---|---|
| Rigatoni Arribiatta (GFA/V/VEA) | 18.50 |
| Tagliolini Sicilian Prawn & Cherry Tomato (GFA) | 21.50 |
| Ravioli Ricotta & Wild Mushrooms (V) | 20 |
| Pesto Fusilli (GFA/V) | 18 |
| Baked Beef Lasagna | 19.50 |
| Paccheri, Black Truffle, Parmesan | 20 |

## Pizza

| | |
|---|---|
| Margherita (V) | 18.50 |
| Quattro Formaggi | 19.50 |
| Diavola, Spicy Nduja, Ricotta & Chilli | 21 |
| Parma Ham, Rocket & Parmesan | 21.50 |
| Sausage, Wild Chicory & Provola | 19.50 |
| Wild Mushroom & Black Truffle (V) | 19.50 |

## Pizza Sauces

Hot Honey,Truffle Mayo, Garlic Mayo, sweet Chilli £2 each

## Main Courses

| | |
|---|---|
| Roast Chicken, Roast Potatoes, Rosemary & Jus (GF) | 21.50 |
| *Extra Jus* | 2.00 |
| Grilled Fillet of Seabass, Broccoli, Salsa Verde (GF) | 23.50 |
| Grilled Bavette Steak, Rocket & Parmesan Salad (GF) | 24.95 |
| *Peppercorn Sauce* | 2.00 |
| TRIBE Cheeseburger, Chipotle Mayo, Fries | 19.95 |
| *Add Pancetta* | 2.50 |

## Sides

| | |
|---|---|
| Chilli & Garlic Tenderstem Broccoli (GF) | 7.25 |
| Fries (GFA) | 6.50 |
| Parmesan & Black Truffle Fries | 8.50 |
| Roast Potatoes (GF) | 6.50 |
| Rocket & Parmesan Salad (GF) | 7.25 |
| Chilli & Garlic, Fine Beans (GF) | 7.25 |
| Sweet Potato Fries | 7.00 |

## Desserts

Venetian Tiramisu (V) 9.50

Affogato, Meringue & Hazelnuts 7.50

Ice Creams & Sorbet (V) 7

Pannacotta & Wild Berries 8.25

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.

# TRIBE TABLE

## WHITE WINES

| | 175ml | BOTTLE |
|---|---|---|
| Le Pianure - Pinot Grigio delle Venezie IGT (2021) | 9.25 | 32 |
| Le Pianure - Chardonnay delle Venezie IGT | 9.50 | 34 |
| Le Pianure - Bianco VDT – N/V | 9.00 | 32 |
| I Borboni - Falanghine 'Vulpis' IGP (2022) | | 34 |
| Marchesi Migliorati – Trebbiano d'Abruzza DOC | | 37 |
| Casaretti - Custoza DOC | | 37 |
| Picollo - Rovereto Gavi di Gavi DOCG | 11.50 | 42 |
| Accadia Verdicchio di Jesi 'Consono' DOC | | 41 |
| Stocco – Sauvignon delle Venezie IGT | 11.50 | 44.50 |
| Romano Fiano d'Avellino DOC | | 45 |
| ll Lebbio Vernaccia di San Gimignano DOCG (2020) | | 47.50 |
| Planagrillo Grillo Sicilia DOC | | 47.50 |
| Tenuta Stella – Ribolla Gialla Collio DOC (2021) | 12.90 | 53.50 |
| Meletti Cavallari Vermentino Bianco Bolgheri | | 55.50 |
| Val De Mercy Chablis | | 82 |

## APERITIVE & COCKTAILS

TRIBE Spritz
*Limoncello, Prosecco, Granita*
14

Aperol Spritz
14

Campari Spritz
14

Negroni
15

Espresso Martini
15

Margarita
15

Mojito
15

Passion Fruit Martini
15

Old Fashioned
16

## RED WINES

| | 175ml | BOTTLE |
|---|---|---|
| Le Pianure Rosso VDT NV | 9 | 32 |
| Le Pianure Cabernet Franc delle Venezie IGT | 9.50 | 34 |
| I Borboni – Aglianico 'vulpis' IGP | | 36 |
| Marchesi Migliorati Montepulciano Colline Pescaresi (2022) | | 41 |
| Buccianera Chianti 'Podere della Filandra' DOCG (2022) | 11 | 43 |
| Stocco – Merlot 'Sant'Antoni' Venezia Giulia IGT (2021) | 12 | 44 |
| Mocavero – Primitivo Salento IGT | 12 | 44 |
| Stocco – Pinot Nero Venezia Giulia IGT | | 43 |
| Meroni - Valpolicella Classico 'Il Velluto' DOC | | 48.50 |
| Viberti – Dolcetto D'Alba 'Vigna Vaglio' DOC (2022) | | 50 |
| Nero Di Pianogrillo- Terre Sicilane IGT | | 36 |
| Pianogrillo – Nero di Avola 'Deracine' DOC (2019) | | 53 |
| Stocco – Merlot Riserva 'Vecchie Viti' Merlot Riserva (2019) | | 54.50 |
| Castello di Cigognola – Barbera '2012' Oltrepo' Pavese | 14.50 | 58.50 |
| Viberti – Barolo DOCG (2019) 2020 | | 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 | 9.50 | 75 |
| Paltrinieri SOLCO dell'Emilia IGT (2022) - Emilia Romagna - Sparkling Red Wine | | 42 |

## ROSE WINES

| | 175ml | BOTTLE |
|---|---|---|
| Le Pianure Rosato (2020) | 9 | 31 |
| Castello di Monsanto Sangioveto IGT (2021) | | 42 |

## 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.