

ALL DAY MENU

SMALL PLATES

NOCCELARA OLIVES (vg)	3.25
TOASTED SOURDOUGH (vg) balsamic vinegar, olive oil	4
PADRON PEPPERS (vg) chilli, lime	8
GRILLED HALLOUMI (vg) spiced tomato chilli jam	9
BUTTERMILK CHICKEN WINGS (h) Sriracha mayo, spring onions, coriander, lime	10
SMOKED AUBERGINE PUREE (vg) marinated tomatoes, basil, sourdough	12
TUNA CROQUETTES citrus mayo, dill	8
MAC & CHEESE (v) add-on: truffle oil £1	11
BURRATA (v) heirloom tomatoes, olive oil, sticky balsamic vinegar, basil	12.5
CREAMY WILD MUSHROOMS (v) toasted sourdough, herbs, parmesan	9
SPICED ROASTED CAULIFLOWER (vg) coconut yoghurt, mojo verde, pickled carrot, pomegranate, herbs	10

SALADS & BOWLS

BEEF STICKY RICE BOWL (h) chipotle beef brisket, cucumber, sour onion,	18	CHICKEN MILANESE (h) truffle oil, parmesan, mixed leaves, burnt lemon	22
guacamole, Sriracha mayo		o. a o, paoa., oa. oa. oa, aa	
		SALMON FILLET	25
CHICKEN STICKY RICE BOWL (h) soy chicken, pickled carrot, cucumber, lettuce,	18	roasted heritage carrots, nduja mayo	
Sriracha mayo		TUNA STEAK	27
		baby watercress, burnt lemon,	
TOFU STICKY RICE BOWL (vg)	18	citrus-dijon herb dressing	
smoked tofu, lettuce, pickled carrots,		o.o. ao a.joo. a a. ooog	
sour onion, Sriracha mayo		FLJ BURGER (h)	14
TRIBE CAESAR SALAD	13	cheddar cheese, caramelised onion, pickles,	
	15	homemade burger sauce	
lettuce, croutons, anchovies, parmesan, house Caesar dressing		Homomado sur gor sados	
nouse Gaesar dressing		FLJ VEGAN BURGER (vg)	14
SUPERFOOD SALAD (vg)	14	vegan cheese, coleslaw	• • •
quinoa, sweet potato, broccoli, beets,		vegan eneces, eelestaw	
agave wholegrain mustard vinaigrette		FLJ PULLED CHIPOTLE	14
		BEEF BRISKET BURGER (h)	1-7
COBB SALAD (h)	16.5	chipotle beef brisket, cheddar, pickles,	
gem lettuce, boiled egg, tomatoes,		yellow mustard, coleslaw	
cucumber, grilled ancho chicken thighs,		yellow illustral d, colesiaw	
avocado, dijon shallot vinaigrette		add-ons for burgers: make it double £3 / bacon £2 /	
		guacamole £2 / fried egg £1.5	
CALIFORNIAN CHOPPED SALAD	16	guacaniole &2 / Trieu egg &1.5	
lettuce, avocado, spring onion, chives, tomato,			
broccoli, cucumber, mustard vinaigrette			
add-ons: egg £1.5 / bacon £2 / chicken £5 / avocado £	25 /	SIDES	
grilled halloumi cheese £5 / prawns £5 / smoked tofu £	25	OID CO	
		COLESLAW (vg)	3
FROM THE GRIGG			
I ROFI THE CRIED		CRUSHED POTATOES (vg)	5
T-BONE STEAK 300-350G	35	confit garlic, thyme	
BEEF STRIPLOIN 200G (h)	26	ROASTED SWEET POTATO WEDGES (vg)	6
		ROASTED HERITAGE CARROTS (vg)	6
RIBEYE 180-200G	32	NOASTED HENTIAGE CANNOTS (Vg)	O
garlic parsley butter portobello mushrooms,		STICKY RICE (vg)	3
homemade triple cooked chips		spring onion	· ·
·		sp. mg s.ms.	
sauces: chimichurri / garlic and parsley butter /		FRIES (vg)	6
creamy mushroom sauce £2			
,		SPICY TENDERSTEM BROCCOLI (vg)	6
CHIPOTLE HALF BONELESS CHICKEN	22	chilli flakes, confit garlic	
East Anglian chicken, pineapple & corn salsa,			
lime, coriander		MIXED LEAVES (vg)	3.5
		balsamic vinegar, olive oil	
MEAT FEAST (h)	47	GREEK SALAD (v)	5

olive oil, oregano

feta, cucumber, tomato, Kalamata olives, onion,

MAINS

(v) vegetarian (vg) vegan (h) halal

ancho chicken thighs, striploin (200g), buttermilk

chicken wings, Sriracha mayo, chimichurri