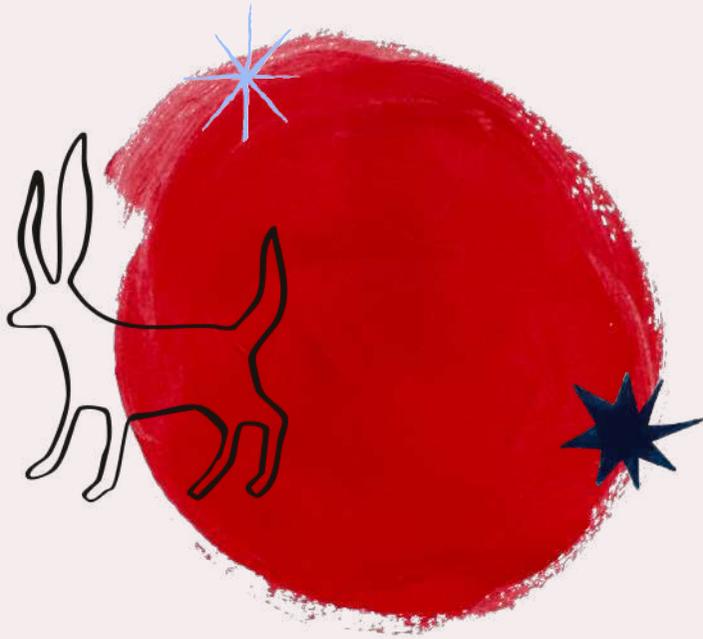


# TART

Catering



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# Choosing Tart

TART catering is all about bringing the energy and love of entertaining from the restaurant to your event- hosting your guests with a sense of generosity and serving seasonal and delicious food.

Our catering service is comprehensive- offering food, drinks, service and all the organisation needed for a successful event. We create menus and experiences that are designed to make every event feel special - whether you're hosting at home, a workplace, in the middle of a field, or celebrating a wedding. The Tart team is dedicated to planning and delivering your event. We work closely with trusted suppliers - from florists to tablescapers to DJ's - so every element of your event will come together seamlessly.

Whether you need a simple drop-off menu or a full-scale event with service and styling, we'll ensure the experience feels effortless and memorable.



## Drop Off Catering

*Delivered in our bespoke packaging ready to eat.*

We offer two options:

### FEASTING MENU £45 PER PERSON

*Choose a dip, two salads, a grain dish & a main for the group*

### Feasting menu £65

Wildfarmed focaccia with herb oil

*Choose a dip, two salads, a grain, two mains & a dessert for the group*

Delivery between 8am - 5pm £40

Before 8am - £45

Orders are required 72 hours in advance with payment required upon booking to confirm.





TART

## Sample Drop Off Menu

### DIPS

Beetroot, tahini, lemon, pine nuts

Smokey aubergine, confit garlic, golden sultanas, walnuts

Carrot moutabel, crispy garlic, sumac

Whipped feta, honey, crunchy chilli oil

### SALADS

Za'atar roasted cauliflower, sumac yoghurt, baby spinach,  
lime & black pepper cashews

Delica pumpkin caponata, focaccia croutons, olives, capers

Wood roasted broccoli, cavolo nero, pickled ginger, black bean rayu, sesame

Spinach, shredded kale & sprouts, green tahini, maple toasted seeds

### GRAINS

Soba noodles, stir fried Swiss chard, holy basil,  
chives, nam jim, peanuts, crispy shallots

Freekeh, marinated feta, wood roasted squash, mint, sumac, lemon

Fregola, wood roasted carrots, salsa verde, lemon, pine nut, baby spinach

Wild rice, spiced pumpkin, jalapeño, lime, coriander, toasted pumpkin seeds

TART

## Sample Drop Off Menu

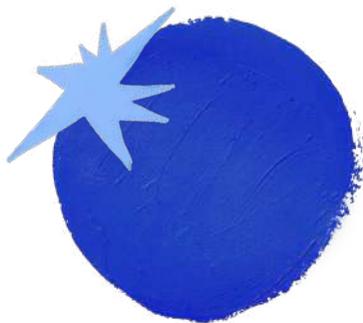
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### MAINS

Wood roasted Fosse chicken, rosemary & sage, lemon aioli  
Black garlic & miso glazed ChalkStream trout, pickled chilli, ponzu  
Kimchi & tofu pancakes, gochugaru, lime ketchup  
Barrel aged feta, mint & spinach hand pie, sumac yoghurt

### DESSERT

Basque cheesecake, poached seasonal fruit  
Pear & hazelnut frangipane tart, Marsala cream  
Chocolate mousse, caramel crèmeux, crème fraîche  
Lemon sponge cake with vanilla Italian  
buttercream, seasonal compote





TART

## Events

Our event catering reflects the cooking that you will find in our restaurant, in Belgravia. We curate events to suit you and the experience you would like, with the option of our attentive service, and team to bring it all to life.

## Our Food Menus

3-COURSE LUNCH & DINNER PLATED MENU  
starting from £110 per person

3-COURSE LUNCH & DINNER SHARING MENU  
starting from £90 per person

FEASTING TABLE MENU (AVAILABLE ALL DAY)  
starting from £60 per person for breakfast & £70  
per person for lunch and dinner

AFTERNOON TEA MENU  
starting from £45 per person

2-COURSE BREAKFAST MENU  
starting from £45 per person

CANAPÉ & BOWL FOOD MENU  
starting from £4 per bite & £8 per bowl

*Please note that items across our menus are subject to seasonal substitutions We will confirm any seasonal changes in advance.*





TART

## Sample Plated Menu

Wildfarmed focaccia, herb oil

*Add whipped feta, honey, crunchy chilli oil*

### STARTERS

English burrata, roasted figs, greengage plums, fig leaf oil, pistachio dukkah

Hereford beef tartare, lime leaf cracker, tam salad, peanuts

Pheasant & porcini mushroom risotto, parsnip crisp

Hand dived scallops, vermouth, brown butter, pangratatto

Wood roasted delica pumpkin, spiced lentils, toasted kasha, chilli oil

### MAINS

Hereford beef fillet, spiced squash purée, guajillo chilli brown butter, crispy kale

Spiced Barbary duck breast, plum & ginger, pickled brambles,  
winter greens, Sichuan spiced jus

Potato, celeriac, Westcombe cheddar & pickled walnut pithivier

Cornish halibut, roasted shallot & fennel cream, dill oil, sea buckthorn

Wild mushroom & confit garlic agnolotti, mushroom broth, sage

### SIDES

Crispy pink fir potatoes, salmoriglio

Jerusalem artichoke, potato & vadouvan gratin

Chickpeas, tamarind, lime & coconut, curry leaves, chilli crisp

Sautéed winter greens, green harissa, za'atar, crispy garlic, pickled pomegranate

Kohlrabi, Granny Smith apple & sprout slaw, candied  
walnuts, buttermilk dressing

Bitter leaves, Todoli citrus, Gorgonzola, hazelnuts,  
barrel aged apple balsamic dressing

TART

## Sample Sharing Menu

*Food is served family style on sharing platters*

Wildfarmed focaccia, herb oil

*Add whipped feta, honey, crunchy chilli oil*

### STARTERS - 3 CHOICES

Grilled Scottish langoustines, garlic, lemon, chilli butter

Cornish tuna crudo, habanero, clementine & lime aguachile,  
pickled kumquat, coriander

Wood grilled golden heritage beetroot, beetroot leaves, goats curd, sorrel,  
hazelnuts, brown butter, sherry vinegar

Hereford beef carpaccio, som tam salad, coriander, peanuts

Wood roasted kohlrabi, mole, black lime, peanuts, watercress, chicory

### MAINS - 1 CHOICE & 2 SIDES

Wood roasted Cornish monkfish, brown butter, capers,  
almonds, red Russian kale

Salt baked celeriac, celeriac purée, café de Paris vinaigrette, Sicilian pistachio

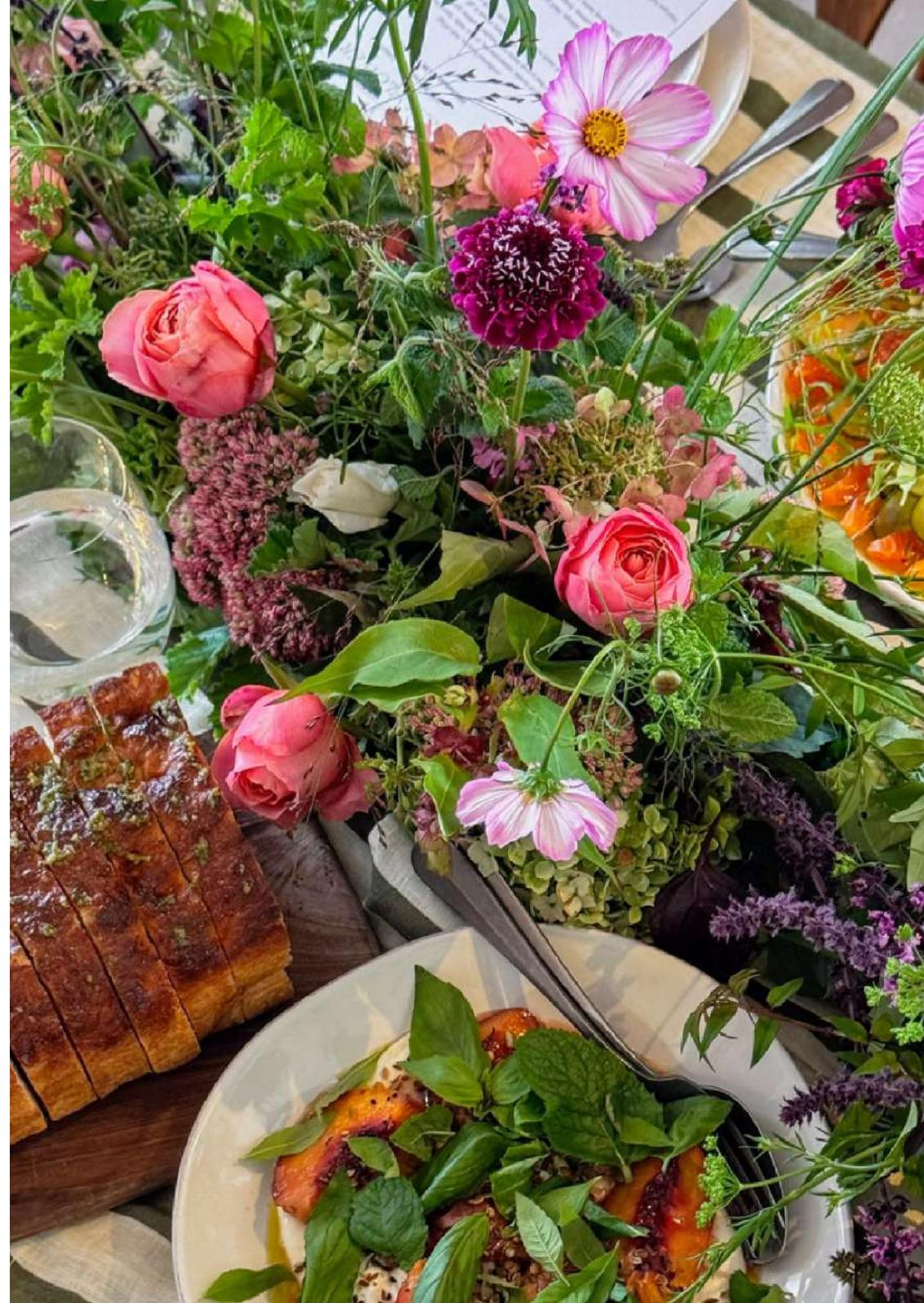
Hereford beef ribeye, spiced squash purée, guajillo  
chilli brown butter, crispy kale

Wood roasted spiced Barbary duck, plum, ginger, pickled brambles, winter  
greens, Sichuan spiced jus

Potato, celeriac, Westcombe cheddar & pickled walnut pie, watercress

### SIDES

See plated sides on previous page



## Sample Feasting Table Menu

*Food will be served on sharing platters on a feasting table.*

Wildfarmed focaccia, herb oil

*Add whipped feta, honey, crunchy chilli oil*

### CHOOSE 1 OF THE FOLLOWING

Wood roasted Fosse chicken, rosemary & sage, lemon aioli

Black garlic & miso glazed ChalkStream trout, pickled chilli, ponzu

Kimchi & tofu pancakes, gochugaru & lime ketchup

Barrel aged feta, mint & spinach hand pie, sumac yoghurt

### CHOOSE 2 OF THE FOLLOWING

Za'atar roasted cauliflower, sumac yoghurt, baby spinach,  
lime & black pepper cashews

Delica pumpkin caponata, focaccia croutons, olives, capers

Wood roasted broccoli, cavolo nero, pickled ginger, black bean rayu, sesame

Spinach, shredded kale & sprouts, green tahini, maple toasted seeds

Soba noodles, stir fried Swiss chard, holy basil, chives,  
nam jim, peanuts, crispy shallots

Freekah, marinated feta, peas, mint, sumac, lemon

Fregola, wood roasted carrots, salsa verde, lemon, pine nut, baby spinach

Wild rice, spiced pumpkin, jalapeño, lime, coriander, toasted pumpkin seeds



TART

## Sample Dessert Menu

### PLATED MENU

Caramelised apple galette, marjoram, crème fraîche

Burnt honey bombe, Granny Smith apple, crème fraîche

Spiced pumpkin sundae, pumpkin seeds, burnt meringue, caramelised puff pastry

Dark chocolate mousse, whipped hazelnut ganache, cocoa nib tuile

### SHARING MENU

Mulberry leaf panna cotta, caramelised puff pastry, brandy soaked currants

Ricotta beignet, pine nut custard, cara cara orange marmalade

Meringue tumble, plums, pine custard, amaretti

Chocolate mousse, caramel crèmeux, crème fraîche

### FEASTING TABLE

Basque cheesecake, poached seasonal fruit

Pear & hazelnut frangipane tart, Marsala cream

Chocolate mousse, caramel crèmeux, crème fraîche

Lemon sponge cake with vanilla Italian buttercream, seasonal compote





## Sample Canapé menu

### VEGAN & VEGETARIAN

Shallot & celeriac bhaji, tamarind & date chutney, coriander yoghurt

Ricotta, braised cime di rapa, chestnut pansotti

Shiitake mushroom, ginger & black pepper gyoza, ponzu

Gruyère & caramelised onion gougère

Wood roasted fig, pecorino crema crostini

Sourdough crumpet, whipped marmite butter,  
malted seeds, burnt onion powder

### FISH & MEAT

Ortiz anchovy, cavolo nero, focaccia cicchetti

Crispy layered potato cake, taramasalata & dill

Cornish seabass tostada, jalapeño, avocado crema

Hereford beef tartar, urfa chilli, egg yolk tartlet

Goose rillettes, pickled chilli, brioche

Ham hock & Westcombe cheddar croquette, truffle aioli, pickled onion

### SWEET

Todoli citrus tart, meringue

Chocolate tartlet, almond nougatine, Chantilly

Mini pavlova, bay cream, blackberries

Pâte de fruit, dark chocolate, cocoa nibs





## Wine and Cocktails

Our approach to drinks reflects our seasonal influence, with the cocktails and purées changing as often as the food menu does.

We pride ourselves on delicious house-made ingredients such as shrubs, tonics, vinegars, and ferments - they play into our mission to waste as little as possible.

The bar team is also on hand to create bespoke cocktails tailored to your taste and style of event.

Our wine list features producers who utilise low intervention techniques - many of it organic or biodynamic, and made by small, independent vigneron.

We are happy to help source specific wine for your event or offer a corkage fee should you wish to bring your own.



# Wild by TART

Wild by Tart is a neighbourhood restaurant set within a multipurpose space. Housed in a former power station and coal store, the 9,000 sq. ft site combines a restaurant, bar, retail store, events space, and photography studio.



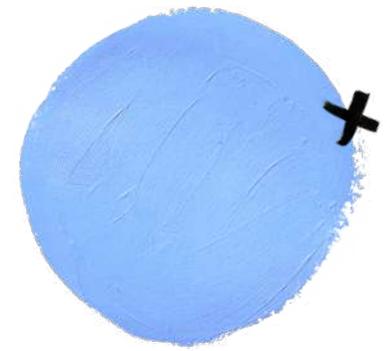
*The Studio*



*Whole Venue*



*The Mezzanine*



## Sustainability at TART

At TART we create memorable food and events while caring for people and planet. Sustainability isn't a side note - it guides everything we do. We source seasonal ingredients and work only with suppliers who share our ethos, from farmers and fishmongers to florists and winemakers.

Behind the scenes we constantly look for better ways to operate:

reducing waste, re-using materials, and designing events that minimise impact. Every menu, table setting and partnership is chosen to leave a positive mark, so your celebration is not only beautiful but also responsible.

# TART

Lucy and Jemima, founders of TART, are known for their vibrant, seasonal cooking rooted in a strong farm-to-fork ethos. Their dishes are bold, beautiful, and ingredient-led - shaped by what's in season and inspired by the people and places they love.

Where possible, much of their produce comes from their family farms in Northumberland and Somerset, alongside ingredients sourced from independent suppliers who share their values around sustainability, quality, and craft. Their style - developed through years of catering, travel, and restaurant service - is generous and relaxed, with an emphasis on flavour and provenance.

The TART team are excited to share the TART experience in your venue of choice, whether at home, work or in a field; we can do everything from full service dinners to drop-off packages.





TART

TART



## Testimonials

Thank you so much for the wonderful work on Saturday night. It went so smoothy and everyone is still raving about the food!

We also had a great time – a testament to how well run it was! Thank you for all the efforts. We really appreciate it.

*Private Client, Garden Party*

Thank you so much for last night and your help throughout planning. It was a big success and the whole team was very amazing . All the kids had so much fun.

We will definitely keep you in mind for future catering.

*Private Client, Birthday Reception*

Just wanted to reach out and say a big thank you for Wednesday!

After months of planning, it all finally came together into an unforgettable evening. All the clients loved the food, the drinks, and Lucy and Jemima's speech/presence. The tablescape looked stunning. Everyone on the team was very professional and so lovely.

*Matches of Fashion, Dinner*



# Wild by TART

Enquire with our team  
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3-4 Eccleston Yards, London, SW1W 9AZ

020 3848 6240 - Choose option 2

 [wildbytart](#)

