

TART

Private Dining

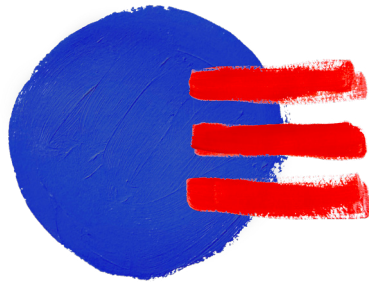
Wild by TART

Wild by Tart is a unique, multipurpose venue that houses a neighbourhood restaurant, bar, events space, retail store and photography studio. Set in a former power station and coal store, the 9,000 sq. ft site is filled with natural light and alive with greenery.

Our cooking is driven by seasonal, local produce, with a creative and flavour-focused approach.

Private Dining

Two spaces, one fully furnished and decorated in collaboration with leading and bespoke UK-based design houses, and the other surrounded by a selection of carefully curated homeware; our private and semi-private dining spaces offer a unique environment to relax and soak up the atmosphere whatever the occasion.



The Mezzanine

CAPACITY:

STANDING: 20

SEATED: 16

A unique private dining space situated on a raised mezzanine level, overlooking the restaurant and bar. An intimate space where you can still soak up the buzz of the restaurant, the Mezzanine is perfect for a wide range of events, including private dining, company meetings, drinks receptions, and press launches.





Breakfast

MONDAY - SUNDAY
09:00 - 11:00
Guest departure at 11.30

Lunch

MONDAY - SUNDAY
12:00 - 16:30
LAST BOOKING 14:00

Dinner

MONDAY - SATURDAY
17:30 - 23:30 (TUE - THU)
LAST BOOKING 21:00
17:30 - 00:00 (FRI & SAT)
LAST BOOKING 21:00





The Tart Shop

Sits 12

A semi-private dining area nestled in The Tart Shop; a space where diners can enjoy a more intimate experience and enjoy their meal surrounded by a curated selection of homeware.

Available for dinner bookings only.





Sample Breakfast Feasting Menu

Includes a selection of freshly baked pastries, breakfast muffins, fruit, two items from the Tart breakfast classic & one Tart breakfast special.

BREAKFAST CLASSICS

Served sharing style

Freshly baked pastries, breakfast muffins and fruit

Please select two for the group to share

Tart's granola, yoghurt, seasonal compote (v, gf)

Apple & chia seed Bircher muesli, toasted almonds,
seasonal compote (vg, gf)

Blueberry smoothie bowl, toasted coconut, almond butter, mixed seeds,
goji berries (vg, gf)

Sourdough toast with jam & whipped marmite butter (v)

MAINS

Served individually. Please select one dish for the whole party.

Charred winter greens, sourdough, dukkah, sprouted seeds, poached
Cacklebean egg, green harissa (v, vg without egg)

Smoked trout, ricotta hot cakes, chive crème fraîche, dill pickles

Chorizo & black bean baked eggs, mojo verde, cracked coriander, grilled
sourdough (df, gf - bread on side)

Tart breakfast flatbread - treacle glazed crispy bacon, whipped feta, crunchy
chilli oil, Hedgeley Farm honey, rocket, slow roasted tomatoes (v on request)

Breakfast dahl with soft boiled Cacklebean egg, crispy shallots, pickles,
shoots (v, gf, df, v - vg without egg)





Sample Lunch Feasting Menu

Each course is served feasting style on sharing platters.

STARTERS

The table will receive all of the below to share

Garden pickles (vg, gf)

Celeriac & butter beans, puffed wild rice, chaat masala
& curry leaf (vg, gf)

Whipped feta, honey & crunchy chili oil (v, gf)

Wood fired flatbread (vg)

Padron peppers & Zhoug (vg, gf)

MAINS

Please select two mains for the group to share

Charred hispi cabbage, Kashmiri chili & green peppercorn (vg, gf)

Creedy Carver chicken, Owley Farm mushrooms & black garlic (gf)

ChalkStream trout, leeks, bergamot & finger lime (gf) - £5pp supplement
Duroc pork rump, quince, Habanero chilli & lardo (df, gf) - £8pp supplement

SIDES

The table will receive all of the below to share

La Ratte potatoes, confit garlic & rosemary (vg, gf)

Bitter leaves, winter citrus with pink grapefruit & miso citronette (vg, gf)

DESSERT

Treacle tart with crème fraiche (v)

SNACKS

Available to add on for supplement fees laid out below

Spiced cashews, Kashmiri chili & black lime (vg, gf) £5

Cerignola olives, za'atar & citrus (vg, gf) £5

Wildfarmed focaccia, herb oil (vg) £6

Salted cod fritters, coriander yoghurt, tamarind, curry leaves (gf) £9.5

Sample Dinner Feasting Menu

Each course is served feasting style on sharing platters.

STARTERS

The table will receive all of the below to share

Garden pickles (vg, gf)

Celeriac & butter beans, puffed wild rice, chaat masala & curry leaf (vg, gf)

Whipped feta, honey & crunchy chili oil (v, gf)

Wood fired flatbread (vg)

Smoked Tropea onions, goats curd, wild garlic, brown butter & hazelnut (v, gf)

MAINS

Please select two mains for the group to share

Charred hispi cabbage, Kashmiri chili & green peppercorn (vg, gf)

Creedy Carver chicken, Owley Farm mushrooms & black garlic (gf)

ChalkStream trout, leeks, bergamot & finger lime (gf) - £5pp supplement

Duroc pork rump, quince, Habanero chilli & lardo (df, gf) - £8pp supplement

SIDES

The table will receive all of the below to share

La Ratte potatoes, confit garlic & rosemary (vg, gf)

Bitter leaves, winter citrus with pink grapefruit & miso citronette (vg, gf)

DESSERT

Treacle tart with crème fraiche (v)

SNACKS

Available to add on for supplement fees laid out below

Spiced cashews, Kashmiri chili & black lime (vg, gf) £5

Cerignola olives, za'atar & citrus (vg, gf) £5

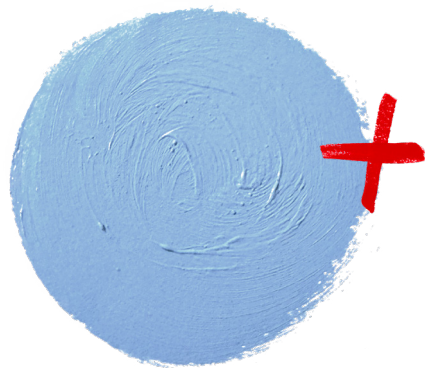
Wildfarmed focaccia, herb oil (vg) £6

Salted cod fritters, coriander yoghurt, tamarind, curry leaves (gf) £9.5

BESPOKE EVENTS & PRIVATE HIRE



Useful Information



FOOD & DRINKS

Please inform us of any allergies or food intolerances 7 days prior to your reservation. We are unable to offer the A La Carte menu to groups of 9 or more. Please note the kitchen will need to begin sending dishes within 15 minutes of your reservation time.

Unlimited still or sparkling filtered water is charged at £2.5

MINIMUM SPENDS

Mezzanine

Breakfast - £600 minimum spend on food and drinks & £250 Room Hire fee

Lunch - £600 minimum spend on food and drinks

Dinner - £850 minimum spend on food and drinks

Tart Shop

Dinner - £500

A discretionary 13.5% service charge will be added to the bill.

BESPOKE MENUS

We provide bespoke printed menus. Please let us know if you would like a personal title added.

DECORATION

The Mezzanine is decorated with candles. Empty bud vases can be arranged should you wish to bring your own flowers. We also work with talented florists who can arrange bespoke bouquets or arrangements upon request. Please let us know if you would like to be put in touch.

Please note we don't allow table confetti and require balloons to be on a weight.

CORKAGE & CAKEAGE

Guests are permitted to bring their own wine for a £35 corkage fee per 750ml bottle of wine. If guests would like to bring their own cake to the restaurant, and eat this in lieu of Wild by Tart desserts, there is a £6.50 per head charge.

We do also offer bespoke cakes from our very talented pastry chefs. Please note that we require 72 hours' notice, as all cakes are baked to order.

DEPOSIT & CANCELLATION

We require a deposit of 50% of the minimum spend. This will be deducted from the bill on the day of the booking. The deposit is refundable up until 7 days prior to the booking, after which we are unable to refund or transfer the deposit.





Bespoke Celebration Cakes:

Celebrate in style with one of our handmade bespoke cakes, crafted by our pastry team and beautifully decorated with fresh flowers.

Please note: We require a minimum of 72 hours' notice for all cake orders.

SIZES & PRICES

6" cake (serves 8–10): £65

8" cake (serves 10–20): £95

9" Roulade (serves 12) : £60

Exclusive of 13.5% service charge

FLAVOURS

Lemon & Madagascan vanilla cake with vanilla buttercream
& seasonal fruit compote

Chocolate fudge cake with chocolate buttercream and salted caramel

Coffee and cardamom roulade with espresso buttercream, caramel
hazelnut & chocolate ganache

Wild by TART

Our reservations team is on hand to answer any questions you may have
reservations@wildbytart.com

ADDRESS

3-4 Eccleston Yards, London, SW1W 9AZ

020 3848 6240 - Choose option 2

 [wildbytart](#)

