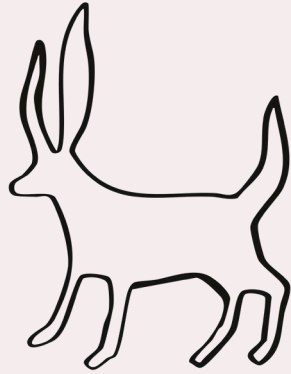


# TART

Catering



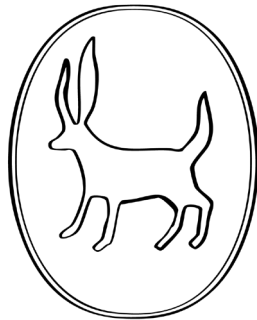
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## Choosing Tart

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.



TART

## 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

Courgette, 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 aubergine, sumac yoghurt, baby spinach,

lime & black pepper cashews

Isle of Wight heritage tomatoes, focaccia croutons, olives & capers

Wood roasted broccoli & green beans, pickled ginger,

black bean rayu, sesame

Mora farm leaves, charred spring onions, green tahini, maple toasted seeds

### GRAINS

Soba noodles, mangetout, holy basil, chives, nam jim, peanuts,

crispy shallots

Jersey royal potatoes, pickled fennel, dill, capers, lemon

Fregola, wood roasted red peppers, pine nut, sherry vinegar, baby spinach

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

TART

# Sample Drop Off Menu

*Continued*

## MAINS

Wood roasted Fosse chicken, bomba calabrese, Caesar aioli

House smoked ChalkStream trout, preserved lemon, puttanesca salsa

Kimchi & tofu pancakes, gochugaru & lime ketchup

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

## DESSERT

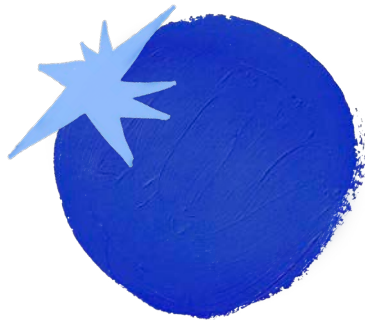
Basque cheesecake, poached seasonal fruit

Strawberry frangipane tart, Marsala cream

Chocolate mousse, caramel crèmeux, crème fraîche

Lemon sponge cake with vanilla Italian buttercream, seasonal compote

Tahini & brown butter blondies (v)





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

Ajo blanco, carosello cucumber, cherries, smoked almonds, Two Fields olive oil

English burrata, pickled rhubarb, rhubarb vinegar, peas, toasted seeds

Scottish clams, wild garlic butter emulsion, shallots, rye baguette

Cornish crab, green gazpacho, sherry vinegar, cucumber, coriander,

flaked almonds

Slow cooked Barbary duck ragu, pappardelle, wild garlic caper berries, 30-month aged Parmesan

Hereford beef tartare, black lime, pistachios, tarragon, dill, saffron vinaigrette, pickled barberries

### MAINS

Pea, mint & cashew ricotta tortellini, spring broth, herbs

Two Fields olive oil poached sea bass, skordalia, fennel, salsa verde

Wood roasted Cornish monkfish, soy & chicken butter sauce, clams, lime leaf oil, holy basil, chilli

Wood grilled herb fed organic chicken, spring onion, watercress, broad beans, crème fraîche, chervil

Wood roasted Hereford beef fillet, smoked datterini tomato salsa, Aleppo chilli butter

### SIDES

Crispy pink fir potatoes, chilli, rosemary, lemon

Jersey Royals, seaweed butter, dill, parsley

Courgettes, fennel, broad beans, mint, lemon

Spring greens, tahini, lime, smoked almonds

Butterhead lettuce, pickles, chives, buttermilk (v, gf)

Tomato, sumac, dill, chives, sherry vinegar, Two Fields olive oil

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 asparagus, butter bean purée, gremolata, elderflower vinegar

Stracciatella, pickled rhubarb, rhubarb vinegar, peas, pea shoots, toasted seeds

Violet artichokes, coppa, Spenwood cheese, mint, shallot vinaigrette

Griddled Cornish squid, charred Padron peppers, mojo verde, rocket

ChalkStream trout tartare, lemon mayonnaise, pickled radish, shallot,  
cured egg yolk, dill

Hereford beef carpaccio, black lime, pistachios, tarragon, dill, saffron vinaigrette,  
pickled barberries

### MAINS - 1 CHOICE & 2 SIDES

Pea & broad bean gnudi, cashew cream, citrus dressing, fennel, pea broth

Wood roasted whole turbot on the bone, lemon, capers, parsley

Wood roasted Cornish monkfish, soy & chicken butter sauce, clams,

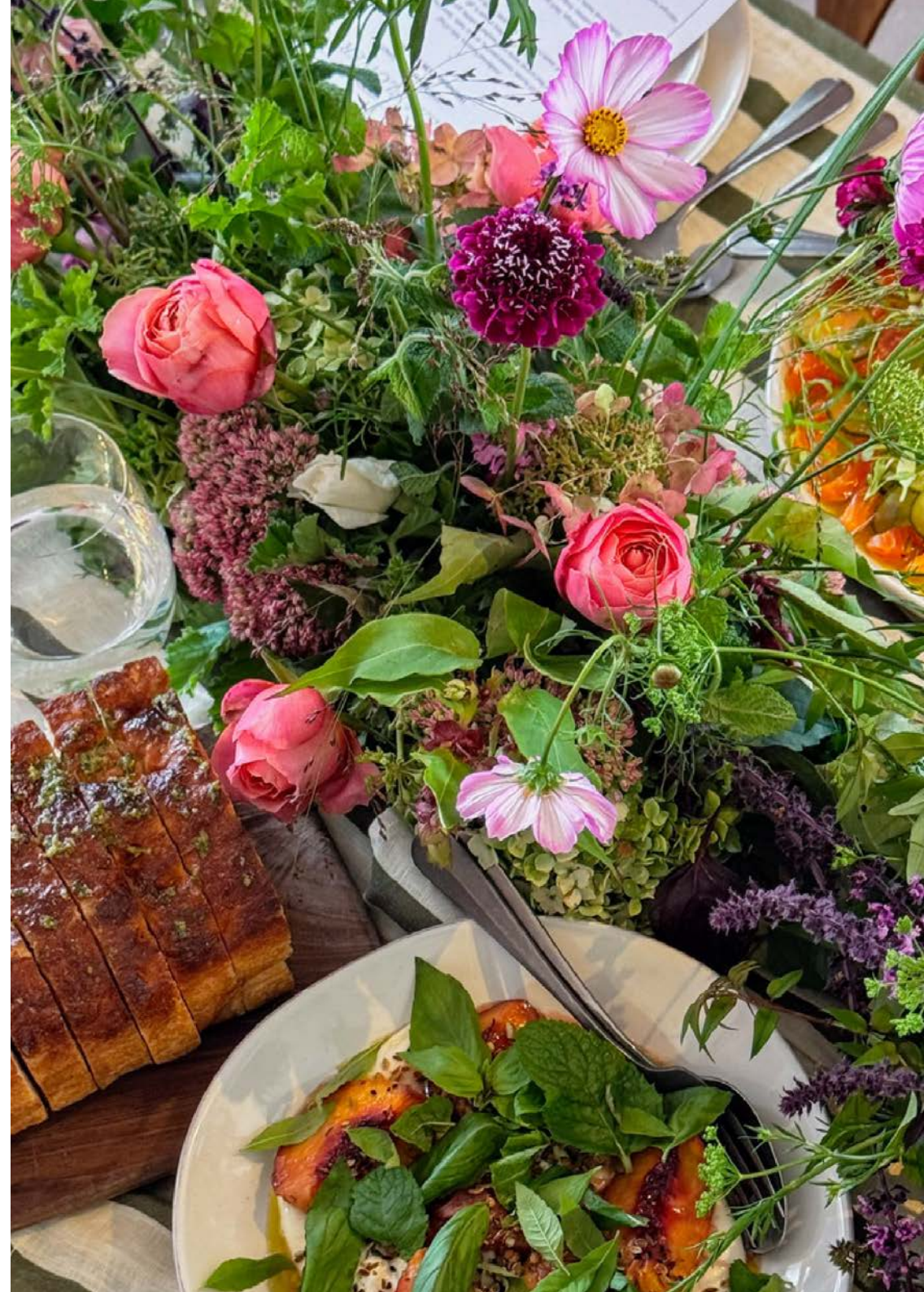
lime leaf oil, holy basil, chilli

Wood grilled herb fed organic chicken, spring onion, watercress, broad beans,  
crème fraîche, chervil

Wood roasted Hereford beef ribeye, smoked datterini tomato salsa,  
Aleppo chilli butter

### SIDES

See plated sides on previous page





TART

## 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 3 OF THE FOLLOWING

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

Isle of Wight heritage tomatoes, focaccia croutons, olives & capers (vg)

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

Mora farm leaves, charred spring onions, green tahini, maple toasted seeds  
Soba noodles, mangetout, holy basil, chives, nam jim, peanuts, crispy shallots

Jersey royal potatoes, pickled fennel, dill, capers, lemon

Fregola, wood roasted red peppers, pine nut, sherry vinegar, baby spinach

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

### CHOOSE 2 OF THE FOLLOWING

Wood roasted Fosse chicken, bomba calabrese, Caesar aioli

House smoked ChalkStream trout, preserved lemon, puttanesca salsa

Kimchi & tofu pancakes, gochugaru & lime ketchup

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

TART

## Sample Dessert Menu

### PLATED MENU

Ricotta & sour cherry custard tart

Burnt honey mousse, saucy raspberries & crème fraîche

Strawberry jelly, lemon & basil ice cream

Dark chocolate mousse, whipped hazelnut ganache & cocoa nib tuile

### SHARING MENU

Stone fruit galette, clotted cream

Chocolate choux tower, chocolate hazelnut mousse & salted caramel

Sicilian pistachio & dark chocolate Viennetta

Brown butter Madeleines, miso caramel & crème fraîche

### FEASTING TABLE

Basque cheesecake, poached seasonal fruit

Strawberry frangipane tart, Marsala cream

Chocolate mousse, caramel crèmeux, crème fraîche

Lemon sponge cake with vanilla Italian buttercream, seasonal compote





TART



## Sample Canapé menu

### VEGAN & VEGETARIAN

Spring onion, mushroom & ginger gyoza, ponzu, sesame  
Lumpiang Shanghai - crispy tofu roll, makrut lime & chilli sauce  
Manouri cheese, honey & mint kalitsounia parcel  
Sourdough crumpet, whipped marmite butter, malted seeds,  
burnt onion powder  
Ricotta, preserved lemon & chive gougère  
Seasonal crostini with whipped mascarpone

### FISH & MEAT

Crispy layered potato cake, Exmoor caviar, crème fraîche  
Cornish crab & fennel rosti  
Cornish sea bass tostada, almond mole, coriander, chilli  
Chicken gribiche brioche toast  
Hereford beef tartare, caper, wild garlic aioli, nasturtium  
Shawarma spiced lamb croquette, labneh, sumac, shallot  
Wild garlic chicken Kiev, aioli

### SWEET

Ricotta & raspberry custard tart  
Mini pavlova, basil cream, strawberries & citrus  
Chocolate choux, caramel hazelnut ganache, whipped cream  
Seasonal pâte de fruit, 70% Femmes de Virunga 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.

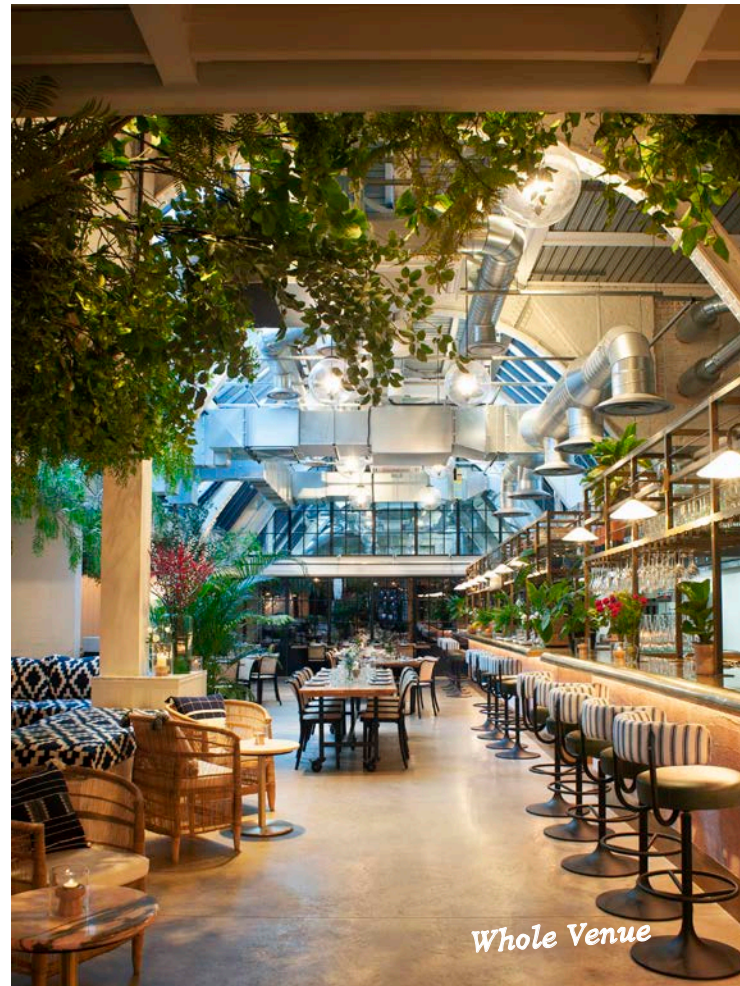


# Wild by TART

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*



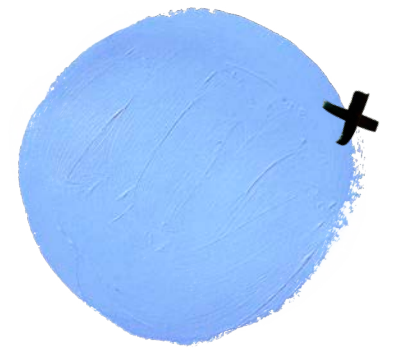
*Whole Venue*



*The Mezzanine*



TART



## 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

# 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

## 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  
[catering@wildbytart.com](mailto:catering@wildbytart.com)

3-4 Eccleston Yards, London, SW1W 9AZ

020 3848 6240 - Choose option 2

 [wildbytart](https://www.instagram.com/wildbytart)

