



# Wild by Tart

Belgravia

3 - 4 Eccleston Yards, Belgravia, London. SW1W 9AZ

020 3848 6240 · [wildbytart.com](http://wildbytart.com)

# Private Dining





# Welcome to 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 refurbished 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

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 parties and press launches.

Seated: 16

Standing: 20



# The Wild Store

A semi-private dining area nestled in The Wild Store;  
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.

Seated: 12





# Sample Lunch Feasting Menu

*Each course is served feasting style on sharing platters.*

## Starters

The table will receive all of the below to share

House pickles (vg, gf)

Beetroot dip, barberries, black garlic & za'tar (vg, gf)

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

Wood fired flatbreads

## Mains

Please select two mains for the group to share

Delica pumpkin, lentils, cavolo nero, pumpkin seeds, sage (v, gf)

Organic Chicken, salsify, baby onions, & miso (gf)

Roasted monkfish, Romero peppers, olive, salmoriglio (gf, df) - Supplement £5pp

Aged Hereford sirloin with Sichuan and kampot peppercorn sauce (gf) - Supplement £10pp

## Sides

The table will receive all of the below to share

Wood fired Pink Fir potatoes, sage & garlic (vg, gf)

Purple sprouting broccoli, whipped tahini, green chili & almond (v)

## Snacks

Available to add on for supplement fees laid out below

Salted Calabrian almonds (vg, gf) £5

Marinated olives (vg, gf) £5

House focaccia, herb oil (vg) £6

Crispy shiitake mushrooms, aioli (v, df) £8

Cobble lane charcuterie, pickles (df, gf) £14





# Sample Dinner Feasting Menu

*Each course is served feasting style on sharing platters*

## Starters

The table will receive all of the below to share

House pickles (vg, gf)

Beetroot dip, barberries, black garlic & za'atar (vg, gf) Whipped feta, honey & crunchy chilli oil (gf)

Wood fired plain flatbread (vg)

Cobble Lane charcuterie, pickles (gf)

Heritage carrots, molasses, labneh, hazelnut dukkah & preserved lemon (v, gf)

## Mains

Please select two mains for the group to share

Charred hispi cabbage, black garlic, miso, crispy shallots (vg, gf)

Creedy Carver chicken, wild garlic, salsify, baby onions, & miso (gf)

Roasted monkfish, Romero peppers, olive, salmoriglio (df, gf) ~ Supplement £5pp

Aged Hereford sirloin with Sichuan & kampot peppercorn sauce (gf) ~ Supplement £10pp

## Sides

The table will receive all of the below to share

Wood fired Pink Fir potatoes, garlic & sage (vg, gf)

Purple sprouting broccoli, whipped tahini, green chili & almond (v)

## Dessert

Rhubarb & custard ice cream sundae, poached rhubarb, toasted milk tuile (v, gf on request)

## Snacks

*Available to add on for supplement fees*





# Useful Information

## FOOD AND DRINKS

Prior to your meal, please inform us of any allergies or food intolerances.

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 per carafe for the table .

Lunch - £600 minimum spend on food and drinks

Dinner - £850 minimum spend on food and drinks

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

## DECORATION

The Mezzanine is decorated with a few small vases of flowers and candles.

Please note we don't allow table confetti.

We provide printed menus for each guest. Please let us know if you would like a personal message added.

## CAKEAGE AND CORKAGE

Guests are permitted to bring their own wine for a £30 corkage fee per 750ml bottle of wine and £35 per 750ml bottle of sparkling.

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.

## 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.



# WILD BY TART

Our reservations team is on hand to answer any questions you may have  
[reservations@wildbytart.com](mailto:reservations@wildbytart.com)

Address

3-4 Eccleston Yards, London, SW1W 9AZ

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