



PRIVATE HIRE & EVENTS

Wild.....by TART

A NEW LONDON RESTAURANT OFFERING
RELAXED DINING, AN INNOVATIVE RETAIL
SPACE AND A UNIQUE EVENTS VENUE.



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, deli, retail store, events space and photography studio.

Founded by Jemima Jones and Lucy Carr-Ellison, the successful duo behind bespoke catering company Tart London, and Tom Warren, founder of leading photography studio Lock Studios.

The restaurant offers a relaxed all day dining menu. Inspired by places and people they love, Lucy and Jemima cook food with big flavours and seasonal ingredients, sustainably sourced where possible. Dishes are served from an open kitchen with counter seating, a wood burning oven and charcoal grills.

PRIVATE HIRE & EVENTS

ENTIRE SPACE
(Restaurant, Bar & Studio)

Capacity
Standing: 350
Seated: 190 | 160 with
a dance floor

The space offers a highly versatile platform to host full hire events and is equipped with the latest audio visual technology to cater for a wide variety of events, from awards ceremonies to press launches and fashion shows.

THE STUDIO

Capacity
Standing: 100
Seated: 60
Theatre: 80

The Studio is 2,000 sq. foot. With its high, glass panelled ceiling, the Studio benefits from excellent natural light and a variety of feature walls, making it the perfect boutique photographic location.

Separated from the main restaurant and bar area by floor to ceiling crittall sliding doors, the Studio can be hired as a multiuse and versatile private events space be it exclusive breakfasts, lunches and dinners, photography shoots, exhibitions or screenings.

The sliding doors which separate the Studio from the restaurant ensures privacy and an intimate setting. As well as a private hire space, we'll also be hosting public events such as wine tasting dinners, talks, demonstrations, workshops and yoga brunches.

THE MEZZANINE

Capacity
Standing: 15
Seated: 14

A unique private dining space situated on a raised Mezzanine level, overlooking the restaurant and bar.

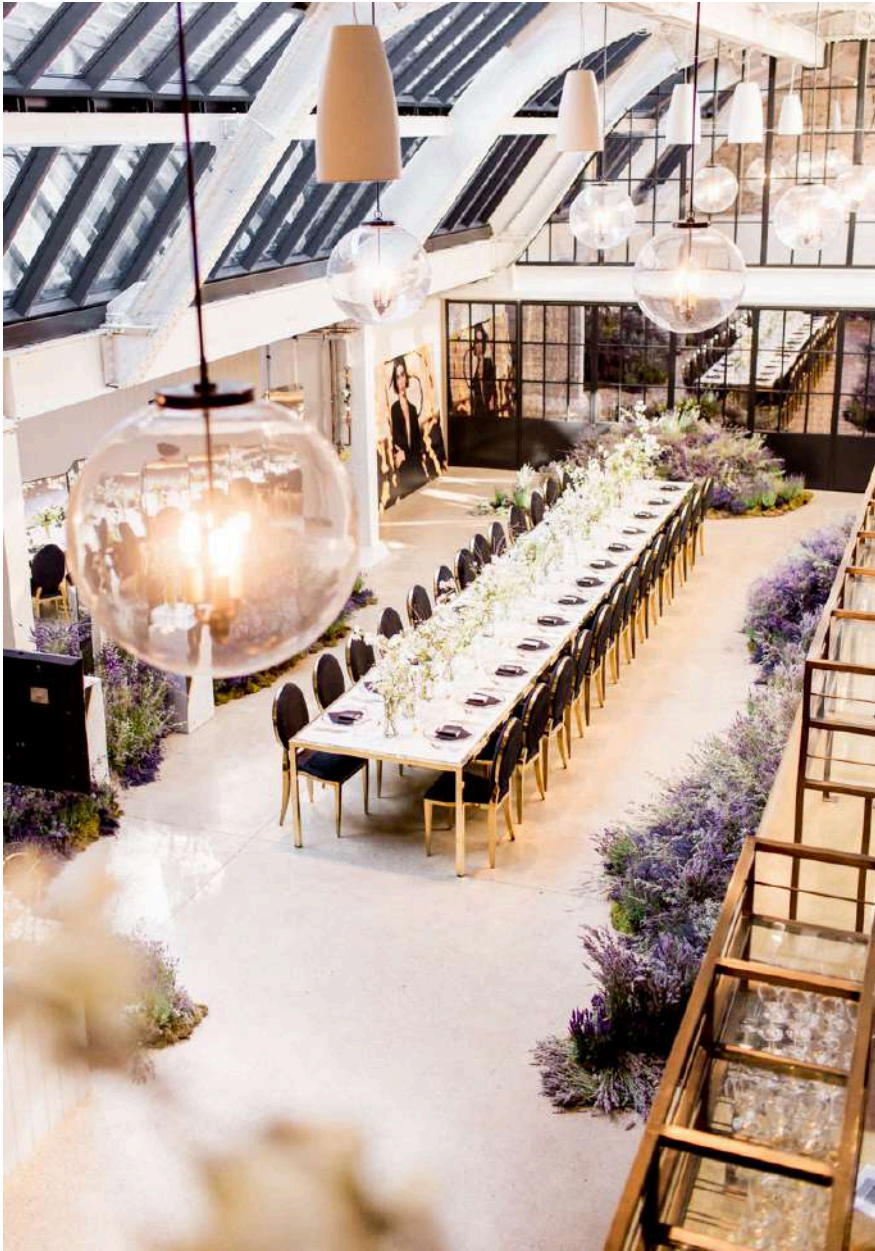
THE DELI

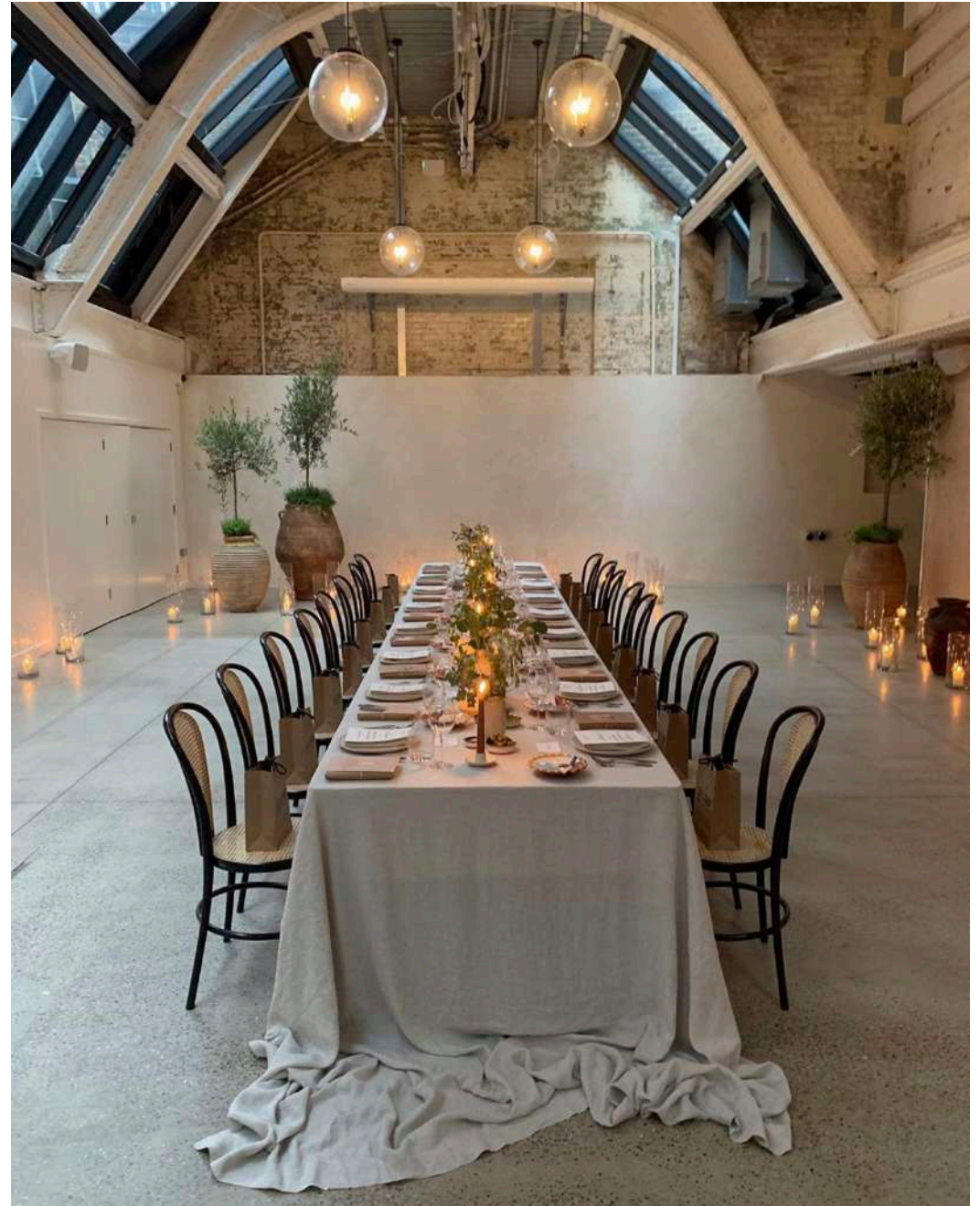
Capacity
Standing: 30
Workshop: 12

Our Deli is available for exclusive evening hire. Perfect for a relaxed standing reception, we serve a feasting spread of charcuterie, cheese, pickles, fruit, dips, sourdough, crackers and biscuits.

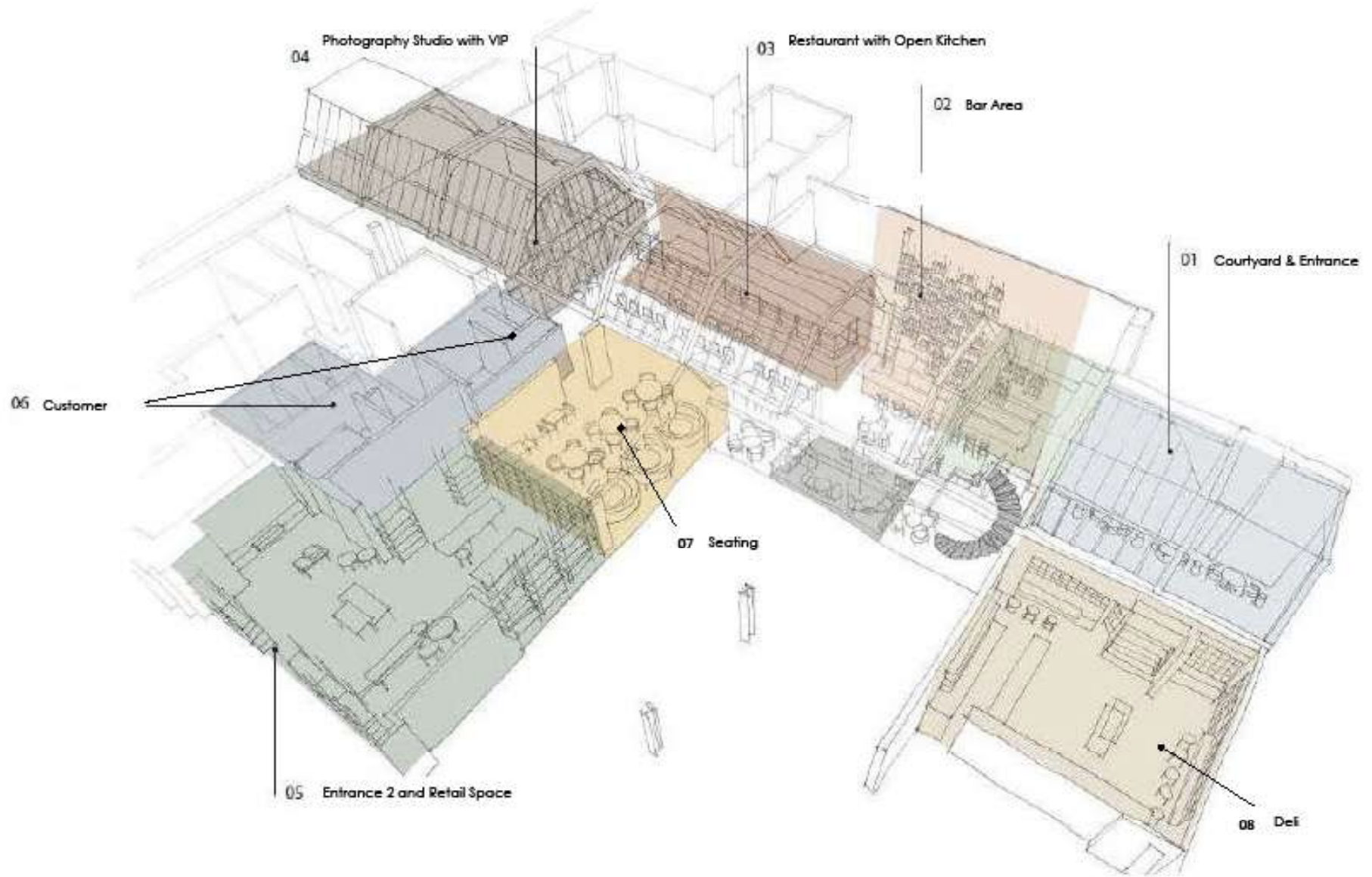
The Deli is also available for workshops, tastings and demos.

RESTAURANT SET UP FOR PRIVATE HIRE





FLOOR PLAN & LAYOUT



SAMPLE CANAPES MENU

VEGETARIAN

Smoked Sicilian tomatoes, lemon & basil crème fraiche, parmesan crisp (gf)

Jalapeno & avocado salsa, pickled candy beetroot & radish on rye (vg)

Squash, goat's cheese, sundried tomato & pine nut croquette

Quail's eggs with shichimi togarashi (gf, df)

Taco with slow cooked aubergine, pomegranate & coriander (vg)

FISH

Grilled marinated prawns with lemon mayonnaise (gf, df)

White crab, lime, coriander & chilli on wonton (gf, df)

Sea bass ceviche tostadas, crème fraiche, tarragon, lemon & fennel

Oysters, jalapeno & lime salsa (gf, df)

Chalk Stream trout, ponzu & wasabi dressing (gf, df)

Smoked haddock & pea croquette (df)

MEAT

Venison tartar, wild fennel & sorrel (gf, df)

Fillet of beef, lemon grass, lime & ginger on crisp tapioca (gf, df)

Pulled smoky lamb taco with yoghurt & coriander

Slow cooked ox cheek & ancho chilli croquette (df)

SAMPLE BOWL FOOD

VEGETARIAN

Pan roasted romanesco with golden raisins, tahini & sumac

Wild mushroom ragu with coriander seed & rustic corn grits (vg)

Butternut squash & sage tempura with spiced green feta dip

Smoked tomato, buffalo yoghurt, pine nuts & basil oil

Fried baby artichoke with pink peppercorn aioli

Tarragon ricotta tortellini with saffron butter & parmesan crisp

Roast garlic, pea & avocado ravioli

FISH

Charred octopus with white bean puree & oregano gremolata

Sea bass ceviche, Seville orange & cumin

Squid ink risotto with spiced scallops

Baby squid with smoked polenta & lime relish

Salmon sashimi bowl with pickled cucumber

MEAT

Sausage & fennel ragu with slow cooked leek & polenta

Crispy marinated lamb neck with buttery, smoked baba ganoush

Mexican beef tartare with chipotle mayo & tomatillo relish

Coconut & lime pulled chicken with fresh sambol & crispy curry leaves

SAMPLE SHARING MENU

STARTERS

- Wild mushrooms, celeriac puree, walnut, tarragon gremolata & smoked olive oil (vg)
- Coal roasted baby beetroot, whipped oak aged feta, smoked almonds & dill oil (v, gf)
- Sea bream carpaccio, blood orange, pickled red chilli & fennel (gf, df)
- Cured trout, pickled candy beetroot, dill & crème fraiche (gf, df)
- Speck, burrata, thyme roasted grape, hazelnut & fig leaf vinegar (gf)

MAINS

Option 1

- Slow cooked smoky beef barbacoa, creamy polenta & tomatillo salsa (gf)
- Caramelised pumpkin, roast oak aged feta, kale, hazelnut & parsley gremolata (gf)
- Grilled purple sprouting broccoli, savoy cabbage, sugar snaps, chilli & nigella (df, gf)
- Seasonal greens (vg, gf)

Option 2

- Roast hake fillet with lemon & sumac (gf, df)
- Herby beans, sour cream, smoked tomato & Tart's dukkah (gf)
- Charred hispi cabbage, tahini, red cabbage, pomegranate & coriander (vg, gf)
- Seasonal greens (vg, gf)

DESSERTS

- Chocolate soufflé tart, poached rhubarb & whipped tahini mascarpone
- Citrus fruit pavlova, pomegranate molasses & mint (gf)
- Rhubarb & cardamom semifreddo, sour cherry, dark chocolate & almond
- Pear, spelt & ginger cake, maple caramel, whipped coconut cream (vg)



SAMPLE BREAKFAST MENU

SHOTS AND TONICS

Liquid vitality - ginger, honey, yuzu, Echinacea, coconut

Vampire slayer - ginger, lemon, maple, beetroot, cayenne

Skinny bee - apple cider, jalapeno, orange, lemon, turmeric, honey, ginger

Morning detox tonic - apple cider vinegar, turmeric, apple, cinnamon

Hydrating tonic - coconut water, ginger, carrot, lime

JUICES

Freshly squeezed orange, apple or grapefruit

Seasonal green juice

Sunshine juice - pineapple, chilli, lime, coriander

FIRST COURSE

Yoghurt & vanilla panna cotta, rhubarb & orange blossom granola (v, gf)

Buttermilk drop scones with crème fraîche, bay & blueberry compote (v)

Tamarind brûlée, grapefruit & coconut yoghurt (vg, gf)

Overnight oats, tahini & chocolate granola & caramelised banana (v, gf)

SECOND COURSE

Spring freekah, avocado, peas, roasted tomato, chilli & tahini lemon dressing (vg, gf)

Turkish poached eggs, sage & chilli butter, spinach, pine nuts & sourdough (v)

Goan baked eggs, coconut & coriander chutney, chilli tarka & flatbreads (v)

Smoked haddock kedgeree brushetta, soft boiled egg & rainbow chard

Iberico ham, whipped goat's curd, dukkah, pickled cucumber & seeded rye

WILD BY TART | 3 - 4 Eccleston Yards, Belgravia, SW1W 9AZ | events@wildbytart.com





FOR PRIVATE HIRE ENQUIRIES,
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