



Wild by Tart

Belgravia

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Menu Pack

Spring/Summer 2025



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Our Food Menus

Seated Private Dining

3-course Lunch & Dinner Plated Menu - starting from £90 pp

3-course Lunch & Dinner Sharing Menu - starting from £90 pp

Feasting Table Menu (available all day) - starting from £40 pp for breakfast and £70 pp for lunch and dinner

2-course Breakfast Menu - starting from £60 pp

For Standing Receptions

Canapé & Bowl Food Menu - starting from £4 per bite & £8 per bowl

Sweet Canapé Menu - starting from £4 per bite

Breakfast Canapés - starting from £4 per bite

Late Night Snacks Menu (available after dinner service) - starting from £10 per item

Afternoon Tea Canapés (available on request) - bespoke pricing depending on requested items

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



Plated Menu - £90pp



House focaccia with herb oil (vg)

Starters

Please choose one for the group

English burrata, Wye Valley asparagus, lemon & seasonal herbs (v, gf)

Dorset clam, coco beans, Datterini tomatoes, Guajillo chilli butter

Hereford beef tartare, onion cracker tam salad, peanuts (df)

Violet artichokes, broad beans, peas, mint & parmesan (v, df)

Ajo blanco, melon, sherry vinegar, smoked almond (vg, gf)

Mains

Please choose one for the group

Wood fired Fosse chicken supreme, braised peas & lettuce, seasonal herbs & aioli (gf)

Grilled shawarma lamb, onion tajin, mint pomegranate & pickled chilli (gf, df)

Cornish Hake, Romero peppers, taggiasca olives, oregano salmoriglio (gf, df)

Pea, basil & pine nut ravioli, pea broth (vg, gf)

Cornish Monkfish, coconut, Scotch bonnet, lemongrass & clams (df, gf)

Desserts

Please choose one for the group

Caramelized custard brioche, chestnut ice cream, Seville orange & hibiscus marmalade (v)

Chocolate churro, salted caramel, dark chocolate cremeaux (v)

Yorkshire rhubarb & custard ice cream sundae, poached rhubarb, toasted milk tuile (v)

Amalfi lemon parfait, roasted strawberries & strawberry granita (vg)

Premium Plated Menu - £110pp



House focaccia with herb oil (vg)

Starters

Please choose one for the group

Cannwood venison tartare, cured egg yolk, crispy capers, Wild farmed focaccia (df)

Green gazpacho, Cornish crab, avocado & toasted almonds (df, gf)

Sheep's milk labneh, cucumbers, sour cherry harissa, black onion seed dukkah (v)

Wild garlic & ricotta mezzaluna, lemon & Parmesan (v)

Pea, mint & pine nut ravioli, pea broth (vg, gf)

Mains

Please choose one for the group

Hereford beef fillet, romesco, charred greens (gf, df)

Rack of lamb, zhoug, aubergine, pistachio (gf, df)

Two Fields olive oil poached Cornish seabass poached, skorthalia, fennel, salsa verde (df, gf)

Cornish halibut, goan curry sauce, green chilli oil, curry leaves & cashews (df, gf)

Wood roasted Datterini tomato & shallot galette, Graceburn, Maura farm leaves (v)

Desserts

Please choose one for the group

Frangipane & apricot tart, crème fraîche (v)

Lemon bombe, poached rhubarb & whipped crème fraîche (gf)

Yorkshire rhubarb & custard ice cream sundae, poached rhubarb, toasted milk tuile (v)

Dark chocolate mousse, whipped hazelnut ganache & cocoa nib tuile (gf)



Sharing Menu - £90 pp

Food is served feasting style on sharing platters.

Guests with dietary requirements can be catered for separately.

House focaccia with herb oil (vg)

Starters

Please choose three for the group to share

English burrata, Wye Valley asparagus, lemon & seasonal herbs (v, gf)

Chalk stream trout, ginger, lemongrass & chilli aguachile (df, gf)

Wood fired tropea onions, goat's curd, hazelnuts, brown butter & sherry vinegar (v, gf)

Hereford beef carpaccio, Som Tam salad, coriander, peanuts (df, gf)

Wood roasted Trombetta courgettes & Romero peppers, mole, black lime peanuts & radish salad (vg, gf)

Mains

Please choose one for the group to share

Wood fired Fosse chicken, braised lettuce & peas, seasonal herbs, aioli (gf)

Shawarma spiced lamb shoulder, onion tajin, pomegranate, pickled chilli (gf, df)

Cornish Hake, Romero peppers, taggiasca olives, oregano salmoriglio (gf, df)

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

Cornish monkfish, coconut, Scotch bonnet, lemongrass & clams (df, gf)



Sharing Menu - £90 pp

Sides

Please choose two for the group to share

Sugar snap peas, broad beans, green beans, pickled shallot, hazelnut vinaigrette (vg, gf)

Kohlrabi, ginger, spring onion, nori & Sichuan pepper (vg, gf)

New season potatoes, lovage chimichurri, pickled shallot (vg, gf)

Slow cooked courgettes, Two fields olive oil, lemon, garlic & tarragon (vg, gf)

Cannellini beans, shallots, preserved lemon, chives (vg, gf)

Desserts

Please choose one dessert for the group to share

White peach jelly with pouring custard & roasted peaches (gf)

Summer pudding, berries, amaretto, crème fraiche (v, contains nuts)

Meringue tumble, Sicilian pistachios, roasted strawberries & basil custard (gf, v, contains nuts)

Chocolate mousse, caramel cremeux & crème fraiche (gf, v)

Premium Sharing Menu - £110 pp



Food is served family style on sharing platters

Guests with dietary requirements can be catered for separately.

House focaccia with herb oil (vg)

Starters

Please choose three for the group to share

Cannwood venison carpaccio, crispy capers, Maura farm spring leaves, Two fields olive oil (gf, df)

Cornish red mullet crudo, ponzu, spiced lentils, lime & coriander (gf, df)

Cornish crab, borlotti beans, brown crab aioli, pangrattato (df)

Isle of Wight tomatoes, labneh, pistachio & black onion seed dukkah (v)

Violet artichokes, broad beans, peas, mint & lemon (vg, df)

Mains

Please choose one for the group to share

Hereford ribeye, romesco, charred greens (gf, df)

Rack of lamb, zhoug, aubergine, pistachio (df, gf)

Puttanesca stuffed wood roasted whole Cornish seabass, lemon aioli (df, gf)

Cornish halibut, goan curry sauce, green chilli oil, curry leaves & cashews (df, gf)

Spinach and Fennel Spanakopita, Datterini tomatoes, taggiasca, preserved lemon

(vg)



Premium Sharing Menu - £110 pp

Sides

Please choose two for the group to share

Grilled runner beans, nectarines, mint & salted ricotta (gf)

Wye valley asparagus, roasted almond cream, chilli & lemon (vg, gf)

Wood roasted potatoes, samphire, seaweed butter & moscatel vinegar (vg, gf)

Wood roasted chickpeas, Calabrian chilli, kefir yoghurt (v, gf)

Spring radishes, lime, tamarind Thai basil, coriander & cashews (v, gf)

Desserts

Please choose one for the group to share

Frangipane & apricot tart, crème fraiche (v) served individually

Amalfi lemon parfait, roasted strawberries & strawberry granita (gf, vg)

Paris brest, chocolate mousseline, hazelnut croustillant

Blackcurrant baked Alaska, gateux & torched meringue (v)



Savoury Canapé Menu

Vegan

Dressed peas, pea hummus, cashew crema, mint oil (vg, gf)

Nettle & lemon pansotti fritti (vg)

Fennel & onion bhaji, tamarind & date chutney, lime pickle (vg, gf)

Summer radishes, black garlic & miso (vg, gf)

Vegetarian

Dressed peas, sheep's ricotta, mint oil (v, gf)

Gougère, goat's curd, herbs, preserved lemon (v)

Nettle, lemon & pecorino pansotti fritti (v)

Confit potato, spinach and piquillo pepper tortilla, lemon aioli (v, gf)

Fish

Cornish crab tart, smoked leeks & lemon mayonnaise

Gilda, with Calabrian chilli, green olive & Guindilla pepper (gf, df)

Crispy layered potato cake, whipped cod's roe & dill

Cornish seabass tostada, jalapeño & avocado crema (gf, df)

Meat

Beef tartare, ssamjang, sesame, crispy leek (df)

Vitello tonnato, crispy capers, focaccia & pickled chilli (df)

Smoked chicken mayonnaise, brioche, tarragon (df)

Pork pibil croquette, pink pickled onion, smoked orange aioli (df)



Sweet Canapé Menu

Ricotta & rhubarb tart (v)

Chocolate tartlet, almond nougatine & Chantilly (v, contains nuts)

Mini pavlova topped with seasonal fruit (v, gf)

Dark chocolate pate de fruit (gf, vg)

Bowl Food Menu

Vegan

Fried pickle katsu sandwich, daikon & sesame slaw (vg)
Trofie Genovese, green beans, nasturtium, lemon pangrattato (vg)
Isle of Wight fattoush, pumpkin seed cream & seasonal herbs (vg)
Burmese salad, mango, mint & lime (vg)

Vegetarian

English sheep's labneh, crunchy chilli oil, Hedgeley Farm honey (v, gf)
Fennel & chilli risotto, black olive pangrattato (v, gf)
Marinated courgette broad beans, peas, ricotta, basil (v)
Shaved Wye Valley asparagus, green herb & almond salad, garlic toum, za'atar pitta (vg)

Fish

Hand dived scallops, vermouth, brown butter & hazelnuts
Chalk stream trout tartare, cucumber, pickled shallot, trout roe
Charred fish taco, curtido slaw, chipotle (gf, df)
Cornish seabass poke, brown rice, mirin & lime, pickled radish salad (gf, df)

Meat

Spiced lamb shoulder, tabbouleh, barberries, sumac yoghurt & wood fired pitta (df)
Honeymoon melon, prosciutto, basil, Two fields olive oil (gf, df)
Crispy duck, cucumber, spring onion, black bean rayu (gf, df)
Glazed pork meatballs, sticky rice, pickles & Vietnamese mint

Sweet

Yorkshire rhubarb & custard ice cream sundae, poached rhubarb & toasted milk tuile (v)
Chocolate mousse, cocoa nib tuile & whipped crème fraîche (v, gf)
Tart's mess, seasonal fruit & custard (gf)
Vanilla panna cotta, shortbread crumb & macerated figs





Late Night Snacks

Smokey mac & cheese (v)

Truffle fries with aioli & parmesan (v, gf)

Roasted aubergine & miso bao buns, coriander, sesame
(vg)

Kimchi and grilled cheese sourdough, pickled chillies (v)

Buttermilk chicken slider, sriracha mayo, pickled cucumber

Sticky pulled pork bao buns, coriander, spring onion

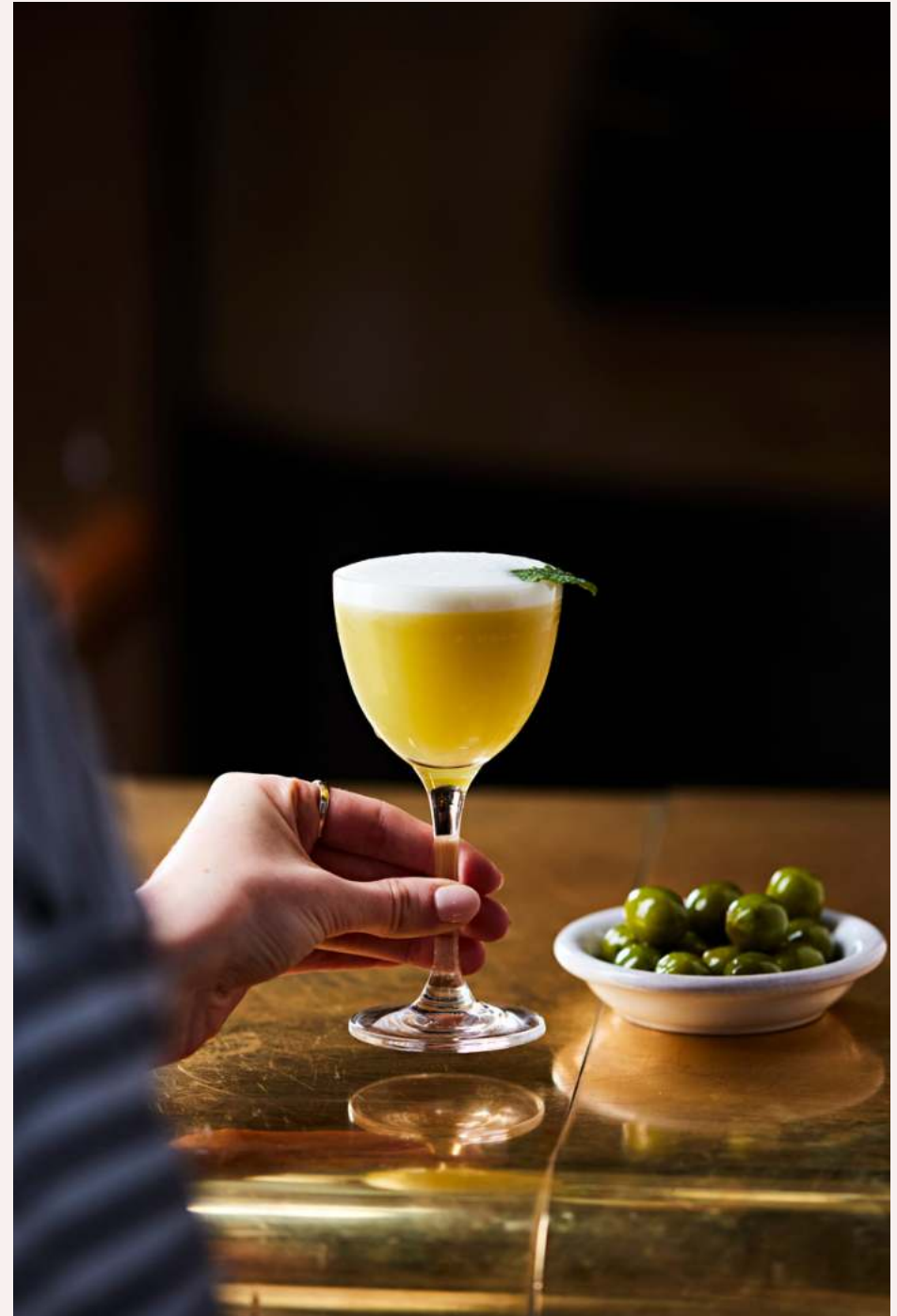
Cheeseburger, smoked tomato chutney, dijonnaise

Our Beverage Menus

Wine list

Cocktails & Spirits

Juices & Soft drinks



Sparkling

Terre di Rai Prosecco NV Glera | Veneto, Italy £45

Coates & Seely, Brut Reserve NV Pinot Noir, Chardonnay | Hampshire, England £75

Devaux, Grande Réserve Brut NV Pinot Noir, Chardonnay | Champagne, France £80

Devaux, Devaux Rosé Brut NV Pinot Noir, Chardonnay | Champagne, France £90

Charles Heidsieck, Brut Reserve NV Pinot Noir, Pinot Meunier, Chardonnay |

Champagne, France £95

White

Maison Ventenac, Tête en l'air 2023 Chardonnay | Languedoc, France £43

Domaine La Croix Gratiot, Picpoul de Pinet 2023 Picpoul de Pinet | Languedoc, France £48

Casa Monte Pio, Raxeira 2022 Albarino | Rias Baixas, Spain £58

Bone Dry Riesling, Von Buhl 2023 Riesling | Pfalz, Germany £59

Holdaway Vineyard, Black Canvas 2023 Sauvignon Blanc | Marlborough, New Zealand £62

Rafael Palacios, Louro do Bolo 2021 Godello | Galicia, Spain £74

Domaine de L'Enclos, Chablis 2022 Chardonnay | Burgundy, France £84

Red

Bruno Lafon, Le P'tit Pinot 2022 Pinot Noir | Languedoc-Roussillon, France £45

Ballena del Sur, Malbec 2022 Malbec | Mendoza, Argentina £46

Rioja Crianza Organic, El Coto 2019 Tempranillo | Rioja, Spain £53

Château Soucherie, Vallée De La Loire 2019 Cabernet Franc | Loire, France £62

G.D. Vajra, Langhe Nebbiolo 2022 Nebbiolo | Piedmont, Italy £77

Tenuta Casenuove, Chianti Classico 2018 Sangiovese, Merlot, Cabernet Sauvignon | Tuscany, Italy £78

Domaine Chevrot, Santenay Rouge 1er Cru 2022 Pinot Noir | Burgundy, France £120

Ro  

Amie, Amie X Organic 2022 Grenache, Cinsault | Languedoc, France £44

Ch  teau Beaulieu, `Cuv  e Alexandre` 2021 Grenache, Cabernet Sauvignon | Aix-en-Provence, France £57

Orange, Sweet, Fortified and Fine wine

Available on request

Classics Cocktails

Paloma 13.5

Cazcabel Blanco – Grapefruit Soda – Agave – Lime

Margarita 13.5

Cazcabel Blanco – Triple Sec – Lime

Negroni 13.5

Sapling Gin – Cocchi Vermouth di Torino – Campari

Espresso Martini 13.5

Sapling Vodka – Fair Café Liqueur – Espresso

Old Fashioned 13

Evan Williams – Bitters – Sugar

Aperol Spritz 13

Aperol – Prosecco – Soda

House Cocktails

Seasonal Bellini 12

Homemade seasonal fruit purée - Prosecco

Spicy Ginger Daiquiri 13.5

Cut Spiced Rum - Ginger Syrup - Red Chilli – Lime

Wild Margarita 13.5

Made with Cazcabel Blanco and seasonal ingredients

Spirits, Mixers & Beers

Starting from £8.50

Any other spirits are available on request

Sapling Vodka

Sapling Gin

Cazcabel Tequila

Dangerous Don Mezcal

Evan Williams Whiskey

Don Q Rum

Starting from £4.50

Coke

Diet Coke

Lemonade

Ginger Ale

Soda

Tonic



Beer and Cider starting from £6.50

NOAM – a Bavarian lager beer

Lucky Saint – non-alcoholic beer

Showering's Apple Cider

Non-Alcoholic Cocktails

Tart's Spritz 10

Feragaia - Lemon - Homemade seasonal fruit purée – Soda

Bellini 10

Seasonal Puree - Naughty Sparkling Chardonnay

Wildwood Sour 12

Everleaf Forest - Lemon - Ginger Syrup – Aquafaba

Juices

Fresh orange or grapefruit juice 6

Cold pressed apple juice 6

Tonics

Verdita 5.50

pineapple – chilli – lime – coriander – mint

Morning detox tonic 5.50

apple cider vinegar – turmeric – apple – cinnamon

Hydrating tonic 5.50

coconut water – ginger – carrot – lime

WILD BY TART

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

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