



THE MEZZANINE

*Wild*.....by TART



Our private dining room is located on a raised mezzanine level, overlooking the restaurant, bar and open kitchen.

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.

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### Capacity

Seated: 15  
Standing: 20

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### Breakfast

Wednesday – Sunday  
08:00 – 11:00

£250 minimum spend  
On food and drinks

+12.5% service charge

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### Lunch

Wednesday – Sunday  
12:00 – 17:00  
*Last booking 14:30*

£500 minimum spend  
on food and drinks

+12.5% service charge



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### Dinner

Tuesday – Saturday  
18:00 – 23:30 (Tue - Thu)  
*Last booking 21:00*

18:00 – 00:00 (Fri - Sat)  
*Last booking 21:30*

£750 minimum spend on food and drinks

+12.5% service charge



## SAMPLE FEASTING MENU £45

Groups of eight or more are asked to dine from our Feasting Menu. The menu is designed for sharing, with dishes served as they are ready.

Smoked Catalan almonds (vg, gf)  
Marinated olives (vg)  
Focaccia & herb oil (vg, df)  
House pickles (vg, gf)  
Broad bean & mozzarella arancini with mint aioli

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Whipped feta, baby beetroot & lovage salsa verde (v, gf)  
Roast courgette, Westcombe ricotta & pistachio pesto (v, gf)  
Heritage tomatoes, black olive tapenade & fennel (vg, gf)  
Burrata, crushed peas, parmesan & mint (gf)

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Courgette, confit garlic mascarpone, Spenwood & lemon flatbread (v)  
Poussin, cashew satay, sour carrot & onion (gf)  
Mixed leaf salad (v, gf)  
La Ratte potatoes, shallots & tarragon (vg, gf)

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Chocolate cookie skillet & salted milk ice cream (v)

**Cheese supplement** £3.50  
Tunworth, hazelnut crisps &  
chutney

**Petit fours supplement** £1.25  
Miso & pink peppercorn fudge  
(v)  
Salted caramel & cumin  
chocolate truffle (v)

## Useful Information

### FOOD AND DRINKS

Prior to your meal, please inform us of any allergies or food intolerances. Guests with dietary requirements who are unable to eat dishes from the Feasting Menu can order their own meal from our A la Carte menu on arrival.

We are unable to offer the A La Carte menu to groups of 8 or more.

Please note the kitchen will need to begin sending dishes within 15 minutes of your reservation time.

Unlimited still and sparkling filtered water is charged at £1.50 each for the table.

A discretionary 12.5% 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 £38 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.

### CANCELLATION

Due to the demand of enquiries, in the event that the booking is cancelled with less than seven day's notice, there is a charge of £250 for lunch, and £450 for dinner. If the booking is cancelled with less than 48 hours' notice, there is a charge of £500 for lunch, and £750 for dinner.





FOR MEZZANINE BOOKINGS,  
PLEASE CONTACT  
[reservations@wildbytart.com](mailto:reservations@wildbytart.com)

3 - 4 Eccleston Yards, Belgravia, SW1W 9AZ

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