



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.

Capacity	Lunch	Dinner
Seated: 15 Standing: 20	Wednesday – Sunday 12:00 – 17:00	Tuesday – Saturday
	Last booking 14:00	18:00 – 23:30 (Tue - Thu) <i>Last booking 21:00</i>
	£500 minimum spend on food and drinks	18:00 – 00:00 (Fri - Sat) Last booking 21:30
	+12.5% service charge	£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)

Chilli & cheddar croquettes with herb aioli (v)

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Burrata, spiced squash & hazelnut (v, gf)
Cured trout, ponzu, fennel & sesame (df)
Kohlrabi, blood orange & smoked macadamia
with ginger vinaigrette (vg, gf)

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Spiced pork belly, charred carrot & peanut salsa (gf)
Pink firs with herb & chilli salt (v, gf)
Kale slaw with savoury granola (vg, gf)
Beetroot, whipped feta & spiced honey vinaigrette (v, 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

Useful Information

FOOD AND DRINKS

Please inform us of any allergies or food intolerances at least 72 hours prior to your meal. 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 .

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, candles.

Please note we don't allow table confetti.

We provide printed menus for the table. Please let us know if you would like a personal heading 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

We require a deposit of 50% of the minimum spend for reservations on our Mezzanine. This will be deducted from the total 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. Additionally, if the booking is cancelled with less than 48 hours notice, a charge for the total minimum spend will be incurred.

When booking, you will receive a secure link from our reservation system requesting card details. Once this has been completed, we will charge for the deposit and confirm the reservation. Please get in touch if you have any questions.



