

Wild BY TART.

PRIVATE HIRE & EVENTS

LONDON'S FIRST MIXED USE SPACE COVERING FOOD,
RETAIL, FLORIST, PHOTOGRAPHY STUDIO & EVENTS.

TART AT ECCLESTON PLACE is a concept restaurant that offers a unique dining experience. The space offers a 90 cover restaurant, 35 cover bar, a to go food section, an immersive retail offering and an events space and photography studio for up to 350 guests. Well-loved London florist *Wild at Heart* will have a concession in the cobbled entrance courtyard, filling the whole space with greenery and flowers. The 8,500 square foot site is on Eccleston Place in an old electrical plant, part of Grosvenor Estate's new development 'Eccleston Yards' that sits at the junction of Belgravia, Chelsea & Victoria.

The restaurant will offer all day dining with colourful, flavoursome, multicultural dishes and an ever-changing seasonal menu. There will be an open kitchen with counter seating in the main space with a wood burning oven and grill creating drama, theatre and the warming flicker of a flame in the winter months.

Co-founders *Lucy Carr-Ellison* and *Jemima Jones* run the successful business *Tart London* catering for high profile fashion industry shoots and events. They have run numerous outstanding restaurant pop-ups in London and have a weekly column in the Evening Standard. Tart has joined forces with *Tom Warren*, the owner of Lock Studios – a prominent photography studio and events space in Shoreditch.

PRIVATE HIRE & EVENTS

ENTIRE SPACE

(Restaurant, Bar, Studio, Deli & Retail Store)

Capacity

Standing: 350

Seated: 180

Seated with a dancefloor: 140

Perfect for a large variety of functions, from weddings and birthday celebrations to awards ceremonies, press launches, charity events and fashion shows. The space is incredibly versatile with the option of circular or long banqueting tables.

THE STUDIO

Capacity

Standing: 100

Seated: 70

The photo studio is a 3,000sq foot daylight, acoustic studio situated at the end of the main space.

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 are sound proofed, ensuring complete 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, yoga brunches and art installations.

THE MEZZANINE

Capacity

Standing: 15

Seated: 12

A luxurious private dining space situated on a raised mezzanine level, overlooking the restaurant and bar. The area can be screened off with a curtain to become completely private.

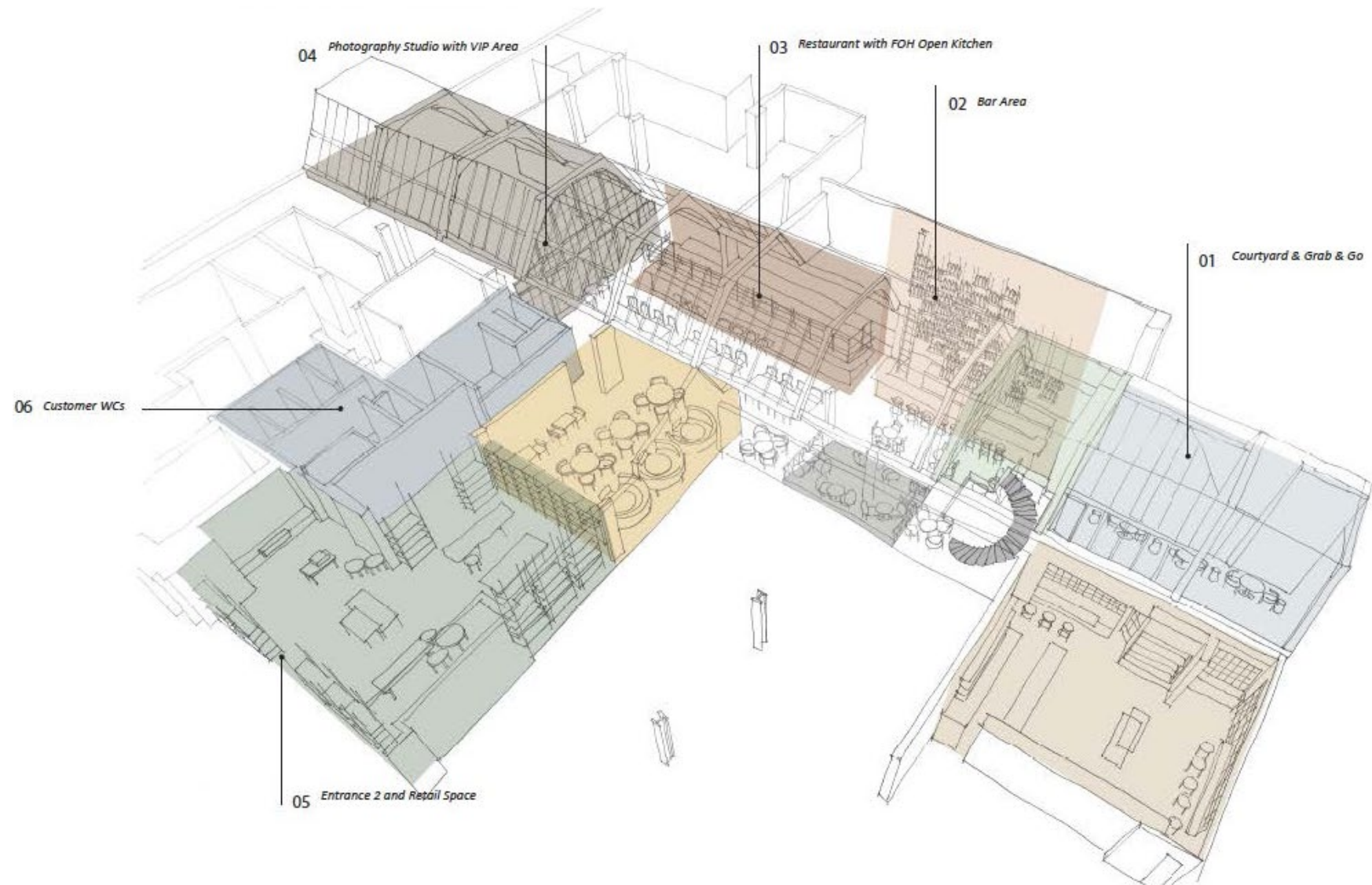
COURTYARD ENTRANCE (Visual)



OPEN KITCHEN & BAR (Visual)



FLOOR PLAN & LAYOUT



CANAPÉS & LIGHT BITES (Sample Menu)

Oysters with jalapeno and lime salsa

Asian fillet of beef tartare on crisped wontons

Hot taleggio and truffle polenta balls

Spiced avocado gazpacho shots

Bruschetta of:

Fresh Dorset crab, fennel and chilli

Ricotta, broad bean, garden pea and mint



STARTERS (Sample Menu)

Our food is served feasting style on sharing platters.

Dietary requirements can be catered for separately.

Pulled pheasant croquettes with smoky harissa aioli

Ham hock with pickled pears, gorgonzola and olive oil

Hedgeley beef tartare, ancho chilli, tomatillos and quail egg

Seared scallops with squid ink risotto

Smoked haddock carpaccio with wild purslane and chilli

Mussels with smoked pancetta, saffron, tarragon aioli and sourdough

Crab and fennel tortellini with lemon crème fraîche

Pickled Delica pumpkin with burrata, oregano and greens

Hot truffle and porcini pate with taleggio, pine nuts and seeded crisp bread

Salt baked beetroot with wasabi yoghurt, sesame and spring onion

Grilled Shishito pepper, garlic confit, Shichimi togarashi and sherry vinegar



MAINS (Sample Menu)

Our food is served in feasting style on sharing platters.

The idea is that you select 3-4 dishes for guests to share.

Dietary requirements can be catered for separately.

Charred grass-fed ribeye steaks with yoghurt chimichurri

Marinated spiced lamb with babaganoush and gremolata

Wood fired pork tenderloin, fennel and honey with apple and ginger slaw

Sticky BBQ feather blade, grilled peach, labneh, sesame

Wood roasted wild sea bream with fennel, thyme and romanesco

Yellow fin tuna carpaccio with Sichuan, spiced lentils and chive

Ricotta and sage agnolotti, brown butter, leeks and parmesan

White bean, leek and rosemary smash with candy and yellow beetroots

Hot and sticky aubergine with goat's curd, coriander oil and pomegranate

Mixed wild mushrooms with creamy polenta

Artichoke, rocket, parmesan and pine nut salad

Charred broccoli with roasted almonds and rosemary

Raw courgette, broad bean, garden pea, lime and mint salad



DESSERTS (Sample Menu)

Chocolate and pecan tart with salted maple and chestnut caramel

Blood orange panna cotta with cinnamon macadamia nut brittle

Brown sugar meringue with champagne poached pear

and tonka bean crème fraîche

Caramelised white chocolate, puffed quinoa, pink peppercorns and raspberry

Pink grapefruit and basil posset

Banana and roasted cashew ice cream with honeycomb, raspberries and granola

Dark chocolate pots with sesame, caramel and cayenne

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Rhubarb and honey creams with caramelised ginger and pistachio

White chocolates with cardamom, raspberry and mint

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Cheese, soda bread and chutney





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FOR ALL ENQUIRIES PLEASE CONTACT
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