

BACKYARD MENU.

from £65 per person

Snacks and starters: (served to share on arrival)

E5 sourdough and butter (v)

Hot bean devilled eggs (v)

Jalapeño popper gilda + £3.75

Tomato salad with mole verde (vg)

Watermelon and sheeps ricotta salad with courgettes, almond and chilli (v)

Mains: (please choose one main to be served for the whole table to share)

Whole baked fish with "Old Buoy" aioli

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Low and slow lamb shoulder with tomatillo salsa verde

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40 day aged rib eye (+ £10 supplement per person)

Our organic, rare breed steaks are served medium rare, sliced to share and finished with three pepper butter.

(a vegetarian / vegan main course can be served on request.)

Sides: (please choose two sides to be served for the whole table to share)

French fries (vg)

Green salad (vg)

Fennel and herb salad (v)

Sweet: please choose one dessert to be served for the whole table

Cornbread and poached peaches with Northiam Dairy crème fraiche (v)

Mango sorbet with hibiscus and coriander tapioca (vg)



Our kitchen works seasonally and often directly with small scale farmers and producers. Some dishes may therefore be adjusted according to availability, in which case advance notification will be given. A 15% service charge will be added to the final bill.



BOOKING TERMS AND CONDITIONS

Our intimate backyard at Rita's is open for private group dining from the 1st of June 2023.
Reservations are opened 30 days in advance. Bookings can be made for 8 - 12 guests.

Outdoor private dining is possible on Tuesday, Wednesday and Thursday and is based on an allocation of 3 hours with arrival time at 12pm for lunch and either 6pm or 7:30pm for dinner.

An upfront deposit of £200 is required along with a minimum spend of £900 inclusive of service charge. The deposit will be removed from the final bill.

Reservations are not considered confirmed until the deposit is paid, though when possible, we can hold preferred dates for 24 hours pending deposit payment.

All guests must be dining from our set menu; we do not allow drinks-only private bookings.

Please send us your choices 72 hours in advance along with any dietaries and allergies. Changes may not be possible after this time.

Whilst we always work dilligently to accomodate allegies, we cannot guarantee the absence of allergens in our small and busy kitchen.

We unfortunately do not have space to move garden bookings inside the restaurant. If the weather requires that we cancel your booking, your deposit will be fully refundable. If you choose to cancel your booking we require 48 hours notice, after which any paid deposit is non refundable. Rain cover can be provided if the weather forecast calls for it.

Any change to guest numbers less than 48 hours before the booking will result in a full-price charge of the set menu.

This is to cover the cost of food ordered and prepared in advance.

The garden is strictly non-smoking, including vapes.

Sorry, but we do not allow dogs in the restaurant or the garden.

Please note that whilst we are in the centre of Soho, we do have residential neighbours and ask that our garden guests are respectful of this; for the same reason the garden must be empty by 11pm.

Please ask if you would like to pre-order cocktails or any large format wines
We have a few magnums and litre bottles that can be reserved ahead of arrival.

Suggested cocktails;

Mini Martini – Gin, vermouth, lemon oil / 7.5 + jalapeño popper gilda / 3.5 ea

Americano - Vermouth Naturale Rosso, soda, orange / 9

A/C Spritz - our *Americano topped with cava* / 13

Espresso Martini - Tito's vodka, coffee liqueur, orgeat, espresso / 11

House' Rita pitcher (serves 4) / 50