

KITE AT THE RED HART

Freehouse

PRIVATE HIRE



Our Spaces

Whether your celebrations call for an intimate seated dinner in a private room, or cocktails and beers outdoors with your mates, we've got you covered.



2024 Pricing

12.5% service charge will be added to all food and drink for private dining only
Our stretch tent closes at 11pm

THE MARSHALL ROOM OR KITE STRETCH TENT

Private Dining Hire Fees

WEDNESDAYS & THURSDAYS

£200 for room hire from 12pm - 4pm or 6pm - 10pm

FRIDAYS

£220 for room hire from 6pm - 11pm

SATURDAYS

£320 for room hire from 7pm - 12am

SUNDAY

£275 for room hire from 12pm - 4pm

Hire fees are payable via BACS transfer in advance to secure your booking. Your hire fee is non-refundable in the event of a cancellation

Drinks & Dancing Hire Fees

WEDNESDAYS & THURSDAYS

Either £120 per hour (minimum 2 hours)
or a £350 flat fee for room hire from 12pm - 4pm or 6pm - 10pm

FRIDAYS

Either £120 per hour (minimum 2 hours)
or a £425 flat fee for room hire from 6pm - 11pm

SATURDAYS

Either £120 per hour (minimum 2 hours)
or a £520 flat fee for room hire from 7pm - 12am

SUNDAY

Either £120 per hour (minimum 2 hours)
or a £375 flat fee for room hire from 12pm - 4pm



The Marshall Room – exclusive hire for 20-60 guests

Kite at The Red Hart's private function space, The Marshall Room, is available for exclusive hire Wednesday-Sunday.

This large and opulent space, complete with a bar, bathroom and cloakroom, transforms to host daytime and evening celebrations from private dinners to drink and dancing

Private dining:

Min capacity of 20, max capacity 35

Standing drinks functions:

Min capacity of 30, max capacity 60



Photo by The Wardette Studio
@the_wardette_studio



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@the_wardette_studio

The Kite Stretch Tent – exclusive hire for 40-100 guests

Kite at The Red Hart's garden stretch tent is also available for exclusive hire.

Located at the back of our fantastic courtyard, this covered space means you can make the most of any good weather. It's perfect for drinks parties, as we can host a pop-up bar here serving Prosecco, beer and wines.

Standing drinks functions:
Min capacity of 40, max capacity 100



**WHAT KIND OF FUNCTION ARE
YOU LOOKING FOR?**

PRIVATE DINING

or

DRINKS & DANCING

Find out more about our different packages below!



PRIVATE DINING

Modern British dining at its best. Choose from our luxurious menus below.

Evening menus

£50pp. Snacks are charged additionally. Add homemade bread and butter for £3pp.

All menus are samples and will change seasonally | Please note food prices are subject to change | Available in the Marshall Room only

STARTERS

Black pudding scotch egg, house brown sauce
(G, D, E, Sd)

Potted Cornish crab, soft herb salad, toasted cider bread
(GFA, G, D, F, Sf, Sd)

Coal roasted beetroot, ewes curd, endive, sherry and walnut dressing
(VeA, GF, V, D, M, Sd)

MAINS

Courgette tagliatelle, tempura stuffed courgette flower, wildflower honey, pistachio and lemon pesto, aged parmesan
(VeA, G, DFA, D, V, N)

Cornfed chicken, wild garlic, asparagus, potato gratin, chicken butter sauce
(GF, D, Sd, C)

Ale battered haddock, triple cooked chips, coconut curry sauce, mushy pea's, tartare sauce
(GFA, DF, G, F, Sd)

Dry aged beef burger, seeded brioche bun, cheddar, ancho chilli aioli, garlic and chive sour cream, pickled jalapenos, lettuce, triple cooked chips
(GFA, DFA, G, D, C, Sd)

Plant based burger, seeded brioche bun, cheddar, ancho chilli aioli, garlic and chive sour cream, pickled jalapeno, lettuce, triple cooked chips
(VeA, GFA, V, G, D, C, Sd)

DESSERTS

Sticky toffee pudding, Cornish clotted cream
(G, D, E, V)

Passionfruit, coconut and mango trifle
(Ve, GF, V)

Chocolate and malt delice, cocoa nib, dulce de leche ice cream
(GF, D, E, V)

Please speak to a member of staff about any dietary requirements or allergens

(G) - Gluten
(Pn) - Peanuts
(L) - Lupin
available

(Sd) - Sulphites
(So) - Soya
(Mc) - Mollusc
(GFA) - Gluten-free available

(D) - Dairy
(E) - Egg
(C) - Celery

(V) - Vegetarian
(Sf) - Shellfish
(N) - Nuts
(DFA) - Dairy free
(VeA) - Vegan available

(F) - Fish
(M) - Mustard

Sunday menus

£50pp. Snacks are charged additionally.

All menus are samples and will change seasonally | Please note food prices are subject to change | Available in the Marshall Room only

STARTERS

Black pudding scotch egg, house brown sauce
(G, D, E, Sd)

Potted Cornish crab, soft herb salad, toasted cider bread
(GFA, G, D, F, Sf, Sd)

Coal roasted beetroot, ewes curd, endive, sherry and walnut dressing
(VeA, GF, V, D, M, Sd)

ROASTS & MAINS

Dry aged beef sirloin, horseradish cream
(GFA, DFA, G, D, M, C, E, Sd)

Wild garlic stuffed cornfed chicken
(GFA, DFA, G, D, M, C, E, Sd)

Slow roasted porchetta, apple sauce
(GFA, DFA, G, D, M, C, E, Sd)

Mushroom and caramelised miso wellington
(VeA, V, G, D, M, C, E, Sd)

All roasts served with a Yorkshire pudding, rosemary and garlic roast potatoes, cauliflower cheese, orange and maple glazed carrots, market greens and Guinness and red wine gravy.

Ale battered haddock, triple cooked chips, coconut curry sauce, mushy pea's, tartare sauce
(GFA, DF, G, F, Sd)

Dry aged beef burger, seeded brioche bun, cheddar, ancho chilli aioli, garlic and chive sour cream, pickled jalapenos, lettuce, triple cooked chips
(GFA, DFA, G, D, C, Sd)

DESSERTS

Sticky toffee pudding, Cornish clotted cream
(G, D, E, V)

Passionfruit, coconut and mango trifle
(Ve, GF, V)

Chocolate and malt delice, cocoa nib, dulce de leche ice cream
(GF, D, E, V)



DRINKS & DANCING

Keep it casual with craft beer, cocktails and our signature grazing table. The perfect setup for larger groups.

Sample wine list

SPARKLING

NV Prosecco, Ruggeri, Italy

NV Brut Tradition, Gobillard, France

NV Pelegrim, Westwell, Kent, England

NV La Cuvée Brut, Laurent Perrier, France

WHITE WINE

2022 Chenin Blanc, Stormy Cape, South Africa

2022 Baglio Cumale Catarratto IGP Terre Siciliane, Italy

2022 Pinot Grigio Delle Venezie DOC Arco dei Givi

2020 Les Mougeottes Chardonnay, IGP Pays d'Oc, France

2021 Les Deux Moulins Sauvignon Blanc, France

2022 Picpoul de Pinet, Domaine de Belle Mare, France

2021 Sauvignon Blanc, Mohua Wines, NZ

ROSÉ

2020 Côtes de Provence Rosé, Domaine de l'Amour, La Vidaubanaise

RED WINE

NV Markview Shiraz, McWilliams

2019 La Galiniere Merlot IGP Cite de Carcassonne, Chateau du Donjon, France

2021 Ventoux Rouge Les Boudalles, Domaine Brusset, France

2021 Tinto Fino, La Maldición, Spain

2021 Rioja Tempranillo Heredad de Tejeda, Vintae

2021 Estate Malbec, Humberto Canale, Argentina

2020 Beaujolais Villages, Domaine Chapel, France

Sample craft beers

Kite x Mad Squirrel - Kite Pilsner - 4.4%

Lervig House Party - Session IPA - 4%

Sample cocktails

Aperol Spritz

Aperol, Prosecco, soda

Negroni

Beefeater gin, Campari, Cinzano Rosso

Espresso Martini

Allpress espresso, Absolut vodka, Kahlua

Drinks packages

Prosecco on arrival - £7 per glass

Champagne on arrival - £13 per glass

Bottled beer (Peroni/Corona) - £5.50 per bottle

Corkage fees: £20 per bottle of wine, £25 per bottle of sparkling wine

The Grazing Table

Our signature grazing table is perfect for those looking to cater for their whole party with minimum fuss. The Grazing Table changes seasonally and can be adapted for any dietary requirements.

Kite's Luxury Grazing Table

£35 per person (minimum order of 30 guests)

Rosemary and sea salt focaccia

Pork and cranberry sausage rolls

Handmade pork pies

Antipasti: sun dried tomatoes, grilled artichokes, marinated mixed olives

Spiced mixed nuts

Cheese platter: cheddar, brie and stilton

Chutney and sourdough crackers

Cured meat platter: mortadella, salami and parma ham

Roasted red pepper and goats cheese quiche

Crudites platter with black garlic hummus and basil pesto

70% dark chocolate brownies

Blackberry bakewell tarts







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