

THE
PILGRM

MAKE IT PRIVATE



THE PILGRM

LONDON

GATHER IN A UNIQUE SETTING
IN THE HEART OF TOWN

THE LOUNGE + TERRACE
ARE AVAILABLE FOR
PRIVATE HIRE
DAILY FROM 2PM - 12AM

LOUNGE@THEPILGRM.COM
FIND US OPPOSITE PADDINGTON STATION
25 LONDON STREET W2 1HH





CAPACITY 60 STANDING 35 SEATED

LOUNGE

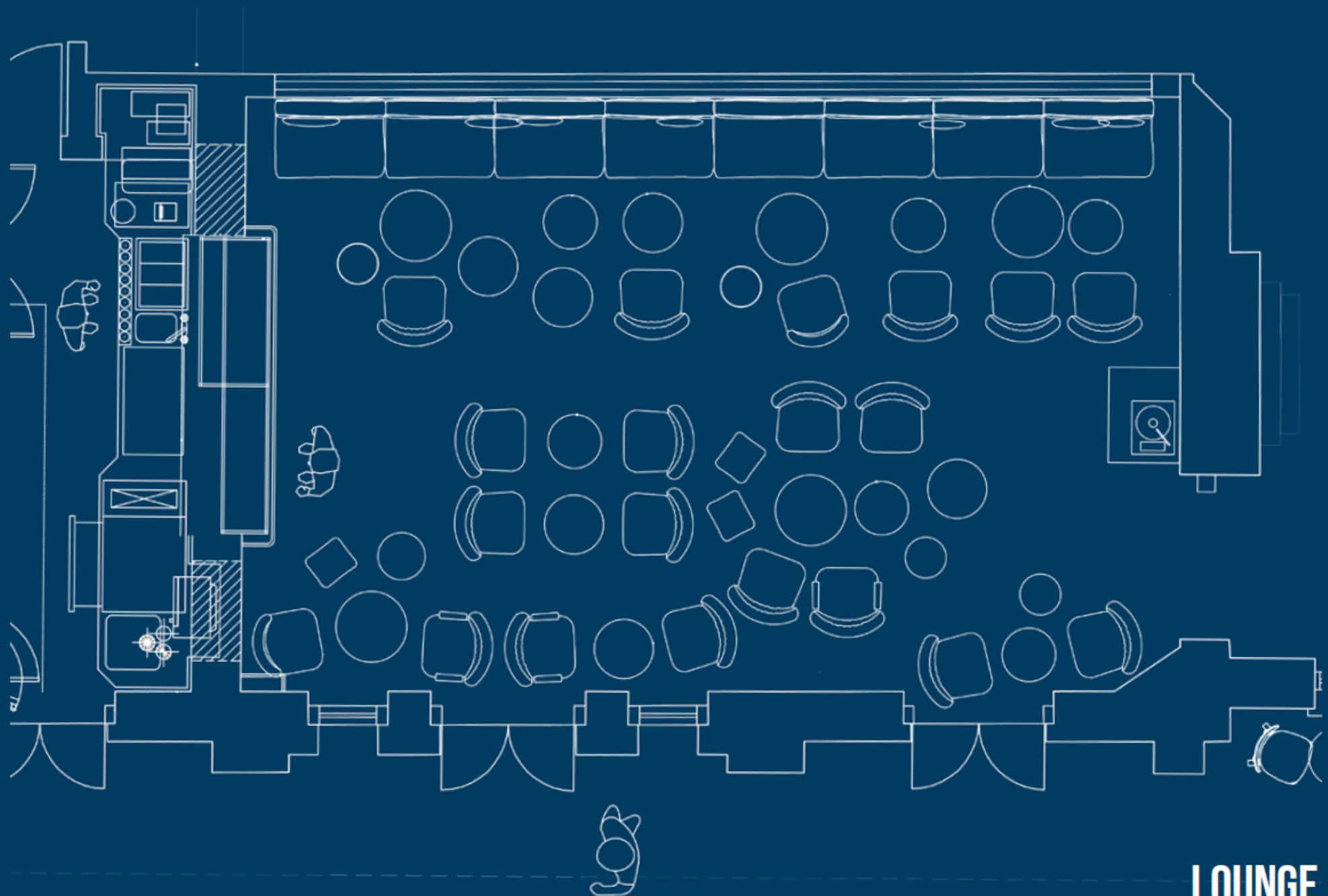
YOUR SPACE FOR

MEETINGS
WORKSHOPS
PRESENTATIONS
BIRTHDAYS
WEDDING PARTIES
TEAM GET-TOGETHERS
PRODUCT LAUNCHES
SUPPER CLUBS
AND MORE.

SUITS BOTH SMALL, INTIMATE GROUPS
AND BIGGER CELEBRATIONS.
IT CAN BE YOURS FOR A COUPLE OF HOURS
OR THE WHOLE AFTERNOON AND EVENING.

MINIMUM CHARGE £500





LOUNGE



WHETHER YOU'RE LOOKING FOR INFORMAL SNACKS, CANAPES, OR SOMETHING A LITTLE MORE ELABORATE, WE CAN CREATE A BESPOKE MENU JUST FOR YOU, GUIDED BY YOUR BUDGET. BRINGING IN YOUR OWN CATERING IS ALSO AN OPTION.



FOOD



THE LUTO x PILGRM

SUMMER CANAPE SAMPLE MENU

CHARRED EDAMAME WITH CHILLI CARAMEL (VX)
served with crushed garlic peanuts on top

SALT AND PEPPER MUSHROOMS (VX)
tossed in garlic and vinegar powder, served on a radicchio leaf

CRUDITÉ PLATE WITH FISH SAUCE CARAMEL AND CRISP ANCHOVY
green mango, kohlrabi, and green apple wedges

PORK LUMPIA
ginger and spring onion seasoned pork mince, cabbage, and vermicelli spring
rolls

LOLO BEN'S LONGGANISA
pork, garlic, black pepper, and vinegar sausage bites in a caramelized sauce

GEM LETTUCE WITH BAGOONG TONNATO
gem lettuce wedge with fermented shrimp sauce and crisp shallots

£20pp



FOOD

LUTO x THE PILGRIM

SUMMER SAMPLE MENUS

BAGOONG DEVEILED EGG

soy-cured deviled egg, fermented shrimp yolk, and crisp anchovy

MUSHROOM ADOBO CUPS (VX)

shimeji and oyster mushrooms marinated and glazed in a soy, cane vinegar, and palm sugar reduction

ADOBO DUCK HEART SKEWERS

marinated and glazed in a soy, cane vinegar, and palm sugar reduction

PORK LUMPIA

ginger and spring onion seasoned pork mince, cabbage, and vermicelli spring rolls

GEM LETTUCE WITH BAGOONG TONNATO

gem lettuce wedge with fermented shrimp sauce and crisp shallots

UKOY

shredded squash, pickled green chili, and prawn fritters, topped with prawn floss

ATCHARA FRITTER (VX)

shredded carrot, pickled green papaya, and bell pepper fritters

STICKY ADOBO LAMB RIBS

slow-roasted ribs in soy and cane vinegar, topped with crispy garlic

£25pp

CHARRED EDAMAME WITH CHILLI CARAMEL (VX)

served with crushed garlic peanuts on top

RADISHES WITH TAMARIND COCONUT JAM (VX)

topped with chili and toasted coconut

AUBERGINE AND CURED EGG YOLK SKEWERS

roasted soy-glazed aubergine with cured yolk shavings

STICKY ADOBO LAMB RIBS

slow-roasted ribs in soy and cane vinegar, topped with crispy garlic

KALDERETA MEATBALL SLIDER

mini brioche slider buns with beef, pork, and black olive meatballs cooked in a rich tomato sauce

BISTEK ON CHARRED CABBAGE

sirloin steak marinated in soy and calamansi, served on a charred cabbage leaf

GEM LETTUCE WITH BAGOONG TONNATO

gem lettuce wedge with fermented shrimp sauce and crisp shallots

QUEEN SCALLOPS WITH COCONUT TURMERIC SAUCE

served in their shells with toasted coconut and chive oil

£38pp

KALDERETA EMPANADA (VX) – Add £3 per piece

homemade kaliskis pastry filled with a rich braise of squash, tomato, green olives, and golden pickled raisins



CAPACITY 30 SEATED

TERRACE

A photograph of two brides sitting at a table, drinking champagne. The bride on the left has dark curly hair and is wearing a white dress and veil. The bride on the right has long blonde hair, a green leaf crown, and a white dress. They are both holding champagne flutes. The background is a warm, indoor setting with plants and a white unicorn figurine.

WEDDING PARTIES

LOOKING FOR A SPOT FOR AN INTIMATE RECEPTION
OR BIG KNEES UP AFTER YOUR CEREMONY?
LET US HELP MAKE YOUR BIG DAY THE BEST EVER.

SEE
YOU
AT



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