

KILN

Aged Lamb & Cumin Skewer	2.90
Slow Grilled Chicken & Soy	4.50
Smoked Sausage with Turmeric	6.50
Sour Turmeric Curry of Wild Mussels	7.50
Large Clam & Smoked Herring Aromatic Soup	8.75
Langoustines, Kaffir Lime & Sweet Mint	8.80
Jungle Curry of Turbot & Snake Bean	9.00
Wild Ginger & Shortrib Curry from Burma	7.50
Southern Style Dry Pork Curry	7.80
Grilled Tamworth Chop with Northern Laos Relish	8.75
Grilled Beef with Isaan Herbs	9.00
Clay Pot Baked Glass Noodles	
Tamworth Belly & Brown Crab meat	5.75
Five Spice Duck & Offal with Aged Soy	6.75
Brown Jasmine Rice	2.00
Stir Fried Cornish Greens & Soy	4.50
Northern Thai Herb & Turnip Salad	6.50
Larger dishes to share:	
Clay Pot Baked Glass Noodles for four	18.00

We serve regional Thai food, guided by carefully sourced native produce. Some dishes are influenced by Yunnan and Burma, whilst others are more likely to be found on the Yarowat Road (Bangkok's Chinatown).

Some of these dishes are very spicy, however we can usually adjust to your taste.

Grower Sean O'Neil supplies Thai and Chinese herbs and vegetables for us. We work from whole pigs and hogget, bred for us by Phillip Warrens Farmers, so available cuts change daily. Dayboat seafood is delivered every morning.

Please ask about allergies & dietary requirements. Most of our dishes contain shellfish & pork.

A 12.5% discretionary service charge will be added to your bill. 100% of all cash & card tips go to our team.

Kitchen Hours

Monday - Saturday :12.00 - 14.30, 17.00 - 22.30

Sundays : 13.00 - 20.00

Counter

Walk in only (leave a number and come back)

Dining Room

Tables of 4 or more by reservation (kilnsoho.com) & walk in