

KILN

Aged Lamb & Cumin Skewer	2.90
Slow Grilled Chicken & Soy	4.50
Isaan Style Tamworth Sausage	5.00
Stir Fried Cornish Greens & Soy	4.50
Northern Style Turnip, Radish & Herb Salad	6.50
Issan Style Gurnard Laap	8.75
Wok Fried Mackerel & Garlic Chive	8.75
Sour Turmeric Curry of Turbot	9.90
Jungle Curry of Halibut & Bitter Aubergine	9.90
Curry of Monkfish & its Liver	10.5
Whole Slow Grilled Red Mullet	20.0
Ox Heart Laap With Makhwaen	7.00
Wild Ginger & Beef Neck Curry from Burma	7.90
Grilled Tamworth Chop	14.0
Clay Pot Baked Glass Noodles	
Tamworth Belly & Brown Crab Meat	6.75
Brown Jasmine Rice	2.00

Our cooking is influenced by the regions where Thailand borders Burma, Laos and Yunnan. Our approach is guided by our sourcing of British produce. Some of these dishes are very spicy, however we can usually adjust to your taste.

Grower Sean O'Neil and Thai Tana supply our Thai and Chinese herbs and vegetables. Tamworth pigs are bred for us by Fred Price in Somerset and Hogget is bred for us by Phillip Warrens Farmers, 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 - Thursday: 12.00 - 15.00, 17.00 - 23.00

Friday - Saturday: 12.00 - 23.00

Sunday: 12.00 - 22.00

Counter

Walk in only (leave a number and come back)

Dining Room

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

Sparkling

Riesling Sekt Brut 2016
Staffelter Hof
Mosel, Germany
6.80 / 40.80

White

Spergle 2017
Rio Rocca
Emilia Romagna, Italy
6.70 / 26.9

Le Calocchie 2017 (Vermentino)
Camiliano
Tuscany, Italy
8.75 / 35.0

Paradies Riesling 2017
Staffelter Hof
Mosel, Germany
9.30 / 37.20

Blanc Bec 2017 (Chardonnay)
Julien Merle
Beaujolais, France
9.85 / 40.1

Riesling Kabinett Fass 8 2013
Peter Lauer
Mosel, Germany
11.0 / 44.0

Savagnin 2016
Domaine Morel
Jura, France
12.8 / 51.2

Skin Contact

Vinya Oculta 2017
Amos Baneras
Penedes, Spain
11.40 / 45.5

Trebbiano 2015
Francesco Guccione
Sicily, Italy
11.20 / 43.6

Red

Rio Rocca Berzmein, 2015
Il Farneto
Emilia Romagna, Italy
6.70 / 26.9

La Mariole 2014 (Carignan)
Domaine Ledogar
Corbieres, France
8.25 / 33.0

Testa Field Blend 2017 (IL)
Sonoma MTN Winery
California, USA
9.60 / 51.0

Palmento Di Salina 2017
Caravaglio
Salina, Italy
10.2 / 40.5

Le Zu de Fruit 2017
Jérôme Lambert
Loire, France
10.5 / 42.0

Il Guercio 2016
Tenuta di Carleone
Toscana, Italy
13.0 / 53.0

Kiln Drinks

Ferments and cocktails made with ingredients from our kitchen.
all 6.80

Turmeric Gin & Tonic
Young Ginger Margarita
Hibiscus, Mezcal & Hot Mint
Thai Basil & Peppercorn Mojito
Rhubarb & Vodka Shrub

Whisky & Soda

all 5.00

Aberlour 10yr, Scotland
Auchentoshan, Scotland
Nikka From The Barrel, Japan
Nikka Coffee Grain, Japan
Yamazaki Distiller's Reserve, Japan
The Norfolk, England
Koval Four Grain, USA
Michel Couvreur, France

Beer On Tap

Hop House 13 Lager 4.0
Kernel Pale Ale 5.0

Sharing Bottles

750ml

Hawkes Soul Trader Cider 15.0
Wild Beer Co Tepache 16.0
Wild Beer Co Ninkasi 16.0
Gosnells Sparkling Mead 16.0
Mikkeller Oude Geuze 19.0
Cyril Zangs Cidre Brut 20.0

Softs

all 3.00

Lime & Mint Soda
Lemongrass Iced Tea
Hibiscus Iced Tea
Grape Juice & Soda
Ginger & Apple Soda