

KILN

Aged Cull Yaw & Cumin Skewer	3.00
Northern Style Laap Sausage	5.80
Slow Grilled Chicken & Soy	6.00
Roasted Shrimp Relish	6.50
Grilled Rump Cap with Ubon Relish	11.0
Raw Gurnard, Spring Flowering Herbs & Lime	15.0
Stir Fried Cornish Greens & Soy	6.50
Radish, Turnip & Beetroot Salad	6.90
Smoked Mackerel, Pea Shoot & Lemongrass Salad	11.0
Omm of Mussels with Aubergine & Broad Beans	12.0
Jungle Curry with Smoked Kippers	13.0
Chak Som Sour Curry of Grey Mullet	18.0
Issan Style Pork Offal Laap	11.5
Chantaburi Curry of Cull Yaw with Celeriac	12.5
Braised Beef Shin Curry with Wild Garlic & Nettle	16.5
Grilled Bavette with Smoked Chilli Glaze	24.0
Clay Pot Baked Glass Noodles with Tamworth Belly & Brown Crab Meat	7.85
Brown Jasmine Rice	2.80

Our cooking is influenced by the regions where Thailand borders Myanmar, Laos and Yunnan. Our approach is guided by our sourcing of British produce. Some of these dishes are very spicy, please ask your server to advise.

Thai Tana supply our Thai and Chinese herbs and vegetables. Flourish and Good Earth Growers supply our UK grown herbs & 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

Sundays : 12:00 - 21:00

Counter

Walk in (leave a number and come back)

Dining Room

Tables of 2 or more by reservation (kilnsoho.com) & walk in

Cocktails

all 8.50

Tequila, Ginger & Lime
 Mezcal, Burnt Citrus & Lime
 Dark Rum, Tamarind & Citrus
 11 Tigers, Bourbon & Soda
 Vodka, Rhubarb & Thai Basil
 Coconut Rum, Chilli & Betel

Beer On Tap**375ml**

Freedom Lager 5.5
 Five Points Pale Ale 6.0

Sharing Beer**750ml**

La Chouffe Blonde 23.5
 Donny Wingfield Cider 28.2
 Lindemans Ginger Gueuze 31.3
 Delirium Tremens 32.5
 Oude Pinot Noir Tilquin 34.7

Piquette

175ml/750ml

'Michaela' White 5.7/20.0
 Pink 5.7/20.0

Liquor & Soda

all 7.00

Paul John Brilliance, India
 Lindores, Fife
 Mac-Talla Mara, Islay
 Coire Leis, Ben Nevis
 Sapling Vodka, England
 Roku Gin, Japan
 Silent Pool Gin, England
 Two Drifters Rum, England
 Lost Years Rum, Guadeloupe
 Curado Blue Agave, Mexico
 Koch El Mezcal, Mexico
 Espalon Repasado, Mexico

Softs

all 4.50

Turmeric & Ginger Lemonade
 Rhubarb Soda
 Tamarind Soda
 Sour Apple Soda

Sparkling

125ml/750ml

Bianco Frizzante 2021
 Pedecastello
 Veneto, Italy
 8.5 / 46.9

Riesling Sekt Brut 2018
 Staffelter Hof
 Mosel, Germany
 8.7 / 48.0

White

Arkestra Vol III
 Tomasso Turci
 Emilia-Romagna, Italy
 6.5 / 30.0

Le P'tit Blanc 2021
 Les Sablonettes
 Loire, France
 7.5 / 41.4

Hey! 2021
 Amos Baneres
 Penedes, Spain
 8.1

Je Suis Au Jardin 2021
 Christophe Lindenlaub
 Alsace, France
 8.6 / 47.4

Juste Ciel 2020
 La Petite Baigneuse
 Roussillon, France
 10.5

Pure Limestone 2020
 Jonas Dostert
 Mosel, Germany
 9.9 / 54.5

Amphibolit Gruner 2020
 Nibiru
 Kamptal, Austria
 10.7 / 59.0

Skin Contact / Rosé

Turi Bianco 2020
 Salvatore Marino
 Sicily, Italy
 7.9 / 43.2

Dhyana 2021
 Valdibella
 Sicily, Italy
 7.9 / 43.2

Crush 2022
 Julie & Toby Bainbridge
 Loire, France
 8.0 / 43.8

Giara Bianco 2020
 Cantina Indigeno
 Abruzzo, Italy
 9.5 / 52.2

Red

Arkestra Vol II
 Tomasso Turci
 Emilia-Romagna, Italy
 6.5 / 30.0

Saltamarti 2020
 Els Vinyerons Vins Naturels
 Penedes, Spain
 6.7 / 36.9

Fourtraque
 La Petite Baigneuse
 Roussillon, France
 7.7 / 42.0

Roc 2021
 Domaine Vinci
 Roussillon, France
 8.2 / 45.0

Zid(u) 2021
 Catherine Dumora
 Auvergne, France
 15.5 / 85.7