

KILN

Aged Lamb & Cumin Skewer	2.90
Slow Grilled Chicken & Soy	4.50
Smoked Sausage with Turmeric	5.00
Stir Fried Cornish Greens & Soy	4.50
Southern Style Curried Aubergine	5.50
Northern Style Turnip, Beetroot & Herb Salad	6.50
Dry Red Curry of Skate	8.90
Fried Curry of Monkfish	9.00
Jungle Curry of Brill	9.50
Sour Turmeric Curry of Turbot	9.90
Slow Grilled Red Mullet	14.0/18.0
Wild Ginger & Beef Neck Curry from Burma	7.50
Southern Style Dry Pork Curry	7.80
Raw Beef Larb	8.50
Grilled Tamworth	8.75
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 - 21.00

Counter

Walk in only (leave a number and come back)

Dining Room

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

White

Sauvignon-Vermentino 2016
Domaine St Felix
Languedoc, France
5.25 / 21.00

Gutadel Chasselas 2016
Weingut Ziereisen
Baden, Germany
7.75 / 31.00

Posca Bianca (Pignoletta) 2017
Orsi San Vito
Emilia Romagna, Italy
8.70 / 34.80

Coyade 2015
Domaine Vinci
Languedoc, France
9.40 / 39.60

La Coudee d'Or 2015
Philippe Viret
Cotes-du-Rhone, France
10.20 / 40.80

Palankos Furmint 2015
The Collective
Tokaj, Hungary
10.25 / 41.00

Madcap Magnus (Riesling)
Staffelter Hof
Mosel, Germany
11.15 / 44.50

Sparkling

Mouette Et Chanson NV
Ville Franche Sur Saone
Beaujolais, France
5.80 / 34.80

Riesling Sekt NV
Peter Lauer
Mosel, Germany
6.30 / 37.50

Skin Contact / Rose

Rue De La Soif
Brendan Tracey
Loire, France
7.90 / 31.60

Cascina Zerbetta 2017
Rossetto
Paolo Malfatti
Piemonte, Italy
8.40 / 33.40

Primario 2016
Atelier Kramer
Gorizka, Slovenia
9.15 / 36.60

Red

Saltamarti 2017
Els Vinyerons Vins Naturals
Penedes, Spain
6.70 / 26.90

Arkestra (Grenache)
Philippe Wies
Roussillon, France
7.50 / 30.00

Chin Up 2017
Baby Bandito
Swartland, South Africa
8.00 / 32.00

Mystere 2016 (Syrah)
Gregory Guillaume
Alba-La-Romaine, France
9.00 / 36.00

Merlot 2016
Sonoma Mtn Winery
California, USA
9.60 / 38.40

Vin De Sofa 2017
Gentle Folk
Adelaide Hills, Australia
9.85 / 39.40

Kiln Drinks

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

Turmeric Gin & Tonic
Young Ginger Margarita
Thai Basil & Peppercorn Mojito
Hibiscus, Mezcal & Mint

Whisky & Soda

all 5.00

Aberlour, Scotland, 10yr
Springbank, Scotland, 10yr
Singleton, Scotland, 12yr
Yamazaki Distiller's Reserve
The English, Smokey PX Cask
Nikka From The Barrel
Nikka Coffey Grain

Beer On Tap

Hop House 13 Lager
4.00

Anspach & Hobday Citrus Wheat
5.00

Sharing Bottles

750ml

Wild Beer Co. Tepache 16.0
Cloudwater Saison 20.0
Cyril Zangs Cidre Brut 20.0

Softs

all 3.00

Lemongrass Iced Tea
Ginger & Apple Soda
Lime & Mint Soda