

# KILN

Aged Hogget & 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
Jungle Curry of Smoked Mackerel	8.50
Laos Style Coley Laap	8.50
Fried Curry of Monkfish & it's Liver	10.5
Slow Grilled Lemon Sole	18.0 / 20.0
Wild Ginger & Beef Neck Curry from Burma	7.90
Southern Style Hogget with Kaffir Lime Leaf	8.50
Northern Style Curry of Rabbit & Herbes	10.50
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](http://kilnsoho.com)) & walk in