



HOVE JUNE 2022

SNACKS

Nocellara olives marinated in lemon, chilli & garlic	£3.5
Oregano focaccia, Belcari extra virgin olive oil & balsamic	£3.5
Heritage tomato & pickled cucumber panzanella	£6

STARTERS

Nduja arancino, saffron aioli, gremolata	£8.5
Citrus cured Halibut, peas, grapefruit, fennel	£10
Burrata, hazelnut, cantaloupe, bitter leaves	£9.5

MAIN COURSES

Ravioli of Saddleback pork and guanciale, spring onion, lardo, crispy shallot	£20
Taglierini of anchovy, aubergine & confit tomato	£18
Strozzapreti, Cacio e Pepe, asparagus & rocket	£16
Rump of lamb, marinated courgette, farro, San Marzano broth	£26

DESSERTS

Audrey's chocolate nemesis, creme fraiche, Maldon sea salt **	£9
Amalfi lemon meringue pie, lavender	£8.5
Poached apricot, frangipane, chamomile, honey	£7.5
Malted milk ice cream affogato	£6
Trio of Italian cheeses, home made chutney & pane carasau	£9.5

**£1 from this dish is donated to our 2022 charity partner The Sussex Beacon

Vegan and non-gluten menus also available



For more information on our Brighton & London restaurants or our Cin Cin At Home delivery service, see our website at cincin.co.uk and follow us on social media.

cincin.co.uk

Flip over menu for aperitivi & cocktails

If you have any allergens, please inform us.
All produce is fresh so menu is subject to change.
A discretionary Service Charge of 12.5% will be added to the total bill.



CHEF'S MENU JUNE 2022

5 COURSES | £45 PER PERSON
WINE FLIGHT | £35 PER PERSON
TO START

Nocellara olives with lemon, chilli & garlic
Oregano focaccia, Belcari extra virgin olive oil & balsamic
Heritage tomato & pickled cucumber panzanella
La Bianca, Garg"N'Go, Veneto

SMALL PLATES

Nduja arancino, saffron aioli, gremolata
Burrata, hazelnut, cantaloupe, bitter leaves
Antica Enotria, Puglia Bianco, Puglia

PRIMO

Strozzapreti, Cacio e Pepe, asparagus & rocket
Mastroberardino, Lacryma Christi, Campania

SECONDO

Rump of lamb, marinated courgette, farro, San Marzano broth
Bussola, Valpolicella Classico Superiore 2015, Veneto

PRE-DESSERT

Peach & Malfy gin sorbetto

DESSERT

Audrey's chocolate nemesis, creme fraiche, Maldon sea salt
Solio di Valdiserre Moscato DOC, Piemonte



CHEF'S VEGETARIAN MENU JUNE 2022

5 COURSES | £45 PER PERSON
WINE FLIGHT | £35 PER PERSON

TO START

Nocellara olives with lemon, chilli & garlic
Oregano house focaccia, Belcari extra virgin olive oil & balsamic
Heritage tomato & pickled cucumber panzanella
La Bianca, Garg' N' Go, Veneto

SMALL PLATES

Charred spring onion, peas, grapefruit, fennel
Burrata, hazelnut, cantaloupe, bitter leaves
Antica Enotria, Puglia Bianco, Puglia

PRIMO

Strozzapreti, Cacio e Pepe, asparagus & rocket
Mastroberardino, Lacryma Christi, Campania

SECONDO

Grilled & marinated courgette, farro, San Marzano broth
Bussola, Valpolicella Classico Superiore 2015, Veneto

PRE-DESSERT

Peach & Malfy gin sorbetto

DESSERT

Audrey's chocolate nemesis, creme fraiche, Maldon sea salt
Solio di Valdiserre Moscato DOC, Piemonte



NON GLUTEN MENU JUNE 2022

TO START

Nocellara olives with lemon, chilli & garlic - £3.5

Salad of Heritage tomato & pickled cucumber - £6

SMALL PLATES

Citrus cured Halibut, peas, grapefruit, fennel - £10

Burrata, hazelnut, cantaloupe, bitter leaves - £8.5

MAINS

Strozzapreti, Cacio e Pepe, asparagus & rocket - £16

Rump of lamb, marinated courgette, wild rice, San Marzano broth - £26

DESSERTS

Peach & Malfy gin sorbetto - £5

Poached apricot, almond, chamomile, honey - £7.5

Malted milk ice cream affogato - £6

Audrey's chocolate nemesis, creme fraiche, Maldon sea salt - £9



VEGAN MENU JUNE 2022

VEGAN SET MENU AVAILABLE -
£35 PER PERSON

TO START

- Nocellara olives with lemon, chilli & garlic - £3.5
- Oregano focaccia, Belcari extra virgin olive oil & balsamic - £3.5
- Heritage tomato & pickled cucumber panzanella - £6

SMALL PLATE

- Charred spring onion, peas, grapefruit, fennel - £8

MAIN

- Trofie, black pepper, asparagus, rocket - £16
- Grilled & marinated courgette, farro, San Marzano broth - £16

DESSERT

- Peach & Malfy gin sorbetto - £5
- Poached apricot, almond, chamomile - £7.5
- Chocolate ice cream affogato - £6

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