



FESTIVE LUNCH MENU

CREATED FOR GROUP BOOKINGS

2 COURSES FOR £28 // 3 COURSES FOR £39
WITH SIDES TO SHARE FOR THE TABLE

STARTERS

Salt cod, winter leaves, pickled cauliflower & crispy chickpeas
Mozzarella di buffala, sprout top caponata & toasted chestnuts
Arancino of roasted squash & leek, parsley & garlic emulsion

MAINS

Pappardelle, Calcott Farm beef shin ragu, focaccia crumb & pecorino
Agnolotti of sweet potato, truffle sauce, amoretti & sage
Rigatoni, Cornish mussels, kale & spiced soffritto

SHARING SIDES

Braised chickpeas, Swiss chard
Roasted carrots, fennel seeds

DESSERT

Panettone bread & butter pudding, marmalade ice cream
Piedmontese chocolate, caramel & amaretti pudding, spiced red
wine poached pear
Gorgonzola dolce, home made chutney & pane carasau (£3.5 supplement)



FESTIVE EVENING MENU

CREATED FOR GROUP BOOKINGS

2 COURSES FOR £38 // 3 COURSES FOR £48
WITH SIDES TO SHARE FOR THE TABLE

SNACKS

Oregano focaccia, Farchioni extra virgin olive oil & balsamic - £3.8

Nocellara olives marinated in lemon, chilli & garlic - £4

Lardo, fig compote, pane carasau - £7

STARTERS

Arancino of ossobuco Milanese, warm parsley emulsion

Salt cod, winter leaves, pickled cauliflower & crispy chickpeas

Mozzarella di bufala with sprout top caponata and crostino of wild mushrooms with pickled pear

MAINS

Sussex beef rump, slow cooked shin, taleggio & spinach rotolo, roasted onion & beef sauce

Rigatoni, flaked Chalk Stream trout & Cornish mussels, kale & spiced soffritto

Agnolotti of sweet potato, truffle sauce, amaretti & sage

Chicken & speck saltimbocca, celeriac, leeks, chestnuts, & quince

SHARING SIDES

Braised chickpeas with Swiss chard + Roasted carrots with fennel seeds

DESSERT

Panettone bread & butter pudding, marmalade ice cream

Piedmontese chocolate, caramel & amaretti pudding, spiced red wine poached pear

Cin Cin tiramisu

Christmas pudding ice cream affogato

Trio of Italian cheeses, house chutney & pane carasau (£3.5 supplement)

DRINKS PACKAGE

A Cin Cin Negroni, Cin Cin Bellini or Italian lager on arrival + half bottle of
wine per guest | £24 per person

Please advise of any allergies | 12.5% discretionary Service Charge will be added to your bill.



FESTIVE CHEF'S MENU

CREATED FOR GROUP BOOKINGS

6 COURSES | £52

Oregano focaccia, Farchioni extra virgin olive oil & balsamic

Nocellara olives marinated in lemon, chilli & garlic

Coppa & vin cotto

Arancino of Venetian duck ragu, parsley & garlic emulsion

Mozzarella di bufala, sprout top caponata & a crostini of wild mushrooms

& pickled pear

Terre di Vita, Grillo, Sicilia (100ml)

Agnolotti of sweet potato, truffle sauce, amoretto & sage

Tenuta Stella, Friulano, Friuli (100ml)

Rump of Sussex beef, caramelised onion, celeriac, chestnuts & quince

Casaretti, Bardolino DOC, Veneto (100ml)

Panettone bread & butter pudding, marmalade ice cream

Del Nonno Vin Santo, Chianti (50ml)



VEGETARIAN FESTIVE CHEF'S MENU

CREATED FOR GROUP BOOKINGS

6 COURSES | £52

Oregano focaccia, Farchioni extra virgin olive oil & balsamic
Nocellara olives marinated in lemon, chilli & garlic
Coppa & vin cotto

Arancino of roasted squash & leek, parsley & garlic emulsion
Mozzarella di bufala, sprout top caponata & a crostini of wild mushrooms
& pickled pear

Terre di Vita, Grillo, Sicilia (100ml)

Agnolotti of sweet potato, truffle sauce, amorette & sage
Tenuta Stella, Friulano, Friuli (100ml)

Roast shallot crostata, celeriac, leeks, chestnuts, & quince
Casaretti, Bardolino DOC, Veneto (100ml)

Panettone bread & butter pudding, marmalade ice cream
Del Nonno Vin Santo, Chianti (50ml)