



## FESTIVE A LA CARTE

### SNACKS

Nocellara olives marinated in lemon, chilli & garlic	£4.2
Oregano focaccia, Farchioni extra virgin olive oil & balsamic	£4
Lardo, fig compote, pane carasau	£9
Selection of artisan Italian cheeses & salumi to share	£25

### STARTERS

Arancino of Venetian duck ragu, parsley & garlic emulsion	£10.5
Salt cod, winter leaves, pickled cauliflower & crispy chickpeas	£9.5
Mozzarella di bufala, sprout top caponata & crostini of wild mushrooms & pickled pear	£11.5

### MAIN COURSES

Sussex beef rump, slow cooked shin, Taleggio & spinach rotolo, roasted onion & beef sauce	£25
Rigatoni, flaked Chalk Stream trout & Cornish mussels, kale & spiced soffritto	£23
Agnolotti of sweet potato, truffle sauce, amaretti & sage	£20
Chicken & speck saltimbocca, celeriac, leeks, chestnuts & quince	£26

### SIDES

Braised chickpeas, Swiss chard	£6
Roasted carrots, fennel seeds	£6

### DESSERTS

Panettone bread & butter pudding, marmalade ice cream	£9.5
Piedmontese chocolate, caramel & amaretti pudding, spiced red wine poached pear	£9
Cin Cin tiramisu	£8.5
Christmas pudding ice cream affogato	£7.5
Trio of Italian cheeses, house chutney & pane carasau	£13



Please note we only accept card payment

Vegan and non-gluten menus also available

Free guest WiFi available

[cincin.co.uk](http://cincin.co.uk)

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.