



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

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.



FESTIVE LUNCH MENU DECEMBER 2023

2 COURSES £24 | 3 COURSES £33

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, amaretti & sage
Rigatoni, Cornish mussels, kale & spiced soffritto

SIDES

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

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 CHEF'S MENU DECEMBER 2023

6 COURSES | £52 PER PERSON
WINE FLIGHT | £35 PER PERSON

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 & crostini of wild mushrooms
& pickled pear

Fidora col Fondo Prosecco (100ml)

Agnolotti of sweet potato, truffle sauce, amaretti & sage
Stefanini Soave "Il Selese" (100ml)

Rump of Sussex beef, caramelised onion, celeriac, chestnuts & quince
Barbera d'Alba R. Costamagna (100ml)

Panettone bread & butter pudding, marmalade ice cream
Homemade Limoncello (50ml)



FESTIVE VEGETARIAN CHEF'S MENU DECEMBER 2023

6 COURSES | £49 PER PERSON
WINE FLIGHT | £35 PER PERSON

Oregano focaccia, Farchioni extra virgin olive oil & balsamic
Nocellara olives marinated in lemon, chilli & garlic
Pecorino, fig chutney & pané carasau

Arancino of roasted squash & leek, parsley & garlic emulsion
Mozzarella di bufala, sprout top caponata & crostini of wild mushrooms
& pickled pear
Fidora col Fondo Prosecco (100ml)

Agnolotti of sweet potato, truffle sauce, amaretti & sage
Stefanini Soave "Il Selese" (100ml)

Roast shallot crostata, celeriac, leeks, chestnuts & quince
Barbera d'Alba R. Costamagna (100ml)

Panettone bread & butter pudding, marmalade ice cream
Homemade Limoncello (50ml)



FESTIVE VEGAN MENU DECEMBER 2023

SNACKS

Nocellara olives marinated in lemon, chilli and garlic - £4.2

Oregano focaccia, Farchioni olive oil & balsamic - £4

Shaved fennel, pickled celery & herb vinaigrette - £5.5

STARTERS

Spiced chickpeas, pickled cauliflower & winter leaves - £8

Ribollita, cannellini, cavolo nero & soaked focaccia - £8

MAINS

Rigatoni, sprout tops, Jerusalem artichoke & chestnut caponata, crispy
sage - £16.5

DESSERT

Clementine & Campari sorbetto - £6

Mille-feuille of chocolate, spiced red wine poached pear & caramel -
£8.5



FESTIVE NON GLUTEN MENU DECEMBER 2023

TO START

Nocellara olives marinated in lemon, chilli & garlic - £4.2

Shaved fennel, pickled celery & herb vinaigrette - £5.5

SMALL PLATES

Salt cod, winter leaves, pickled cauliflower & crispy chickpeas - £9

Mozzarella di bufala, sprout top caponata, wild mushrooms & pickled pear - £11

MAINS

Chicken & speck saltimbocca, celeriac, leeks, chestnuts, & quince - £26

Risotto of flaked Chalk Stream trout, Cornish mussels, kale & spiced soffritto - £23

DESSERTS

Piedmontese chocolate & caramel pudding, spiced red wine poached pear - £8.5

Trio of Italian cheeses & homemade chutney - £12

Cin Cin tiramisu - £8.5



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, amaretti & 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 - £4

Nocellara olives marinated in lemon, chilli & garlic - £4.2

Lardo, fig compote, pane carasau - £7

STARTERS

Arancino of Venetian duck ragu, warm parsley emulsion

Salt cod, winter leaves, pickled cauliflower & crispy chickpeas

Mozzarella di bufala, sprout top caponata, crostini of wild mushrooms, 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.



NEW YEARS EVE MENU 31 DECEMBER 2023

7 COURSES | £120 PER PERSON

Handmade black olive grissini, prosciutto & truffle pesto

Trout crudo, beetroot & dill creme fraiche

Crispy Jerusalem artichoke, winter caponata & pecorino

Crab arancino, bisque, leeks & caviar

OR

Arancino of saffron & gorgonzola, parsley emulsion

Cotechino sausage, fennel, lentils & marsala sauce

OR

Mozzarella di buffala, sprout top caponata & toasted chestnuts

Cappelletti of butternut squash, wild mushrooms & ricotta, braised cavolo nero

Grilled South Downs beef sirloin, lasagna of braised shin, potato & parmesan,

bone marrow sauce

Chestnut tiramisu

Gorgonzola dolce, thyme honey & roasted hazelnuts