



# 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.