



JANUARY 2024

SNACKS

Nocellara olives marinated in lemon, chilli & garlic	£4
Pesto focaccia	£4.2
Panelle, truffled ricotta, balsamic onions (nv)	£5

STARTERS

Crema di ceci, grilled Brussels sprouts, crostini & radicchio	£8.5
Arancino of roasted butternut squash & Gorgonzola, walnut & sage sauce (nv)	£9.5
Lasagne of beetroot & roasted Jerusalem artichoke, kale & horseradish	£8.5
Ribollita of winter vegetables	£7.5

MAIN COURSES

Hand made chestnut pizzoccheri, fontina, celeriac & January king cabbage (nv)	£16
Ravioli verde of jackfruit alla Genovese, wild mushrooms & parsley	£17
Saffron strozzapreti, lentil bolognese, rosemary crumb	£15
Gnocchi, green leek & peppercorn sauce, pickled shallot (nv)	£14
Salt baked celeriac, creamed cavolo nero, shallot crostata, black truffle sauce	£18

SIDES

Potato fritti, salsa rosso	£5
Radicchio salad, winter citrus & house dressing	£5

DESSERTS

Millefoglie of chocolate, spiced red wine poached pear & caramel	£8.5
Pistachio semifreddo, vanilla shortbread & Campari soaked blood orange	£8
Date affogato (nv)	£7.5
Trio of Italian cheeses, house chutney & pane carasau (nv)	£12
Trio of petit fours	£6

(nv) Non-vegan



Please note we only accept card payment

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.



LUNCH MENU JANUARY 2024

2 COURSES £18 | 3 COURSES £22

SNACKS

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

Pesto focaccia - £4.2

Panelle, truffled ricotta, balsamic onions (nv) - £5

STARTERS

Crema di ceci, grilled Brussels sprouts, crostini & radicchio

Ribollita of winter vegetables

MAINS

Saffron strozzapreti, lentil bolognese, rosemary crumb

Gnocchi, green leek & peppercorn sauce, pickled shallot (nv)

SIDES

Potato fritti, salsa rosso - £5

Radicchio salad, winter citrus & house dressing - £5

DESSERT

Trio of petit fours

Date affogato (nv)

(nv) Non-vegan



CHEF'S MENU JANUARY 2024

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

Nocellara olives marinated in lemon, chilli & garlic

Pesto laminated focaccia

Chiarli Lambrusco Grasparossa, Emilia Romagna

Grilled Brussel sprout crostini, crema di ceci & radicchio

Lasagne of beetroot & roasted Jerusalem artichoke, kale & horseradish

Sassi, Trebbiano Bianco, Abruzzo

Ravioli verde of jackfruit alla Genovese, wild mushrooms & parsley

Casaretti, Bardolino DOC, Veneto

Salt baked celeriac, creamed cavolo nero, glazed red onion, black truffle

Anima Umbra Rosso, Umbria 2018

Pistachio semifreddo, vanilla shortbread & Campari soaked blood orange

Del Nonno Vin Santo, Chianti, Toscana



NON GLUTEN MENU JANUARY 2024

TO START

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

Panelle, truffled ricotta, balsamic onions (nv) - £5

SMALL PLATES

Grilled Brussel sprout caponata, crema di ceci & bitter leaves - £8

Ribollita of winter vegetables - £7.5

MAINS

Salt baked celeriac, creamed cavolo nero, glazed red onion, black truffle sauce - £18

Gnocchi, green leek & peppercorn sauce, pickled shallot (nv) - £14

DESSERTS

Pistachio semifreddo, vanilla shortbread & blood orange - £8

Date affogato (nv) - £7.5

Trio of Italian cheeses & homemade chutney (nv) - £12

(nv) Non-vegan

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



MIDWEEK DINNER OFFER JANUARY 2024

3 COURSES + A CARAFE OF HOUSE WINE
£80 FOR TWO

WEDNESDAY AND THURSDAY FROM 5PM

SNACKS

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

Pesto focaccia - £4.2

Panelle, truffled ricotta, balsamic onions (nv) - £5

STARTERS

Crema di ceci, Grilled Brussels sprouts, crostini & radicchio

OR

Arancino of roasted butternut squash, walnut & sage sauce (nv)

MAINS

Saffron strozzapreti, lentil bolognese, rosemary crumb

OR

Gnocchi, green leek & peppercorn sauce, pickled shallot (nv)

SIDES

Potato fritti, salsa rosso - £5

Radicchio salad, winter citrus & house dressing - £5

DESSERT

Trio of petit fours

Pistachio semifreddo, vanilla shortbread & Campari soaked blood orange

Date affogato (nv)

(nv) Non-vegan

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