



HOVE APRIL 2024

SNACKS

Nocellara olives marinated in lemon, chilli & garlic	£4
Rosemary focaccia, olive oil & balsamic	£4.4
Panelle, nduja kimchi	£7
Selection of artisan Italian cheeses & salumi to share	£25

STARTERS

Spring salad of Sussex asparagus, cipollini onions, radish & pea sorbet	£9
Rabbit croquette, wild garlic pesto	£9.5
Lasagne bianca, truffled field mushroom, mozzarella & bechamel	£10
Avena cured Chalk stream trout tartare, cucumber mostarda & rocket	£12.5

MAIN COURSES

Risotto of roast monkfish, spring onion & spinach, pickled golden sultana	£24
Balanzoni of wild garlic, potato & Gorgonzola, ragu alla Bolognese	£19.5
Strozzapreti, pesto rosso, stracciatella, crispy chickpeas & pickled red onion	£18.5
New season lamb, Jersey royals & rosemary, purple sprouting broccoli	£26

SIDES

Broccoli stalk fritti, pickled chilli & bagna cauda	£6
Braised Tuscan beans, hispi cabbage & lemon dressing	£6

DESSERTS

Vanilla rice pudding, poached Yorkshire rhubarb, caramelised white chocolate	£9
Chocolate & caramel delice, milk ice cream	£10
Pistachio "Vienetta" affogato	£9
Trio of Italian cheeses, balsamic membrillo & pane carasau	£12
Trio of petit fours (vg)	£6



Please note we only accept card payment

(vg) vegan

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 APRIL 2024

2 COURSES £18 | 3 COURSES £24
TUESDAY TO SATURDAY 12:30-3PM

SNACKS

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

Rosemary focaccia, olive oil & balsamic - £4.4

Selection of artisan Italian cheeses & salumi to share - £25

STARTERS

Panelle, nduja kimchi & rocket

Pappa al pomodoro, grilled bread

Crushed & fried jersey royals, baby gem & caesar dressing

MAINS

Risotto of spinach, spring onion & flaked Chalk Stream trout

Strozzapreti, wild garlic pesto, stracciatella & focaccia crumb

Tagliatelle, ragu alla bolognese

SIDES

Broccoli stalk fritti, pickled chilli & bagna cauda - £6

Braised Tuscan beans, hispi cabbage & lemon dressing - £6

DESSERT

Vanilla rice pudding, poached Yorkshire rhubarb, caramelised white chocolate (£2 supplement)

Gorgonzola, celery, pane carasau & fig compote

Trio of petit fours (vg)

(vg) vegan

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



CHEF'S MENU APRIL 2024

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

Nocellara olives marinated in lemon, chilli & garlic

Rosemary focaccia, olive oil & balsamic

Panelle, nduja kimchi

Chiarli Lambrusco Grasparossa, Emilia Romagna

Averna cured Chalk stream trout tartare, cucumber mostarda & rocket

Belisario, 'Val Bona' Verdicchio di Matelica, Marche

Lasagne bianca of truffled field mushroom, mozzarella & bechamel

I Stefanini, 'Il Selese' Soave, Veneto

New season lamb, Jersey royals & rosemary, purple sprouting broccoli

Castellani, 'Mirapiana', C.Sav/Merlot/Sangiovese, Toscana

Chocolate & caramel delice, milk ice cream

Del Nonno Vin Santo, Chianti, Toscana



VEGETARIAN CHEF'S MENU APRIL 2024

5 COURSES | £46 PER PERSON
WINE FLIGHT | £35 PER PERSON

Nocellara olives marinated in lemon, chilli & garlic

Rosemary focaccia, olive oil & balsamic

Panelle, pesto rosso & rocket

Chiarli Lambrusco Grasparossa, Emilia Romagna

Spring salad of Sussex asparagus, cipollini onions, radish & pea sorbet

Belisario, 'Val Bona' Verdicchio di Matelica, Marche

Lasagne bianca of truffled field mushroom, mozzarella & bechamel,

I Stefanini, 'Il Selese' Soave, Veneto

Risotto verde of spinach, spring onion & pickled golden sultana

Castellani, 'Mirapiana', C.Sav/Merlot/Sangiovese, Toscana

Chocolate & caramel delice, milk ice cream

Del Nonno Vin Santo, Chianti, Toscana



NON GLUTEN MENU APRIL 2024

TO START

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

Panelle, nduja kimchi - £6.5

Selection of artisan Italian cheeses & salumi to share - £25

SMALL PLATES

Spring salad of Sussex asparagus, cipollini onions, radish & pea sorbet - £9

Averna cured Chalk stream trout tartare, radish mostarda, Averna & rocket - £12.5

MAINS

New season lamb, Jersey royals & rosemary, purple sprouting broccoli - £26

Risotto of roast monkfish, spring onion & spinach, pickled golden sultana - £24

SIDES

Braised Tuscan beans, hispi cabbage & lemon dressing - £6

Broccoli stalk fritti, pickled chilli & bagna cauda - £6

DESSERTS

Trio of petit fours (vg) - £6

Vanilla rice pudding, poached Yorkshire rhubarb, caramelised white chocolate - £9

Chocolate & caramel delice, milk ice cream - £10

Ice creams & sorbets - £3 per scoop

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



VEGAN MENU

APRIL 2024

TO START

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

SMALL PLATES

Spring salad of sussex asparagus, cipollini onions, radish & pea sorbet - £9

MAINS

Risotto verde of spinach, spring onion & pickled golden sultana - £18

Pappa al pomodoro, grilled bread - £8.5/£14

Strozzapreti, pesto rosso, crispy chickpeas & pickled red onion £18.5

SIDES

Braised Tuscan beans, hispi cabbage & lemon dressing - £6

DESSERTS

Trio of petit fours (vg) - £6

Ice creams & sorbets - £3 per scoop



MIDWEEK DINNER OFFER APRIL 2024

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

TUESDAY - THURSDAY FROM 5PM

SNACKS

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

Rosemary focaccia, olive oil & balsamic - £4.4

Panelle, nduja kimchi - £6.5

Selection of artisan Italian cheeses & salumi to share - £25

STARTERS

Rabbit croquette, wild garlic pesto

OR

Lasagne bianca of truffled field mushroom, mozzarella & bechamel

MAINS

Strozzapreti, pesto rosso, stracciatella, crispy chickpeas & pickled red onion

OR

Balanzoni of wild garlic, potato & Gorgonzola, ragu alla Bolognese

SIDES

Broccoli stalk fritti, pickled chilli & bagna cauda - £6

Braised Tuscan beans, hispi cabbage & lemon dressing (vg) - £6

DESSERT

Trio of petit fours (vg)

Vanilla rice pudding, poached Yorkshire rhubarb, caramelised white chocolate

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