



FESTIVE A LA CARTE

SNACKS

Nocellara olives marinated in lemon, chilli & garlic (vg, gf)	£4.2
Rosemary focaccia, olive oil & balsamic (vg)	£4
Lardo, pickled fig, pane carasau	£9
Selection of artisan Italian cheeses & salumi to share (gf)	£25

STARTERS

Arancino of Venetian duck ragu, parsley & garlic emulsion	£10.5
Salt cod, radicchio, pickled cauliflower & crispy chickpeas (gf)	£9.5
Mozzarella di bufala, sprout top & wild mushroom caponata, Jerusalem artichoke crisps (gf)	£11.5
Ribollita soup of braised beans, cavolo nero & focaccia (vg)	£8.5

MAIN COURSES

Sussex beef rump, rotolo of slow cooked shin, Gorgonzola, spinach, roast shallot, beef sauce	£25
Rigatoni, flaked Chalk Stream trout, Cornish mussels, kale & spiced soffritto	£23
Tortelli of sweet potato, truffle sauce, amaretti & sage	£20
Crostata of roasted shallot, braised lentils & parsnips (vg)	£20
Chicken & speck saltimbocca, ragu of celeriac, leeks, toasted chestnuts & pickled quince (gf)	£26

SIDES

Roasted beetroots, balsamic, rosemary crumb	£7
Herbed ricotta al forno	£7

DESSERTS

Panettone bread & butter pudding, marmalade ice cream	£9.5
Piedmontese chocolate, caramel & amaretti pudding, spiced red wine poached pear (gf)	£9
Cin Cin tiramisu	£8.5
Christmas pudding ice cream affogato (gf)	£7.5
Clementine & Campari sorbetto (vg, gf)	£6
Trio of Italian cheeses, house chutney & pane carasau (gf)	£13

vg - vegan
gf - can be served as non gluten option

Please note we only accept card payment
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.
Discretionary Service Charge of 12.5% will be added to the total bill.



FESTIVE LUNCH MENU DECEMBER 2024

2 COURSES £24 | 3 COURSES £33

STARTERS

Salt cod, radicchio, pickled cauliflower & crispy chickpeas
Mozzarella di bufala, sprout top & wild mushroom caponata (gf)
Ribollita soup of braised beans, cavolo nero & focaccia (vg)

MAINS

Pappardelle, ragu of Calcott Farm beef shin, focaccia crumb & Pecorino
Tortelli of sweet potato, truffle sauce, amaretti & sage
Rigatoni, Cornish mussels, kale & spiced soffritto

SIDES

Roasted beetroots, balsamic, rosemary crumb - £7
Herbed ricotta al forno - £7

DESSERT

Panettone bread & butter pudding, marmalade ice cream
Clementine & Campari sorbetto (vg, gf)
Gorgonzola dolce, house chutney & pane carasau (£3.5 supplement - gf)



FESTIVE CHEF'S MENU DECEMBER 2024

5 COURSES | £55 PER PERSON
WINE FLIGHT | £35 PER PERSON

Rosemary focaccia, olive oil & balsamic

Nocellara olives marinated in lemon, chilli & garlic

Coppa & vin cotto

Chiarli Lambrusco Grasparossa, Emilia Romagna

Arancino of Venetian duck ragu, parsley & garlic emulsion

Belisario, 'Val Bona' Verdicchio di Matelica, Marche

Tortelli of sweet potato, truffle sauce, amaretti & sage

Saragat, Vermentino DOC, Sardinia

Rump of Sussex beef, ragu of celeriac, leeks, toasted chestnuts, & pickled quince

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

Panettone bread & butter pudding, marmalade ice cream

Del Nonno Vin Santo, Chianti, Toscana



FESTIVE VEGETARIAN CHEF'S MENU DECEMBER 2024

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

Rosemary focaccia, olive oil & balsamic

Nocellara olives marinated in lemon, chilli & garlic

Pecorino fig chutney & pané carasau

Chiarli Lambrusco Grasparossa, Emilia Romagna

Mozzarella di bufala, sprout top & wild mushroom caponata, Jerusalem artichoke crisps

Belisario, 'Val Bona' Verdicchio di Matelica, Marche

Tortelli of sweet potato, truffle sauce, amaretti & sage

Saragat, Vermentino DOC, Sardinia

Crostata of roasted shallot, braised lentils & parsnips

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

Panettone bread & butter pudding, marmalade ice cream

Del Nonno Vin Santo, Chianti, Toscana



FESTIVE LUNCH MENU

CREATED FOR GROUP BOOKINGS

3 COURSES FOR £39
WITH SIDES TO SHARE FOR THE TABLE

STARTERS

Salt cod, radicchio, pickled cauliflower & crispy chickpeas
Mozzarella di bufala, sprout top & wild mushroom caponata (gf)
Ribollita soup of braised beans, cavolo nero & focaccia (vg)

MAINS

Pappardelle, ragu of Calcott Farm beef shin, focaccia crumb & Pecorino
Tortelli of sweet potato, truffle sauce, amaretti & sage
Rigatoni, Cornish mussels, kale & spiced soffritto

SHARING SIDES

Roasted beetroots, balsamic, rosemary crumb
Herbed ricotta al forno

DESSERT

Panettone bread & butter pudding, marmalade ice cream
Clementine & Campari sorbetto (vg, gf)
Gorgonzola dolce, house chutney & pane carasau (gf)



FESTIVE EVENING MENU

CREATED FOR GROUP BOOKINGS

2 COURSES FOR £42 // 3 COURSES FOR £49
WITH SIDES TO SHARE FOR THE TABLE

SNACKS

Rosemary focaccia, olive oil & balsamic - £4

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

Lardo, pickled fig, pane carasau - £7

STARTERS

Arancino of Venetian duck ragu, warm parsley emulsion

Salt cod, radicchio, pickled cauliflower & crispy chickpeas (gf)

Mozzarella di bufala, sprout top & wild mushroom caponata, Jerusalem artichoke crisps (gf)

MAINS

Sussex beef rump, rotolo of slow cooked shin, Gorgonzola, spinach, roast shallot, beef sauce

Rigatoni, flaked Chalk Stream trout, Cornish mussels, kale & spiced soffritto

Tortelli of sweet potato, truffle sauce, amaretti & sage

Chicken & speck saltimbocca, ragu of celeriac, leeks, toasted chestnuts, & pickled quince (gf)

SHARING SIDES

Roasted beetroots, balsamic, rosemary crumb + Herbed ricotta al forno

DESSERT

Panettone bread & butter pudding, marmalade ice cream

Piedmontese chocolate, caramel & amaretti pudding, spiced red wine poached pear (gf)

Cin Cin tiramisu

Christmas pudding ice cream affogato (gf)

Clementine & Campari sorbetto (vg, gf)

DRINKS PACKAGE

A Cin Cin Negroni, Cin Cin Bellini or Italian lager on arrival + half bottle of
wine per guest | £26 per person

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