



## FESTIVE A LA CARTE

### SNACKS

Nocellara olives marinated in lemon, chilli & garlic (vg, gf)	£4.4
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)	£10
Cin Cin tiramisu (gf)	£9
Christmas pudding ice cream affogato	£8.5
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](http://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

### SNACKS

Rosemary focaccia, olive oil & balsamic - £4

Nocellara olives marinated in lemon, chilli & garlic - £4.4

Lardo, pickled fig, pane carasau - £9

### 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

Ca di Alte, Pinot Nero, Veneto

\*\*\*

Tortelli of sweet potato, truffle sauce, amaretti & sage

Masut da Rive, Friulano, Friuli Venezia Giulia

\*\*\*

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

Ca di Alte, Pinot Nero, Veneto

\*\*\*

Tortelli of sweet potato, truffle sauce, amaretti & sage

Masut da Rive, Friulano, Friuli Venezia Giulia

\*\*\*

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 - £4.4

Lardo, pickled fig, pane carasau - £9

## 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 (gf)

Christmas pudding ice cream affogato

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.



## FESTIVE MID-AFTERNOON CELEBRATION MENU

ANTIPASTI + 3 COURSES + CARAFE OF WINE  
2:30-5:30PM | £55 PER PERSON  
FOR GROUPS OF 7 OR MORE

### ANTIPASTI

Nocellara olives marinated in lemon, chilli & garlic

Rosemary focaccia, olive oil & balsamic

Selection of artisan Italian cheeses & salumi to share

### 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)