



HOVE MAY 2025

SNACKS

Nocellara olives marinated in lemon, chilli & garlic	£4.7
Sourdough focaccia, balsamic & olive oil	£4.5
Potato crisps, nduja seasoning, hot honey	£5
Selection of artisan Italian cheeses & salumi to share with house pickles & chutney	£25

STARTERS

Charred mackerel 'Caesar salad', bitter leaves, croutons, Parmesan & anchovy dressing	£12
Rabbit croquette, pesto emulsion	£12
Mozzarella di bufala, grilled courgette & pea caponata, pickled chilli	£11.5
Cacciucco fish stew, pane Toscana	£9.5

MAIN COURSES

Tagliatelle, spicy lamb ragu, grilled spring onion & lemon	£21
Ravioli, ricotta & spinach, focaccia crumb, aged Parmesan	£20
Strozzapreti, flaked sea trout, saffron, samphire, golden sultana, pickled fennel	£20
Pork scallopine, wild garlic sausage, pickled apple, asparagus & pine nuts	£23

SIDES

Tomatoes in balsamic, olive oil & oregano	£7
Hispi leaf salad, chives & Parmesan	£7

DESSERTS

Marinated strawberries, chocolate cremoso & creme fraiche ice cream	£11
Baked cheesecake, stewed rhubarb, custard crumble	£10
Trio of Italian cheeses, fig chutney, pane carasau	£12
Ice creams & sorbets	£3 per scoop
Trio of petit fours	£6



Please note we only accept card payment

Vegan and 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 MAY 2025

2 COURSES £22 | 3 COURSES £28
THURSDAY TO SATURDAY 12:30-3PM

SNACKS

- Nocellara olives marinated in lemon, chilli & garlic - £4.7
- Sourdough focaccia, balsamic & olive oil - £4.5
- Potato crisps, nduja seasoning, hot honey - £5
- Selection of artisan Italian cheeses & salumi to share - £25

STARTERS

- Caesar salad, bitter leaves, croutons, Parmesan & anchovy dressing
- Pork & marinated courgette skewer, pickled red onion, aged Parmesan

MAINS

- Tagliatelle, spicy lamb ragu, leek top oil, focaccia crumb
- Risotto verde of spring onion, wild garlic, peas & lemon

SIDES

- Tomatoes in balsamic, olive oil & oregano -£7
- Hispi leaf salad, chives & Parmesan - £7

DESSERT

- Vanilla set custard, strawberries
- Gorgonzola, fig chutney, pané carasau (£2 supplement)
- Trio of petit fours (vg)



CHEF'S MENU MAY 2025

4 COURSES | £42 PER PERSON
WINE FLIGHT | £35 PER PERSON

Nocellara olives marinated in lemon, chilli & garlic

Sourdough focaccia, balsamic & olive oil

Potato crisps, nduja seasoning (V: house pickles), hot honey

Chiarli Lambrusco Grasparossa, Emilia Romagna (125ml)

Rabbit crocchette, pesto emulsion

(V: Mozzarella di bufala, grilled courgette & pea caponata, pickled chilli)

Specogna, Pinot Grigio Ramato, Friuli Venezia Giulia (125ml)

Ravioli, ricotta & spinach, focaccia crumb & aged Parmesan

Massolino, Langhe Chardonnay 2022, Piemonte (125ml)

Marinated strawberries, chocolate cremoso & creme fraiche ice cream

Contero, Brachetto d'Acqui, Piemonte (50ml)



CHEF'S MENU MAY 2025

5 COURSES | £55 PER PERSON
WINE FLIGHT | £39 PER PERSON

Nocellara olives marinated in lemon, chilli & garlic

Sourdough focaccia, balsamic & olive oil

Potato crisps, nduja seasoning (V: house pickles), hot honey

Chiarli Lambrusco Grasparossa, Emilia Romagna (125ml)

Rabbit crocchette, pesto emulsion

Specogna, Pinot Grigio Ramato, Friuli Venezia Giulia (125ml)

Ravioli, ricotta & spinach, focaccia crumb & aged Parmesan

Massolino, Langhe Chardonnay 2022, Piemonte (125ml)

Pork scallopine, wild garlic sausage, pickled apple, asparagus & pine nuts

(V: Risotto verde, spring onion, wild garlic & lemon)

Castellani, 'Mirapiana', C.Sav/Merlot/Sangiovese, Toscana (125ml)

Marinated strawberries, chocolate cremoso & creme fraiche ice cream

Contero, Brachetto d'Acqui, Piemonte (50ml)



NON GLUTEN MENU MAY 2025

TO START

Nocellara olives marinated in lemon, chilli & garlic - £4.7

Potato crisps, nduja seasoning, hot honey - £5

Selection of Italian cheeses & salumi to share with house pickles & chutney - £25

SMALL PLATES

Charred mackerel 'Caesar salad', bitter leaves, Parmesan & anchovy dressing - £12

Mozzarella di bufala, grilled courgette & pea caponata, pickled chilli - £11.5

Cacciucco fish stew, pane Toscana - £9.5

MAINS

Risotto verde of spring onion, wild garlic, peas & lemon - £19

Pork scallopine, wild garlic sausage, pickled apple, asparagus & pine nuts - £23

SIDES

Tomatoes in balsamic, olive oil & oregano - £7

Hispi leaf salad, chives & Parmesan - £7

DESSERTS

Marinated strawberries, chocolate cremoso & creme fraiche ice cream - £11

Baked cheesecake, stewed rhubarb, custard crumble - £10

Ice cream & sorbet - £3 per scoop

Trio of Italian cheeses, fig chutney, shaved celery - £12



VEGAN MENU MAY 2025

TO START

Nocellara olives marinated in lemon, chilli & garlic - £4.7

Sourdough focaccia, olive oil & balsamic - £4.5

Potato crisps, house pickles & hot honey - £5

SMALL PLATES

Salad of grilled courgette, pea caponata & pickled chilli - £10

MAINS

Risotto verde of spring onion, wild garlic, peas & lemon - £19

SIDES

Tomatoes in balsamic, olive oil & oregano - £7

Hispi leaf salad, chives & vinaigrette - £7

DESSERTS

Sorbets - £3 per scoop

Petit fours - £6



MID AFTERNOON CELEBRATION MAY 2025

ANTIPASTI + 3 COURSES + CARAFE OF WINE
2:30-5:30PM | £60 PER PERSON
THURSDAY - SATURDAY | FOR GROUPS OF 8 OR MORE

ANTIPASTI

Nocellara olives marinated in lemon, chilli & garlic - £4.7

Sourdough focaccia, balsamic & olive oil - £4.5

Potato crisps, nduja seasoning, hot honey - £5

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

STARTERS

Caesar salad, bitter leaves, croutons, Parmesan & anchovy dressing

Pork & marinated courgette skewer, pickled red onion, aged Parmesan

MAINS

Tagliatelle, spicy lamb ragu, leek top oil, focaccia crumb

Risotto verde of spring onion, wild garlic, peas & lemon

SIDES

Tomatoes in balsamic, olive oil & oregano -£7

Hispi leaf salad, chives & Parmesan - £7

DESSERT

Vanilla set custard, strawberries

Gorgonzola, fig chutney, pané carasau (£2 supplement)

Trio of petit fours (vg)