



FESTIVE A LA CARTE

SNACKS

Nocellara olives marinated in lemon, chilli & garlic (vg, gf)	£4.7
Sourdough focaccia, olive oil & balsamic (vg)	£4.5
Panelle, nduja kimchi (gf)	£6
Selection of artisan Italian cheeses & salumi to share (gf)	£25

STARTERS

Arancino of rabbit bolognese, parsley & garlic emulsion	£12
Flaked salt cod, cauliflower, chic pea & red pepper caponata (gf)	£11
Burrata, pickled mushrooms, cavolo pesto & focaccia crumb (gf)	£12
Ribollita soup of braised beans & winter vegetables (vg, gf)	£9

MAIN COURSES

Risotto of braised Jerusalem artichoke, caramelised soffritto & kale (gf)	£17
Rigatoni, ragu of pork, roasted sprouts & pickled red onion	£19
Tortelli of roast butternut squash & honey, truffle sauce, amaretti & sage	£20
Tagliatelle, smoked mussels, leeks, white wine & dill	£21
Roast venison, chestnut puree, involtini of shoulder, beetroot & savoy cabbage (gf)	£26

SIDES

Salad of radicchio & toasted hazelnut dressing (vg)	£7
Truffled winter vegetables baked al cartoccio (vg)	£7.5

DESSERTS

Panettone bread & butter pudding, brown sugar ice cream	£9.5
Cin Cin tiramisu (gf)	£9
Christmas pudding ice cream affogato	£9
Selection of ice creams & sorbets (vg, gf)	£3 per scoop
Trio of Italian cheeses, house chutney & pane carasau (gf)	£13
Petit fours (vg)	£6



@CinCinUK

Please note we only accept card payment

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

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.



FESTIVE LUNCH MENU DECEMBER 2025

2 COURSES £24 | 3 COURSES £33

SNACKS

Sourdough focaccia, olive oil & balsamic - £4.4

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

Panelle, nduja kimchi - £6

STARTERS

Crostini of rabbit & Madiera ragu, pickled mushrooms

or

Ribollita soup of braised beans & winter vegetables (vg, gf)

MAINS

Pappardelle, slow cooked venison alle Genovese

Rigatoni, cavolo nero & hazelnut pesto or

Risotto of braised Jerusalem artichoke, caramelised soffritto & kale (gf)

SIDES

Salad of radicchio & toasted hazelnut dressing (vg) - £7

Truffled winter vegetables baked al cartoccio (vg) - £7.5

DESSERT

Panettone bread & butter pudding, brown sugar ice cream

Christmas pudding icecream Affogato

Gorgonzola dolce , house chutney & pane carasau (£2 supplement)



FESTIVE MIDWEEK DINNER DECEMBER 2025

3 COURSES + CARAFE OF HOUSE WINE £40 PER PERSON
AVAILABLE TUE - THU FROM 5PM

SNACKS

Sourdough focaccia, olive oil & balsamic - £4.4

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

Panelle, nduja kimchi - £6

STARTERS

Crostini of rabbit & Madiera ragu, pickled mushrooms

or

Ribollita soup of braised beans & winter vegetables (vg, gf)

MAINS

Pappardelle, slow cooked venison alle Genovese

Rigatoni, cavolo nero & hazelnut pesto or

Risotto of braised Jerusalem artichoke, caramelised soffritto & kale (gf)

SIDES

Salad of radicchio & toasted hazelnut dressing (vg) - £7

Truffled winter vegetables baked al cartoccio (vg) - £7.5

DESSERT

Panettone bread & butter pudding, brown sugar ice cream

Christmas pudding icecream Affogato

Gorgonzola dolce , house chutney & pane carasau (£2 supplement)



FESTIVE CHEF'S MENU DECEMBER 2025

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

Sourdough focaccia, olive oil & balsamic

Nocellara olives marinated in lemon, chilli & garlic

Panelle, nduja kimchi (V: chickpea & red pepper caponata)

Chiarli Lambrusco Grasparossa, Emilia Romagna (125ml)

Arancino of rabbit bolognese, parsley & garlic emulsion

(V: Burrata, pickled mushrooms, cavolo pesto & focaccia crumb)

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

Tortelli of roast butternut squash & honey, truffle sauce, amaretti & sage

Massolino, Langhe Chardonnay 2022, Piemonte (125ml)

Roast venison, chestnut puree, involtini of shoulder, beetroot & savoy cabbage

(V: Risotto of braised Jerusalem artichoke, caramelised soffritto & kale)

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

Panettone bread & butter pudding, brown sugar ice cream

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

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



FESTIVE SHARING MENU

CREATED FOR GROUP BOOKINGS

A FESTIVE FEAST FOR THE TABLE
WITH COCKTAIL ON ARRIVAL
£45 PER PERSON

ON ARRIVAL

Festive Foghorn - gin, lime, allspice, apple, ginger beer

Sourdough focaccia, olive oil & balsamic (vg)

Nocellara olives marinated in lemon, chilli & garlic (vg, gf)

Panelle, nduja kimchi (V: chickpea & red pepper caponata) (gf)

Add a selection of artisan Italian cheeses & salumi to share for £25 per platter

FOR THE TABLE

Arancino of rabbit bolognese, parsley & garlic emulsion

Burrata, pickled mushrooms, cavolo pesto & focaccia crumb (gf)

Salad of radicchio & toasted hazelnut dressing (vg)

Truffled winter vegetables baked al cartoccio (vg)

Rigatoni, ragu of pork, roasted sprouts & pickled red onion

Tortelli of roast butternut squash & honey, truffle sauce, amaretti & sage

DESSERT

Select on the day:

Panettone bread & butter pudding, brown sugar ice cream

Cin Cin tiramisu (gf)

Selection of ice creams & sorbets (vg, gf)