



## HOVE JANUARY 2026

### SNACKS

Nocellara olives marinated in lemon, chilli & garlic	£4.7
Sourdough focaccia, balsamic & olive oil	£4.5
Panelle & nduja kimchi	£6
Selection of artisan Italian cheeses & salumi to share with house pickles & chutney	£25

### STARTERS

Confit artichoke, artichoke caponata, burnt leek powder & Parmesan foam	£11
Arancino of braised venison, parsley & garlic emulsion	£12
Burrata, salad of white endive, radicchio & blood orange	£12
Minestrone verde of brassicas & mixed herbs	£9

### MAIN COURSES

Ravioli of lentil & mushrooms, pickled red onion & aged Parmesan	£20
Rigatoni, rabbit ragu, fried sage, pangrattato, Parmesan	£21
Tagliatelle of smoked mussels, crab bisque, pickled & braised fennel	£21
Pork ribeye al Pepe, caramelised apples & charred greens	£26

### SIDES

Potato fritti with caper aioli & pickled shallot	£8
Bitter leaf salad with roasted walnut & tarragon dressing	£7

### DESSERTS

Torta caprese, chocolate & chestnut ganache, toasted almonds	£12.5
Cin Cin tiramisu	£11
Trio of Italian cheeses, fig chutney, pane carasau	£12
Ice creams & sorbets	£3 per scoop
Trio of petit fours	£6



Vegan and Non-gluten menus also available

[cincin.co.uk](http://cincin.co.uk)

Free guest WiFi available

Please note we only accept card payment

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 JANUARY 2026

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

Panelle & nduja kimchi - £6

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

### STARTERS

Braised venison crostini, artichoke caponata & aged parmesan or

Minestrone verde of brassicas & mixed herbs

### MAINS

Rigatoni, pesto rosso, pangrattato & aged parmesan or

Risotto of crab bisque, braised fennel & dill

### SIDES

Potato fritti with caper aioli & pickled shallot - £8

Bitter leaf salad with roasted walnut & tarragon dressing - £7

### DESSERT

Brown sugar ice cream Affogato

Caprino goats cheese, fig chutney, pané carasau (£2 supplement)

Trio of petit fours



## CHEF'S MENU JANUARY 2026

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

Nocellara olives marinated in lemon, chilli & garlic

Sourdough focaccia, balsamic & olive oil

Panelle & nduja kimchi

Chiarli Lambrusco Grasparossa, Emilia Romagna (125ml)

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Arancino of braised venison, parsley & garlic emulsion

(V: Burrata, salad of white endive, radicchio & blood orange)

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

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Ravioli of lentil & mushrooms, pickled red onion & aged Parmesan

Massolino, Langhe Chardonnay 2022, Piemonte (125ml)

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Cin Cin tiramisu

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



# NON GLUTEN MENU JANUARY 2026

## TO START

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

Panelle & nduja kimchi - £6

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

## SMALL PLATES

Confit artichoke, artichoke caponata, burnt leek powder & Parmesan foam - £11

Burrata, salad of white endive, radicchio & blood orange - £12

Ribollita verde of brassicas & mixed herbs - £9

## MAINS

Risotto of crab bisque, braised fennel & dill - £20

Pork ribeye al Pepe, caramelised apples & charred greens - £26

## SIDES

Potato fritti with caper aioli & pickled shallot - £8

Bitter leaf salad with roasted walnut & tarragon dressing - £7

## DESSERTS

Cin Cin tiramisu - £11

Ice cream & sorbet - £3 per scoop

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



## VEGAN MENU JANUARY 2026

### TO START

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

Sourdough focaccia, olive oil & balsamic - £4.5

Panelle, red pepper caponata - £5.5

### SMALL PLATES

Ribollita verde of brassicas & mixed herbs - £9

### MAINS

Risotto of braised Jerusalem artichoke, caramelised soffritto & kale - £20

### SIDES

Bitter leaf salad with roasted walnut & tarragon dressing - £7

### DESSERTS

Sorbets - £3 per scoop

Petit fours - £6

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



## MID WEEK DINNER JANUARY 2026

3 COURSES + CARAFE OF HOUSE WINE TO SHARE  
£39 PER PERSON  
AVAILABLE TUE-THU FROM 5PM

### ANTIPASTI

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

Sourdough focaccia, balsamic & olive oil - £4.5

Panelle & nduja kimchi £6

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

### STARTERS

Braised venison crostini, artichoke caponata & aged parmesan or

Minestrone verde of brassicas & mixed herbs

### MAINS

Rigatoni, pesto rosso, pangrattato & aged parmesan or

Risotto of crab bisque, braised fennel & dill

### SIDES

Potato fritti with caper aioli & pickled shallot - £8

Bitter leaf salad with roasted walnut & tarragon dressing - £7

### DESSERT

Fior di latte Affogato

Caprino goats cheese, fig chutney, pané carasau

Trio of petit fours