



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

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.
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)

Arancino of braised venison, parsley & garlic emulsion

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

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

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

Massolino, Langhe Chardonnay 2022, Piemonte (125ml)

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



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