



## HOVE FEBRUARY 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 ox tail ragu, barbecued kale emulsion	£12
Burrata, salad of white endive, radicchio & blood orange	£13
Minestrone verde of brassicas & mixed herbs	£9

### MAIN COURSES

Caramelle of roasted celeriac & gorgonzola, brown butter & pear	£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 caesar dressing & pangrattato	£7

### DESSERTS

Torta caprese, chocolate & chestnut ganache, toasted almonds	£12.5
Rhubarb & vanilla pannacotta, marsala custard, ginger crumble	£11
Trio of Italian cheeses, fig chutney, pane carasau	£13
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 FEBRUARY 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

Polenta fritti, coppa, pesto rosso or  
Minestrone verde of brassicas & mixed herbs

### MAINS

Tagliatelle alla ragu Bolognese or  
Strozzapreti, wild mushrooms, pickled shallots & aged parmesan

### SIDES

Potato fritti with caper aioli & pickled shallot - £8  
Bitter leaf salad with caesar dressing & pangrattato - £7

### DESSERT

Roasted pear, marsala custard, brown sugar ice cream  
Caprino goats cheese, fig chutney, pané carasau (£2 supplement)  
Trio of petit fours



## CHEF'S MENU FEBRUARY 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 (V: pesto rosso)

Chiarli Lambrusco Grasparossa, Emilia Romagna (125ml)

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Arancino of oxtail ragu, barbecued kale emulsion

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

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

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Caramelle of roasted celeriac & gorgonzola, brown butter & pear

Massolino, Langhe Chardonnay 2022, Piemonte (125ml)

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Torta caprese, chocolate & chestnut ganache & toasted almonds

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



## NON GLUTEN MENU FEBRUARY 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

Polenta fritti, creamed wild mushrooms, fried sage & pickled shallot - £18

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

### SIDES

Potato fritti with caper aioli & pickled shallot - £8

Bitter leaf salad with caesar dressing & pangrattato - £7

### DESSERTS

Torta caprese, chocolate & chestnut ganache & toasted almonds - £12.5

Ice cream & sorbet - £3 per scoop

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



# VEGAN MENU FEBRUARY 2026

## TO START

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

Sourdough focaccia, olive oil & balsamic - £4.5

Panelle, pesto rosso - £5.5

## SMALL PLATES

Minestrone verde of brassicas & mixed herbs - £9

## MAINS

Polenta fritti, creamed wild mushrooms, fried sage,  
pickled shallots & charred greens - £18

## SIDES

Salad of white endive, radicchio & Castelfranco  
with blood orange & house dressing - £7

## DESSERTS

Sorbets - £3 per scoop

Petit fours - £6



## MID WEEK DINNER FEBRUARY 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

Polenta fritti, creamed wild mushrooms, fried sage & pickled shallot or

Minestrone verde of brassicas & mixed herbs

### MAINS

Tagliatelle alla ragu Bolognese or

Strozzapreti, wild mushrooms, pickled shallots & aged parmesan

### SIDES

Potato fritti with caper aioli & pickled shallot - £8

Bitter leaf salad with caesar dressing & pangrattato - £7

### DESSERT

Roasted pear, marsala custard, brown sugar ice cream

Caprino goats cheese, fig chutney, pané carasau

Trio of petit fours