



HOVE APRIL 2026

SNACKS

Nocellara olives marinated in lemon, chilli & garlic	£4.7
Sourdough focaccia, balsamic & olive oil	£4.5
Turnip alla mostarda, golden sultana	£5
Selection of artisan Italian cheeses & salumi to share with house pickles & chutney	£25

STARTERS

New season asparagus & Jersey royals, Parmesan sauce, burnt leek powder	£12.5
Rabbit croquette, classic pesto	£13
Panzanella of smoked ham, mozzarella, radicchio & blood orange, fried focaccia crumbs	£13
Avena cured trout, beetroot agliata, caper puree	£12.5

MAIN COURSES

Balanzoni of wild garlic & sheep ricotta, ragu of truffled field mushrooms	£21
Sopressini, beef shin ragu, grilled pickled shallots & whipped ricotta	£22
Tagliolini, spicy crab sauce, spring onion, fennel & dill salad	£22.5
Hake acqua pazza, fried artichoke, pickled radish, baby potato & saffron emulsion	£26

SIDES

Potato fritti with nduja & hispi kimchi	£8
Purple sprouting broccoli, bagna cauda	£8

DESSERTS

Hazelnut semifreddo, chocolate & coffee soil, caramelised banana compote	£13
Rhubarb & blood orange zuppa inglese	£12
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 APRIL 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

Turnip alla mostarda, golden sultana - £5

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

STARTERS

Salad of crushed & fried Jersey royals, baby gem & caesar dressing or

Pappa al pomodoro served with grilled bread

MAINS

Pappardelle, white pork ragu & pickled fennel, focaccia crumb or
Cavatelli, wild garlic pesto, spring greens, pickled shallot & aged parmesan

SIDES

Potato fritti with nduja & hispi kimchi - £8

Purple sprouting broccoli, bagna cauda - £8

DESSERT

Blood orange fool, ginger crumble or

Pecorino Sardo, fig chutney, pané carasau (£2 supplement) or

Trio of petit fours



CHEF'S MENU

APRIL 2026

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

Nocellara olives marinated in lemon, chilli & garlic

Sourdough focaccia, balsamic & olive oil

Turnip alla mostarda, golden sultana

Chiarli Lambrusco Grasparossa, Emilia Romagna (125ml)

Rabbit croquette, classic pesto

(V: New season asparagus & Jersey royals, Parmesan sauce, burnt leek powder)

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

Balanzoni of wild garlic & sheep ricotta, ragu of truffled field mushrooms

Massolino, Langhe Chardonnay 2022, Piemonte (125ml)

Rhubarb & blood orange zuppa inglese

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



NON GLUTEN MENU APRIL 2026

TO START

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

Turnip alla mostarda, golden sultana - £5

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

SMALL PLATES

New season asparagus & Jersey royals, Parmesan sauce, burnt leek powder - £12.5

Averna cured trout, beetroot agliata, caper puree - £12.5

MAINS

Braised cannellini beans, fricasse of spring vegetables, gremolata - £18

Hake acqua pazza, fried artichoke, pickled radish, baby potato & saffron emulsion - £26

SIDES

Potato fritti with nduja & hispi kimchi - £8

Purple sprouting broccoli, bagna cauda - £8

DESSERTS

Hazelnut semifreddo, chocolate & coffee soil, caramelised banana compote - £13

Ice cream & sorbet - £3 per scoop

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



VEGAN MENU APRIL 2026

TO START

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

Sourdough focaccia, olive oil & balsamic - £4.5

Turnip alla mostarda, golden sultana - £5

SMALL PLATES

Salad of new season asparagus & Jersey royals & field mushroom pesto - £9

Pappa al pomodoro served with grilled bread - £9

MAINS

Braised cannellini beans, fricasse of spring vegetables, gremolata - £18

SIDES

Purple sprouting broccoli
with blood orange vinaigrette - £7.5

DESSERTS

Sorbets - £3 per scoop

Petit fours - £6



MID WEEK DINNER APRIL 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

Turnip alla mostarda, golden sultana - £5

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

STARTERS

Salad of crushed & fried Jersey royals, baby gem & caesar dressing or

Pappa al pomodoro served with grilled bread

MAINS

Pappardelle, white pork ragu & pickled fennel, focaccia crumb or
Cavatelli, wild garlic pesto, spring greens, pickled shallot & aged parmesan

SIDES

Potato fritti with nduja & hispi kimchi - £8

Purple sprouting broccoli, bagna cauda - £8

DESSERT

Blood orange fool, ginger crumble or

Pecorino Sardo, fig chutney, pané carasau (£2 supplement) or

Trio of petit fours