



## HOVE MARCH 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

Confit leeks, burnt leek powder, Parmesan sauce, pangrattato	£11
Arancino of ox tail ragu, barbecued kale emulsion	£12
Burrata, salad of white endive, radicchio & blood orange	£13
Avena cured trout, beetroot agliata, caper puree	£12.5

### MAIN COURSES

Caramelle of roasted celeriac & gorgonzola, brown butter & pear	£20
Sopressini, beef shin ragu, grilled pickled shallots & whipped ricotta	£22
Tagliolini, crab sauce, fennel & dill salad	£22.5
Hake acqua pazza, fried artichoke, pickled kohlrabi, baby potato & saffron emulsion	£26

### SIDES

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

### DESSERTS

Jerusalem artichoke semifreddo, chocolate & coffee soil, pear compote	£12
Rhubarb & vanilla pannacotta, marsala custard, ginger crumble	£11
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](http://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 MARCH 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

Polenta fritti, coppa, pesto rosso or

Braised radicchio, blood orange vinaigrette, hazelnut crumb

### MAINS

Tagliatelle alla ragu Bolognese or

Strozzapreti, wild mushrooms, pickled shallots & aged parmesan

### SIDES

Potato fritti with nduja & hispi kimchi - £8

Purple sprouting broccoli, bagna cauda - £8

### DESSERT

Citrus compote, marsala custard & ginger crumble or

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

Trio of petit fours



# CHEF'S MENU

## MARCH 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)

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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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Jerusalem artichoke semifreddo, chocolate & coffee soil, pear compote

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



# NON GLUTEN MENU MARCH 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

Confit leeks, burnt leek powder & Parmesan sauce - £11

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

## MAINS

Polenta fritti, creamed wild mushrooms, pickled kohlrabi - £18

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

## SIDES

Potato fritti with nduja & hispi kimchi - £8

Purple sprouting broccoli, bagna cauda - £8

## DESSERTS

Jerusalem artichoke semifreddo, chocolate & coffee soil, pear compote - £12

Rhubarb & vanilla pannacotta, marsala custard, ginger crumble - £11

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

Turnip alla mostarda, golden sultana - £5

## SMALL PLATES

Braised radicchio, blood orange vinaigrette, hazelnut crumb - £9

## MAINS

Polenta fritti, creamed wild mushrooms,  
pickled kohlrabi - £18

## SIDES

Purple sprouting broccoli  
with blood orange vinaigrette - £7.5

## 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

Turnip alla mostarda, golden sultana - £5

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

## STARTERS

Polenta fritti, coppa, pesto rosso or

Braised radicchio, blood orange vinaigrette, hazelnut crumb

## MAINS

Tagliatelle alla ragu Bolognese or

Strozzapreti, wild mushrooms, pickled shallots & aged parmesan

## SIDES

Potato fritti with nduja & hispi kimchi - £8

Purple sprouting broccoli, bagna cauda - £8

## DESSERT

Citrus compote, marsala custard & ginger crumble or

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

Trio of petit fours