



HOVE JULY 2026

SNACKS

Nocellara olives marinated in lemon, chilli & garlic	£4.7
Sourdough focaccia, balsamic & olive oil	£4.5
New season courgette & chick pea scarpaccia	£6
Villani cured meat from Emilia Romagna (add a glass of Chiarli Lambrusco for £7.5)	£14

STARTERS

Braised lamb skewer, saffron emulsion & pickled fennel	£13
Arancino of South Coast crab, spring onion emulsion	£13
Stracciatella, BBQ aubergine caponata, Nutbourne tomatoes & pinenuts	£12

MAIN COURSES

Pansotti of spinach & ricotta, salsa di noci, pickled mooli radish & Parmesan	£21
Rigatoni all'Amatriciana, guanciale, pickled shallots & aged parmesan	£23
Tonnarelli, broad beans, anchovy sauce & focaccia crumb	£21
Roast fillet of sea bass, chickpea & Taggiasche olive acqua pazza	£26

SIDES

Potato fritti with pepperonata & Parmesan	£8
Summer leaf salad, house dressing & fried capers	£8

DESSERTS

Marsala poached peaches, mascarpone chantilly & custard crumb	£13
Buttermilk pannacotta, cherry compote & toasted almonds	£11
Trio of Italian cheeses, blood orange marmalade, pane carasau	£13
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 JULY 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

New season courgette & chick pea scarpaccia - £6

Villani cured meat from Emilia Romagna

(add a glass of Chiarli Lambrusco for £7.5) - £14

STARTERS

Nduja croquette, pickled red onion, saffron aioli or
BBQ aubergine caponata, Nutbourne tomatoes, pine nuts

MAINS

Fazzoletti, slow cooked marsala chicken & pea ragu or
Risotto of charred courgette & pickled summer squash

SIDES

Potato fritti with peperonata & Parmesan - £8

Summer leaf salad, house dressing & fried capers - £8

DESSERT

Soaked Genovese sponge, macerated strawberries & cucumber granita or
Pecorino Sardo, blood orange marmalade, pané carasau (£2 supplement) or

Trio of petit fours

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



CHEF'S MENU

JULY 2026

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

Nocellara olives marinated in lemon, chilli & garlic

Sourdough focaccia, balsamic & olive oil

New season courgette & chick pea scarpaccia

Chiarli Lambrusco Grasparossa, Emilia Romagna (125ml)

Arancino of South Coast crab, spring onion emulsion

(V: Stracciatella, BBQ aubergine caponata, Nutbourne tomatoes & pinenuts)

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

Pansotti of spinach & ricotta, salsa di noci, pickled mooli radish & Parmesan

Massolino, Langhe Chardonnay 2022, Piemonte (125ml)

Marsala poached peaches, mascarpone chantilly & custard crumb

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



NON GLUTEN MENU JULY 2026

TO START

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

New season courgette & chick pea scarpaccia - £6

Villani cured meat from Emilia Romagna

(add a glass of Chiarli Lambrusco for £7.5) - £14

SMALL PLATES

Braised lamb skewer, saffron emulsion & pickled fennel - £13

Stracciatella, BBQ aubergine caponata, Nutbourne tomatoes & pinenuts - £12

MAINS

Risotto of charred courgette & pickled summer squash - £20

Roast fillet of sea bass, chickpea & Taggiasche olive acqua pazza £26

SIDES

Potato fritti with peperonata & Parmesan - £8

Summer leaf salad, house dressing & fried capers - £8

DESSERTS

Marsala poached peaches, mascarpone chantilly & custard crumb - £12

Ice cream & sorbet - £3 per scoop

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



VEGAN MENU JULY 2026

TO START

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

Sourdough focaccia, olive oil & balsamic - £4.5

New season courgette & chick pea scarpaccia - £6

SMALL PLATES

BBQ aubergine caponata, Nutbourne tomatoes, pine nuts - £12

MAINS

Risotto of charred courgette & pickled summer squash - £20

SIDES

Summer leaf salad, house dressing & fried capers - £8

DESSERTS

Marinated Kentish strawberries, raspberry sorbet, cucumber granita - £9

Sorbets - £3 per scoop

Petit fours - £6



MID WEEK DINNER JULY 2026

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

SNACKS

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

Sourdough focaccia, balsamic & olive oil - £4.5

New season courgette & chick pea scarpaccia - £6

Villani cured meat from Emilia Romagna

(add a glass of Chiarli Lambrusco for £7.5) - £14

STARTERS

Nduja crochette, pickled red onion, saffron aioli or
BBQ aubergine caponata, Nutbourne tomatoes, pine nuts

MAINS

Fazzoletti, slow cooked marsala chicken & pea ragu or
Risotto of charred courgette & pickled summer squash

SIDES

Potato fritti with peperonata & Parmesan - £8

Summer leaf salad, house dressing & fried capers - £8

DESSERT

Soaked Genovese sponge, macerated strawberries & cucumber granita or
Pecorino Sardo, blood orange marmalade, pané carasau (£2 supplement) or

Trio of petit fours

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