



HOVE JUNE 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
Coppa di Parma, house pickles	£14

STARTERS

48 hour cured sea trout, crushed peas with mint & garlic, pickled mushrooms	£12
Rabbit croquette, classic pesto	£13.5
Stracciatella, marinated peaches, toasted almonds & parsley oil	£12

MAIN COURSES

Pansotti of spinach & ricotta, salsa di noci, pickled mooli radish & Parmesan	£21
Strozzapreti, slow cooked Sussex lamb, tomato & ricotta salata	£22
Tonarelli alle vongole, samphire, espelette & lemon butter	£22.5
Pork scaloppine, wild garlic sausage, pickled summer squash, artichoke & pine nuts	£25

SIDES

Potato fritti with pepperonata & Parmesan	£8
Hispi salad with pickled ramson viniagrette	£7

DESSERTS

Chocolate & coffee cremoso, poppy seed cracker & cherry jam	£13
Vanilla cheesecake, Kentish strawberries	£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 JUNE 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

Coppa di Parma, house pickles - £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

Hispi salad with pickled ramson viniagrette - £7

DESSERT

Mint stracciatella ice cream, Kentish strawberries 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

JUNE 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)

Rabbit croquette, classic pesto

(V: Stracciatella, marinated peaches, toasted almonds & parsley oil)

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)

Vanilla cheesecake, Kentish strawberries

(V: Mint stracciatella ice cream, Kentish strawberries)

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



NON GLUTEN MENU JUNE 2026

TO START

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

New season courgette & chick pea scarpaccia - £6

Coppa di Parma, house pickles - £14

SMALL PLATES

48 hour cured sea trout, crushed peas with mint & garlic, pickled mushrooms - £12

Stracciatella, marinated peaches, toasted almonds & parsley oil - £11.5

MAINS

Risotto of charred courgette & pickled summer squash - £20

Pork scaloppine, wild garlic sausage, pickled summer squash, artichoke & pine nuts - £25

SIDES

Potato fritti with peperonata & Parmesan - £8

Hispi salad with pickled ramson viniagrette - £7

DESSERTS

Chocolate & coffee cremoso & cherry jam - £12

Vanilla cheesecake, Kentish strawberries - £11

Ice cream & sorbet - £3 per scoop

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



VEGAN MENU

JUNE 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

Hispi salad with pickled ramson viniagrette £7

DESSERTS

Marinated Kentish strawberries, rhubarb sorbet £9

Sorbets - £3 per scoop

Petit fours - £6



MID WEEK DINNER JUNE 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

New season courgette & chick pea scarpaccia - £6

Coppa di Parma, house pickles - £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

Hispi salad with pickled ramson viniagrette - £7

DESSERT

Mint stracciatella ice cream, Kentish strawberries 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.