



HOVE AUGUST 2026

SNACKS

Nocellara olives marinated in lemon, chilli & garlic	£4.7
Sourdough focaccia, balsamic & olive oil	£4.5
New season courgette & chickpea scarpaccia	£6
Villani cured meat from Emilia Romagna	£14

STARTERS

Braised lamb skewer, saffron emulsion & pickled fennel	£13
Arancino of South Coast crab, spring onion emulsion	£13
House made ricotta, charred mange tout, roasted grapes & toasted almonds	£12

MAIN COURSES

Triangoli of smoked aubergine, peperonata & oregano	£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

Summer leaf salad, house dressing & fried capers	£8
Sussex tomato Panzanella salad	£9

DESSERTS

Red wine poached plums, mascaprone chantilly & crushed amaretti	£12
Cin Cin Tiramisu	£13
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 AUGUST 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 & chickpea scarpaccia - £6

Villani cured meat from Emilia Romagna - £14

STARTERS

Chicken milanese, fermented hot sauce, Parmesan aioli, baby gem & pickled shallots

or

Carpaccio of local beetroots, horseradish emulsion & watercress

MAINS

Sopressini, pea & spring onion ragu, flaked trout & pickled fennel or

Courgette & basil risotto, charred courgette & slow roasted tomato

SIDES

Summer leaf salad, house dressing & fried capers £8

Sussex tomato Panzanella salad - £9

DESSERT

Strawberry & basil sorbet, mascarpone chantilly & macerated 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 AUGUST 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 & chickpea scarpaccia

Chiarli Lambrusco Grasparossa, Emilia Romagna (125ml)

Arancino of South Coast crab, spring onion emulsion

(V: House made ricotta, charred mange tout, roasted grapes & toasted almonds)

Vigneti Zabu, Grillo DOC, Sicilia (125ml)

Triangoli of smoked aubergine, peperonata & oregano

Massolino, Langhe Chardonnay 2022, Piemonte (125ml)

Red wine poached plums, mascaprone chantilly & crushed amaretti

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



NON GLUTEN MENU AUGUST 2026

TO START

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

New season courgette & chickpea scarpaccia - £6

Villani cured meat from Emilia Romagna - £14

SMALL PLATES

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

House made ricotta, charred mange tout, roasted grapes & toasted almonds - £12

MAINS

Courgette & basil risotto, charred courgette & slow roasted tomato - £20

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

SIDES

Summer leaf salad, house dressing & fried capers £8

Sussex tomato salad - £8

DESSERTS

Red wine poached plums, mascaprone chantilly & crushed amaretti - £12

Cin Cin Tiramisu - £13

Ice cream & sorbet - £3 per scoop

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

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



VEGAN MENU AUGUST 2026

TO START

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

Sourdough focaccia, olive oil & balsamic - £4.5

New season courgette & chickpea scarpaccia - £6

SMALL PLATES

Beetroot carpaccio, horseradish emulsion & watercress salad - £12

MAINS

Courgette & basil risotto, charred courgette & semi dried tomato - £20

SIDES

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

Sussex tomato Panzanella salad - £8

DESSERTS

Sorbets - £3 per scoop

Petit fours - £6



MID WEEK DINNER AUGUST 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 & chickpea scarpaccia - £6

Villani cured meat from Emilia Romagna - £14

STARTERS

Chicken milanese, fermented hot sauce, Parmesan aioli, baby gem & pickled shallots
or

Carpaccio of local beetroots, horseradish emulsion & watercress

MAINS

Sopressini, pea & spring onion ragu, flaked trout & pickled fennel or

Courgette & basil risotto, charred courgette & slow roasted tomato

SIDES

Summer leaf salad, house dressing & fried capers £8

Sussex tomato Panzanella salad - £9

DESSERT

Strawberry & basil sorbet, mascarpone chantilly & macerated 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.