



HOVE SEPTEMBER 2026

SNACKS

Nocellara olives marinated in lemon, chilli & garlic	£5
Sourdough focaccia, balsamic & olive oil	£4.7
Potato crisps, parmesan powder & mushroom aioli	£4.5

STARTERS

Soused mackerel, fennel caponata, spinach	£12
Chicken milanese, fermented hot sauce, parmesan aioli, baby gem & pickled shallots	£13
House made ricotta, Runner beans, roasted grapes & toasted almonds	£12

MAIN COURSES

Triangoli of smoked aubergine, peperonata & oregano	£21
Rigatoni, Venetian duck ragu, pickled red onion & Parmesan	£22
Tagliatelle, mussels, saffron, sweetcorn & mushrooms	£22
Roast pork, involtini of pigs head & potato, apple & jus	£28

SIDES

Summer lettuces, house dressing & fried capers	£8
Late summer tomato & basil panzanella	£9

DESSERTS

Red wine poached plums, mascarpone 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



Vegan and Non-gluten menus also available

cincin.co.uk

Free guest WiFi available

Please note we only accept card payment

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 SEPTEMBER 2026

2 COURSES £22 | 3 COURSES £28
THURSDAY TO SATURDAY 12:30-3PM

SNACKS

Nocellara olives marinated in lemon, chilli & garlic - £5

Sourdough focaccia, balsamic & olive oil - £4.7

STARTERS

Calabrian pigs head, pickled squash & crispy onion crumb

or

Carpaccio of local beetroots, horseradish emulsion & watercress

MAINS

Strozzapretti, flaked trout, chard & white wine sauce

or

Gnocchi, sauteed wild mushrooms & sweetcorn sauce

SIDES

Summer lettuces, house dressing & fried capers £8

Late summer tomato & basil panzanella - £9

DESSERT

Marsala & muscavado pannacotta, apple & blackberries

or

Pecorino Sardo, blood orange marmalede, pane carasau



CHEF'S MENU SEPTEMBER 2026

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

Nocellara olives marinated in lemon, chilli & garlic

Sourdough focaccia, balsamic & olive oil

Potato crisps, parmesan powder & mushroom aioli

Chiarli Lambrusco Grasparossa, Emilia Romagna (125ml)

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

(V: House made ricotta, Runner beans, roasted grapes & toasted almonds)

La Guardinense, Greco DOC, Campania (125ml)

Triangoli of smoked aubergine, peperonata & oregano

Massolino, Langhe Chardonnay 2022, Piemonte (125ml)

Cin Cin Tiramisu

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



NON GLUTEN MENU SEPTEMBER 2026

TO START

Nocellara olives marinated in lemon, chilli & garlic - £5

SMALL PLATES

Soused mackerel, fennel caponata, spinach - £12

House made ricotta, Runner beans, roasted grapes & toasted almonds - £12

Calabrian pigs head, pickled squash & crispy onion crumb - £13

MAINS

Risotto of charred sweetcorn, wild mushrooms & pickled shallots £19

Roast pork, involtini of pigs head & potato, apple & jus - £28

SIDES

Summer leaf salad, house dressing & fried capers £8

DESSERTS

Red wine poached plums, mascaprone chantilly & custard crumb - £12

Cin Cin Tiramisu - £13

Ice cream & sorbet - £3 per scoop

Trio of Italian cheeses, fig chutney, shaved celery - £13



VEGAN MENU SEPTEMBER 2026

TO START

Nocellara olives marinated in lemon, chilli & garlic - £5

Sourdough focaccia, olive oil & balsamic - £4.7

SMALL PLATES

Beetroot carpaccio, horseradish emulsion & watercress salad - £11

MAINS

Risotto of charred sweetcorn, wild mushrooms & pickled shallots - £19

SIDES

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

Late summer tomato & basil panzanella - £9

DESSERTS

Sorbets - £3 per scoop

Petit fours - £6



MID WEEK DINNER SEPTEMBER 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 - £5

Sourdough focaccia, balsamic & olive oil - £4.7

STARTERS

Calabrian pigs head, pickled squash & crispy onion crumb

or

Carpaccio of local beetroots, horseradish emulsion & watercress

MAINS

Strozzapretti, flaked trout, chard & white wine sauce

or

Gnocchi, sauteed wild mushrooms & sweetcorn sauce

SIDES

Summer lettuces, house dressing & fried capers £8

Late summer tomato & basil panzanella - £9

DESSERT

Marsala & muscavado pannacotta, apple & blackberries

or

Pecorino Sardo, blood orange marmalede, pane carasau