



## HOVE OCTOBER 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 |
| Trio of Italian cured meats, giardiniera vegetables, pane carasau | £18  |

### STARTERS

|                                                                                    |     |
|------------------------------------------------------------------------------------|-----|
| Soused mackerel, fennel caponata, spinach                                          | £12 |
| Chicken milanese, fermented hot sauce, parmesan aioli, baby gem & pickled shallots | £13 |
| Ribollita soup of braised beans & autumn vegetables                                | £10 |

### MAIN COURSES

|                                                                                |     |
|--------------------------------------------------------------------------------|-----|
| Tortelli of honey roast butternut squash, truffle sauce, amaretti & sage       | £21 |
| Rigatoni, Venetian duck ragu, pickled red onion & Parmesan                     | £22 |
| Tagliatelle, mussels, saffron, sweetcorn & mushrooms                           | £22 |
| Roast venison, chestnut puree, involtini of shoulder, savoy cabbage & beetroot | £28 |

### SIDES

|                                                         |      |
|---------------------------------------------------------|------|
| Potato fritti, agrodolce & chive aioli                  | £8   |
| Bitter leaf salad with burnt orange dressing & tarragon | £7.5 |

### DESSERTS

|                                                                     |              |
|---------------------------------------------------------------------|--------------|
| Jerusalem artichoke semifreddo, caramelised pear, chocolate crumble | £11          |
| 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](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 OCTOBER 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

Potato crisps, parmesan powder & mushroom aioli - £4.5

### STARTERS

Crispy Calabrian style pigs head, crushed Jerusalem artichoke & chilli crumb

or

Crostini of butternut squash caponata, crispy sage & parmesan

### MAINS

Pappardelle, slow cooked venison alla Genovese, pickled red onion

or

Gnocchi, sauteed wild mushrooms & sweetcorn sauce

### SIDES

Potato fritti, agrodolce & chive aioli - £8

Bitter leaf salad with burnt orange dressing & tarragon - £7.5

### DESSERT

Marsala & muscavado pannacotta, apple & blackberries

or

Pecorino Sardo, fig chutney, pane carasau

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



## CHEF'S MENU OCTOBER 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)

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

(V: Ribollita soup of braised beans & autumn vegetables)

La Guardinense, Greco DOC, Campania (125ml)

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Tortelli of honey roast butternut squash, truffle sauce, amaretti & sage

Santa Tresa, 'Rina Lanca', Viognier/Grillo, Sicilia (125ml)

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Cin Cin Tiramisu

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



# NON GLUTEN MENU OCTOBER 2026

## TO START

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

Potato crisps, parmesan powder & mushroom aioli - £4.5

## SMALL PLATES

Soused mackerel, fennel caponata, spinach - £12

Ribollita soup of braised beans & autumn vegetables - £10

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

## MAINS

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

Roast venison, chestnut puree, involtini of shoulder, beetroot & savoy cabbage - £28

## SIDES

Potato fritti, agrodolce & chice aioli - £8

Bitterleaf salad with burnt orange dressing & tarragon - £7.5

## DESSERTS

Cin Cin Tiramisu - £13

Ice cream & sorbet - £3 per scoop

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



# VEGAN MENU OCTOBER 2026

## TO START

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

Sourdough focaccia, olive oil & balsamic - £4.7

Potato crisps, chilli seasoning - £4

## SMALL PLATES

Ribollita soup of braised beans & autumn vegetables - £10

## MAINS

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

## SIDES

Bitter leaf salad with burnt orange dressing & tarragon - £7.5

## DESSERTS

Sorbets - £3 per scoop

Petit fours - £6



## MID WEEK DINNER OCTOBER 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

Potato crisps, parmesan powder & mushroom aioli - £4.5

### STARTERS

Crispy Calabrian style pigs head, crushed Jerusalem artichoke & chilli crumb

or

Crostini of butternut squash caponata, crispy sage & parmesan

### MAINS

Pappardelle, slow cooked venison alla Genovese, pickled red onion

or

Gnocchi, sauteed wild mushrooms & sweetcorn sauce

### SIDES

Potato fritti, agrodolce & chive aioli - £8

Bitter leaf salad with burnt orange dressing & tarragon - £7.5

### DESSERT

Marsala & muscavado pannacotta, apple & blackberries

or

Pecorino Sardo, fig chutney, pane carasau

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