NOVEMBER 2026

SNACKS

Nocellara olives marinated in lemon, chilli & garlic (vg, gf)	£5
Sourdough focaccia, olive oil & balsamic (vg)	£4.7
Panelle, nduja kimchi (gf)	£6.5
Selection of artisan Italian cheeses & salumi to share (gf)	£25

STARTERS

Rabbit crochette, parsley & garlic emulsion	£13
Flaked salt cod, cauliflower, chic pea & red pepper caponata (gf)	£12
Mozzarella, pickled mushrooms, cavolo nero & focaccia crumb (gf)	£12
Ribollita soup of braised beans & winter vegetables (vg, gf)	£9

MAIN COURSES

Risotto of braised Jerusalem artichoke, caramelised soffritto & kale (gf)	£18.5
Rigatoni, pork ragu, roasted sprouts & pickled red onion	£22
Tortelli of roast butternut squash & honey, truffle sauce, amaretti & sage	£21
Roast venison, chestnut puree, involtini of shoulder, beetroot & savoy cabbage (gf)	£28

SIDES

Salad of radicchio & toasted hazelnut dressing (vg)	£8
Potato fritti, agrodolce & chive aioli (gf)	£8

DESSERTS

Panettone bread & butter pudding, brown sugar ice cream	£12
Cin Cin tiramisu (gf)	£12
Christmas pudding ice cream affogato	£8.5
Selection of ice creams & sorbets (vg, gf)	£3 per scoop
Trio of Italian cheeses, house chutney & pane carasau (gf)	£13

@CinCinUK

Please note we only accept card payment

vg - vegan

gf - can be served as non-gluten

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
NOVEMBER 2026

2 COURSES £25 | 3 COURSES £30

SNACKS

Sourdough focaccia, olive oil & balsamic - £4.7

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

Panelle, nduja kimchi - £6.5

STARTERS

Arancino of truffle roasted butternut squash, garlic & parsley emulsion

or

Ribollita soup of braised beans & winter vegetables (vg, gf)

MAINS

Pappardelle, slow cooked venison alle Genovese

or

Risotto of braised Jerusalem artichoke, caramelised soffritto & kale (vg, gf)

SIDES

Salad of radicchio & toasted hazelnut dressing (vg) - £8

Potato fritti, agrodolce & chive aioli (gf) - £8

DESSERT

Panettone bread & butter pudding, brown sugar ice cream (£3 supplement)

Christmas pudding icecream Affogato

Gorgonzola dolce , house chutney & pane carasau

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

SHARING MENU

CREATED FOR GROUP BOOKINGS

A FESTIVE FEAST FOR THE TABLE
WITH COCKTAIL ON ARRIVAL
£48 PER PERSON

ON ARRIVAL

Festive Foghorn - gin, lime, allspice, apple, ginger beer

Sourdough focaccia, olive oil & balsamic (vg)

Nocellara olives marinated in lemon, chilli & garlic (vg, gf)

Panelle, nduja kimchi (V: chickpea & red pepper caponata) (gf)

Add a selection of artisan Italian cheeses & salumi to share for £25 per platter

FOR THE TABLE

Rabbit crochette, parsley & garlic emulsion

Mozzarella, pickled mushrooms, cavolo nero & focaccia crumb (gf)

Salad of radicchio & toasted hazelnut dressing (vg)

Potato fritti, agrodolce & chive aioli (gf)

Rigatoni, pork ragu, roasted sprouts & pickled red onion

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

DESSERT

Select on the day:

Panettone bread & butter pudding, brown sugar ice cream

Cin Cin tiramisu (gf)

Selection of ice creams & sorbets (vg, gf)

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

CHEF'S MENU
NOVEMBER 2026

5 COURSES | £55 PER PERSON
WINE FLIGHT | £39 PER PERSON

Sourdough focaccia, olive oil & balsamic

Nocellara olives marinated in lemon, chilli & garlic

Panelle, nduja kimchi (V: chickpea & red pepper caponata)

Chiarli Lambrusco Grasparossa, Emilia Romagna (125ml)

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Rabbit crochette, parsley & garlic emulsion

(V: Mozzarella, pickled mushrooms, cavolo nero & focaccia crumb)

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

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

Massolino, Langhe Chardonnay 2022, Piemonte (125ml)

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

(V: Risotto of braised Jerusalem artichoke, caramelised soffritto & kale)

Pirovano, 'Beatrice' Montepulciano d'Abruzzo DOC, Abruzzo (125ml)

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Panettone bread & butter pudding, brown sugar ice cream

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

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

MIDWEEK DINNER DEAL
NOVEMBER 2026

3 COURSES + CARAFE OF HOUSE WINE
£39 PER PERSON

SNACKS

Sourdough focaccia, olive oil & balsamic - £4.7

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

Panelle, nduja kimchi - £6.5

STARTERS

Arancino of truffle roasted butternut squash, garlic & parsley emulsion

or

Ribollita soup of braised beans & winter vegetables (vg, gf)

MAINS

Pappardelle, slow cooked venison alle Genovese

or

Risotto of braised Jerusalem artichoke, caramelised soffritto & kale (vg, gf)

SIDES

Salad of radicchio & toasted hazelnut dressing (vg) - £8

Potato fritti, agrodolce & chive aioli (gf) - £8

DESSERT

Panettone bread & butter pudding, brown sugar ice cream (£3 supplement)

Christmas pudding icecream Affogato

Gorgonzola dolce , house chutney & pane carasau

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