HOVE
NOVEMBER 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

@CinCinUK

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
NOVEMBER 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
NOVEMBER 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)

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

NON GLUTEN MENU
NOVEMBER 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

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

VEGAN MENU
NOVEMBER 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 wih burnt orange dressing & tarragon - £7.5

DESSERTS

Sorbets - £3 per scoop

Petit fours - £6

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

MID WEEK DINNER
NOVEMBER 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.