



HOVE NOVEMBER 2024

SNACKS

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| Nocellara olives marinated in lemon, chilli & garlic | £4 |
| Rosemary focaccia, olive oil & Balsamic | £4.4 |
| Polenta fritti, Gorgonzola, speck & hot honey | £7.5 |
| Selection of artisan Italian cheeses & salumi to share | £25 |

STARTERS

| | |
|--|-------|
| Burrata, truffled celeriac, fig & toasted hazelnuts | £11 |
| Arancino of Venetian duck ragu, parsley & garlic emulsion | £10.5 |
| Salt cod, radicchio, pickled cauliflower & crispy chickpeas | £9.5 |
| Olive oil poached leeks, Jerusalem artichoke caponata, locally grown leaves (vg) | £9 |

MAIN COURSES

| | |
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| Ravioli of crown prince squash, sage, brown butter & amaretti | £18.5 |
| Pappardelle, Calcott Farm beef shin ragu, focaccia crumb & pecorino | £21 |
| Rigatoni, Chalk Stream trout & Cornish mussels, kale & spicy soffritto | £21 |
| Roast venison, Coppa, cavolo nero & parsnip | £25 |

SIDES

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|--|----|
| Herbed ricotta al forno | £7 |
| Roasted beetroots, Balsamic, rosemary crumb (vg) | £7 |

DESSERTS

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|--|------|
| Cin Cin tiramisu | £9 |
| Piedmontese chocolate, caramel & amaretti pudding, red wine poached pear | £10 |
| Damson ripple ice cream, chestnut crumble | £8.5 |
| Trio of Italian cheeses, fig compote, shaved celery & pane carasau | £12 |
| Trio of petit fours (vg) | £6 |



Please note we only accept card payment

(vg) vegan
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 2024

2 COURSES £18 | 3 COURSES £24
THURSDAY TO SATURDAY 12:30-3PM

SNACKS

Nocellara olives marinated in lemon, chilli & garlic - £4

Rosemary focaccia, olive oil & Balsamic - £4.4

Selection of artisan Italian cheeses & salumi to share - £25

STARTERS

Polenta fritti, Gorgonzola, speck & hot honey

Olive oil poached leeks, Jerusalem artichoke caponata, locally grown leaves

MAINS

Ravioli of crown prince squash, sage, brown butter & amaretti

Pappardelle, Calcott Farm beef shin ragu, focaccia crumb & pecorino

SIDES

Herbed ricotta al forno - £7

Roasted beets, Balsamic, rosemary crumb (vg) - £7

DESSERT

Cin Cin Tiramisu

Trio of petit fours (vg)

Tallegio, pane carasau & fig (£2 supplement)

(vg) can be
made vegan



CHEF'S MENU NOVEMBER 2024

5 COURSES | £52 PER PERSON
WINE FLIGHT | £35 PER PERSON

Nocellara olives marinated in lemon, chilli & garlic

Rosemary focaccia, olive oil & Balsamic

Polenta fritti, Gorgonzola, speck & hot honey

Chiarli Lambrusco Grasparossa, Emilia Romagna

Arancino of Venetian duck ragu, parsley & garlic emulsion

Belisario, 'Val Bona' Verdicchio di Matelica, Marche

Ravioli of crown prince squash, sage, brown butter & amaretti

Saragat, Vermentino DOC, Sardinia

Roast venison, Coppa, cavolo nero & parsnip

Castellani, 'Mirapiana', C.Sav/Merlot/Sangiovese, Toscana

Cin Cin Tiramisu

Del Nonno Vin Santo, Chianti, Toscana



VEGETARIAN CHEF'S MENU NOVEMBER 2024

5 COURSES | £46 PER PERSON
WINE FLIGHT | £35 PER PERSON

Nocellara olives marinated in lemon, chilli & garlic

Rosemary focaccia, olive oil & Balsamic

Polenta fritti, Gorgonzola & hot honey

Chiarli Lambrusco Grasparossa, Emilia Romagna

Olive oil poached leeks, Jerusalem artichoke caponata, locally grown leaves

Belisario, 'Val Bona' Verdicchio di Matelica, Marche

Ravioli of crown prince squash, sage, brown butter & amaretti

Saragat, Vermentino DOC, Sardinia

Risotto, truffled celeriac & toasted hazelnut

Castellani, 'Mirapiana', C.Sav/Merlot/Sangiovese, Toscana

Cin Cin Tiramisu

Del Nonno Vin Santo, Chianti, Toscana



NON GLUTEN MENU NOVEMBER 2024

TO START

Nocellara olives marinated in lemon, chilli & garlic - £4

Polenta fritti, Gorgonzola, speck & hot honey - £7.5

Selection of artisan Italian cheeses & salumi to share - £25

SMALL PLATES

Burrata, truffled celeriac, fig & toasted hazelnuts - £11

Olive oil poached leeks, Jerusalem artichoke caponata, locally grown leaves (vg) - £9

Salt cod, radicchio, pickled cauliflower & crispy chickpeas - £9.5

MAINS

Risotto of crown prince squash, brown butter & sage - £18.5

Sussex beef short rib alla Pizziola, sautéed spinach, crispy potato terrine - £24

SIDES

Roasted beetroot, Balsamic & herbed ricotta al forno - £7

DESSERTS

Cin Cin Tiramisu - £9

Piedmontese chocolate & caramel pudding, red wine poached pear - £10

Damson ripple ice cream, chestnut crumble - £8.5

Trio of petit fours (vg) - £6

Ice cream & sorbet - £3 per scoop

(vg) vegan

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



VEGAN MENU

NOVEMBER 2024

TO START

Nocellara olives marinated in lemon, chilli & garlic - £4

Rosemary focaccia, olive oil & Balsamic - £4.4

SMALL PLATES

Olive oil poached leeks, Jerusalem artichoke caponata,
locally grown leaves - £9

MAINS

Risotto, truffled celeriac & toasted hazelnut - £17

SIDES

Roasted beetroot, Balsamic, rosemary crumb - £7

DESSERTS

Trio of petit fours (vg) - £6

Ice cream & sorbet - £3 per scoop



MIDWEEK DINNER OFFER NOVEMBER 2024

3 COURSES + A CARAFE OF HOUSE WINE
£80 FOR TWO

TUESDAY - THURSDAY FROM 5PM

SNACKS

Nocellara olives marinated in lemon, chilli & garlic - £4

Rosemary focaccia, olive oil & Balsamic - £4.4

Polenta fritti, Gorgonzola, speck & hot honey - £7.5

Selection of artisan Italian cheeses & salumi to share - £25

STARTERS

Salt cod, radicchio, pickled cauliflower & crispy chickpeas

OR

Burrata, truffled celeriac, fig & toasted hazelnuts

MAINS

Ravioli of crown prince squash, sage, brown butter & amaretti

OR

Pappardelle, Calcott Farm beef shin ragu, focaccia crumb & pecorino

SIDES

Herbed ricotta al forno - £7

Roasted beetroot, Balsamic, rosemary crumb - £7

DESSERT

Trio of petit fours (vg)

Crostarda of poached quince, hazelnut ice cream



MID AFTERNOON CELEBRATION NOVEMBER 2024

ANTIPASTI + 3 COURSES + CARAFE OF WINE
2:30-5:30PM | £55 PER PERSON
TUESDAY - THURSDAY | FOR GROUPS OF 8 OR MORE

ANTIPASTI

Nocellara olives marinated in lemon, chilli & garlic
Rosemary focaccia, olive oil & Balsamic
Selection of artisan Italian cheeses & salumi to share

STARTERS

Polenta fritti, Gorgonzola, speck & hot honey
Olive oil poached leeks, Jerusalem artichoke caponata, locally grown leaves

MAINS

Ravioli of crown prince squash, sage, brown butter & amaretti
Pappardelle, Calcott Farm beef shin ragu, focaccia crumb & pecorino

SIDES

Herbed ricotta al forno - £7
Roasted beets, Balsamic, rosemary crumb (vg) - £7

DESSERT

Cin Cin Tiramisu
Trio of petit fours (vg)
Tallegio, pane carasau & fig (£2 supplement)

(vg) vegan