



THE  
**Coach House**  
RESTAURANT  
*at the New London Inn*

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**NIBBLES & NOSH**

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Braised Short Rib Tacos, Cabbage  
Slaw, Lime Crema \$14

Crispy Cauliflower, Harissa, Herb  
Purée \$10

Poached Tiger Shrimp,  
Cocktail Aioli \$16

Crispy Brussel Sprouts, Horseradish Aioli,  
Pepitas, Balsamic Glaze \$10

Pork Belly Sweet Chili Glaze \$14

Polpette Di Ricciola Fish Cakes \$16

Blistered Fingerling Potatoes,  
Romesco, Malt Vinegar \$12

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**HALF PORTION  
ENTRÉES**

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Black Truffle Goat Cheese  
Ravioli \$16

Angel Hair San Marzano and  
Meatball \$15

Pork Osso Saltimbocca \$12

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**DESSERT**

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Whoopie Pie \$8

Apple Crisp \$8

Consumption of under-cooked eggs, fish or meat may increase your risk of food-borne illness. If you have any concerns regarding food allergies, please alert your server prior to ordering.

(GF) gluten-free (GF\*) can be prepared gluten-free

Executive Sous Chef: Daniel Pilsbury

[www.thenewlondoninn.com](http://www.thenewlondoninn.com)