



- STEAK NIGHT MENU -

APPETISERS

Marinated Olives and Feta Cheese (v, nf, gf) £5.95

Mini Sourdough Baguettes with a trio of Flavoured Whipped Butters (v, nf) £6.95

STARTERS

Homemade Soup of the Day with a Rustic Bread Roll (v, gf*) £5.95

Wild Mushroom and Truffle Arancini with Chive Alioli (vg, v, df) £6.95

Goats Cheese Panna Cotta with Fig Honey and Pistachio (v, gf, nf*) £7.50

Oak Smoked Salmon Roulade, Pickled Cucumber, Caviar and Bronzed Fennel (nf, gf*) £8.95

Smoked Duck Breast with Beetroot Carpaccio, Blackberries and Juniper Dressing (nf, gf, df) £9.50

Pan Seared Scallops with Celeriac and Apple Puree, Pickled Cranberries and Micro Herbs (nf, gf) £12.50

Gorgonzola Stuffed Figs with Prosciutto, Pomegranate Molasses and Pea Shoots (nf, gf) £8.50

PUB CLASSICS

Dishes marked with 2 prices are available as a Standard or Light Portion

Chef's choice of Sausages, Creamed Mash, Stem Broccoli, Red Wine Gravy & Crispy Onions (nf) £10.95 / £14.95

Ploughman's Lunch, with Pork Pie, Ham, Stilton, Cheddar, Brie, Chips, Bread and Pickles (nf) £14.95

Beer Battered Haddock & Chips with Mushy or Garden Peas (nf, df) £13.50 / £17.95

Traditional Lasagne with Parmesan, Rocket, Roasted Vine Tomatoes and Garlic Bread (nf) £10.95 / £14.95

Vegetable Lasagne with Rocket, Roasted Vine Tomatoes and Garlic Bread (v, nf) £10.50 / £14.50

Double Smash Burger with American Cheese, Gem Lettuce, Beef Tomato, Gherkin and Burger Sauce
in a Toasted, Seeded Bun with Chips (nf, gf*) £14.95

Wild Mushroom, Lentil, Leek and Chestnut Shepherd's Pie, topped with Mash and Veggie Parmesan
and served with Stem Broccoli (v, gf,) £13.50

Scampi and Chips with Mushy or Garden Peas (nf) £10.95 / £15.95

8^{oz} Gammon Steak with Egg, Pineapple, Chips and Peas (gf, nf, df) £14.95

CHEF SPECIALS

Christmas Dinner with Pigs in Blankets and all the Trimmings £18.95

Hot Water Pastry Steak & Ale Pie with Bubble & Squeak Mash and Stem Broccoli (nf) £15.95

Pearl Barley Risotto with Butternut Squash, Sage and Truffle (vg, v, nf, df) £13.50

Roasted Red Pepper, Tomato, Garlic and Sprout Top Gnocchi topped with
toasted Pine Nuts (vg, v, df, nf*) £14.50

Braised Short Rib, Parsnip and Horseradish Puree, Sauteed Sprout Tops and Pancetta with
a Red Wine Jus and Crispy Onions (nf) £19.95

Pan Fried Chicken Supreme and Wild Mushroom and Parmesan Risotto with a Pine Nut and Herb Crumb
and Wild Garlic Oil (nf*, gf*) £18.50

Pan Fried Fillet of Cod with a Leek and Wild Mushroom Fricasee, Confit New Potatoes
and Tarragon Oil (nf, gf) £22.95

(gf) gluten free (df) dairy free (nf) nut free (v) veggie (vg) Vegan *available on request

Please let a member of staff know if you have food allergies or intolerances. All items subject to availability.



- STEAK NIGHT MENU -

Choose one of our fine 28 day aged Derbyshire Steaks, with a selection of extras,
PLUS enjoy a complimentary glass of our House Red, White or Rose Wine

The Plain One (gf, nf, df)

with Chips, Mushroom, Balsamic Tomato, Onion Ring and Watercress

The Ranch (gf, nf, df)

with Chips, two fried Eggs, fried Onions and Watercress

The Posh One (gf)

with Truffled Stem Broccoli & Almonds, topped with Gorgonzola and Red Currant Jelly, served with Chips

The Louisiana (gf, nf, df)

topped with a Bourbon glazed Barbecue Sauce, and served with Chips, Watercress and Onion Rings

The au Poivre (gf, nf, df)

with Tenderstem Broccoli, Green Beans, Pepper Sauce and Chips

The Healthy (gf, df)

with a Feta, Cherry Tomato and Pine Nut Salad and Chimichurri

10^{oz} Rump Steak £22.00

8^{oz} Sirloin Steak £25.00

12^{oz} Rib Eye Steak £29.00

8^{oz} Fillet Steak £31.00

SIDES

Chips £4.00

Cheesy Chips £4.50

Rosemary, Truffle Oil and Parmesan Chips £4.95

Garlic Ciabatta £4.00

Cheesy Garlic Ciabatta £4.50

Beer Battered Onion Rings £3.00

Maple & Mustard Pigs in Blankets £4.50

Wholegrain Mustard and Maple Sprouts £4.00

Rosemary Roasties £4.00

Pepper Sauce £2.50

Port & Stilton Sauce £3.00

Devils Sauce £3.00

(gf) gluten free (df) dairy free (nf) nut free (v) veggie (vg) Vegan *available on request

Please let a member of staff know if you have any food allergies or intolerances. All items subject to availability.

A Service charge is not included and is entirely at your discretion. All gratuities are shared equally between the bar, waiting and kitchen staff

The Air Hostess, Stanstead Avenue, Tollerton, Nottingham, NG12 4EA

t: 0115 648 0439 f: @theairhostesstollerton e: info@theairhostesstollerton.co.uk w: www.theairhostesstollerton.co.uk