

SUNDAY LUNCH

JUNE 2026

SNACKS

5 EACH

ITALIAN COPPA

SPANISH GORDAL OLIVES

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ROASTS

28 DAY DRY-AGED SIRLOIN // 25.5
SERVED PINK

CIDER BRAISED PORK BELLY // 24

ROAST CHICKEN SUPREME // 24

WILD GARLIC & ROOT VEGETABLE WELLINGTON // 22 (ve)
VEGAN GRAVY, HERB ROASTED POTATOES

ALL SERVED WITH

DUCK FAT ROAST POTATOES, YORKSHIRE PUDDING, ROASTED
CARROT & BEETROOT, GLAZED ROSCOFF ONION, SEASONAL
GREENS, BEEF GRAVY

SIDES

DUCK FAT ROAST POTATOES // 5

SEASONAL GREENS // 5 (ve)

YORKSHIRE PUDDING // 1.5 (v)

CAULIFLOWER GRATIN // 7 (v)

KIDS ROASTS

ROAST SIRLOIN // 13

PORK BELLY // 12

WELLINGTON // 11 (ve)

Two Courses // 30

Any adult roast & your choice of dessert

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WHILE WE TAKE EVERY PRECAUTION, WE CANNOT GUARANTEE THAT ANY DISH IS COMPLETELY ALLERGEN FREE. PLEASE
SPEAK TO THE TEAM FOR GUIDANCE. A 10% OPTIONAL SERVICE CHARGE WILL BE ADDED TO YOUR BILL TO BE SHARED
AMONGST THE TEAM