

SUNDAY LUNCH

JULY 2026



ROASTS

28 DAY DRY-AGED SIRLOIN // 25.5

SERVED PINK

CIDER BRAISED PORK BELLY // 24

ROAST CHICKEN SUPREME // 24

ROSTED ONION, COURGETTE & SPINACH WELLINGTON // 22
(ve)

VEGAN GRAVY, ROAST POTATOES

ALL SERVED WITH

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

SIDES

DUCK FAT ROAST POTATOES // 5

SEASONAL GREENS // 5 (ve)

YORKSHIRE PUDDING // 1.5 (v)

BROCOLLI, LEEK & SPINACH 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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WIFI : Queensguest



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

DESSERTS

SUMMER 2026

AFFOGATO // 5

ADD AMARETTO +3

STICKY TOFFEE PUDDING // 9

SALTED BUTTERSCOTCH
VANILLA BEAN ICE CREAM

SUMMER TRIFLE // 9

CHEDDAR VALLEY STRAWBERRIES
CREME PATISSERIE
CHANTILLY

ICE CREAM SANDWICH // 7.5

CHOCOLATE CHIP COOKIE
WHITE CHOCOLATE PARFAIT

ICE CREAMS & SORBET

PLEASE ASK FOR TODAY'S SELECTION
3 PER SCOOP