

treadwell

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TREADWELL

You sit on the street once known as Treadwell's Passage; once a bustling (and somewhat notorious) hub of Oxford. Home to a fish hawker, shoe maker, scavenger, needlewoman and other such characters, it was a boisterous meeting place full of life and variety.

In 1851, it was coined 'one of Oxford's greatest nuisances', due to its debaucherous reputation, which involved a court summons to settle the streets fate. However, in 1912, when Arthur Pearson opened the much-loved Boswell's department store, the passage was reborn.

Today, it is home to our restaurant, which bears the same name. Untraditionally British, you can expect the unexpected at Treadwell. Playing with local, sustainably sourced produce and the diverse influences which have shaped Oxford, it is as much an homage to the past as it is a bold step forward.

STARTERS

- 11 Chargrilled English asparagus, hazelnut romesco & burnt chilli whipped feta, dukkha
- 11 Gruyere & courgette double baked souffle, 3 cheese sauce
- 12 Pulled brisket & Ogleshiel croquettes, chimichurri
- 13 Beer braised lamb belly, harissa yoghurt, pickled fennel & lemon
- 12/23 Steamed mussels, garlic & thyme cream, Taleggio cheese, toasted sourdough
- 14 Chargrilled octopus, roja sauce, citrus apple salad

PASTAS & SALADS

- 9/18 Fried chickpea salad, fattouche, hummus, sumac & lime dressing
- 21 Laverstoke farm buffalo burrata, baby gem, cucumber, pickled red onion, radish, green goddess dressing
- 22 Slow cooked lamb shoulder ragu, tagliatelle, mint & lemon gremolata, pecorino shavings
- 20 Crab & nduja gratin, lemon Parmesan crust, pickled fennel & apple Waldorf

MAINS

- 20 Coal roasted leeks & woodland mushrooms,
agave roast chimichurri, confit tomato,
green dukkha
- 24 Ruby Murray chicken pie, gun powder new
potatoes, makhani jus
- 27 Grilled tuna steak, green papaya &
coconut slaw, crispy shallots, coriander,
lemongrass & ginger dressing
- 19 The Store ale battered fish & chips,
mint & lime crushed peas, chip shop
curry sauce

FROM THE GRILL

- 26 The Store steak, fries, watercress,
Oxford blue or chimichurri sauce
- 20 Bangers of mash, smoked shredded pork,
Cajun gravy
- 28 Rosemary & thyme brined pork tomahawk,
tahini dressed hispi cabbage, spiced
bacon crumb, pesto
- 19 The Store Cheeseburger, double smashed
patty, shredded lettuce, onion, mustard
& caper relish, brioche bun, fries

A discretionary service charge of 12.5% will
be added to your bill

BREAKFAST

All breakfasts come with sourdough toast

- 13.50 Agave Portobello mushrooms, smashed
avocado Aleppo chilli, confit tomato
& green dukkha
- 13.50 Breakfast muffin with roasted bacon,
scrambled eggs, spring onion, coriander
& chilli
- 14.50 Sweet potato hash cake, spinach, poached
egg, honey yoghurt, pomegranate & herbs
- 14 Pulled ham hock & Boston beans on toast,
fried duck egg'
- Poached eggs
- 13 Benedict - torched chashu pork
14 Royale - miso roasted trout
11 Florentine - sesame spinach

All with spiced hollandaise

SIDES

- 3.50 Smashed sausage patty
Sweet potato hash
Eggs any style
Roasted bacon
Boston beans

CONTINENTAL

- 18 Croissant & pain au chocolat
Toast & preserves
Granolas & muesli
Yoghurts & compotes
Something sweet
Fresh fruit
Juices, tea, coffee

SATURDAY BRUNCH

11:00-15:00

- 12 Stuffed raspberry & vanilla
cheesecake croissant
- 14 Green shakshuka, broccoli, spinach,
peas, crispy fried egg whites
- 14 Pulled ham hock & Boston beans on toast,
fried duck egg
- 15 Sweetcorn fritters, smashed avacado,
Aleppo chilli, confit tomato &
green dukkha
- 16 Chorizo, manchego and fried egg
toasted sandwich

SUNDAY ROAST

1 course 32 per head / 2 courses 38 / 3 courses 45

Served family sharing style, straight to your table.

12:30-15:30

Always available: Whole roast lemon & thyme chicken, sage & pancetta stuffing

Roasts in rotation: Slow cooked shoulder of lamb, garlic & rosemary, mint sauce

Rolled & stuffed belly of pork, fennel, thyme & fig, cider apple sauce

Roast rib of beef marinated in garlic & truffle, horseradish sauce

Roast turkey, bread sauce, pigs in blankets

Vegan & vegetarian: Agave glazed mustard and herb seitan roast, vegan gravy

All roasts come with roast and mash potatoes, roasted roots, greens, gratin, Yorkshire pudding, gravy

Please ask your server to find out the additional roasts of the day.