



THE SECRET SUPPER CLUB

at The Bishop's Table



The Bishop's Palace
WELLS · SOMERSET

Held on the second Thursday of every month, these special dining experiences celebrate fresh, seasonal ingredients, crafted into delicious dishes by the Palace's expert catering team. Our menu is inspired by the finest locally sourced and homegrown produce including from the Palace gardens.

Why Secret? You'll be given a secret password that will allow you to enter via the ancient medieval gates before enjoying your meal!

Thursday 9th October 2025

Starters

Roasted beetroot and horseradish soup, finished with horseradish cream and fresh dill, served with sourdough (v, ve, gfo)

Ham hock, picked carrot and mustard terrine, with plum and apple chutney and granary toast

Fig, mozzarella and Serrano ham salad, with honey and mustard dressing (gf)

Mains

Confit duck leg, with orange and Cointreau sauce (gf)

Salmon fillet, with roasted asparagus, topped with a lemon and garlic butter sauce (gf)

(Both served with potato and celeriac mash, and seasonal greens)

Roasted aubergine and potato curry, with jasmine rice, poppadom and mango chutney (v, ve, gf)

Desserts

Apple and blackberry crumble, with vanilla custard (v, gfo)

Rhubarb frangipane tartlet, with vanilla ice cream (v)

Raspberry and gin cheesecake, with elderflower sorbet (gf, ve)

Please remember to notify us in advance of your meal selection

£35 per person

VE - vegan
V - vegetarian
GF - gluten-free
GFO - gluten-free option

TOP SECRET





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Secret Supper Club Dates:

- Thursday 9th October 2025
- Thursday 13th November 2025

Places are limited so booking is essential via
www.bishopspalace.org.uk or the QR code below.

A £5 per person deposit is required to secure your booking. Please contact the café in advance to confirm your meal choice – the café can be contacted via 01749 988111 (option 3).

