THE SECRET SUPPER CLUB





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 8th January 2026

Starters

Roasted celeriac and apple cider soup, with charred sourdough (V, VE, GFO)

Traditional runny Scotch egg, with English mustard and wild rocket

Breaded whitebait, with homemade tartare and lemon

Mains

Crispy pork belly, fondant potatoes, mini homemade faggot, baby carrots and port wine sauce

Posh fish and chips - Badger beer battered cod fillet, triple cooked chips, minted peas, homemade tartare and lemon (GFO)

Aubergine katsu curry with jasmine rice, pickled vegetables, poppadom and garlic naan (VE)

Desserts

Tequila Rose cheesecake with seasonal berry compote (GF)

Selection of regional cheeses, water biscuits, spiced apple chutney, grapes and celery (GFO)

Melting dark chocolate fondant, Kirsch cherries, vanilla bean ice cream (VE)

TOP SECRET Please remember to notify us in advance of your meal selection

£40 per person



THE SECRET SUPPER CLUB

at The Bishop's Table



Secret Supper Club Dates:

- 8 January 2026
- 12 February 2026 Valentine's theme
- 12 March 2026
- 9 April 2026
- 14 May 2026
- 11 June 2026
- 9 July 2026
- 13 August 2026
- 10 September 2026
- 8 October 2026
- 12 November 2026

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).



