



# 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 April 2026

Doors open at 7.15pm. Last entry at 7.30pm.

### To Start

Celeriac and apple soup, served with Hobbs House sourdough and English butter (VGO, GFO)

Mackerel and horseradish pâté, served with toasted brioche and dressed rocket (GFO)

Mozzarella, heirloom tomato and pesto, with balsamic glaze and toasted pine nuts

### Main Course

Confit duck leg, dauphinoise potato, roasted butternut squash and plum jus (GFO)

Baked hake, crushed new potatoes, tenderstem broccoli and warm tartare (GF)

Creamy wild mushroom linguine, with Parmesan and truffle oil (VGO)

### To Finish

Lemon posset, served with elderflower shortbread (GFO)

Strawberry and basil crème brûlée (GF)

Chocolate and Cointreau mousse, served with mixed berry compote (GF)

Please remember to notify us in advance of your meal selection

**£40 per person**

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

**TOP SECRET**





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## Secret Supper Club Dates:

- 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](http://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).

