
Isca is a celebration of
local farmers
producers
seasonal ingredients

Our menu is a celebration of the incredible produce found right here in the South West. From the rolling hills of Dartmoor, where our beef is raised, to the award-winning Beech Ridge Farm, home to our free-range chicken, every ingredient tells a story. Our freshly baked bread comes from Vicky's Bread in Helston, Cornwall, while the day boats in Brixham deliver the finest fish. The potatoes for our chips are grown in Cornwall and our fruit and vegetables come from trusted partners in Plymouth. Even our indulgent ice creams are crafted locally by Styles in Exmoor, ensuring every bite reflects the flavours of the region we call home.

Small Plates

Sourdough, sea salt butter V	6.50
Butterbean houmous, house kimchi, toasted sourdough VE	8.00
Crumbed Brie, Hogs Bottom apple and courgette chutney, herb salad V	8.75
Charred leeks, blue cheese, leek purée, herb salsa V	8.25
Beetroot cured chalk stream trout, smoked trout mousse, pickled cucumber, mustard dressing, toasted sourdough	11.00
Seasonal soup, sourdough	7.50
Tempura seasonal vegetables, garlic aioli VE	7.75
Grilled sardines, paprika and sea kelp butter, sourdough	8.25
Pork and cider meatballs, cider sauce, crispy leeks	8.50
Crunchy chicken strips, free-range chicken, 'Nduja mayonnaise	9.00
Roast beetroot, whipped and grilled goat's cheese V	8.50

Pizza

Margherita, basil, marinara sauce, shredded mozzarella V	16.00
Spinach and mushroom, goat's cheese, chilli honey, marinara sauce, shredded mozzarella V	17.00
Free-range spiced sausage, free-range chicken, ham, marinara sauce, shredded mozzarella	18.50

Sides

Fresh cut fries VE	5.50
Lettuce and herb salad VE	5.00
Buttered greens V	5.50

Soil

Sticky field mushroom burger, brioche style bun, Gouda cheese, house kimchi, rocket, fresh cut fries V	19.00
Classic Caesar salad, hard cheese shavings, sourdough croutons, Caesar dressing V	14.50
Grilled hispi cabbage, spiced lentil dahl, Madras and tomato dressing VE	16.50
Caramelised beetroot tarte Tatin, puff pastry, mashed potato, curly kale V	17.00
Leek carbonara, free-range eggs, Cornish Stithians cheese, black pepper	16.50

Land

Braised featherblade of beef in rich bitter-chocolate stout, mashed potato, thyme carrots*	25.00
8oz sirloin steak, fresh cut fries or herb salad, peppercorn sauce or garlic butter*	30.00
Free-range chicken schnitzel, garlic butter, herb salad, fresh cut fries	19.00
Classic burger, beef patty, brioche style bun, lettuce, Hogs Bottom tomato chutney, red onion, fresh cut fries, Gouda cheese	19.00
Chicken burger, crunchy buttermilk free-range chicken, brioche style bun, lettuce, house kimchi, barbecue sauce, fresh cut fries	19.00
Slow cooked pork belly, black pudding, mashed potato, braised leeks, caramelised apple, cider gravy*	22.00

Sea

Fish and chips, day boat fish lightly battered, fresh cut fries, peas, house tartare sauce	19.50
Monkfish scampi, fresh cut fries, peas, house tartare sauce	21.00
Grilled mackerel, warm potato salad, walnut and herb salsa	19.00

pudding

Spiced pear crumble, vanilla ice cream V VE option available	8.00
Chocolate brownie, chocolate sauce, vanilla ice cream V	8.50
Burnt Cambridge cream, butter shortbread V	8.00
Bread and butter pudding, vanilla ice cream V	7.75
Styles Devon ice creams and sorbet: vanilla V toffee and butterscotch V mint choc chip V mango sorbet VE	7.50

ISCA means *'water'*
or *'river'* in the Celtic
language and was the
name for Exeter in
Roman times.



Scan here to view
calorie menu

V vegetarian VE vegan

Adults need around 2,000 Kcal a day. All items are subject to availability and all weight is approximate uncooked weights. Please inform your server before ordering if you have a food allergy or intolerance. All of our dishes are prepared in kitchens that handle allergens and it is possible that some of our ingredients may have come into contact with traces of allergens during the preparation process. Customers who are subject to allergic reactions and intolerances must take this into consideration before ordering food. Speak to a member of our team if you have any additional enquiries. A 12.5% service charge will be added to your bill. Any discretionary gratuities will be distributed in full to our team members. All prices are inclusive of VAT at the current rate. There is an additional supplement charge for dishes marked with an '*' when guests are dining as part of a dinner inclusive package. 'Braised featherblade of beef' and 'pork belly' carries an additional £5. 'Sirloin steak' carries an additional £10. Your dinner inclusive package includes a starter, main and dessert from our main menu. Side dishes are not included and will therefore be billed separately along with any dish supplement charges.