
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 Pritchard family at Goosemoor, who supply our locally sourced meats, every ingredient tells a story. Our sourdough bread is baked just down the road at Hylsten Bakery in Buckfastleigh, while day boats from Brixham and Newlyn bring us the finest fish. The potatoes for our chips are grown in Cornwall, and our fruit and vegetables come from trusted local partners. Even our indulgent ice creams are crafted by Styles in Exmoor and let's not forget the herbs and berries lovingly tended by our very own hotel gardener. Thank you, Rosie! At ISCA, we ensure every bite reflects the true flavours of the region we call home.

Our suppliers

Pork - West Balsdon Farm

Tucked away in the rolling fields near Holsworthy, West Balsdon Farm is a family-run farm known for raising traditional breed pigs with care and respect. Their pigs roam freely on lush pasture, resulting in pork that's beautifully marbled and full of flavour. From field to fork, the team's dedication to sustainable, high-welfare farming means every cut served at ISCA is something special.

Chips - Tamar Fresh

There's nothing more local than a good chip! Our potatoes are grown in the fields right next to Tamar Fresh in Saltash. Picked at their peak, they're hand-processed just yards from where they're grown, before making their way straight to ISCA. It's farm-to-fork freshness that you can taste in every crisp, golden bite.

Fish - Kingfisher Brixham

Brixham Fish Market is one of the UK's busiest day-boat markets, renowned for its daily auctions and commitment to sustainability. Local fishermen land their catch at dawn, bringing in everything from line-caught bass to hand-dived scallops straight from the crystal-clear waters of the South Devon coast. It's the freshest seafood you'll find, served at ISCA with a true taste of the English Riviera.

Ice Cream - Styles

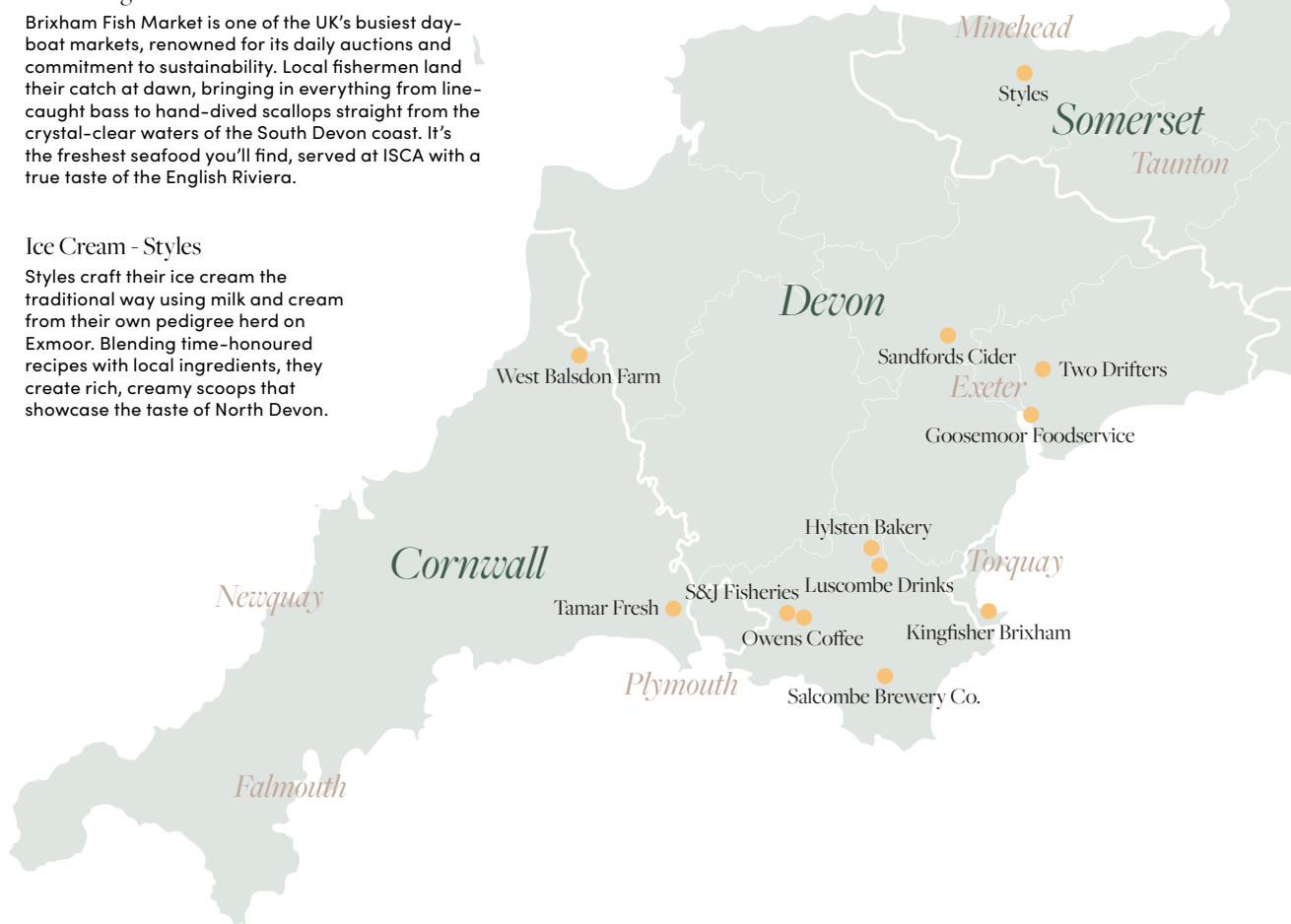
Styles craft their ice cream the traditional way using milk and cream from their own pedigree herd on Exmoor. Blending time-honoured recipes with local ingredients, they create rich, creamy scoops that showcase the taste of North Devon.

Dartmoor Beef - Goosemoor Foodservice

Our Dartmoor beef comes from Goosemoor Foodservice, who champion the best of Devon's rich farmland. Working with trusted local farms, they ensure every cut of beef is grass-fed and naturally matured for maximum taste and tenderness. It's a true taste of the moorland - hearty, full-bodied, and proudly Devonian.

Sourdough Bread - Hylsten Bakery

Hylsten Bakery in Buckfastleigh is a small, artisan bakery with a big heart for sourdough. Using traditional methods and long fermentations, they bake each loaf by hand, creating bread with an irresistibly chewy crumb and tangy depth of flavour. With every slice, you get a taste of Devon's craft baking at its finest.



Beer - Salcombe Brewery Co.

Salcombe Brewery sits on the hills above the Salcombe Estuary, inspired by the sea breeze and countryside. They use pure Devon water, local ingredients, and sustainable practices to brew crisp, characterful ales with a taste of the coast.

Cider - Sandfords Cider

Based in Devon's cider heartland, Sandford Orchards press heritage apples from long-established orchards. Each batch is carefully crafted to preserve crisp, fresh flavour - a true reflection of the local countryside in a glass.

Soft Drinks - Luscombe Drinks

Luscombe has produced organic soft drinks in Devon for over 25 years, using Dartmoor spring water and the finest organic fruit. Every bottle is free from concentrates and full of real flavour and local craft heritage.

Fish - S&J Fisheries

Plymouth Fish Market plays an equally important role in our seafood story. Nestled on the historic Barbican, it supports a fleet of day boats and small-scale fishermen who use traditional methods to land a variety of seasonal fish. Every delivery is a testament to the market's dedication to quality, provenance, and keeping Devon's fishing heritage alive.

Rum - Two Drifters

Exeter-based Two Drifters is the world's first carbon-negative rum distillery. They craft their rum from scratch using sustainable practices and green energy, blending innovation and quality with care for the planet.

Coffee - Owens Coffee

Roasted in small batches in Ivybridge, Owens Coffee uses 100% organic beans. Their award-winning blends reflect a commitment to sustainability, fair trade, and exceptional quality from bean to brew.

Small Plates

Sourdough, sea salt butter V	6.50
Butterbean houmous, pickled harissa carrots, toasted sourdough VE	8.00
Lemon thyme goat's cheese, compressed tomato and herb salad, vinegar glaze V	9.50
Seasonal soup, sourdough	7.50
Ham hock terrine, pickled vegetables, chutney	9.00
Crunchy chicken strips, 'nduja mayonnaise	9.00

Sides

Fresh cut fries VE	5.50
Lettuce and herb salad VE	5.00
Buttered greens V	5.50
Garlic and rosemary parmentier potatoes V	5.50
Roasted beetroot, vinegar glaze VE	5.50
Buttered new potatoes and dill V	5.50

Soil

Classic goat's cheese salad, roasted beetroot, sourdough croutons, vinegar glaze 	18.00
Grilled carrot and lettuce, spiced lentil dahl, herb salad, mint and tomato dressing 	16.50
Mozzarella, cucumber and mint salad, compressed tomatoes, basil thyme onions, vinegar glaze 	16.95
Courgette and pea carbonara, free-range eggs, Gouda cheese, black pepper	16.50

Land

Fillet of beef, slow cooked oxtail "pasty", onion purée, summer vegetables, red wine jus*	34.00
8oz sirloin steak, fresh cut fries or herb salad, peppercorn sauce or garlic butter*	30.00
Chicken schnitzel, garlic butter, herb salad, fresh cut fries	19.00
Zeal smash burger, brioche style bun, lettuce, tomato compôte, red onion, Gouda chilli cheese sauce, brown sugar candied bacon, fresh cut fries	19.00
Lemon thyme chicken burger, brioche style bun, lettuce, pickled harissa carrot, tomato compôte, chive burnt butter mayonnaise, fresh cut fries	19.00
Chicken supreme, summer vegetables, dill pickled fennel, tarragon sauce*	23.00

Sea

Fish and chips, day boat fish lightly battered, mushy peas, house tartare sauce, fresh cut fries	19.50
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See our Market Place menu for the daily catch

Pudding

Strawberry and vanilla cheesecake, strawberry coulis	9.00
Chocolate ganache, chocolate textures, chocolate ice cream, raspberry soup V	9.00
Sticky toffee pudding, toffee date sauce, toffee ice cream V	8.50
Honey pannacotta, gooseberry, stem ginger ice cream	9.00
Styles ice creams and sorbet – 3 scoops	7.50
Chocolate V , Honeycomb V , Mint choc chip V , Strawberry V , Rum and raisin V , Salted caramel V , Stem ginger V , Toffee and butterscotch V , Vanilla V , Lemon sorbet VE , Mango sorbet VE , Passionfruit sorbet VE , Raspberry sorbet VE	
The chips are so good. Why not have them for pudding? With a rich beef gravy.	7.00

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 weights are 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. ‘Chicken supreme’ carries an additional £5. ‘Fillet of beef’ and ‘Sirloin steak’ carry an additional £10. Please ask your host for the dinner, bed and breakfast package options. Side dishes are not included and will therefore be billed separately along with any dish supplement charges.