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*ISCA is a celebration of*  
local farmers  
producers  
seasonal ingredients

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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 Yarde Farm in Plymouth 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

## 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 - Yarde Farm

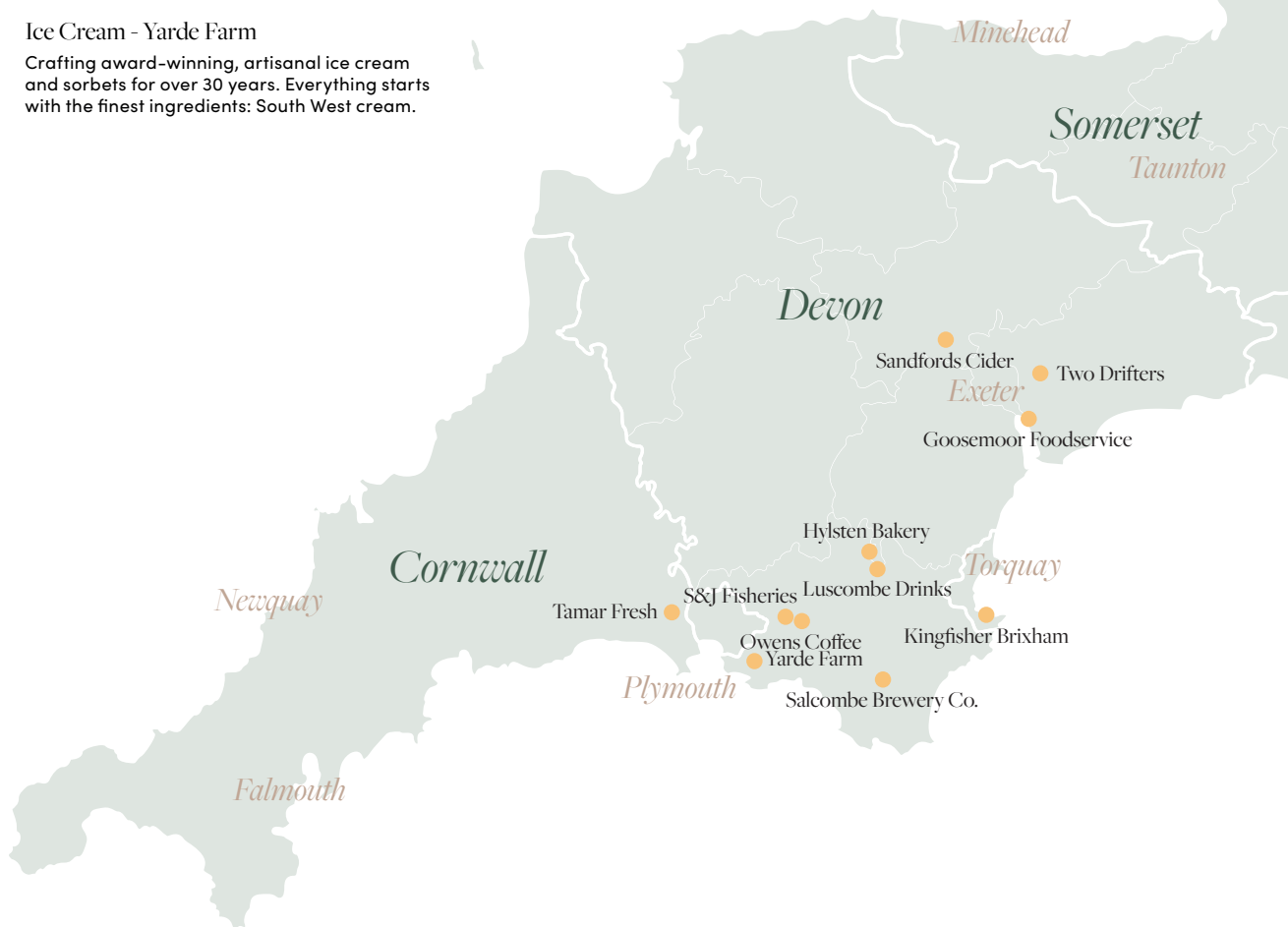
Crafting award-winning, artisanal ice cream and sorbets for over 30 years. Everything starts with the finest ingredients: South West cream.

## 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

Brixham and Newlyn fish markets play 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 South West'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

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|--------------------------------------------------------------------------------------|-------|
| Focaccia, sea salt, olive oil and balsamic <span>VE</span>                           | 6.50  |
| Seasonal soup, sourdough <span>VE</span>                                             | 7.50  |
| Crunchy chicken strips, garlic mayonnaise                                            | 9.00  |
| Heritage tomato, mozzarella, basil, harissa and black garlic dressing <span>V</span> | 9.50  |
| Beetroot, strawberries, elderflower and apple dressing, basil oil <span>VE</span>    | 9.50  |
| Plaice fillet, basil oil, crayfish, pickled celery                                   | 12.95 |
| Chicken Caesar salad, ISCA style                                                     | 9.50  |
| Duck liver parfait, Sandford Orchards cider onion marmalade, crostini                | 10.95 |

## Sides

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|----------------------------------------------------------------|------|
| Fresh cut fries <span>VE</span>                                | 5.50 |
| French beans, garlic and herb, Barber's Cheddar <span>V</span> | 5.00 |
| Garlic and rosemary new potatoes <span>V</span>                | 5.50 |
| Barber's Cheddar, rocket, vinegar glaze <span>V</span>         | 5.50 |

## Soil

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|-----------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| Caesar salad, focaccia crouton, Barber's Cheddar, gem lettuce          | 18.00 |
| + add chicken                                                                                                                                             | 7.00  |
| Roasted heritage tomato salad, vegan pesto dressing, pickled shallots  | 18.00 |
| Wild mushroom risotto, rocket and truffle salad                          | 18.95 |
| Ricotta and spinach ravioli, rich Mediterranean sauce                    | 16.50 |

## Land

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|----------------------------------------------------------------------------------------------------------------|-------|
| Slow-cooked pork belly, potato terrine, sauerkraut, pickled mushroom, cucumber, apple and mustard dressing     | 18.95 |
| Chicken schnitzel, garlic butter, herb salad, fresh cut fries                                                  | 19.00 |
| Zeal smash burger, brioche-style bun, lettuce, tomato, gherkin, red onion, smoky cheese sauce, fresh cut fries | 19.00 |
| 10oz British rib eye steak, fresh cut fries, watercress, tomato and peppercorn sauce*                          | 24.95 |
| Pan fried chicken supreme, texture of mushroom, pickled carrot, red wine jus                                   | 19.95 |

## Sea

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| Fish and chips, lightly battered day boat fish, mushy peas, house tartar sauce, fresh cut fries | 23.95 |
| Pan fried salmon, pea velouté, sauce vierge                                                     | 19.95 |

**See our Market Place menu for the daily catch**

## Pudding

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| Coconut, raspberry and lime panna cotta <span>VE</span>                                                                                                                                                                                                                                                                                  | 9.00 |
| Chocolate and orange delice, honeycomb, vanilla ice cream <span>V</span>                                                                                                                                                                                                                                                                 | 9.00 |
| Strawberry cheesecake, elderflower, white chocolate <span>V</span>                                                                                                                                                                                                                                                                       | 9.25 |
| Cheese plate, pickled walnuts, celery,<br>Sandford cider onion marmalade, biscuits <span>V</span>                                                                                                                                                                                                                                        | 9.95 |
| Yarde Farm ice creams and sorbet – 3 scoops                                                                                                                                                                                                                                                                                              | 7.50 |
| Chocolate <span>V</span> White chocolate and honeycomb <span>V</span> Mint choc chip <span>V</span><br>Strawberry <span>V</span> Lotus Biscoff® <span>V</span> Caramel <span>V</span> Pistachio <span>V</span><br>Toffee fudge <span>V</span> Lemon sorbet <span>VE</span> Mango sorbet <span>VE</span> Raspberry sorbet <span>VE</span> |      |

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

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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. 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 in Sterling and 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.