

OUR STORY

A HOUSE WITH HISTORY. A FUTURE FOR CELEBRATING.

Once a peaceful country retreat for the Earl of Derby, the house has long offered a place to relax, unwind and enjoy the beauty of the Ribble Valley.

In 2025, a new chapter began. The house became Longridge House, part of Elle R Leisure.

We're family-run, through and through. That means the warmest welcomes, thoughtful touches and a sense of being looked after.

Whether you're here for a wedding, a weekend away or treating yourself to a really good afternoon tea, we're so pleased to have you.

BREAKFAST

Mon - Fri 7am - 10am / Sat & Sun 8am - 10am

£25 PER PERSON

THE LARDER TABLE

Fruit Yoghurt

Greek Yoghurt

House Compôtes

Citrus Stewed Prunes

Dried Fruits, Nuts & Seeds

Local Honey

Croissants & Pastries

Overnight Oats

Homemade Granola

Lancashire Cheeses
with seasonal house chutney

Fruit Plate

Fresh Juices

TEA

Choose from one of our Brew Tea Co. teas
Brew Tea Co. is an English brand known for
its high quality loose leaf teas. They focus
on premium leaves from around the world,
curated for discerning tea enthusiasts.

English Breakfast

Decaffeinated also available

Earl Grey

Moroccan Mint

Yunnan Green

Lemon & Ginger

Darjeeling

BREAKFAST

Mon - Fri 7am - 10am / Sat & Sun 8am - 10am

£25 PER PERSON

FROM THE KITCHEN

Cooked Breakfast

Lancashire pork sausage, smoked back bacon, field mushrooms, black pudding and baked beans with your choice of eggs [GFO]

Veggie Cooked Breakfast

Veggie black pudding, field mushrooms, potato rosti and baked beans with your choice of eggs [V] [VEO] [GFO]

Smoked Salmon & Scrambled Eggs

Truffle & Parmesan Eggs Benedict

Toasted muffin with poached eggs, truffle hollandaise and parmesan

CHOOSE FROM

Baby spinach [V] OR Wiltshire ham

Avocado on Toast

With whipped feta, chilli, toasted seeds and extra virgin olive oil [V] [GFO]

Buttermilk Pancakes

With homemade black cherry & blueberry compôte, vanilla mascarpone and toasted almonds [V]

COFFEE

Our coffee uses high quality and ethically sourced beans.

The provider of our coffee beans supports fair trade practices and focuses on sustainability.

Our house blend is a smooth, dark roast.

DAIRY, OAT OR ALMOND MILK AVAILABLE

LUNCH & DINNER

available 12pm - 9pm

STARTERS

Smoked Salmon Tartare 11.50

With avocado & wasabi purée and dill
crème fraîche [GFO]

Cauliflower & Lancashire Cheese Soup 7.50

With pickled mushrooms, parmesan wafer
and truffle oil [VEO] [GF]

Miso Glazed Scallops 18

With white onion purée, Lancashire black
pudding crumb and charred corn [GFO]

Little Pie & Peas 8.50

Slow cooked beef in shortcrust pastry with
mushy peas and rosemary jus

Beetroot Carpaccio 7.50

Wood roasted beetroot with whipped feta,
burnt orange dressing and pistachios
[V] [GF]

Wild Mushroom Arancini 8

With truffle garlic mayonnaise and
parmesan [V]

MAINS

Chicken Wellington 23

Chicken with taleggio & mushrooms in
puff pastry with tenderstem broccoli,
clotted cream mash and cider sauce

Steak Frites 17

Chargrilled rump steak with skinny fries
and peppercorn sauce

Ham, Egg & Chips 19

With homemade piccalilli, marmalade
glaze and rosti chips

Sea Bass 19

With crispy potatoes, dried black olives,
passata & 'nduja sauce and chimichurri [GFO]

250g Ribeye Steak 36

With chunky chips, slow cooked ox cheek,
pickled onion rings, bone marrow butter
and peppercorn sauce [GFO]

Monkfish 27

Cooked on the bone, with king prawns,
grilled gochujang hispi cabbage, bombay
potatoes and malayan sauce [GFO]

Roast Celeriac 16

With dukkah, leek & wild mushroom
fricassée, salt baked beets and truffle oil
[VE] [GF]

LUNCH & DINNER

available 12pm - 9pm

AFTERS

Sticky Toffee Pudding 8
With candied pecans and vanilla ice cream
[GFO]

Lemon Posset 8
With summer berries and Goosnargh cake
[GFO]

Chocolate Croissant 8
Bread & Butter Pudding
With nutella, biscoff and vanilla ice cream

Strawberry Tart 10
With whipped mascarpone cream and
strawberry glaze

CHEESE

Cheeseboard 9
A selection of local cheeses with
homemade oat cakes and house chutney

SUNDAY

12pm - 9pm

STARTERS

Cauliflower & Lancashire Cheese Soup

With pickled mushrooms, parmesan wafer
and truffle oil [VEO]

Beetroot Carpaccio

Wood roasted beetroot with whipped feta,
burnt orange dressing and pistachios [V]

Pork & Chilli Sausage Roll

With piccalilli and watercress [VEO]

MAINS

WE DON'T JUST ROAST... WE FIRE-COOK

Cooking over an open flame brings out
bold flavour in everything from the meat
to the locally grown veg.

Each roast is served with fire-cooked
vegetables, crisp roasties, proper gravy
and all the Sunday essentials.

Fire Cooked Beef Rump

With Yorkshire pudding and proper gravy
[GFO]

Half Rotisserie Chicken

Brined for 24 hours and served with apricot
& pine nut stuffing and proper gravy [GFO]

Mrs R's Cheese & Onion Pie

With Venetian onions and red wine gravy
[V]

Coal Roasted Celeriac

With dukkah, leek and wild mushroom
fricassee and truffle oil [VE]

Add Truffle Cauliflower Cheese	5.50
-----------------------------------	------

SUNDAY

12pm - 9pm

AFTERS

Sticky Toffee Pudding

With candied pecans and vanilla ice cream

Chocolate Croissant

Bread & Butter Pudding

With nutella, biscoff and vanilla ice cream

Lemon Posset

With summer berries and Goosnargh cake

Cheeseboard

A selection of local cheeses with
homemade oat cakes and house chutney

Longridge Family Crumble

32

FOR 4 TO 6 PEOPLE TO SHARE

Made with the best of this week's
local fruit, served warm with our
homemade custard.

Any leftovers? You're more than welcome
to take them home.

Two Courses

£30

Three Courses

£36

AFTERNOON TEA

available Monday to Saturday 12pm - 4pm

PRE-BOOKING PREFERRED

SAVOURY

Choose either our classic afternoon tea or vegetarian

Coronation Chicken Sandwich [VO]

Pickled Cucumber & Whipped Feta Sandwich [V]

Truffle Egg Mayo Sandwich [V]

Smoked Salmon Tartare Blini [VO]

Pork & Chilli Sausage Roll
With homemade piccalilli [VO]

VEGETARIAN OPTIONS

Coronation Chickpea Sandwich [V]

Salt Baked Beetroot Blini [V]
With dill crème fraîche

Butternut Sausage Roll [V]
With homemade piccalilli

SWEET

Earl Grey Cake

Chocolate Cremeux
With crème fraîche and caramelised oats

Strawberry Tart

Fruit Scone
With homemade seasonal jam and clotted cream

AFTERNOON TEA

available Monday to Saturday 12pm - 4pm

PRE-BOOKING PREFERRED

TEA

Choose from one of our Brew Tea Co. teas. Brew Tea Co. is an English brand known for its high quality loose leaf teas. They focus on premium leaves from around the world, curated for discerning tea enthusiasts.

English Breakfast

Decaffeinated also available

Earl Grey

Moroccan Mint

Yunnan Green

Lemon & Ginger

Darjeeling

COFFEE

Our coffee uses high quality and ethically sourced beans.

The provider of our coffee beans supports fair trade practices and focuses on sustainability.

Our house blend is a smooth, dark roast.

DAIRY, OAT OR ALMOND MILK AVAILABLE

Afternoon Tea 28

Cocktail Afternoon Tea 36

Champagne Afternoon Tea 40

CHILDREN'S MENU

BREAKFAST

Mon - Fri 7am - 10am

Sat & Sun 8am - 10am

£15 PER CHILD

Hanging Pancakes

With whipped cream, marshmallows, fruit and maple syrup

Scrambled Eggs On Toast

Little Cooked Breakfast

With sausage, beans and your choice of egg

LUNCH & DINNER

available 12pm - 9pm

Sausage & Mash 7.50

With garden peas and gravy

Tomato Pasta 7

With hidden veg tomato sauce [VE]

Panko Chicken 7.50

With mild curry sauce, skinny fries and edamame beans

Little Beef Dinner 11.50

AVAILABLE EVERY SUNDAY

With Yorkshire pud, mash, roasties, veggies and gravy [GFO]

CHILDREN'S MENU

AFTERS

available 12pm - 9pm

Chocolate Brownie 4

With vanilla ice cream

Ice Cream Sundae 4.75

With raspberry sauce and mini
marshmallows

AFTERNOON TEA PICNIC BASKET

available Monday to Saturday 12pm - 4pm

£15 per child

SAVOURY

Finger Sandwiches

Wiltshire ham and cucumber [VO]

Sausage Rolls

[VO]

SWEET

DIY Doughnut

Sugar ring donut with frosting, oreo crumb
and sprinkles [V]

Chocolate Brownie

[V]

Strawberry & Banana Kebab

[V]

Caramel Milk

[V]

BAR MENU

available 12pm - 9pm

SHARER

Deli Board	17.95
FOR TWO TO SHARE	
Ham rilette, pork & chilli sausage roll, local cheese and house pickles	

SANDWICHES

All of our sandwiches are served
with skinny fries

Longridge Club	13.50
Grilled chicken and smoked bacon with plum tomatoes, baby gem and mayo	
Truffle Egg Mayo	8.50
With watercress	
Coronation Chicken	9.50
With pickled red onions and spinach	
Grilled Cheese Rarebit	9.50
With cheese bechamel, local ale and mustard	
Slow Cooked Beef	13.50
With sauteed onions, peppers & mushrooms and grilled cheese	

CHILDREN

Cheese or Ham Sandwich	4.50
With cucumber sticks	

OUR LOCAL LARDER

We're proud to support some brilliant producers from right here in the North.

Little Town Dairy

Just across the road, this family-run dairy makes our yoghurt the traditional way-with milk, cream and cultures from their own herd. A true local hero.

Longridge Dairy

Made on site from milk and cream from a herd less than a mile away, their artisan-style ice cream is the perfect finish to any meal.

Geldard's Farm, Cumbria

Our free-range eggs come from Geldard's in Cumbria - rich yolks and responsibly raised on a family-run farm just over the border

Wherever we can, we choose local. It means better flavour, fewer miles and a chance to champion our neighbours.