

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.



ALLERGENS

SCAN THE QR CODE TO
FIND OUT MORE ABOUT
ALLERGEN DETAILS

LUNCH & DINNER

available 12pm - 9pm

STARTERS

Smoked Salmon Tartare With avocado & wasabi purée and dill crème fraîche [GFO]	11.50	Little Pie & Peas Slow cooked beef in shortcrust pastry with mushy peas and rosemary jus	8.50
Cauliflower & Lancashire Cheese Soup With pickled mushrooms, parmesan wafer and truffle oil [VEO] [GF]	7.50	Beetroot Carpaccio Wood roasted beetroot with whipped feta, burnt orange dressing and pistachios [V] [VEO] [GF]	7.50
Miso Glazed Scallops With white onion purée, Lancashire black pudding crumb and charred corn [GFO]	18	Wild Mushroom Arancini With truffle garlic mayonnaise and parmesan [V]	8

MAINS

Chicken Wellington Chicken with taleggio & shrooms in puff pastry with tenderstem broccoli, clotted cream mash and cider sauce	23	250g Ribeye Steak With chunky chips, slow cooked ox cheek, pickled onion rings, bone marrow butter and peppercorn sauce [GFO]	36
Steak Frites Chargrilled rump steak with skinny fries and peppercorn sauce	17	Monkfish Cooked on the bone, with king prawns, grilled gochujang hispi cabbage, bombay potatoes and malayan sauce [GFO]	27
Ham, Egg & Chips With homemade piccalilli, marmalade glaze and rosti chips	19	Roast Celeriac With dukkah, leek & wild mushroom fricassée, salt baked beets and truffle oil [VE] [GF]	16
Sea Bass With crispy potatoes, dried black olives, passata & 'nduja sauce and chimichurri [GFO]	19		

LUNCH & DINNER

available 12pm - 9pm

AFTERS

Sticky Toffee Pudding	8	Chocolate Croissant	8
With candied pecans and vanilla ice cream [GFO]		Bread & Butter Pudding	
		With nutella, biscoff and vanilla ice cream	
Lemon Posset	8	Strawberry Tart	10
With summer berries and Goosnargh cake [GFO]		With whipped mascarpone cream and strawberry glaze	

CHEESE

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

SUNDAY

available 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] [VEO] [GF]

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 5.50
Cauliflower Cheese

SUNDAY

available 12pm - 9pm

AFTERS

Sticky Toffee Pudding

With candied pecans and vanilla ice cream [GFO]

Chocolate Croissant

Bread & Butter Pudding

With nutella, biscoff and vanilla ice cream

Lemon Posset

With summer berries and Goosnargh cake [GFO]

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

[V] VEGETARIAN | [VE] VEGAN | [VEO] VEGAN OPTION AVAILABLE
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE

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 [M]

Chocolate Brownie [M]

Strawberry & Banana Kebab [M]

Caramel Milk [M]

COCKTAILS

A toast to Lancashire...

Crafted with care, our signature cocktails nod to the beauty and bounty of the Ribble Valley, pairing timeless style with a twist of the unexpected.

SIGNATURE COCKTAILS

Elderbrook Spritz £11.50

A bright, floral spritz with a peppery edge. St Germain elderflower liqueur with elderflower syrup, lemon, ginger ale, prosecco and soda.

Aperol Paloma £11.50

A zesty, sun-soaked number with a bold tequila base. Tequila Reposado with Aperol, lime, triple sec and pink grapefruit soda.

Rhubarb Collins £11.50

Sharp-sweet rhubarb and soft vanilla for a modern twist. Rhubarb gin with limoncello, vanilla, cranberry and soda.

Orchard Martini £11.50

Rich flavours in a glass: warm, tart and moreish. Vanilla vodka with Manzana verde, apple juice, lime and cinnamon.

Lychee Daiquiri £11.50

Exotic and lightly spiced, with a tropical finish. Spiced rum with lychee liqueur, pineapple juice, passion fruit and lime.

COCKTAILS

Elegant alternatives for lighter moments...

Created with the same attention to detail as our signature serves, these alcohol-free cocktails are fresh, complex and beautifully balanced.

TEMPERANCE COLLECTION

Ribble Valley Garden £6.00

A delicate, floral nod to the lush countryside. Rose syrup with lemon, white peach and jasmine soda, finished with fresh raspberries.

Ginger Refresher £6.00

Zingy, fresh and herbal - perfect for a palate reset. Apple juice with ginger ale, lime juice and mint.

Pink Grapefruit Cooler £7.00

Bright citrus and floral elderflower - refreshing and sophisticated. Pink grapefruit soda with elderflower and lemon juice.

ALCOHOL FREE

SOFT DRINKS

London Essence	4.10?
Sodas 200ml	
White Peach & Jasmine	
Roasted Pineapple	
Ginger Ale	
London Essence	
Tonics 200ml	
Original Indian Tonic Water	3.85
Blood Orange & Elderflower	4.10
Grapefruit & Rosemary	4.10
San Pellegrino	3.60
Aranciata Rossa	

ALCOHOL FREE BEER

Peroni 0%	4.80
Heineken 0%	4.50
Guinness 0%	6

ALCOHOL FREE

ALCOHOL FREE WINE

WHITE

Sauvignon Blanc	7	9.35	24
Darling Cellars, South Africa			



ROSÉ

Grenache Blend	7	9.35	24
Darling Cellars, South Africa			

RED

Shiraz	7	9.35	24
Darling Cellars, South Africa			

SPARKLING

Nozeco	125ml	6.15	27
Landaris, France			




125ml



WINE




WHITE

LISTED FROM LIGHTEST
TO FULLEST BODIED

			
Pinot Grigio Seremaris, Italy	7.75	10.35	27
Alvarinho Vila Nova, Portugal			35
Chardonnay Last Stand, Australia	8.50	11.35	30
Sauvignon Blanc The Cloud Factory, New Zealand	9	12	32
Old Vine Chenin Blanc The Vinyl Collection, South Africa			35

RED

LISTED FROM LIGHTEST
TO FULLEST BODIED

			
Tempranillo Spain	7.75	10.35	27
Pinot Noir Emiliana Adobe, Chile			36
Merlot Sierra Grande, Chile	8	10.65	28
Shiraz Record Sun, Australia	8.50	11.35	30
Malbec Fortuna Argentina			39

WINE

ROSÉ

LISTED FROM LIGHTEST
TO FULLEST BODIED



Côtes De Provence Edalise France			40
Pinot Blush Primi Soli Italy	8	10.65	28
White Zinfandel Hawkes Peak Usa	7.75	10.35	27

SPARKLING & CHAMPAGNE



Prosecco Dolci Colline Italy	7.85	37
Prosecco Rosé Dolci Colline, Italy	8	38
Sparkling Rosé Henners, England		74
Chateau De L'auche Champagne, France	13.65	72
Veuve Clicquot Champagne, France		95
Laurent Perrier Rosé Champagne, France		150

BEER & CIDER

DRAUGHT

Carlsberg 3.4%	5.35
Estrella Damm 4.6%	6.30
Guinness 4.2%	7.05
The Stonewall Inn 4.3%	5.80
Guest Beer	
Ask our team about today's guest beer, straight from a local brewery	

CIDER

Somersby Cider 4.5%	5.35
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BOTTLED BEER

Peroni 5.1%	4.80
Morretti 4.6%	6
Estrella Damm 4.6%	5.30
Sol 4.5%	5.30
Noam 5.2%	6.60
Budweiser 5.1%	5.20

BOTTLED CIDER

Magners 5.0%	6
Rekorderlig 4.5%	6.80
Passionfruit	
Strawberry & Lime	
