

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

BREAKFAST

available 8am-10am

BREAKFAST IS SERVED TO HOTEL GUESTS EVERY MORNING,
AND AT WEEKENDS WE OPEN THE DOORS TO EVERYONE

THE LARDER TABLE

Fruit Yoghurt	Croissants & Pastries
Greek Yoghurt	Overnight Oats
House Compôtes	Homemade Granola
Citrus Stewed Prunes	Lancashire Cheeses with seasonal house chutney
Dried Fruits, Nuts & Seeds	AVAILABLE ON REQUEST
Local Honey	Fruit Plate

FROM THE KITCHEN

Cooked Breakfast Lancashire pork sausage, smoked back bacon, field mushrooms, black pudding and baked beans with your choice of eggs [GFO]	Truffle & Parmesan Eggs Benedict Toasted muffin with poached eggs, truffle hollandaise and parmesan CHOOSE FROM Baby spinach [V] OR Wiltshire ham
Veggie Cooked Breakfast Veggie black pudding, field mushrooms, potato rosti and baked beans with your choice of eggs [V] [VEO] [GFO]	Avocado on Toast With whipped feta, chilli, toasted seeds and extra virgin olive oil [V] [GFO]
Smoked Salmon & Scrambled Eggs	Bacon or Sausage Sandwich

£25 per person

INCLUDES THE LARDER TABLE

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

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TEA

Choose from one of our Brew Tea Co. teas - 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

CHILD'S BREAKFAST

£15 PER CHILD

INCLUDES THE LARDER TABLE

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

available Wednesday to Friday 12pm - 5pm

STARTERS

Italian Sausage & Butternut Soup

With cannellini beans, kale & garlic croutons [GFO]

Ham Hock & Apricot Terrine

With spiced apple chutney, sweet mustard and crostini [GFO]

Wood Roasted Tomatoes & Whipped Feta Bruschetta

With honey and sumac [V] [GFO]

MAINS

Chicken & Feta Meatballs

With cherry tomatoes, spaghetti, basil and parmesan [VEO]

Smoked Haddock & Gruyère Fishcake

With chip shop curry sauce, baby spinach & a soft poached egg

Wild Mushroom & Polenta

with roasted squash, Lancashire blue and truffle [V]

Steak Frites

Chargrilled rump steak with skinny fries and peppercorn sauce [GFO]

LUNCH

available Wednesday to Friday 12pm - 5pm

AFTERS

Poached Rhubarb

With whipped vanilla mascarpone
and a miso & macadamia nut crumb
[V]

Warm Eccles Cake

with True Grit Cheddar [V]

Dark Chocolate Cup

Chocolate & almond ganache with
warm cookie chunks and salted
vanilla foam [V]

Two Courses

£20

Three Courses

£25

MAIN MENU

available 12pm - 9pm

STARTERS

Crispy Masala Prawns	8.50	Little Pie & Peas	8.50
With coconut, lime yoghurt and toasted peanuts		Slow cooked beef in shortcrust pastry with mushy peas and rosemary jus	
Cauliflower & Lancashire	7.50	Heritage Beetroot	8
Cheese Soup		With whipped feta, burnt orange dressing and pistachios	[V] [VEO] [GF]
With pickled mushrooms, parmesan wafer and truffle oil	[VEO] [GF]	Wild Mushroom Arancini	8
Smoked Duck Breast	8.50	With truffle garlic mayonnaise and parmesan	[V]
With celeriac remoulade and rhubarb ketchup			

MAINS

Chicken Wellington	22.50	250g Ribeye Steak	36
Chicken with taleggio & mushrooms in puff pastry with tenderstem broccoli, clotted cream mash and cider sauce		With chunky chips, slow cooked ox cheek, pickled onion rings, bone marrow butter and peppercorn sauce [GFO]	
Slow Roast Pork Belly	19	Pan-fried Salmon	20
With dauphinoise potatoes, hispi cabbage and romesco sauce	[GF]	With charred leeks, lobster ravioli, snow peas, parmesan and truffle carbonara sauce	
Sea Bass	19.50	Wood Roasted Aubergine	16
With crispy potatoes, dried black olives, passata & 'nduja sauce and chimichurri	[GFO]	With mushroom & lentil ragu, pomegranate, ajo blanco and toasted almonds	[VE]
Mrs R's Cheese & Onion Pie	16	Malayan Chicken	18.50
With Venetian onions, mushy peas and chunky chips	[V] [VEO]	With charred pak choi, coconut rice and flatbread	[VEO] [GFO +1.50]

MAIN MENU

available 12pm - 9pm

AFTERS

Sticky Toffee Pudding	8	Poached Rhubarb	8
With candied pecans and vanilla ice cream [GFO]		With whipped vanilla mascarpone and a miso & macadamia nut crumb [V]	
White Chocolate & Lemon Profiterole	8	Chocolate Croissant Bread & Butter Pudding	8.50
With yuzu cream, almond and basil [V]		With nutella, biscoff and vanilla ice cream [V]	

CHEESE

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

SUNDAY

available 12pm - 9pm

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

STARTERS

Italian Sausage & Butternut Soup

With cannellini beans, kale & garlic croutons [GFO]

Ham Hock & Apricot Terrine

With spiced apple chutney, sweet mustard and crostini [GFO]

Heritage Beetroot

With whipped feta, burnt orange dressing and pistachios [V] [VEO] [GF]

MAINS

This Week's Fire Cooked Special

Ask what our chefs have picked up from our local butcher this week. It changes every Sunday and there is only a limited amount. Always cooked over the fire for bold flavours.

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]

Roast Salmon

With seasonal fire cooked vegetables and salsa verde
[GFO]

Mrs R's Cheese & Onion Pie

With Venetian onions and red wine gravy
[V] [VEO]

Wood Roasted Aubergine

With mushroom & lentil ragu, ajo blanco and toasted almonds [VE]

Add Truffle Cauliflower Cheese

5.50

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 [V]

White Chocolate

& Lemon Profiterole

With yuzu cream, blackberry, almond and basil [V]

Longridge Sunday Crumble

13

FOR TWO PEOPLE TO SHARE
Made with the best of this week's local fruit, served warm

Cheeseboard

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

Two Courses

£33

Three Courses

£39

CHILDREN'S MENU

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]

AFTERS

available 12pm - 9pm

Chocolate Brownie 4
With vanilla ice cream

Ice Cream Sundae 4.75
With raspberry sauce and mini
marshmallows

CHILDREN'S AFTERNOON TEA

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]

ALCOHOL FREE

SOFT DRINKS

London Essence	4.10
Sodas 200ml	
White Peach & Jasmine	
Roasted Pineapple	
Ginger Ale	
London Essence Tonics	
Original Indian Tonic Water	3.85
200ml	
San Pellegrino 330ml	3.60
Aranciata Rossa	
Limonata	

ALCOHOL FREE BEER

Heineken 0%	4.50
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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%	5.70
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		

WINE

WHITE

LISTED FROM LIGHTEST
TO FULLEST BODIED



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

RED

LISTED FROM LIGHTEST
TO FULLEST BODIED



Tempranillo Spain	7.75	10.35	27
Merlot Sierra Grande, Chile			28
Shiraz Record Sun, Australia	8.50	11.35	30
Pinot Noir Emiliana Adobe, Chile			36
Malbec Fortuna Argentina	10.75	14.35	39

WINE

ROSÉ

LISTED FROM LIGHTEST
TO FULLEST BODIED



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

SPARKLING & CHAMPAGNE



Prosecco Dolci Colline Italy	7.85	37
Prosecco Rosé Dolci Colline, Italy	8	38
Sparkling Rosé Henners, England		77
Chateau De L'auche Champagne, France		75
Veuve Clicquot Champagne, France		95
Laurent Perrier Rosé Champagne, France		150

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.