

# 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

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  
AVAILABLE ON REQUEST

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]

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]

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

# BREAKFAST

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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

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## 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

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## CHILD'S BREAKFAST

£15 PER CHILD  
INCLUDES THE LARGER 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

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# LUNCH

available Wednesday to Friday 12pm - 5pm

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## 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]

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## 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]

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# LUNCH

available Wednesday to Friday 12pm - 5pm

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## 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]

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Two Courses  
£20

Three Courses  
£25

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

# MAIN MENU

available 12pm - 9pm

## STARTERS

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

## MAINS

<b>Chicken Wellington</b> 22.50	<b>250g Ribeye Steak</b> 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]
<b>Slow Roast Pork Belly</b> 19	<b>Pan-fried Salmon</b> 20
With dauphinoise potatoes, hispi cabbage and romesco sauce [GF]	With charred leeks, lobster ravioli, snow peas, parmesan and truffle carbonara sauce
<b>Sea Bass</b> 19.50	<b>Wood Roasted Aubergine</b> 16
With crispy potatoes, dried black olives, passata & 'nduja sauce and chimichurri [GFO]	With mushroom & lentil ragu, pomegranate, ajo blanco and toasted almonds [VE]
<b>Mrs R's Cheese &amp; Onion Pie</b> 16	<b>Malayan Chicken</b> 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

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## 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]	

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## 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

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 [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

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## 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

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Little Beef Dinner 11.50  
AVAILABLE EVERY SUNDAY  
With Yorkshire pud, mash, roasties,  
veggies and gravy [GFO]

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## AFTERS

available 12pm - 9pm

Chocolate Brownie 4  
With vanilla ice cream

Ice Cream Sundae 4.75  
With raspberry sauce and mini  
marshmallows

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# CHILDREN'S AFTERNOON TEA

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## AFTERNOON TEA PICNIC BASKET

available Monday to Saturday 12pm - 4pm

£15 PER CHILD

### SAVOURY

#### Finger Sandwiches

Wiltshire ham and cucumber [VO]

#### Sausage Rolls

[VO]

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### SWEET

#### DIY Doughnut

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

#### Chocolate Brownie [V]

#### Strawberry & Banana Kebab [V]

#### Caramel Milk [V]

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# ALCOHOL FREE

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## 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	

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## ALCOHOL FREE BEER

Heineken 0%	4.50
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# BEER & CIDER

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## 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

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## BOTTLED CIDER

Magners 5.0% 6

Rekorderlig 4.5% 6.80

Passionfruit

Strawberry & Lime

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# WINE

## WHITE

LISTED FROM LIGHTEST  
TO FULLEST BODIED



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

## RED

LISTED FROM LIGHTEST  
TO FULLEST BODIED



<b>Tempranillo</b> Spain	7.75	10.35	27
<b>Merlot</b> Sierra Grande, Chile			28
<b>Shiraz</b> Record Sun, Australia	8.50	11.35	30
<b>Pinot Noir</b> Emiliana Adobe, Chile			36
<b>Malbec</b> 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.