

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

BAR MENU

available 12pm - 9pm

SNACKS

Olives <small>[VE] [GF]</small>	4.50
French Rosemary Almonds <small>[VE]</small>	4.75
Warm Fruit Scone With homemade seasonal jam and clotted cream <small>[V]</small>	5
Warm Eccles Cake With True Grit Cheddar <small>[V]</small>	5

SHARER

Fritto Misto Tempura prawns, seabass, calamari, summer vegetables, 'nduja passata dip and lemon aioli	19
Deli Board Ham hock terrine, pork & chilli sausage roll, local cheese and house pickles	20
Whipped Feta With seeded bread and hot honey <small>[V] [GFO]</small>	9.50

SALADS

Nourish Bowl with avocado, squash, roasted red peppers bulgur wheat, hummus, cucumber and coriander & pomegranate salad <small>[VE]</small>	14
ADD HOT HONEY CHICKEN	+3
Kiln Roasted Salmon Niçoise With new seasons potato, green beans, wood roasted tomatoes, soft boiled egg, olives <small>[GF]</small>	14.50

BAR MENU

available 12pm - 9pm

SANDWICHES

All of our sandwiches are served with skinny fries

Chicken Club	13.50
Grilled chicken and smoked bacon with plum tomatoes, baby gem and mayo	
Egg & Truffle Mayo	8.50
With watercress [M]	
Prawn Cocktail	11
King prawns, marie rose sauce and avocado	
Longridge House Burger	16.50
With bacon jam, gruyere, pickled onions and truffle aioli	

CHILDREN'S SANDWICHES

Cheese or Ham Sandwich	4.50
With cucumber sticks	

SWEETS

Strawberry Tart	10.50
With whipped vanilla cream and strawberry glaze [M]	
Lemon Drizzle Cake	6
With lemon curd cream [M]	
Burnt Basque Cheesecake	7
With dark chocolate sauce and caramelised oranges [M] [GF]	

BAR MENU

available on Sundays 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

ROASTS

Fire Cooked Beef Rump 24.00

With Yorkshire pudding and proper gravy

[GFO]

Half Rotisserie Chicken 24.00

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

[GFO]

Little Beef Dinner 11.50

AVAILABLE FOR CHILDREN

With Yorkshire pud, mash, roasties, veggies and gravy

[GFO]

Add Truffle Cauliflower Cheese 5.50

BAR MENU

available 12pm - 9pm

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

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

Add a syrup to your coffee 0.50

CHOOSE FROM

Vanilla

Caramel

Maple Spiced

AFTERNOON TEA

available Monday to Saturday 12pm - 4pm

PRE-BOOKINGS REQUIRED

SAVOURY

Choose either our classic afternoon tea or vegetarian

Prawn Cocktail Slider
Marie rose sauce and avocado

Pickled Cucumber &
Whipped Feta Sandwich [V]

Egg & Truffle Mayo Sandwich
[V]

Smoked Salmon Tartare Blini
[VO]

Pork & Chilli Sausage Roll [VO]

VEGETARIAN OPTIONS

Coronation Chickpea
Sandwich [V]

Salt Baked Beetroot Blini
With dill crème fraîche [V]

Butternut Sausage Roll
With homemade piccalilli [V]

SWEET

Lemon Drizzle Cake
With lemon curd cream [V]

Burnt Basque
Cheesecake Pot
With dark chocolate and caramelised
oranges [V] [GF]

Strawberry Tart
With whipped vanilla cream and
strawberry glaze [V]

Fruit Scone
With homemade seasonal jam and
clotted cream [V]

AFTERNOON TEA

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PRE-BOOKINGS REQUIRED

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English Breakfast
Decaffeinated also available

Earl Grey

Moroccan Mint

Yunnan Green

Lemon & Ginger

Darjeeling

COFFEE

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DAIRY, OAT OR ALMOND MILK
AVAILABLE

Afternoon Tea	29.50
Cocktail	36
Afternoon Tea	
Champagne	40
Afternoon Tea	

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]

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.

COCKTAILS

SIGNATURE COCKTAILS

Peach Blossom 12.50

A light, floral spritz with soft peach sweetness. Gin shaken with peach liqueur and fresh lemon, topped with chilled prosecco.

French Martini 11.50

Rich and velvety with a touch of vanilla. Vanilla vodka and Chambord blended with pineapple juice for a smooth, elegant classic.

Rhubarb Collins 12

Bright, sharp and gently sweet. Rhubarb gin with limoncello, vanilla and cranberry, lengthened with soda for a refreshing finish.

Watermelon Paloma 12

Fresh, citrusy and vibrant. Tequila and triple sec shaken with watermelon syrup and citrus, topped with soda for a crisp finish.

Yuzu Sherbet 12

Zesty and refreshing with a twist of sweetness. White rum with yuzu sherbet, lime and mint, topped with soda and a hint of caramel.

COCKTAILS

ALCOHOL FREE COLLECTION

No alcohol. No compromise.
Just properly good drinks,
made with care.

- 0% Mojito** 10
CleanCo rum alternative with fresh lime, mint and sugar, topped with soda for a crisp alcohol-free take on the classic.
- 0% Margarita** 10
CleanCo tequila alternative with fresh lime and agave, served on the rocks with a salted rim.
- 0% Bramble** 10
CleanCo gin alternative shaken with lemon juice and blackberry shrub syrup for a sharp, fruity finish.
- Ginger Refresher** 6
Zingy, fresh and herbal — perfect for a palate reset. Apple juice with ginger ale, lime juice and mint.
- Longridge House
Lemonade** 6
Freshly squeezed lemon juice with sugar syrup and sparkling water for a bright, house-made classic.
- Botivo Spritz** 7
A refreshing non-alcoholic spritz with bittersweet orange and rosemary, topped with sparkling soda. Light, aromatic and perfectly balanced.
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BEER & CIDER

DRAUGHT

Longridge House Lager 3.4%	5.85
Our bespoke, locally brewed lager	
Peroni 5.0%	7
Guinness 4.2%	7.30
Heart & Soul 4.4%	6.10
Session IPA, Vocation Brewery	
Karma Citra 4.3%	6.75
Golden Ale, Wily Fox Brewery	

CIDER

Inch's Cider 4.5%	5.85
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BOTTLED BEER

Peroni 5.1%	5.70
Asahi 5.0%	5.60
Estrella Damm 4.6%	5.30
Sol 3.4%	5.80
Noam 5.2%	7.35
Budweiser 4.5%	5.70

BOTTLED CIDER

Magners 4.5%	6.10
Rekorderlig 3.4%	6.80
Passionfruit	
Strawberry & Lime	

ALL DRAFT BEERS AND CIDERS ARE SERVED AS PINTS.
HALF PINTS ARE ALSO AVAILABLE ON REQUEST

ALCOHOL FREE

SOFT DRINKS

London Essence Sodas 200ml White Peach & Jasmine Roasted Pineapple Ginger Ale	5.10
London Essence Tonics 200ml Original Indian Tonic Zero Sugar Tonic Blood Orange & Elderflower Tonic Riviera Tonic	5.10
San Pellegrino Aranciata Rossa Limonata	3.65




ALCOHOL FREE BEER

Peroni 0%	5.20
Heineken 0%	4.80
Guinness 0%	6

WINE




WHITE

LISTED FROM LIGHTEST
TO FULLEST BODIED

			
Pinot Grigio Seremaris, Italy 11.0%	8	10.65	28
Alvarinho Vila Nova, Portugal 12.5%			36.50
Chardonnay Last Stand, Australia 12.5%	8.75	11.65	31
Sauvignon Blanc The Cloud Factory, New Zealand 13.0%	9.25	12.35	33
Old Vine Chenin Blanc Wild House, South Africa 13.0%			35

RED

LISTED FROM LIGHTEST
TO FULLEST BODIED

			
Tempranillo El Velero, Spain 10.0%	8	10.65	28
Organic Pinot Noir Emiliana Adobe, Chile 13.5%			36
Merlot Sierra Grande, Chile 12.5%			28
Shiraz Record Sun, Australia 14.0%	8.75	11.65	31
Malbec Fortuna, Argentina 13.5%	11	14.65	40

ALL WINES SERVED IN 175ML OR 250ML MEASURES UNLESS OTHERWISE STATED
125ML MEASURES ARE ALSO AVAILABLE

WINE

ROSÉ

LISTED FROM LIGHTEST
TO FULLEST BODIED



Côtes De Provence
Edalise, France 12.5%

41

Pinot Blush
Primi Soli, Italy 12.5%

8.25

11

29

White Zinfandel
Hawkes Peak, USA 10.0%

8

10.65

28

SPARKLING & CHAMPAGNE

125ml



Prosecco
Dolci Terre, Italy 10.5%

8

38

Prosecco Rosé
Dolci Terre, Italy 10.5%

8.15

39

Sparkling Rosé
Henners, England 12.0%

74

Chateau de l'Auche
Champagne, France 12.5%

13.85

73

Veuve Clicquot
Champagne, France 12.0%

95

Laurent Perrier Rosé
Champagne, France 12.0%

150

CHAMPAGNE FRIDAYS

Enjoy Half Price Bottles of Château de l'Auche
Brut Champagne

ALL DAY, EVERY FRIDAY

