

# 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

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# 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

# BREAKFAST

available 8am-10am

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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 LARDER TABLE

### Hanging Pancakes

With whipped cream, marshmallows, fruit and maple syrup

### Scrambled Eggs On Toast <sup>M</sup>

### 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

### Chicken Orzo Soup

With lemon greek yoghurt and garlic sourdough 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

### Nourish Bowl

with avocado, squash, roasted red peppers bulgur wheat, hummus, cucumber and coriander & pomegranate salad [VE]

ADD HOT HONEY CHICKEN +3

### 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]

### Burnt Basque Cheesecake

With dark chocolate sauce and  
caramelised oranges [V] [GF]

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

## MAINS

<b>Chicken Wellington</b> 22.50 Chicken with taleggio & mushrooms in puff pastry with tenderstem broccoli, clotted cream mash and cider sauce	<b>250g Ribeye Steak</b> 36 With chunky chips, slow cooked ox cheek, pickled onion rings, bone marrow butter and peppercorn sauce [GFO]
<b>Slow Roast Pork Belly</b> 19 With dauphinoise potatoes, hispi cabbage and romesco sauce [GF]	<b>Kiln Roasted Salmon Niçoise</b> 14.50 With new seasons potato, green beans, wood roasted tomatoes, soft boiled egg, olives [GF]
<b>Sea Bass</b> 19.50 With crispy potatoes, dried black olives, passata & 'nduja sauce and chimichurri [GFO]	<b>Wood Roasted Aubergine</b> 16 With mushroom & lentil ragu, pomegranate, ajo blanco and toasted almonds [VE]
<b>Mrs R's Cheese &amp; Onion Pie</b> 16 With Venetian onions, mushy peas and chunky chips [V] [VEO]	<b>Malayan Chicken</b> 18.50 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	Chocolate Croissant	8.50
With candied pecans and vanilla ice cream [GFO]		Bread & Butter Pudding	
		With nutella, biscoff and vanilla ice cream [V]	
Strawberry Tart	10.50	Burnt Basque	7
With whipped vanilla cream and strawberry glaze [V]		Cheesecake	
Poached Rhubarb	8	With dark chocolate sauce and caramelised oranges [V] [GF]	
With whipped vanilla mascarpone and a miso & macadamia nut crumb [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

### Chicken Orzo Soup

With lemon greek yoghurt and garlic sourdough croutons [GFO]

### Heritage Beetroot

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

### Ham Hock & Apricot Terrine

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

## 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]

### Strawberry Cream Tart

With whipped vanilla cream and strawberry glaze [V]

### Longridge Sunday Crumble

13

FOR TWO PEOPLE TO SHARE

Made with the best of this week's local fruit, served warm with our homemade custard or pouring cream [V]

### 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 [M]

Chocolate Brownie [M]

Strawberry & Banana Kebab [M]

Caramel Milk [M]

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# COCKTAILS

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## 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.

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# COCKTAILS

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## 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

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## 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

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## BOTTLED CIDER

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

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

# ALCOHOL FREE

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## 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

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## ALCOHOL FREE BEER

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




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# WINE

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## WHITE




LISTED FROM LIGHTEST  
TO FULLEST BODIED

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

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## RED

LISTED FROM LIGHTEST  
TO FULLEST BODIED

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

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

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# 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

# 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.