

KEY TO MAP

Roads

Track

Bridleway

Footpath

2 Keypoints

Cafe

P Parking

Occasional Cattle

Live link

Viewpoint

Take care!

Ascent

Descent

Picnic site

Church

GPX FOR APPS

We can email you the GPX file for this walk - just ask!

GPX

MORE ON OUR WEBSITE

Scan or click me here.

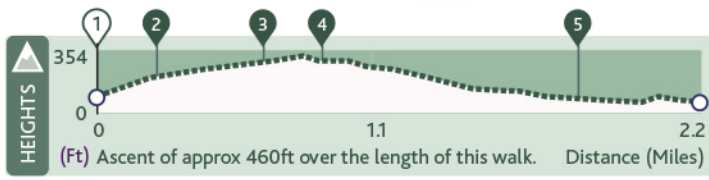
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WOODLAND WILDLIFE
British woodlands such as Birchenbeck hums with life throughout the year. As winter's chill fades in early spring, the first signs of awakening appear. Hazel catkins dangle, and the woodland floor is carpeted with snowdrops, primroses, bluebells and wild garlic.

Birds like robins begin their territorial songs, while badgers emerge more frequently.

Summer transforms the woodland into a vibrant green. The canopy thickens, casting dappled light. This is when a profusion of wildflowers blooms: comfrey, with its bell-like flowers, thrives in damp areas, while pink



champions dot the verges. Climbing dog roses adorn hedgerows with fragrant blossoms, and the stately purple spires of foxgloves attract bumblebees. Butterflies like speckled woods flit among the flowers. Young birds fledge, and mammals like deer are highly active, raising their young.

As autumn approaches, the woodland dons fiery colours. Leaves turn to brilliant reds and golds before falling, creating a rich carpet. Fungi emerge in an astonishing array of shapes. Squirrels busily gather nuts, while migratory birds begin their long journeys south. Deer enter their rutting

season, and the calls of stags often echo through the trees of such lush woodlands.

Finally, winter brings a hushed stillness. Bare branches allow more light to penetrate. While many animals become less active, some hardy species remain. Wrens flit through the undergrowth, and jays can be seen burying acorns. To finish off your winter walk why not come back to the warmth of the roaring log fire at the Riverside.

DIRECTIONS

- 1 TR from the Riverside's front door and TR again up the side of the Inn. Continue straight up to small gate, go through and continue uphill (this section can get slightly overgrown in summer months and can be slippery in the wet). Continue up to next gate keeping field on the left.
- 2 TL at gate, path curves left and uphill quite steeply until you reach finger post (this section can get slightly overgrown in summer months and can be slippery in the wet). TL at the finger post and then almost immediately TR up into the top of the wood. This path moves slowly towards a fence on left edge of the wood.
- 3 Continue on path aside the fence for a while now until it curves right and down through the wood to a forestry track and then an open area at a junction of various forest tracks.
- 4 Look to your right here, there's a track leading off downhill, turn down this track and follow as it descends and curves around on forestry tracks. It will continue in this way for a while now, eventually, along the bottom edge of the wood it joins a separate forestry track at a 'T' junction.
- 5 TR at the lower forestry track and it takes you along on a level with the River Lugg on your left. The last section of this walk keeps the River Lugg on your left and you'll then eventually reach the Riverside's car park again.

Key L = Turn Left | TR = Turn Right | FP = Footpath

FROM FIELD TO PLATE

We take pride in producing a significant portion of our food from our kitchen garden, orchard, and smallholding. Not only does this enhance flavour, but it also drastically reduces our carbon footprint by minimising food miles. For the products we do source externally, we prioritise supporting local, small-scale, and artisan producers. We are dedicated to highlighting and crediting these regional producers, including individual farms renowned for their high-quality goods. Many of our dishes also feature ingredients from the Slow Food Ark of Taste, aimed at preserving endangered foods.



The woods are heavy with wild garlic in spring. Often used cut thnly into salads.

We are committed to sustainability in our seafood choices, sourcing only MSC certified and sustainably sourced fish. Whenever possible, we serve organic meats sourced from farmers who share our passion for quality and ethical farming practices. Embracing the trend towards plant-based diets, we take pleasure in developing innovative dishes that blend diverse flavours and incorporate foraged herbs from the Lugg Valley.

Our wine list has been curated to feature smaller-scale, ethical, and organic wine producers, with a growing selection of English wines known for their minimal food miles. Our spirits often hail from Herefordshire, complemented by refreshing ciders crafted from locally grown apples, along with ales and lagers produced just a short drive away.