

DERBY – GREAT PLACE, GREAT BASE

Derby - a city of fine food artisan bread, and Pyclets

Derby is making a bold bid to become recognised for its restaurants, cafés and food-and-drink - making it a city you'd actually consider going to if you wanted to enjoy a day out, an overnight stay, or a weekend break while enjoying some very different, but completely fantastic, food.

More than £2-billion has been ploughed into the transformation of the city in recent years. And small businesses, confident in the investment and growth shown by the city (which also ranks as one of the wealthiest, per head of population, in the country), have been encouraged to start-up as they mean to go-on.

Amongst them, several restaurateurs and café owners have been inspired to turn their gastronomic visions and philosophies into reality here, in Derby.

Amelia Horne, for example, is the director of Jack Rabbits (<http://www.jackrabbitskitchen.co.uk/>) - a food emporium in the Cathedral Quarter where the emphasis is very much about lazy grazing, in a setting which feels like it's just been plucked from one of the coolest corners of New York City's Greenwich Village. Multi-award winning, and highly original, it's a concept which may soon be seen being rolled-out beyond Derby.

Just a bunny hop away is the "oldest" newcomer in town - Grandpa Lew's (<http://www.grandpalews.com/>). The café is the brainchild of 29-years-old Lewis Hunt, and now offers a wide range of food sourced both locally and from around the world - including his own range of fresh, open-topped pies which are rapidly gaining a niche following amongst visitors to his shop and the farmers' markets he attends around the region.

The Derby Pyclet Company (<http://www.derbypycletcompany.co.uk/>), meanwhile, is as good a reason as any for being tempted into the city's colourful old Market Hall. The result of a casual conversation in a pub between friends Mark Hughes and Martin Reid, it has resurrected and reinvented one of Derbyshire's greatest food traditions. And the etymology of the Pyclet, says Mark, can be traced to Saxon times - a claim which potentially makes this the original flatbread of England!

Flat crumpets, made with milk from a local dairy, and baked on griddles, the Pyclets can be bought to take home, or else garnished on the spot with THE most mouthwatering choice of toppings: smoked salmon and horseradish cream; Colston Basset Stilton, honey and walnuts; ham and home made piccalilli.

Completing the current shortlist of "food heroes" are husband and wife team Victoria and Tony Jacobs, who now make and sell artisan bread from their café, BAKED (<http://www.baked-derby.com/>); and brother-and-sister team Stuart and Hayley Baddiley who have just won the city's "Restaurant of the Year" award for Restaurant Zest (<http://www.restaurantzest.co.uk/>).

For further tourist information, visit www.visitderby.co.uk.

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