

# DERBY – GREAT PLACE, GREAT BASE

## Derby Pyclets revive a delicious tradition

There's another new reason to visit Derby.

More than £2-billion may have been spent in recent years upgrading the city, and many stylish new restaurants and bistros have opened their doors to the public as a result. But step inside the old Market Hall, in the heart of the city centre, and it's the Derby Pyclet Company which is most likely to attract your attention.

It's here you'll find a couple of chaps in white overalls and straw boaters twisting large pepper grinders and spinning tales about the mighty Derby Pyclet.

The Derby Pyclet Company is the result of a casual conversation in a pub between friends Mark Hughes and Martin Reid. No sooner had Mark mentioned that his new home used to be a famous Pyclet and Oatcake bakery, than the pair of them had set about their mission to resurrect and reinvent one of Derbyshire's greatest food traditions in Derby's glorious Victorian Market Hall (which, itself, will celebrate its 150<sup>th</sup> birthday in 2014).

The etymology of the Pyclet, says Mark, can be traced to Saxon times - a claim which potentially makes this the original flatbread of England!

The Pyclets which Mark and Martin serve-up to their customers today are flat crumpets, made with milk from nearby Duffield Dairy, and baked on griddles. They can be enjoyed with butter and jam, as well as with *the* most mouthwatering choice of toppings: smoked salmon and horseradish cream; Colston Basset Stilton, honey and walnuts; and ham with home made piccalilli.

Perched there on a stool, enjoying lunch in the company of this theatrical pair of savvy food producers, is Derby's equivalent of strolling off La Rambla in Barcelona and enjoying a tapas in La Boqueria Market...

And if you've not had enough once the experience is over, you can always buy some of the Pyclets to take home with you - along with some of Mark and Martin's home made jams or pickles.

For full details of the Derby Pyclet Company, visit <http://www.derbypycletcompany.co.uk>.

Derby as a whole is currently 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.

Other highlights include Jack Rabbits (<http://www.jackrabbitskitchen.co.uk/>), Grandpa Lew's (<http://www.grandpalews.com/>), BAKED (<http://www.baked-derby.com/>); Restaurant Zest (<http://www.restaurantzest.co.uk/>), the Black Rock Grill (<http://sadlergates.co.uk/black-rock-grill>) and The Wonky Table (<http://www.wonkytable.co.uk/>).

For further tourist information, visit [www.visitderby.co.uk](http://www.visitderby.co.uk).

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