

Never has a pub been so badly named as the dark, dingy hole I had the misfortune to visit in Gravesend this week.

Believe me, there is nothing jolly about the Jolly Drayman. You could not walk into a more dreary and downcast pub. Even on a Saturday lunchtime the motley collection of regulars looked as if they'd lost a pound and found a penny.

For a change I chose a pint of Black Prince Porter and my drinking buddy played it safe with half a Stella. I added a packet of crisps to the order and was only charged a total of £4.10, so in fairness, it isn't pricy.

To be frank it wasn't the brightest day on Saturday but even so I doubt you will visit a more dreary pub. But, then the whole place suddenly brightened up – did a light get switched on? No, I visited the gents. Superbly redecorated in sparkling white tiles, the toilets are an absolute delight. So much so, I'd recommend drinking in there rather than the pub.

And compared to the main bar, the atmosphere in the loos is a good deal better, and I was in there on my own.

## PUBSPY

### The Jolly Drayman, Gravesend

The music in the background hadn't improved by the time I returned to the bar. The Music Marathon on Gold Channel 121 was not belting out Elton John.

I noticed a sign over the bar which read 'Danger – low beam' and at this point wondered if concussion might help. But I took the alternative option and walked through an even darker area of the bar, noticing through the gloom that it was reserved for darts and then headed into the light of Gravesend.

**The Jolly Drayman, Wellington Street, Gravesend**  
**DECOR:** \*\*\*\*\* Would make the Black Hole of Calcutta look bright.  
**ATMOSPHERE:** \*\*\*\*\* Poor.  
**STAFF:** \*\*\*\*\* Slightly more animated than the grumpy customers.  
**DRINK:** \*\*\*\*\* Reasonable.  
**PRICE:** \*\*\*\*\* Quite good.



## CHEF IN THE GARDEN

We might be having an Indian summer but autumn flavours are creeping into restaurant dishes.

Head chef Steve Clark of the Garden Restaurant at The Bromley Court Hotel is making seasonal changes to his a la carte menu and this recipe for Roasted Partridge with braised savoy cabbage and red wine sauce will be on it.

He said: "If you want to go gourmet in the kitchen at home then try your hand at cooking with game. I love partridge, which has a mild flavour and is quick to cook. Try it with Savoy cabbage."

The Garden Restaurant will be serving red-legged partridge from the end of September. Foodies will love the Gourmet Dinner planned for Friday, October 2, when recipes like this will be teamed with six wines.

**For more information visit [bromleycourthotel.co.uk/events](http://bromleycourthotel.co.uk/events)**

**Got a question for Chef in the Garden? Email it to [jim.palmer@london.newsquest.co.uk](mailto:jim.palmer@london.newsquest.co.uk)**

**Roasted Partridge with braised savoy cabbage and red wine sauce. Serves two.**

**Ingredients:** 2 partridges, 50g

butter, a few sprigs of thyme, 2 cloves of garlic (crushed).

**For the red wine sauce:** Knob of butter, One shallot (peeled and finely diced), 1 bay leaf, Grind of black pepper, 180ml red wine, 150ml of your favourite gravy.

**For the braised savoy cabbage:** 25g butter, 1 small Savoy cabbage (finely sliced), 1 medium onion (peeled and sliced), 1 clove of garlic crushed, Few sprigs of thyme (chopped), 3 rashers of smoked back bacon

**Method:** First, melt the butter in a frying pan and brown the whole partridges, breast down first. Turn over and brown the underneath. Once golden all over, add the thyme and garlic to the pan and transfer the dish into the oven, 180°C, for 10 min-

utes. Remove from oven and take off the legs with a knife. Put the legs back in the pan and into the oven to roast for 10 minutes.

Remove the breasts from the bones and keep warm. Crush the bones with a rolling pin. Melt the knob of butter in a saucepan and add the bones, diced shallot, bay leaf and black pepper.

Cook for a few minutes until it begins to colour and then add the red wine. Bring to the boil and then simmer until the liquid has reduced by half. Add the gravy and simmer for a further 10 minutes. Pour through a sieve and keep warm.

**To make the braised cabbage:** melt the butter in a large saucepan and gently fry the onion, garlic, thyme and bacon until crisp. Stir in the cabbage and cook until just softened. Serve the partridge breast and leg with the cabbage and potatoes

– mash is great although we will be serving this with fondant potatoes. Pour over a red wine gravy.



See our website for all the Chef in the Garden recipes. Visit [newsshopper.co.uk](http://newsshopper.co.uk)

## CROWD PLEASERS



To have a career spanning 30 years, a successful movie soundtrack to boot, and a huge tour still looming, would be wishful thinking for many bands of today, **writes Leigh Adams.**

But for 80s band Go West and its lead singer Peter Cox, it's a reality, and shows no signs of slowing. Three decades later since they stormed the charts with their hit We Close Our Eyes, the band are as busy as they were back in the 80s, with an anniversary tour which comes to Greenwich's O2 Indigo on December 4.

They performed at the recent Rewind Festival and had the 40,000 crowd in the palms of their hands. Peter said: "The King of Wishful Thinking is still the song which generates the most money."

"Playing a song to an audience when you've had a hand in writing it and hearing them sing the chorus back while I'm just standing, life is good."

**Go West's UK tour begins on October 13, and includes a gig at the O2 Indigo on December 4. Go to [gowest.org.uk](http://gowest.org.uk)**



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### THIS WEEK AT FAIRFIELD HALLS

#### SEP

Thu 17

**Ted 2** (Cert. 15)

**Father Brown – The Curse of the Invisible Man**

Fri 18

**ABBAMANIA**

**Carl Donnelly and Iain Stirling**

Sun 20

**Surrey Wedding Fair 2015**

**National Theatre presents The Beaux' Stratagem**

Mon 21

**Jurassic World** (Cert. 12A)

Tue 22

**The Royal Ballet presents Romeo & Juliet**

**Julian Jacobson and Mariko Brown - Piano Duo**

Thu 24

**National Theatre presents Coriolanus**

**Rhydian: One Day Like This**

**With Special Guest Lucy Kay**

Fri 25

**Stand! Presents Si Cranstoun**

Sat 26

**Last Night of the Croydon Proms**

**Let's Hang On - Frankie Valli Tribute**

CH Cinema

AT Play

AT Music

TS Comedy

AG Special Event

CH Cinema

CH Cinema

CH Live Transmission

CH Lunchtime Concert

CH Cinema

AT Music

AG Music

CH Classical

AT Music

### HIGHLIGHTS



**Rhydian**

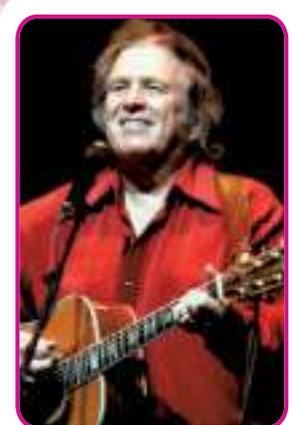
Thu 24 Sep



**The National Gilbert & Sullivan Season**

HMS PINAFORE  
THE GONDOLIERS  
THE MIKADO

Mon 28 Sep - Sat 3 Oct



**Don McLean**

Fri 2 Oct

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