



Off Menu – Ep 02 – Grace Dent

Ed Gamble

Bon appetitio, and welcome to the Off Menu podcast with Ed Gamble and James Acaster.

James Acaster

Hello.

Ed Gamble

That's James Acaster.

James Acaster

I'll be your waiter this evening.

Ed Gamble

And we're still persisting with James being a waiter in this.

James Acaster

Yes.

Ed Gamble

I've given in now. I think that's the format.

James Acaster

May I take your jacket, Ed?

Ed Gamble

Thank you. It's normal for a waiter to do that as well, is it?

James Acaster

We've established that I do all the jobs in this restaurant, because I'm a genie.

Ed Gamble

Right, okay. You're the only waiter. Let me introduce the podcast properly. This is a podcast where, each episode, we have a guest. We interview them about their dream meal. Their perfect starter, main, side, drink, dessert. And, I think, when you talk to people about food, you find out more about their lives.

James Acaster

Absolutely. You definitely do. And, also, when you own a restaurant, because you're a genie, you learn more about people's lives.



Ed Gamble

And there are extra layers of confusion that James brings to the pot. I think I bring, sort of, good chat, fun conversation topics, a little bit of fun food knowledge, and you bring chaos, would you say?

James Acaster

I bring being a genie and being a waiter.

Ed Gamble

I went with bon appetitio there.

James Acaster

That was nice. That was a very nice start.

Ed Gamble

I have been saying bon appetite, but I've gone bon appetitio because that's what a-,

James Acaster

Yes. Well, I know why you said it.

Ed Gamble

Do you?

James Acaster

Yes, because you're trying to impress our guest, who is the very well-esteemed Grace Dent.

Ed Gamble

Grace Dent, indeed.

James Acaster

She's a food critic and, you know, with Scroobius Pip, you were just like, 'Bon Appetite,' whatever. Grace Dent, you're, like, 'I better up my game.'

Ed Gamble

That must be it. Or it reminds me of a waitress in Bella Pasta in Durham who used to say, 'Bon appetitio.'

James Acaster

Yes, it probably is that, then.

Ed Gamble

So, yes, our guest today is the wonderful Grace Dent.

James Acaster

Guardian food critic. Also, she has her own show on Radio 4 called 'The Untold'.



Ed Gamble

Yes. Podcast.

James Acaster

Yes, which is also a podcast.

Ed Gamble

Which you should definitely get. We'll do a better job of plugging things for Grace in the outro, I think.

James Acaster

Okay.

Ed Gamble

James, do you have any food news from this week?

James Acaster

Well, what I've had to eat?

Ed Gamble

What you've had to eat, where have you been, what's your ingredient of the week?

James Acaster

Sure, sure. Well, the nicest thing I've had to eat this week, I went to Bone Daddies and I had the poke bowl there, the salmon poke.

Ed Gamble

Lovely.

James Acaster

Delicious. Like, raw salmon cut up with, like, these crispy little oniony bits in there, and some that were fried, and some rice and guacamole, loads of guacamole. I put some hot sauce on it, some carrot in there.

Ed Gamble

So, that's James' food news. I saw a woman on a train nearly choke to death on a salad. So, that's my food news.

James Acaster

That was the food news. Also, this week, we should point out before we go the podcast and interview Grace Dent, every week, we have an ingredient that is a big no-no that we do not like, and, if it comes up in the podcast, they're getting kicked out of the restaurant, and, this week, it is fennel.

Ed Gamble

Fennel.



James Acaster

I hate fennel, Ed. I absolutely hate it.

Ed Gamble

Why do you hate fennel? I don't mind a bit of fennel.

James Acaster

It tastes disgusting. Aniseed stuff is not nice. The first time I had aniseed or anything, like, aniseedy was when I bought some of those liquorice torpedoes, but I thought they were jelly beans. So, what I expected as a child was that I was about to eat some jelly beans, and, then, I tasted the most disgusting thing you can possibly taste when you're expecting jelly beans. I spat them out in the bin. I've never done that with food before or since. I spat them out into a bin and I hate anything aniseedy now.

Ed Gamble

But you know that's not what fennel tastes like.

James Acaster

It does taste like liquorice torpedoes.

Ed Gamble

It doesn't taste like liquorice torpedoes, mate. It's a very light aniseed flavour, and it can actually bring a lot to a dish, and, raw, it's very refreshing.

James Acaster

It tastes like liquorice torpedoes, Ed, and that is why, if Grace mentions it, she's out on her ass.

Ed Gamble

Here's Grace Dent.

Grace Dent

Hello.

Ed Gamble

Hello.

James Acaster

Hello, Grace. Welcome.

Grace Dent

Thank you for having me. This all just feels really sinister, actually.



Ed Gamble

Yes, well, I'm going to address this up top. You came in and you said, 'I've got some feelings about this, which I'm going to talk about when we start recording.' You seem suspicious of the whole situation.

Grace Dent

It just seems a bit odd, actually. You know, for a start, well, I heard that you were doing a podcast. James asked me and I generally try to ignore most of the messages James sends me.

Ed Gamble

Sure, why wouldn't you?

Grace Dent

James said, 'I'm doing a podcast,' and, if he'd had said to me, 'What are the top twenty things that you would guess it was going to be about,' I would go through a massive list of them.

Ed Gamble

Some examples. What sort of things do you think it-,

Grace Dent

Cars.

Ed Gamble

Cars?

Grace Dent

The comedy circuit. Lads. Laddish things, boys. Boy's things. I don't know. TV.

Ed Gamble

How many times have you met James Acaster?

Grace Dent

I don't know. Just because-,

James Acaster

I'm a laddy boy who loves cars.

Ed Gamble

He's written off three cars in his life.

James Acaster

I have.

Grace Dent

We bonded over that, didn't we?



James Acaster

Yes.

Grace Dent

Because I failed my driving test seven times.

James Acaster

Yes.

Ed Gamble

That's incredible.

Grace Dent

Thank you very much.

Ed Gamble

Surely, after time number five, you'd think, 'This probably isn't for me.'

Grace Dent

No, no. I'm going to carry on. I'm carrying on. No, every time I get a few more, like, years older, I think, 'No, no. This is my time.'

James Acaster

You get in the car again. You fail again.

Grace Dent

Fail bigger. Yes, and I've got to say, that is brewing again in me at the moment.

Ed Gamble

When was the last failure?

Grace Dent

It was definitely before my last husband.

James Acaster

Is that how it works? Fail a driving test, marry the instructor.

Grace Dent

That's it. Just, sometimes, you just have to count them off, the husbands. It was a while ago and, now, I feel older and I feel like, 'Now I can do this.' And, also, I live up North quite a lot in the Lake District. So, it's a pain the arse if you haven't got a car.

James Acaster

Sure.



Grace Dent

You can't go anywhere, you can't do anything, you know. I mean, look. I can drive.

James Acaster

You can't, but yes.

Grace Dent

No, no. I can drive though. I can.

James Acaster

Yes.

Ed Gamble

Not legally though.

Grace Dent

No, the DVLA won't let me, but I can't drive.

James Acaster

Yes, yes. That's not really how it works.

Ed Gamble

So, it's not a podcast about cars. It's not a podcast about lads' things.

Grace Dent

No.

Ed Gamble

What surprises you that we want to talk about food?

Grace Dent

Because I know a lot of stand-up comedians and they don't eat. They tend to live in fairly unsanitary conditions, mainly on service station pasties or back at home in rooms that smell, kind of, of reheated microwave supermarket meals. You know, look at James, for example.

James Acaster

You've never been in my flat.

Grace Dent

I mean, I've never been in your flat, but, in my mind's eye, it, kind of, smells of, you know cheese and chive Pringles?

James Acaster

Yes.



Grace Dent

A lot of cheese and chive Pringles.

James Acaster

My flat smells of cheese and chive Pringles?

Grace Dent

Well, probably that and, then, something like Lynx Wilderbeast or whatever just sprayed, like, randomly about.

Ed Gamble

What else is in the flat? Lots of posters of cars?

Grace Dent

Yes, posters of cars.

Ed Gamble

And babes. Babes on cars.

Grace Dent

Yes, yes. Basically, high street honeys. Lots of FHM high street honeys posters pulled out of the-, I don't know.

James Acaster

In my cheese and chive den.

Grace Dent

Cheese and chive. Well, look, I mean, maybe this is the interesting thing about the podcast and this goes on to why it's surprising and also lovely that you're doing it because there's a very set group of people in British media who discuss food, and that's it. That's the end of it, and it's very difficult to break into that. So, when you put BBC One on, the cooking programmes have got the same set of people and it is Greg Wallace speaking to Mary Berry, and, then, on a Saturday morning, it's the same people that are coming through, and it's the same chef, you know, and they maybe have a comedian on, but it's just to sit awkwardly and get two lines. You know what I mean?

James Acaster

Offer up opinions on Pringles.

Grace Dent

I mean, do you feel offended? Have I said anything that's wrong? What is in your fridge at the moment?

James Acaster

What's in my fridge at the minute that is mine? I've got Saint Agur cheese.



Grace Dent

Okay. Well, I mean, that's just one step up from Laughing Cow triangles, isn't it?

Ed Gamble

James. James. Do not let me down, man. We need to change the opinion of stand-up comedians.

James Acaster

Yes. There's a pasta sauce, but I don't have any pasta.

Grace Dent

What, it's a jar of pasta sauce?

James Acaster

Yes.

Grace Dent

That's exactly what I mean.

Ed Gamble

He eats them like a yoghurt.

James Acaster

Yes, yes. So, I haven't done anything with that yet.

Grace Dent

A jar of pasta sauce. That's just lazy. Exactly. We're going back to how have you got a food podcast when your idea of making a simple ragù is to go to a 24-hour garage and bring back something that's mainly toxic?

James Acaster

Well, to be honest, I didn't buy it. It was a gift. It was a gift.

Ed Gamble

I understand that.

Grace Dent

What have you got in your fridge? What have you got in your fridge?

Ed Gamble

I've got all sorts. A lot of vegetables. Tofu.

Grace Dent

Yes, but do you do your own shopping?



Ed Gamble

Yes, I do my own shopping. Well, online. Does that count?

Grace Dent

It does count. I mean, I find grocery shopping online, it's like a therapy. Like, everything I've got on my phone, I've got my apps, and, when everything's going wrong, I just find a quiet corner of a studio and I just sit there going, you know what I mean, yes, tofu. And, if you know that it's coming, you know that you have managed to get food coming to your house at 6 AM the next day, it's like everything's okay.

Ed Gamble

It's beautiful.

Grace Dent

And, then, also, if you get up and wait for those groceries, and, then, put a wash on at the same time, so the house smells of fabric conditioner, you can, basically, have a really high functioning heroin habit and it's like everything's fine. I haven't actually got a high functioning heroin habit.

James Acaster

Yes, bit of a specific example to pluck out of nowhere though.

Grace Dent

But you could. You could literally have been up until four in the morning going crazy, but you still feel like you're nailing life down.

Ed Gamble

I think my fridge is pretty full of good stuff.

James Acaster

Ed does a lot of cooking.

Grace Dent

Do you?

James Acaster

Makes himself a lot of stuff.

Ed Gamble

I do a lot of cooking. I try to.

James Acaster

More than most comics, I would say.



Grace Dent

Would either of you feel confident, I mean, I'm the restaurant critic for the Guardian and I'm one of those gargoyles you see on Master Chef, like, waiting for the chefs to come in so I can make them cry. Would either of you feel confident enough to cook for me?

James Acaster

No.

Ed Gamble

No, I wouldn't feel confident in doing it.

James Acaster

No. I'll answer that quickly. No, I do not feel confident enough to cook for you.

Ed Gamble

But that's a good idea for a new column, isn't it?

James Acaster

Do you like Saint Agur cheese in pasta sauce?

Grace Dent

What is Saint Agur cheese? It's not even cheese.

James Acaster

Delicious. It's so creamy.

Grace Dent

It's not even cheese. It's just some kind of mucus with some, like, nutritional yeast in it.

James Acaster

Keep on talking.

Ed Gamble

I love nutritional yeast, actually.

James Acaster

Yes.

Grace Dent

But, then, I think, I mean, joking aside, whatever you cooked for me, I would be very gracious.

Ed Gamble

I'm not sure that's true.



Grace Dent

No, honestly.

James Acaster

Her name's Grace.

Grace Dent

I think that what people see on Master Chef is very pantomime, you know, and I think that, in real life, I would just be really happy that someone had cooked for me because I'm generally very tired, and I just want someone to cook something. I mean, not you, James because I don't want to ever eat-, babe, do you want me to get you some pasta?

Ed Gamble

You should get some pasta, yes.

James Acaster

I should buy some pasta on the way home or something, really, shouldn't I?

Ed Gamble

So, this podcast is not about us knowing too much about food, really, but I think there's a lot of discussion to be had building the perfect meal. So, we've asked you to come up with your favourite starter, main-,

James Acaster

Welcome to our restaurant.

Ed Gamble

And something I should also let you know as well. James has, sort of, gone so deep into the concept that he's imagined this is a restaurant and he's the waiter.

James Acaster

Proud to be of service. Happy to be in service to you.

Ed Gamble

But he's a waiter who sits with us for the whole meal and occasionally asks you what you want.

Grace Dent

James, you would be a terrible waiter.

James Acaster

Well, we'll see, won't we?

Ed Gamble

What would you think would make James a terrible waiter?



Grace Dent

Because I don't think that James is very good at hiding his contempt.

Ed Gamble

I think that is absolutely true.

Grace Dent

And I'd say that's probably rule one of hospitality.

James Acaster

Well, this is, but here's the thing though. The better a restaurant, you'll find, the more rude the waiting staff, I find, because they know that they've got good food and you'll carry on going there anyway. This restaurant is a magical restaurant where you can order whatever you've had in your whole life, all your favourite things. So, I know that I can be as contemptful as I want. I can be really rude, or mean, or judgmental to all the customers because they will keep coming back because I've got all of their favourite dishes here.

Ed Gamble

And, whatever you order, he's bringing you back cheese and chive Pringles anyway.

James Acaster

Yes, yes. I hope you like them. Extra pasta sauce.

Ed Gamble

But, before we get into your choices, we're springing a quick surprise question on you. Poppadoms or bread?

James Acaster

Poppadoms or bread?

Grace Dent

James, stop it. I would say poppadoms because I think that it's tempting to go in on the bread, but with every meal when you're eating out, it's very tempting to, like, eat all that bread when it's first brought because it's delicious, and then it spoils your meal. So, you know, people say to me all the time, 'How are you not enormous,' because I'm out all the time eating and it's because I avoid stuff like that.

James Acaster

You don't have the bread.

Ed Gamble

And, also, I think it can ruin the meal in another way. If they bring bread at a restaurant and it's bad bread, then it makes you really worried about the meal ahead.



Grace Dent

Exactly.

James Acaster

Oh, yes.

Grace Dent

Yes, or, yes, they put down a basket, yes, and it's hard and you think, 'Well, how long's it been sitting there?' So, yes.

Ed Gamble

And I don't think you can mess up a poppadom.

James Acaster

What dips do you want with the poppadom?

Grace Dent

Can I have a few?

James Acaster

Yes.

Ed Gamble

Yes.

Grace Dent

Just the standard ones. I want the raita, I want the mango chutney, I want something that's mint, and we're talking about very, kind of, British influenced 80s-, like, what we think Indian people eat, which they don't, I'm sure. And you know that, kind of, very lightly diced onion?

Ed Gamble

Yes.

James Acaster

Yes.

Grace Dent

And it has to be in, kind of, silver terrines that are on a stand where the four of them are in a little tree.

James Acaster

Like some chandeliers.

Ed Gamble

And the spin. It spins?



Grace Dent

And it spins, but yes. I think that there's something about that whole ritual of poppadoms coming and everybody getting one, and crunching them, and spooning things. I don't think we've ever felt more British, because there's clearly nothing that's authentic about that. That's just something that we-

Ed Gamble

Yes. That feels like a truly British thing, doesn't it, yes?

Grace Dent

Yes, completely.

Ed Gamble

Would you take a whole poppadom?

Grace Dent

No, I wouldn't.

Ed Gamble

Or would you break a bit off?

James Acaster

There's a stack of poppadoms. Are the person to break them? Are you the person who'll just punch the top of them?

Grace Dent

No, no. I just think, no. I think that's a really strange thing that people do. It's such a dickswinging move, that.

Ed Gamble

Yes, it really is.

Grace Dent

When, like, the poppadoms arrive and there's always somebody who just goes bump, and I just think, 'I don't want your foisty-handed poppadum.' And, also, like, why do you think you have the right to do that? But I would never go and get a full one, because I'm continually playing games with myself about how much food that I've eaten. So, I will always get less with an option to go back than get more. Do you see what-,

James Acaster

Yes.

Ed Gamble

That's a good technique, because what I would normally do is get a whole poppadum, and get all the dips, and put them in different quadrants along it, and then just, sort of, eat it like a big pizza.



Grace Dent

You see, there are several things that men do if you were going to go out on a date with them, which they would do and you would think, 'I can never see this man ever again.'

Ed Gamble

And that's one of them, is it?

James Acaster

Making a poppadum pizza?

Grace Dent

That's like a psychopath thing, isn't it?

James Acaster

Also, would you like anything to drink while you're looking at the menu?

Grace Dent

If I was going to have a drink, usually the first drink, when I go out, is I'll have a glass of champagne.

James Acaster

You'd like a glass of champagne just to wait?

Grace Dent

Yes.

James Acaster

Any brand? You can have anything you want here.

Grace Dent

Well, my favourite champagne that you can get freely everywhere is Taittinger.

James Acaster

How do you spell that? I'm just writing that down.

Grace Dent

T-A-I-T-T-I-N-G-E-R. Taittinger. Yes. No, I like a glass of Taittinger and, yes, that always just takes the edge off the day. I always have that if I-, I can't drink a lot. I think people think I'm a big drinker and I'm not. Like, I'm a real lightweight, and it gets worse the older that I've got, and yes. And the thing about being a woman when you're in the public eye is that you only have to get a little bit drunk publicly a few times, or write about it, and, like, I heard Tracey Emin say this once and it's stuck with me always. You only have to be drunk on a couple of occasions and you are then evermore the incredible drunk shouting woman. Do you know what I mean?



Ed Gamble

Of course.

James Acaster

Yes.

Grace Dent

So, you know, I think that people are surprised that I'm pretty much sober all of the time.

Ed Gamble

Yes. I suppose, if you're out a lot-,

Grace Dent

Yes, exactly. There was a point when I started being a restaurant critic where I realised that there's two ways that this can go, and, you know, one of them is that I start to really control what I'm putting into my own mouth, and my hangovers and getting drunk, or you just end up with gout, really. I mean, you do get gout.

Ed Gamble

There's a few of those restaurant critics knocking around and you think, 'You've really gone all in.'

James Acaster

The dirty ones.

Grace Dent

Oh, God. You know, there's a few that can no longer walk.

James Acaster

We can't get them on the podcast. We'd have to go and record at their house.

Grace Dent

Well, you can, but you have to push them in like on Silence of the Lambs just standing upright.

James Acaster

Wheel them in.

James Acaster

To start?

Grace Dent

To start. So, the thing that I would like is something that I'll never order again, but I love it, and it's the beef shin ragù with probably, it's like freshly made tagliatelle, and it's at a restaurant called Trullo in Islington. I don't eat a lot of meat these days. Like, I'm almost vegan, and I say almost because I don't want people to spend my entire life tripping me up about it.



James Acaster

Sure. Popping up out from behind curtains.

Grace Dent

I mean, so, this is it. And I'm never going to be perfect, and, with my job, you know, there's some times when there's meat in front of me and I'm going to professionally have to eat it, but, on a day-to-day basis, I don't. And it's one of the things that really jumps out at me that I will miss, and maybe I will eat it again, but it's so good, the beef shin, which is a really ugly piece of meat, you know?

James Acaster

Yes.

Ed Gamble

Yes.

Grace Dent

And it's like if somebody brings a beef shin to your house to cook. One of my friends brought one when we went on holiday in a cottage. They were, like, 'I've got a beef shin,' opened up the boot, and it looked like, you know, a crime scene. So, it's ugly, but you have to stew it, and stew it, and stew it, and then it's so good, and so rich, and clearly something wrong, you know? It's clearly the tasty, tasty smell of murder. And Morrissey used to say, 'Kitchen and meat is murder,' he says, 'Kitchen aromas aren't very homely,' and that is it. It's something, but there's something about that that every time me and my friends went out, we would get that, and some of my friends love this dish so much that they would just go, 'I'll have that for the starter and that for the main course.'

James Acaster

Just double beef shin.

Grace Dent

It's the greatest thing.

Ed Gamble

There is something about those big cuts of meat that you need to cook slow and long, where you can just taste the effort that's gone into cooking them, it's just amazing.

Grace Dent

Yes, but, you know, getting back to the veganism. I live up in the Lakes half my time and it's like I feel as if I can't meet the sheep's gaze. You know, I was out, it was a few days ago I was up there, and I exercise loads up North, and there's tiny little lambs, and they're all just lying out basking in the sun, and I just think, 'I can't'-,

Ed Gamble

You can't have that smell coming from your house?



Grace Dent

I know. You can't really.

Ed Gamble

They definitely talk. 'Stay away from that lady's house. Can you smell what's coming out of there?'

Grace Dent

This is it. So, I'm very torn, but, if I was to set aside my consciousness-, conscience?

Ed Gamble

Conscience.

James Acaster

Conscience. Yes, you have to be conscious for the meal. That is one of our only rules of this restaurant.

Grace Dent

I would have to be conscious to set aside my conscience. But, I mean, do you both eat meat?

James Acaster

I do. Ed doesn't.

Ed Gamble

I'm in a similar situation to you. I'm saying, like, almost vegan. About three or four months, actually, but I still like to talk about meat a lot. I, sort of, feel that I don't agree that I ate so much of it in the past, I feel like a reformed football hooligan. Like, I don't agree in the past, but I still like having discussion about dust-ups that I got into. Feel the glee.

James Acaster

What was the last meat you ate? Was that with me in New York?

Ed Gamble

Technically, no because, then, I had an awful chicken risotto on the plane on the way home, but, I think, we'll say the last meat that I ate was I shared a massive steak with James in a restaurant called the Dutch in Soho in New York.

James Acaster

Absolutely loved the Dutch.

Grace Dent

Was it good?

Ed Gamble

Yes, it was phenomenal.



James Acaster

Yes because we originally went there on what was the last day of our holiday and, then, our flight was cancelled.

Grace Dent

Hang on. You two, like, go on holiday together, don't you?

Ed Gamble

We go on holiday together, yes.

James Acaster

Yes, but our flight was delayed. So, when we originally went to the Dutch, we wanted to get the steak, and then didn't get the steak, and then the flight was delayed, and then we were, like, 'Right. On our final day, we're going to the Dutch and getting that steak.'

Ed Gamble

It was worth it.

James Acaster

You know when you cut into a steak and, before you've even put it in your mouth, you go, 'Oh, my God. This is already the best thing I've ever tasted and it's not even in my mouth yet.'

Grace Dent

What kind of steak was it? Do you know?

Ed Gamble

I can't even remember what.

James Acaster

I think it was a ribeye.

Ed Gamble

Yes, it was a massive, on-the-bone ribeye.

Grace Dent

Do you want me to tell you what the next steak is that you have to mention to be cool?

Ed Gamble

Yes.

James Acaster

Yes. The cool steak?



Ed Gamble

Ribeye used to be cool, didn't it?

Grace Dent

Ribeye is cool, but the one that's coming through now that you have to say is, 'Have you got any tomahawk?'

Ed Gamble

And that's a massive one on the bone, right?

James Acaster

Bone tomahawk.

Grace Dent

You have to get a bone tomahawk, and, then, they cut it off, and, then, what you then have to do, this is a big power move, this is up there with banging the poppadom, you then pick the bone up, and you gnaw-, not gnaw. You get a knife. Whatever the word it.

James Acaster

Saw.

Grace Dent

You saw the little bits off. That's the ultimate power move, and, then, somebody from the restaurant will come over and, because they're in the know, they'll go, 'Yes. They're the best bits, aren't they?' And you go, 'Yes. They're the best bits.' All restaurant criticism is just smoke and mirrors.

James Acaster

I can't wait. I need to go for a wee. Is that alright?

Grace Dent

Keep us in the loop, James.

Ed Gamble

Well, I think that's a very unprofessional thing for a waiter to do.

James Acaster

I'll be back in a minute. I'm just going for a little wee.

Grace Dent

The thought of James as a waiter.

Ed Gamble

It's funny, isn't it?



Grace Dent

I mean, he would never get the job in the first place.

Ed Gamble

I think you're exactly right about what you said about him not being able to conceal contempt.

Grace Dent

Because, yes, it's, like, 80% of the job, isn't it? Especially if you come in on a Sunday to do the Sunday shift, and if you finished work at eleven, and ended up staying until three, like, flirting with the waitresses and drinking, and, then, two hours' sleep upstairs on a sofa, and then you quickly wet-wiped your armpits, and then went downstairs again. That's what he would then have to put on a smile. And dealing with people on a Sunday when there's just huge families of them.

Ed Gamble

I worked in a pub for a while and had to work the Christmas Day shift now and again.

Grace Dent

Oh, my God.

Ed Gamble

And it wasn't the hiding contempt that I had trouble for there. It was hiding genuine sorrow for people having Christmas dinner in a terrible pub. Like, it wasn't a nice-, I'd just put the food down and go, 'There we are. I'm so sorry.'

Grace Dent

'Bless you.'

Ed Gamble

I've seen how this is cooked and there is no way anyone should spend Christmas Day with a boil in the bag sliced turkey.

Grace Dent

That was quick.

James Acaster

I was actually just checking with the kitchen if we had the beef ragu, and we do. We're very happy to make it for you.

James Acaster

And for your main course?



Grace Dent

Well, my main course would probably be a surprise to some of you, I think. So, I eat lots and lots of rich food. Like, I was out the other night at a place called Hide in London. It's one of the biggest, most expensive openings of the year. They spent millions. It's got a car lift in it.

James Acaster

What's a car lift?

Grace Dent

A lift that you drive your car in and drive up. It's Russian money. Let's not ask where it came from.

James Acaster

Russia.

Grace Dent

It's just Russian money, right? And, when you go to order wine, they bring you, like, an embossed book with about 60 pages in it inside a wooden box, and, then, they give you an iPad to go with it. So, the iPad's got 4,000 wines in it, and, you know, all of the wines are really, really, really expensive. You know, the minute you open it up you can just see that some bottles are wine are £5,000.

Ed Gamble

Just ask for the house.

Grace Dent

Exactly, but they send a sommelier over and I just thought, right. I am going to say to him, 'You are not fooling me into spending £200 on a bottle of wine.' So, I just, kind of, went, 'Look. I just want to spend, choose me one, but £60.' And his face was just crestfallen. He was just, like, 'Well. You've completely spoiled my evening.' You know, and he did bring me something. Anyway, I digress. I eat so many meals in places like that where everything is petals, and pippettes, and jus, and things that have been distilled, everything's made homemade, that when I am off, I like beige, plain food. And I think that one of the best things I ate last year was a tray of chips and curry sauce.

Ed Gamble

Wow.

James Acaster

There we go.

Grace Dent

Because I'm northern. So, all chips should come with some kind of moist liquid.

Ed Gamble

It should be drenched, right?



Grace Dent

Yes.

James Acaster

Yes. No dry chips.

Grace Dent

I think that northern people eat chips and gravy, I actually think that's a myth. I think that, from the '80s onwards, we got that taste for that chip shop brown, slightly radioactive curry sauce, which is quite sweet. It's got a little bit of heat, and, you know, that's what we started to eat, and, to me, it sates me. You know what I mean? It's, like, chips, lots of salt, a bit of vinegar, and, then, curry, but not curry over all of them. Curry over some of them because of them have to retain their crispness, and my brother had taken me out up North. He said, 'I'll cheer you up, Grace. We'll go out for the night and we're going to go and watch this festival.' This, like, little local festival, and the headliner was Badly Drawn Boy.

Ed Gamble

Is this going to be the most northern night out of all time?

Grace Dent

It was, like, literally the most northern night out and I remember Badly Drawn Boy came on and he was, 'This is for my friend who died.' And, then, he started to play some, like-, and I think someone started heckling him going, like, 'Buddy, we didn't come to hear your life story.' And he was, like, 'Argh,' and it all just went wrong, and, obviously, it was a summer up north, so it was sideways sleet. And I remember saying to my brother, 'I'm going home.' He was, like, 'No, stay. We'll drink more Stella.' I'm, like, 'No, no. I'm going home,' and I remember walking home, and I got myself some chips and curry sauce, and just walked the mile home eating them. And I just thought, 'This is probably the nicest thing that I've eaten in a world of stupidity, you know? In a world of everywhere I go, it's, like, someone's just banged a button on a wall and everyone just starts acting crazy because I'm a critic. And, like, everyone's, 'I'm sorry. I know that you want turbot, but we don't have turbot.' I'm thinking, 'I never bloody said I wanted turbot. Just stop acting mad.'

Ed Gamble

I want chips and curry sauce.

James Acaster

I'm quite a cool and collected waiter in comparison, I would say. I'm quite happy with my-,

Grace Dent

How would you behave?

James Acaster

You are the first critic we've had in the restaurant, actually, but I am quite relaxed about it.



Grace Dent

I understand why people are scared with regards to a critic coming in because, you know, they have spent a lot of money on this, and the money has come from funding from people who have put all their money in, but don't strictly know loads about restaurants, often, and they're going to have to report in to them. So, they all sit down on Tuesday morning. And, also, you know, 'What did she say?' And, also, all restaurant critics, all of the, kind of, big well-known ones, we weren't food experts in general. We were just people who can fire out a lot of copy, really, on anything, you know? So, you've got that raise rights. Like, if you look at what Giles Coren does as well, I think he's probably the one who's most similar to me, or I'm similar to him. You know, we're both people who just write. We can write in a funny way. So, I think it probably makes people worried.

Ed Gamble

Well, we're not worried in this restaurant.

James Acaster

We're not worried.

Ed Gamble

Because this is an automatic, five-star, glowing review because you're choosing everything you want to eat.

James Acaster

It's your dream. Also, but just to make sure it is five-star, what chip shop are we getting these from?

Ed Gamble

Yes. Is it a specific thing, or is it just generic, northern chips and curry sauce?

James Acaster

I don't think I can write that down. I can't write northern chips and curry sauce.

Grace Dent

Hate crime. It would be chips from, I'm not going to name him, but there's a place-,

James Acaster

Why?

Grace Dent

It's gone now. There's a chip shop-,

James Acaster

We can still name it.



Grace Dent

I know, I can't because you haven't heard what I'm going to say. There's a chip shop in Currock in Carlisle, where I'm from, and it's gone now, but it had really, really good chips, and I used to wind my brother up all of his childhood that that was actually his dad.

James Acaster

What, the guy who owned the chip shop?

Grace Dent

The guy that ran the chip shop.

Ed Gamble

The guy that ran the chip shop was his dad.

James Acaster

That's why you can't name the chip shop?

Grace Dent

So, I'm not going to name it.

James Acaster

I mean, it's not true though, the lie that you told as a kid. We could still say it.

Grace Dent

I don't think he's alive anymore. No, I'm not going to say it because people listen to it and it'll end up in the Carlisle Evening News.

James Acaster

What, that you made a joke that it was your brother's dad?

Grace Dent

Yes because it will be, like, his wife's probably still alive. She'll probably start getting, like, her ready reckoner out and working out whether my mum did actually have sex with him or not.

Ed Gamble

We are in the early days of the podcast. So, we could do with an exclusive like that.

Grace Dent

But I used to always, as we were getting older, whenever there was a family occasion, I would always say, 'Dave. Probably not you, because it's just close family,' you know.

James Acaster

That's a funny joke. That is funny.



James Acaster

What side dish would you like with that, Grace?

Ed Gamble

Because we all need a side dish with chips and curry sauce.

Grace Dent

Well, I would eat these things together, and I think this is probably why I really fare well with eating almost vegan, the side dish would be from Little Owl in Manhattan, and it would be green beans. It's got green beans, but with, like, macadamia, or it could have been walnut. It was a nut, and I should have looked it up, and it was in a kind of a soy honey glaze. So, it's, basically, really souped up nutty beans in a, kind of, soy Umami-type-, and it really changed the way that I thought about food. I went there for my, God, one of my birthdays a long time ago, and I remember it really made me rethink how we do vegetables in this country. Like, for a start, we're coming through a point in history where working-class British people don't want to pay extra for sides of food in general. They're, like, 'If you're paying the money, it should come with chips or mashed potato.' So, people are just about getting used to, and I'm talking about outside London, looking at the bottom of a menu and it says, you know, 'Mashed potato, £2.95,' or whatever, right? But, even then, restaurants don't really do anything with that veg. It's as if meat, meat, meat, meat, meat all the way down the page, fish, meat, fish, then maybe a salad, and then, at the bottom, it will just say, 'Potatoes of the day', 'Carrots.' And all you can really hope for is, like, some butter's been put in with them maybe, but, often not. You know, often not. Sometimes, it just comes out-

Ed Gamble

Just plain, boiled veg.

James Acaster

Boiled veg.

Grace Dent

It's like, you know, you were talking about a pub you worked in where, Christmas Day, people go in there for Christmas, and it's wrong to do that to people. You know, to go, 'That's the turkey,' and then everything else should just be slapdash. So, I think that New York really began to teach me that, you know, you can go out for dinner, and you could have two or three sides put together, and that would be just as much love and care put into what they're doing with the beans, or the peas, or whatever.

Ed Gamble

And Brussels sprouts on every single menu, yes.

Grace Dent

Oh, God. Like, sprouts, what we do with sprouts in the country is ridiculous. This idea that you only have them, like, going up to Christmas, and then you only have them, you have three at your office party pub dinner, and then you have three on Christmas Day, and they're stewed, and stewed, and stewed and, again, no butter. Whereas, if you put sprouts-, you can make a casserole-type thing with



them and you just, like, layer them with cream, and salt, and pepper, and herbs, and they are just the greatest thing.

Ed Gamble

I've learned a real lesson recording this podcast that I should never do it hungry because I'm just thinking about those sprouts.

James Acaster

That's the thing. Grace is explaining-, yes, as you describe all these, I'm like, 'Oh.'

James Acaster

Before we get onto pudding, have you got, like, a favourite drink, or has that already gone with the-,

Grace Dent

No. I was thinking before I came in that what has always, kind of, let me down in polite restaurant world society is that I don't like anything really-, well, it's not like I mind it, but it's not like I hate it, but I don't like a negroni. So, anything bitter. Do you know what I mean? I don't want anything that is, kind of, Vermouth-based, and they're the very cool drinks. And I think there's something about Vermouth that just reminds me of being eleven, or twelve, or thirteen, and stealing it from my mother's-,

Ed Gamble

The drinks cabinet, stuff, yes.

Grace Dent

The drinks cabinet, do you know what I mean, and, like, flailing around and around at a school disco.

James Acaster

Was that your first drink that you had too much of?

Grace Dent

No. That was Merrydown cider. Do you remember?

Ed Gamble

No.

Grace Dent

Do they make that? Merrydown double strength.

Ed Gamble

Like cheap cider?

Grace Dent

Cheap bottled cider, and I remember drinking a bottle of it, and waking up, and I came in and Tipp-exed something on my desk, and then just fallen into it, and fallen asleep, and I had this, like, Tipp-ex, kind



of, thing. It wasn't meant to be a swastika, but I remember that's kind of what it looked like, and I remember just being sick, and sick, and sick. I couldn't drink Merrydown for ages. But do you remember special brew?

Ed Gamble

Yes.

James Acaster

Yes.

Grace Dent

Did you ever drink that when you were younger?

Ed Gamble

I remember drinking a can of special brew on Wimbledon Common. I went to school in Wimbledon and then we'd all, Friday night, we'd go to Wimbledon Common just opposite the school and all drink cans of special brew.

James Acaster

Ed went to a private school.

Grace Dent

Did he? Right, okay.

Ed Gamble

On Wimbledon Common, but, you know, come the weekend, it doesn't matter where you went to school. It's cans of special brew on the Common.

James Acaster

Out there with a special brew.

Grace Dent

I need to finish what I'm saying. So, I don't drink bitter drinks, and the one that I always find it really shops people, is I love a piña colada.

James Acaster

If you love piña coladas. Yes?

Grace Dent

And what you'll find with piña colada is because it's, obviously, sweet, it's, like, a real hit of sugar, and it's comforting, and it's pineappley, but it's, it gets you pissed from the feet up. So, you, kind of, have two or three and you realise you just seem to be shouting louder than everyone. And what I find with piña colada is, when I'm in somewhere fancy, and they come along and they go, 'Cocktails?' And someone will always go, 'Can I have a corpse reviver no.2, please?' And someone will say, 'Can I have



a sidecar?' And someone will say, 'Can I have a negroni, but it has to be this type of negroni' And then I'll go, 'Can I get a piña colada?' And everyone will laugh, and then someone will go, 'I'll have a piña colada,' and then it just, kind of, spreads down the table, and you can just see the waiter going, 'Fuck sake.' Suddenly, you have to make sixteen of them.

Ed Gamble

It's almost as if someone's gone, 'Hang on. We don't have to be cool.'

Grace Dent

'We don't have to be cool.'

Ed Gamble

'We can just have what we want.'

Grace Dent

When it's a hot day, and you're somewhere, and everyone has a piña colada, it is impossible not to have a good time. It is Club Tropicana, it is Wham heyday, it is summer holidays, it is club 18-30s, it is getting pissed, and, yes, waking up with your knickers in your handbag.

Ed Gamble

You've done well though because you've quite a, sort of, carby main. So, I don't think you're going to get pissed that quickly.

James Acaster

Yes, but that's quite a puddingy drink, and, now, we're going to go on to a pudding. I'm wondering, so help me God if you say cheese and biscuits, I'm flipping the table over.

Grace Dent

The pudding I've chosen is from the ridiculous Russian restaurant that I went to on Friday, and it was called something like, A Religieuse. It was, kind of, a beautiful work of art sponge, but iced with a pale blue, duck eggshell blue icing, and it was like art. It was beautiful, you know. Dinner for two there being really, really conservative with what we ate and trying to really pick out all the things they were charging us extra for, it was still £420.

Ed Gamble

Woah.

James Acaster

Woah.

Grace Dent

So, this pudding came out and it was gorgeous. Basically, it was a glorified cupcake, basically, made into something beautiful, but it came with a tiny glass of jasmine, chilled, pearlescent jasmine tea. And the jasmine tea was the greatest thing, I think, that I've tasted. When you're given it, you drink it like a



frantic orphan being given mother's milk. Like that. Like, it's sugary, but, I think that with jasmine, the taste, I think we can imagine how it smells and we've tasted it maybe in low-rate jasmine tea, but this was the real deal. And you don't taste jasmine like that, and I remember coming out and feeling quite giddy, you know? That's one of the greatest things about food, that when it's done well, you know, it's like drugs. It's, like, (inhales). I always say this. I always, kind of, point at my chest and go it's that (inhales). It's just, you know, that's why I'm addicted to restaurants. I'm always looking for that kick, that high, you know.

Ed Gamble

There was a moment when we went to the Dutch the first time in New York. James is a big puddings man, and I think we ordered all the puddings, didn't we?

James Acaster

There was four of us.

Grace Dent

That is such a baller move, that.

James Acaster

There was four of us, but we did order all of it.

Grace Dent

There was four and nobody else wanted one.

Ed Gamble

And there was one, it was a chocolate mint, they called it, like, an ice box cake or something. And James had a bite of that, and he grabbed my arm to steady himself, closed his eyes, and went, 'Oh, fuck.'

James Acaster

I said, 'Fuck off,' is what I said.

Ed Gamble

'Fuck off,' yes. He told the pudding to fuck off because he liked it so much.

James Acaster

I went, 'Fuck off.'

Grace Dent

That is exactly what I'm talking about.

Ed Gamble

That's the moment.



Grace Dent

Where you just go, (inhales), and, sometimes, the chefs will play with an idea. You know, they'll riff on-, they want to do something with apple that reminds them of a boiled sweet they had when they were a child, and it'll turn out that it was the same boiled sweet that you had when you were a child. And things like that happen where you go to eat the pudding and you want to cry, do you know what I mean? There's a place in London called Fera, a chef called Simon Rogan. He's got Michelin stars.

Ed Gamble

I've been there. Yes.

Grace Dent

Yes. And he does things like that, you know. He's roughly the same age as me so themes will come through his food where I'll go, (inhales) 'It's the Fox's glacier mint that I used to have at my grandma's house.'

Ed Gamble

As soon as you started talking about those feelings with food, I was going to mention L'Enclume, which is one of my favourite eating experiences.

Grace Dent

Up in Cumbria?

Ed Gamble

Yes, up in Cumbria. I was doing a gig in Ulverston. So, me and a few of the other comics went to L'Enclume for lunch and it was absolutely phenomenal. So good.

James Acaster

So, the cupcake itself, it's not really the headliner? The jasmine tea.

Grace Dent

I think the jasmine tea was the headliner and I feel as if I'd eaten-, I'd had the vegetarian tasting menu at this place. So, it was, kind of, things like asparagus in three stages. So, one course was asparagus, and then the next course came out in a completely different type of asparagus, and it was lots of bits. There was, kind of, a pulverised beetroot course which had petals all over it, but, in reality, you've spent all evening drinking and you haven't eaten anything.

Ed Gamble

I think it's a problem generally. With fine dining, you're having such small, little portions and you just end up absolutely wasted at the end of the night.

Grace Dent

Hammered.



James Acaster

Now. Here's the big question. Out of all those things you just told us about, you can only have one of them.

Grace Dent

I'd have the chips and curry sauce every single time.

James Acaster

Chips with curry sauce. You didn't even have to think about it.

Ed Gamble

We didn't edit out a pause there. That's how quickly Grace said chips and curry sauce.

James Acaster

Grace said chips and curry sauce without thinking about it and, all around the world, all these fancy chefs started crying.

Ed Gamble

And not, like, deconstructed chips and curry sauce.

Grace Dent

Oh, God.

Ed Gamble

A polystyrene tray.

Grace Dent

Nothing fills my heart with more dread when you used to eat on Master Chef, and you'll just see it, and it'll see deconstructed banoffee pie.

Ed Gamble

What's the point of people deconstructing it?

Grace Dent

No food in general, especially not puddings, benefits from an autopsy. Just give me the pudding.

Ed Gamble

No because you're going to put it all together anyway so you get the taste of the banoffee pie, right?

Grace Dent

It's incredible that, you know, yes, putting everything in tiny little-, it's a kickback from probably the late '90s and the experimental-, I just think that it's-,



Ed Gamble

Also, here's something I've noticed. When people say, 'The chef's got a sense of humour,' they normally mean they've added popping candy to something, don't they?

James Acaster

A very funny chef.

Grace Dent

Or they say, one of the things that drives me mad, yes, is, 'It's playful. It's playful.' Or they say, 'Can I explain the concept? The chef will be taking you on a journey.' And I'm thinking, 'I don't want to go on a journey with him. I just want you to bring me some food. Stop talking.' One of the most expensive dinners I ever had was a place exactly like him. He's called Alvin Leung and he used to call himself, he's going to hear this, I don't care, Alvin Leung, the Demon Chef.

James Acaster

I don't think Alvin will listen to our podcast.

Grace Dent

All the photos of him were these big, cock-swinging photos of him, like, holding knives and saying the journey he was going to take you on.

Ed Gamble

Smashing poppadoms.

Grace Dent

Smashing poppadoms, yes. So, I went for dinner there and that was one of those where, every now so often, they'd bring, like, one tiny little dim sum in with some kind of incredibly expensive caviar on it, and, at the end, it cost, it was about £600 for two. And it sent me into this spiral of actual, genuine depression, right? Like, for days, I just kept thinking about how many shoes that would pay for for inner-city children in Tower Hamlets, kind of thing. But one of the costs of that, he talked about it being playful, and he said the pudding was called sex on the beach, and what he'd done was he'd got a pile of, kind of, sugar and made it into sand, so it looked like sand, and then he'd sugar spun something that looked like a condom.

Ed Gamble

What?

Grace Dent

And he'd injected sugar syrup semen into it.

Ed Gamble

I'm out.



Grace Dent

And then just draped it over the sand, and it was a playful take on when he used to live beside a beach, and people used to have sex there.

Ed Gamble

It's not playful, it's gross.

James Acaster

That's mad.

Grace Dent

And how he got around it, before they served it, they said, 'It's a little bit risqué. I hope you're not going to be offended.' Of course, I'm not going to be offended, I'm from Carlisle, you know. I've seen it all. And then they brought it out, and then they gave £15 to the Elton John AIDS Foundation.

James Acaster

What, because of the pudding?

Grace Dent

Yes. They charge you an extra £15 for it.

James Acaster

To excuse-

Grace Dent

Anyway, it's gone now.

Ed Gamble

Yes, I bet. That sounds like the worst-

James Acaster

That means he had a conversation where he was, like, 'I really want to put a condom in one of my desserts.'

Grace Dent

You had to pick it up though. So, you imagine, you've paid, like, this is £40. So, then you're picking it up and you're literally, like, 'Argh.'

Ed Gamble

So, you eat the whole thing? It's all edible?

Grace Dent

It's all edible, yes.



James Acaster

But, then, someone's said to him, 'No one's going to eat a condom.' He's gone, 'What if the money went to an AIDS Foundation?' And they were, like, 'Yes. Do you know what? If you really want someone to eat a condom that bad, we'll phone up an actual charity and organise a thing.'

Ed Gamble

Well, thank you very much, Grace. I think that sounds like a wonderful meal.

Grace Dent

Boys.

Ed Gamble

And I hope this wasn't as weird as you were expecting it to be?

Grace Dent

You know, it hasn't been weird, apart from James being, kind of, a creepy butler with a strange, upturned hand.

James Acaster

I'm a waiter. I think that's very clear, I'm a waiter.

Ed Gamble

He's a waiter and, also, we haven't revealed this yet, a genie.

James Acaster

I'm also a genie.

Grace Dent

Are you?

James Acaster

Yes. Well, this whole place, this whole restaurant, I magicked it up, and I can go and get you whatever food you want from around the world, and just grant you your wishes. There's, actually, no other staff in this restaurant. It's just me. The genie. And I've come out of gravy boat.

Grace Dent

Every time that you go into character, it's just really unsettling.

James Acaster

I'm the genie.

Grace Dent

But, what I would say, being serious, is it's actually been lovely to talk to people who just love food and aren't involved with the restaurant industry.



Ed Gamble

That was our aim.

Grace Dent

Because it's been funny.

James Acaster

Exactly.

Grace Dent

You've made me laugh, anyway.

James Acaster

And your descriptions of food were delicious. I want to try all of it.

Ed Gamble

I'm genuinely hungry now.

James Acaster

Yes, really hungry after this one.

Grace Dent

Am I the best guest so far?

Ed Gamble

Yes.

Grace Dent

That's all I want.

James Acaster

Safe journey home, Grace.

Grace Dent

Thank you. Can I come-,

James Acaster

The car lift is on your left.

Grace Dent

Bye.

Ed Gamble

Bon appetite.



Ed Gamble

Done. Yum yum yum, all finished, that episode.

James Acaster

Mm mm mm mm mm. That hit the spot.

Ed Gamble

Our plates are all clean.

James Acaster

And Grace was a bit mean.

Ed Gamble

Grace was a bit mean. It was great. What a different vibe we've had from every episode so far.

James Acaster

Yes. Very much appreciated.

Ed Gamble

In a fun way. I'll say that.

James Acaster

Oh, yes.

Ed Gamble

Great fun.

James Acaster

Hey, I'm not going to pretend like I didn't know what I was getting myself into when we booked Grace Dent. So, I'm happy about that.

Ed Gamble

And she said that your flat probably smells of cheese and chive Pringles.

James Acaster

It doesn't, but I might start trying to make it smell like that now. It sounds delicious. I quite like that.

Ed Gamble

So, that was Grace Dent. Thank you very much to Grace for coming in. There's a few things we have to say about Grace. She's the Guardian restaurant critic.

James Acaster

And she has a podcast called The Untold on Radio Four.



Ed Gamble

So, check out those things.

James Acaster

We did that very well. I mean, we're not so good at it that we can't congratulate ourselves afterwards, but we're doing well at plugging it so far.

Ed Gamble

I just think, you know, we're perfect for just doing ad reads and things like that.

James Acaster

Yes.

Ed Gamble

If anyone wants to sponsor us.

James Acaster

Yes, if anyone wants to sponsor us.

Ed Gamble

I can't name any specific companies because we can't mention you for free, you know.

James Acaster

Naked bars. I quite like them. Oh, yes. Grace. Congratulations. You did not mention fennel.

Ed Gamble

Well done.

James Acaster

It was not any of the ingredients in any of your dishes. If it had been, so help me. There were no honourable muncheons in that episode. Grace had no honourable muncheons.

Ed Gamble

That's a format point you're going to need to remember to bring in at the correct moment, I think.

James Acaster

Yes, I've got to start doing that more. That's on me, that one because you don't want to say it.

Ed Gamble

Because it's not good, man.

James Acaster

It's good.



Ed Gamble

Honourable muncheons is not good.

James Acaster

It is good. That could be a whole other restaurant.

Ed Gamble

Well, maybe you go and start that podcast yourself, Honourable Muncheons.

James Acaster

Honourable Muncheons.

Ed Gamble

It's like a little extra thing to this podcast.

James Acaster

Yes, it's like the Extra Slice to our Bakeoff.

Ed Gamble

Yes. Off Menu with James Acaster's Honourable Muncheons?

James Acaster

Yes.

Ed Gamble

So, that was the episode this week. We'll be back next week.

James Acaster

Next week with another guest and another delicious meal. And listen. If you feel like putting Netflix on and watching my Netflix specials under the name of Repertoire, I ain't getting involved either. You can do what you like. Watch them.

Ed Gamble

And, while you're there, when you've watched all of those, maybe you want to watch a TV show called Almost Royal.

James Acaster

That's got Ed in it.

Ed Gamble

I was just leaving that. I was just imagining if that was the last line of the podcast, but, I think, we should probably just say goodbye normally.



James Acaster

Goodbye normally. That's a funny dad joke, isn't it?

Ed Gamble

It is. This is like Jim Davidson and John Virgo, now.

James Acaster

No. Actually goodbye.

Ed Gamble

Thank you very much. Eat up.