



# Off Menu – Ep 03 – Richard Osman

**Ed Gamble**

Hello and welcome to Off Menu with me, Ed Gamble and who's that over there?

**James Acaster**

His name is James Acaster.

**Ed Gamble**

James Acaster, he's a good boy isn't he?

**James Acaster**

Good boy.

**Ed Gamble**

Welcome back to the podcast, I hope you've been listening to all the other lovely episodes. Today we've got a wonderful guest in the shape of Richard Osman, and when I say that, it is Richard Osman, not just someone in the shape of him.

**James Acaster**

No-one else is in the shape of him, that would be a shape-,

**Ed Gamble**

No, that would be very difficult to track down.

**James Acaster**

Yes, he tells us loads of great stuff, all the food that he likes and-, or no.

**Ed Gamble**

James is very good at intros.

**James Acaster**

No, I'm not going to give anything away.

**Ed Gamble**

He picks his favourite meal as per on the Off Menu podcast, lots of interesting discussions, he also comes for me quite hard.

**James Acaster**

Yes, Ed gets it.

**Ed Gamble**

I get it.



**James Acaster**

Ed's staring down the barrel for most of this episode.

**Ed Gamble**

He sticks the boot in.

**James Acaster**

It was a pleasure for me to watch.

**Ed Gamble**

Our secret ingredient, every week we have a secret ingredient that we don't tell the guest in advance and if they bring it up, we'll take them to task for it because it's an ingredient we don't enjoy and today that ingredient is, drum roll, James?

**James Acaster**

Oh no, don't hit the desk.

**Ed Gamble**

Coriander.

**James Acaster**

A room splitter.

**Ed Gamble**

I don't mind the flavour but I think it just gets sprinkled on too much stuff.

**James Acaster**

Yes, gets invited to every party and it's not exactly the life and soul.

**Ed Gamble**

No, gets invited to every party and it's not an every man.

**James Acaster**

Yes.

**Ed Gamble**

It makes its presence known.

**James Acaster**

Doesn't make sense to all the-, yes. I actually don't like it in carrot and coriander soup. I prefer if it was just carrot soup, that's it.

**Ed Gamble**

Well, you like it in carrot and coriander soup.



**James Acaster**

No.

**Ed Gamble**

If you got carrot and coriander soup and there was no coriander in it, you'd be the first to complain.

**James Acaster**

No, I say keep the name the same and get rid of the coriander.

**Ed Gamble**

Right, you're mad. Anyway, this is Richard Osman.

**Ed Gamble**

We're here with Richard Osman, hello.

**Richard Osman**

Hello Ed, how are you?

**Ed Gamble**

Fine thank you, thank you very much for coming to our dream restaurant, James?

**James Acaster**

Can I take your coat?

**Richard Osman**

Yes, sure. Here you go.

**Ed Gamble**

Thank you very much, oh, what a creaky coat.

**Richard Osman**

That's a very-, it's a really old leather coat.

**James Acaster**

Oh, lovely stuff.

**Ed Gamble**

Would the waiter take the coat as well, no.

**Richard Osman**

In a small restaurant they would.

**James Acaster**

Yes.



**Richard Osman**

So, this is a small restaurant.

**James Acaster**

I'm the only one who works because I'm the genie.

**Ed Gamble**

Oh yes, sorry. I probably should've mentioned, he's also a genie.

**Richard Osman**

Going to be a long afternoon.

**James Acaster**

Yes, it's alright, it's all me.

**Richard Osman**

So, you're a genie and why would you run a restaurant?

**Ed Gamble**

I'm a genie because this is your favourite-, this is your dream restaurant, your favourite restaurant. You can't get all these meals anywhere else. So, naturally a genie would be the one who would-,

**Richard Osman**

What if every single thing that I'm going to mention comes from say, just say comes from Five Guys?

**James Acaster**

Yes, then this is, like-,

**Richard Osman**

They don't really do starters at Five Guys do they?

**James Acaster**

Well, you could say is that-,

**Ed Gamble**

No, but I guess you could have chips as a starter.

**Richard Osman**

A tiny, or a tiny burger?

**Ed Gamble**

A little, tiny burger.



**Richard Osman**

Yes.

**James Acaster**

Or those peanuts, those peanuts.

**Richard Osman**

Oh, they are a starter.

**James Acaster**

You could say that's a starter in Five Guys.

**Ed Gamble**

Have you ever eaten the peanuts in Five Guys?

**Richard Osman**

Yes.

**Ed Gamble**

It makes me feel weird that they're just out.

**Richard Osman**

Yes, it is peculiar isn't it?

**Ed Gamble**

Yes.

**James Acaster**

Wild peanuts.

**Ed Gamble**

Yes, it feels like you shouldn't eating them, it feels like they're more decoration than anything.

**Richard Osman**

Well, what if they are?

**James Acaster**

Tom Needham made a funny-, did a funny tweet about that, where he said-,

**Richard Osman**

Oh did he? Oh, what, problems in, what?

**James Acaster**

He said used to be called Six Guys and one of them got fired for ordering too many peanuts.



**Ed Gamble**

That is really good.

**James Acaster**

Yes, Tom Needham, follow him on Twitter, Tom Needham.

**Richard Osman**

That's very good.

**Ed Gamble**

No, James is a genie because what happens was we came up with a very simple, clean format of asking people their dream meals.

**Richard Osman**

Yes.

**Ed Gamble**

James thought we should overcomplicate it by making him a genie.

**Richard Osman**

You told me to listen, but we will start and I'll just order it. So, talk me through, so you're doing a podcast?

**James Acaster**

Yes.

**Richard Osman**

This was the thought?

**James Acaster**

Me and Ed love food.

**Ed Gamble**

We love food.

**James Acaster**

We eat a lot of food together, we recommend each other different places to go and eat different dishes. We like talking about it with people, we get excited.

**Richard Osman**

Oh okay, this sounds like a pitch meeting.

**James Acaster**

Yes.



**Richard Osman**

'Well, the thing about Ed and I is that we eat a lot of food, and we're going to-, our friendship is, sort of, based on food. We have a lot of food based banter.' One of the best TV pitches I ever saw, literally the front page said, this programme will appeal to anybody who's ever bought a record or listened to the radio.

**James Acaster**

Absolutely perfect.

**Richard Osman**

Well, that is everybody, yes.

**Ed Gamble**

Wow, that's broad, that's a broad remit, isn't it just?

**Richard Osman**

Oh, so you love food?

**James Acaster**

Love food.

**Richard Osman**

You're a couple of buddies?

**James Acaster**

And I'm a genie, so.

**Richard Osman**

Yes.

**Ed Gamble**

See, where that's I, sort of, get off board I think.

**James Acaster**

Yes.

**Ed Gamble**

When he's a genie, but hopefully it won't come up again.

**Richard Osman**

No, but people like that from James don't they? They love that whimsy.

**Ed Gamble**

Yes.



**James Acaster**

You're more of an Ivo Graham, Rhys James type of solid-,

**Ed Gamble**

Well doing best-, best both of them actually.

**Richard Osman**

Guess what happened to me yesterday type comic, and James is a bit more, kind of, 'Oh, I'm a genie, I work in a restaurant.'

**Ed Gamble**

Weirdly, the weirdest stuff actually happens to James and he still has to add on being a genie at the end of it.

**James Acaster**

Yes, or people won't believe it otherwise, you've got to let them know you're a genie.

**Richard Osman**

Yes, you set them right.

**James Acaster**

If you do say all of your food is from Five Guys, then the genie restaurant I've created for you is the best Five Guys you've ever been to. So yes.

**Richard Osman**

Oh, the one in Covent Garden?

**James Acaster**

Yes, but-, yes exactly, yes.

**Richard Osman**

Okay.

**Ed Gamble**

So, you've taken Richard's coat?

**James Acaster**

Yes.

**Richard Osman**

Yes, oh thank you for that.

**Ed Gamble**

Yes.





**James Acaster**

At the door.

**Richard Osman**

I'm seated.

**Ed Gamble**

Yes, you're in.

**James Acaster**

Table for one?

**Ed Gamble**

So, water? That's the first question.

**James Acaster**

Yes, the first one is water and would you like tap, sparkling or still?

**Richard Osman**

So difficult isn't it? I think that-,

**James Acaster**

You're not paying for it.

**Richard Osman**

I'm not paying for any of this?

**James Acaster**

No.

**Richard Osman**

Why would I go for tap water then?

**James Acaster**

Well, this is-, but that's why I'm throwing that in there.

**Richard Osman**

No, that's a format flaw, there's no incentive for me to go-, I must-,

**James Acaster**

Well, if you are-, so if you are paying.



**Richard Osman**

Yes, well sparkling to be exotic and then-, well still water, I'd usually ask for a tap water but then that puts pressure on me for the rest of the meal to feel I have to order something expensive so they don't think I'm ordering tap water to be cheap.

**Ed Gamble**

Right, okay, that's interesting.

**Richard Osman**

I'm just ordering it to save the environment. I go, 'No, I'm ordering this environmentally,' not because-,

**Ed Gamble**

It's free?

**Richard Osman**

Yes, exactly. So, tap water, but then I'd order a more expensive main course than I previously would've done.

**James Acaster**

Clever.

**Richard Osman**

Yes, I see, I've got there, right?

**Ed Gamble**

Very good.

**Richard Osman**

Yes, get out of that.

**James Acaster**

Do you like it when-, so I was in a restaurant recently.

**Richard Osman**

No way?

**James Acaster**

Yes.

**Richard Osman**

You guys really do like food.

**Ed Gamble**

We love food.



**Richard Osman**

Yes.

**James Acaster**

We didn't make it up.

**Richard Osman**

You should do a podcast.

**James Acaster**

Yes.

**Richard Osman**

What's the name of the podcast?

**James Acaster**

Off Menu.

**Richard Osman**

Oh, that's so good isn't it?

**Ed Gamble**

Yes, it is good. Yes.

**Richard Osman**

It's, kind of, like it says, 'We're slightly maverick, it's about food, if you like food we've got the word menu in there. If you like maverick comedy-, it's like Off Menu, actually, we're not like Menu.'

**Ed Gamble**

It's not what you're expecting.

**Richard Osman**

Menu.

**James Acaster**

We can improv, then people know we can improv.

**Richard Osman**

Off Menu, holy fuck.

**Ed Gamble**

We're outside the box, we're Off Menu.



**Richard Osman**

That's your outside the Bento box here aren't you? That's amazing.

**Ed Gamble**

Also a good title, right?

**James Acaster**

Write down outside the Bento box please, Ben.

**Richard Osman**

Ben is like the sous chef here, right?

**Ed Gamble**

Yes.

**Richard Osman**

Who you just shout at in the kitchen.

**James Acaster**

Yes.

**Ed Gamble**

If Ben was in the podcast more it would be called Outside the Ben-to Box.

**James Acaster**

Oh, yes.

**Richard Osman**

Oh, that's really good.

**Ed Gamble**

Now we've done water, what comes up?

**James Acaster**

Yes, bread or poppadom's Richard?

**Richard Osman**

Say again?

**James Acaster**

Bread or poppadom's?

**Richard Osman**

Oh, bread or poppadom's? Well, it depends what sort of restaurant I'm in, I would say.



**James Acaster**

You're in the dream restaurant where you can bread or poppadom's.

**Richard Osman**

Okay, well listen, so-

**James Acaster**

Get you the best bread or poppadom's.

**Richard Osman**

Poppadom's is poppadom's, right? But bread-

**Ed Gamble**

Poppadoms is poppadoms?

**Richard Osman**

Poppadoms is poppadoms.

**James Acaster**

Oh, Theresa May is in the house.

**Richard Osman**

By Madonna. Bread covers every single other type of bread ever created in any culture in any type of history, apart from poppadom's.

**Ed Gamble**

Yes.

**Richard Osman**

So, it would be weird if you said poppadom's. I'll go for bread please.

**James Acaster**

What kind of bread do you want?

**Richard Osman**

Oh, I don't know.

**James Acaster**

If you're going to say it like that.

**Richard Osman**

Yes.



**James Acaster**

Then what-, I'm not going to bring you all the types of bread from all of history.

**Richard Osman**

No, you're quite right.

**James Acaster**

I'd be-,

**Richard Osman**

Well, you're a genie aren't you?

**James Acaster**

Yes, I could do that.

**Richard Osman**

Yes, you could do that, yes please.

**James Acaster**

You want all the bread from ever?

**Richard Osman**

It might be a carby for me.

**James Acaster**

Yes, it might be, I'll get you on the banquet table.

**Richard Osman**

Yes, very nice.

**James Acaster**

You can finish it all before your-,

**Richard Osman**

I like it when you go to a posh restaurant and they do, like, bread when it's warm. I don't care even if they just stick a bit of Mother's Pride in the microwave.

**Ed Gamble**

Nice warm bread?

**Richard Osman**

That will fool me, and the salty butter. Don't bring out bread and then bring out butter that's so rock hard it's impossible to move it.



**Ed Gamble**

Yes, soft tilted.

**Richard Osman**

I mean you're a restaurant, so this is all you're doing.

**James Acaster**

Absolutely awful.

**Richard Osman**

Every single person you're bringing out butter to them, every single person is going to have the same trouble if it's cold. You can't spread it, what's the point in that?

**James Acaster**

Absolutely hate dragging it along and just having it, kind of-,

**Ed Gamble**

Lumps.

**James Acaster**

Then do you ever just, like, deal with just having this solid rectangle of butter in the middle of the bread and you've got to eat it all at once?

**Richard Osman**

Oh, don't. It's a-, well, I would tend not to, I would tend to just leave that.

**James Acaster**

You would just be like, 'This is a write off, I'm not doing it.'

**Richard Osman**

It's-, which is a shame because I like some bread at the start of a meal.

**Ed Gamble**

So do I.

**Richard Osman**

When else do you eat bits of bread?

**Ed Gamble**

Yes, exactly, a big lump of bread.

**Richard Osman**

You'd never at home just go, 'Oh, I'm hungry, I'm going to eat some bread and then I'll have some food.'



**Ed Gamble**

Yes, and then dinner time, yes.

**James Acaster**

Would you dip it in some oil?

**Richard Osman**

No, I don't really like that. I'm quite fussy. I don't like it when they bring out things I don't really know what it is.

**Ed Gamble**

You know what oil is though, right?

**Richard Osman**

I know what-, yes, but, come on.

**James Acaster**

Yes, you're nothing without your Pointless computer, don't even know what oil is.

**Richard Osman**

I think I do. Although define oil. I've got him here James.

**Ed Gamble**

Well.

**Richard Osman**

It's impossible to define.

**Ed Gamble**

There's many different oils, olive oil, which is-,

**Richard Osman**

No, that's a name-, I didn't say name some oils, I said-,

**Ed Gamble**

Right, define oil? A liquid fat, yes?

**Richard Osman**

Well no, petroleum isn't liquid fat, is it?

**Ed Gamble**

No, but they're not going to bring you out a bit of petroleum are they?





**Richard Osman**

Oh, he's absolutely dodging the question. What was the question?

**James Acaster**

Define oil.

**Richard Osman**

Define oil.

**Ed Gamble**

Yes, but why am I defining oil? I can't remember why I'm defining it now.

**Richard Osman**

You said you know what oil is, don't you?

**Ed Gamble**

Yes.

**Richard Osman**

Yes, and I'm asking you-,

**Ed Gamble**

When they present you with some oil, you know what that is.

**Richard Osman**

Well, I oppose so. Anyway, I don't like it. That's what I'm saying.

**Ed Gamble**

Liquid fat, it's a tricky question.

**Richard Osman**

It is a tricky question. If you have to define virtually anything, it's almost impossible. So yes, I'd like to say yes please to some bread, it's my-,

**James Acaster**

Black water.

**Richard Osman**

Black water, yes, there you go.

**James Acaster**

Defined oil, there you go, defined oil.



**Ed Gamble**

Did you?

**James Acaster**

Oh, no. Slippey water.

**Richard Osman**

Slippey water?

**James Acaster**

Slippery water.

**Richard Osman**

Slippery water for your car.

**James Acaster**

Yes.

**Ed Gamble**

Shall we move on to the starter?

**James Acaster**

What would you like for your starter?

**Ed Gamble**

Your dream starter.

**Richard Osman**

It's such a good question. When I was a boy, when I was youngster, I think sometimes I've worked in this industry a really long time, you know, like a really long time, I'm quite old but I don't think I'm old.

**James Acaster**

Yes.

**Richard Osman**

When I think about the generations of comics who I've seen grow up and then I'm sitting here with you two, and you're like, really young, and I think, 'God, how old must you think I am?' Then I think forward to how old I thought people were when I was in telly, and I was thinking, 'You're like 32, right, something like that?'

**Ed Gamble**

I'm exactly 32.



**James Acaster**

33.

**Richard Osman**

Are you?

**James Acaster**

Yes.

**Richard Osman**

I'm 47, so I'm thinking, 'Well, he's fifteen years older than me,' so me to you is the same as someone fifteen years older than me. Do you know who that is, Theresa May. Theresa May to me is the same age as you think I am.

**Ed Gamble**

When you were just starting out-

**Richard Osman**

That's so depressing.

**Ed Gamble**

You were seeing her on the circuit?

**Richard Osman**

Yes, she's a tight find, she was the Tom Needham of her day. Anyway, when I was younger, you didn't used to have restaurants at all, but as a starter they would give you an orange juice.

**James Acaster**

What?

**Richard Osman**

That would be the starter. You'd go up, once a year we went to the carvery for my nan's birthday and that's the only time we'd go out. You would have an orange juice. You could have melon or you could have an orange juice and then after some-, then they had-, there was like prawn cocktail you could have, and that was it, that was the starter. They could bring you, like, a glass of orange juice.

**James Acaster**

A glass of orange juice?

**Richard Osman**

Was a starter, can you believe that?

**James Acaster**

No, I can't believe it, that sounds like a prank.



**Ed Gamble**

Would they put it in the middle of your-, like, in-between the knife and fork?

**Richard Osman**

Yes.

**Ed Gamble**

They put it-, and you'd.

**Richard Osman**

Yes, and you just drink it.

**Ed Gamble**

Would you drink it or eat it with a straw?

**Richard Osman**

You would drink-, I didn't really know how to-, but yes. No, that's what you would have, it's just crazy. The world has changed, the world of food has changed.

**James Acaster**

I'd kick off if they did that.

**Ed Gamble**

Yes.

**Richard Osman**

This podcast would be so boring if it was from 35, 40 years ago.

**James Acaster**

Everyone would have said orange juice or melon?

**Ed Gamble**

Yes, it would just be called orange juice or melon?

**Richard Osman**

Yes, so I would have-, I tell you what I think is the best food, this was a difficult question for me until literally last week when I went out for dinner with a couple of comedy writers to a restaurant. There's a new restaurant in London called Cora Pearl, that's what it's called. Perfectly nice. Nice food and everything, but the starter they had solved a problem for me. I think the best food in the world, pretty much is a toasted ham and cheese sandwich, or a toasted ham and bacon sandwich, something like that.

**James Acaster**

Yes.



**Richard Osman**

It's done on extra bread, cheese-

**James Acaster**

Done well, yes.

**Richard Osman**

Pork, but, you know, you can't get that as a starter anywhere, right? Wrong, because at Cora Pearl they bring you out this, sort of, artisan-, you've got three finger sandwiches of-, it's a toasted ham and cheese sandwich, it's like the pulled pork and cheese. It's unbelievable.

**James Acaster**

Yes?

**Richard Osman**

So, now that you can have a toasted ham and cheese sandwich as a starter, I think maybe that would be my best starter. That's a good starter, right?

**Ed Gamble**

That is a good starter.

**James Acaster**

A very good starter, what kind of bread is it?

**Richard Osman**

It's very crispy and they've obviously buttered the outside as well, like, a proper toasted sandwich.

**James Acaster**

Good, that's very important.

**Ed Gamble**

I don't know, it's white I suppose. Then and I don't know what type of cheese it was and I don't know what type of ham it was, other than it was delicious. The toasted ham and cheese sandwiches, I think are amazing. All the, you know, Starbucks, Costa, anywhere, that's the way to go isn't it?

**Ed Gamble**

Very comforting food.

**Richard Osman**

Yes, incredible.

**James Acaster**

It's one of those things where the first you have it, a toastie, it is a bit of a game changer.



**Richard Osman**

Yes.

**James Acaster**

It is an amazing experience, the first time you have it, delicious.

**Richard Osman**

Yes.

**James Acaster**

Did you ever have a toaster?

**Ed Gamble**

Yes, do you toast at home?

**Richard Osman**

Yes.

**Ed Gamble**

A Breville?

**James Acaster**

Yes?

**Richard Osman**

Oh, yes, amazing, but Brevilles are better-, you don't get anything better than in a Breville. However lovely this Cora Pearl was, it was, it was amazing, it wouldn't beat, yes, like, a cheese toasted sandwich that you'd make at home in a Breville. Which is weird, right?

**Ed Gamble**

The one I make, the pocket in the bread, yes, you need that.

**Richard Osman**

Yes, it's incredible. In the same way that, you know, if Heston Blumenthal came up with Frazzles, everyone would go-, I mean my mind, this is the most extraordinary thing anyone has ever made. I mean this is literally-,

**James Acaster**

Yes, sure.

**Richard Osman**

Imagine if you didn't now what Frazzles were, and you went along and he said, 'Oh, we've got these bacon crisp things.' You just went, 'How have you done this?'



**Ed Gamble**

Genius.

**James Acaster**

Yes.

**Richard Osman**

This is, like, absolutely extraordinary. You know, so in that, sorry, there are certain things.

**James Acaster**

We should probably make, like, and that's why the restaurant format works because if it was just any food, what's your favourite food, every episode would be Frazzles, with everybody.

**Richard Osman**

Yes, for sure.

**James Acaster**

Everyone would just say Frazzles.

**Richard Osman**

I was tempted.

**James Acaster**

Good luck beating it.

**Ed Gamble**

Frazzles would be a good starter as well I think, just a big bowl of frazzles.

**Richard Osman**

I think Frazzles-, I would be-, honestly, really comfortable with that, or Wotsits.

**James Acaster**

If you went to a restaurant and the starter was frazzles, would you order that no matter what else was on the menu?

**Richard Osman**

Yes?

**James Acaster**

Would it matter what else was on the menu?



**Richard Osman**

Well, I'd love to a restaurant where the starter is sweets, the main course is crisps and the pudding is chocolate. I'd be very comfortable with that I think. I think people would like that, you could open that in Shoreditch tomorrow, right?

**Ed Gamble**

Absolutely, and do it, like, the restaurant would be laid out like your sitting room at home?

**Richard Osman**

Yes.

**Ed Gamble**

Yes, and you could sit on the sofa and eat.

**Richard Osman**

As a start, I'll have sour Skittles to start, thank you. I will have the-,

**James Acaster**

You like sour Skittles do you?

**Richard Osman**

Oh, yes, do you not like them?

**Richard Osman**

No, I quite like sour sweets but I wouldn't have expected you to like sour sweets.

**Richard Osman**

Really, I love them.

**Ed Gamble**

I don't understand it.

**James Acaster**

You-,

**Richard Osman**

Oh my days.

**James Acaster**

You know.

**Richard Osman**

They're my favourite thing in the world.





**Ed Gamble**

I don't understand the phenomenon of sour sweets.

**Richard Osman**

Oh, I just love them.

**Ed Gamble**

Anything that makes you do a face, why are you eating it? Do you know what I mean?

**Richard Osman**

Unless it's a happy face.

**Ed Gamble**

Well, yes, no, okay.

**Richard Osman**

There's a lot of different faces.

**Ed Gamble**

Specifically the in pain face.

**James Acaster**

Define face, define a face?

**Ed Gamble**

Yes.

**Richard Osman**

No, but I don't think sour Skittles are particular sour, I think that's a-, but, you know, if you go down the Kingdom of Sweets which is just down the road from here where they do sweets from around the world. Some of the sour sweets they do, like the Warheads and stuff like that.

**James Acaster**

Oh, yes, Warheads.

**Richard Osman**

Toxic Waste.

**Ed Gamble**

Toxic, I had a Toxic Waste once when I was driving-

**Richard Osman**

Amazing.



**Ed Gamble**

I nearly crashed.

**Richard Osman**

No, they just strip the enamel from your teeth.

**Ed Gamble**

Yes, awful.

**James Acaster**

Used to do the challenge as well as a kid with the Warheads where it's, like, see how long you can have it in your mouth for. Me and my friends would do that. I did love that, that was great.

**Richard Osman**

Yes.

**James Acaster**

Last time I was in Kingdom of Sweets I tried to buy some peanut butter M&Ms.

**Richard Osman**

Yes?

**James Acaster**

The lady behind the counter was like, 'Haven't got any.' I was like, 'Why,' she went, 'Illegal.'

**Ed Gamble**

No way.

**James Acaster**

I was like, 'What?' She went, 'It's illegal now in England, it's illegal because of new laws about health and stuff.' 'We're doing a petition to try and get them back, so if you want to sign the petition we're trying to get peanut butter M&Ms back.'

**Ed Gamble**

I don't think that's true.

**Richard Osman**

That doesn't sound right.

**James Acaster**

No, well here's the thing, I was like-, I didn't really believe here but I was like okay, and really long chat with her about how peanut butter M&Ms were illegal.



**Richard Osman**

Yes, did she say any point, 'I am at work.'

**James Acaster**

Yes.

**Richard Osman**

Though I am fascinated.

**James Acaster**

She didn't care.

**Richard Osman**

Let me just serve this person next to you.

**James Acaster**

Did not care at all.

**Richard Osman**

Yes?

**James Acaster**

The next I went in, they were in there again and I said, 'I thought these were illegal,' and she went, 'We won.'

**Ed Gamble**

I remember that court case.

**James Acaster**

Yes, they won.

**Richard Osman**

She's mixed up illegal with they've run out of stock.

**James Acaster**

Yes.

**Richard Osman**

I was just in there and they've got so much Reese's material there, like Reese's Pieces and Reese's nut ranges and everything. There's no way they're banning peanut M&Ms.

**Ed Gamble**

Yes, what's specifically illegal about peanut butter M&Ms?



**James Acaster**

It doesn't make sense.

**Ed Gamble**

That Reese's is allowed.

**James Acaster**

Maybe they think that the ratio of, you know-,

**Richard Osman**

Peanut to chocolate?

**James Acaster**

Yes, is, like, even though they're little.

**Richard Osman**

Yes.

**Ed Gamble**

They're dense.

**James Acaster**

It's still, like, yes.

**Ed Gamble**

Each M&M technical has a whole jar of peanut butter in there.

**James Acaster**

Yes.

**Richard Osman**

Maybe it was, like, an advertising thing. So peanutty, they're illegal.

**Ed Gamble**

Yes, just the start of a PR thing, yes?

**James Acaster**

You love peanut butter chocolate, I saw you tweeting, you did a tweet once that the Butterfinger Cups are better than Reese's Peanut Butter Cups?

**Richard Osman**

Oh yes, I do think that. I know that's quite controversial but only because they've got little crispy bits inside. Little crunchy bits, yes.



**James Acaster**

I bought them on that recommendation.

**Richard Osman**

No way?

**James Acaster**

In the chair I was like, 'Osman says these are better.'

**Richard Osman**

Yes?

**James Acaster**

I liked them.

**Richard Osman**

Also there's four in a packet instead of three.

**James Acaster**

Yes.

**Richard Osman**

So, that's better.

**James Acaster**

Do the maths.

**Richard Osman**

Yes, you do the maths, yes.

**James Acaster**

Doesn't take a genius to-,

**Richard Osman**

Genie, genius, doesn't take a-,

**James Acaster**

To work out that four is better than three.

**Richard Osman**

I think so, but don't you think a Shoreditch restaurant, start with sweets and then crisps and then chocolate-,



**Ed Gamble**

Definitely, yes.

**Richard Osman**

I mean you just, kind of, do-

**Ed Gamble**

Dress code is you have to wear just, like, your pants.

**Richard Osman**

Yes, exactly, and all other clothes as well.

**Ed Gamble**

Yes.

**Richard Osman**

You have to wear your pants.

**Ed Gamble**

Yes, you wear pants and then everything over the top, as normal, yes.

**James Acaster**

Do you have to prove it, where you're going?

**Ed Gamble**

Prove you are wearing pants, yes.

**Richard Osman**

Yes, prove you're in pants for a free, Diet Coke.

**James Acaster**

Is the restaurant called Prove You're Wearing Pants?

**Richard Osman**

PYWP, I'd call it.

**James Acaster**

Yes, PYWP.

**Richard Osman**

We call it, in Shoreditch. Imagine that?

**Ed Gamble**

So, you have to go in and prove you're wearing pants?



**Richard Osman**

Yes. Then you order your Starburst.

**Ed Gamble**

Yes.

**Richard Osman**

Then I would have Skips with a side of Wotsits.

**James Acaster**

Would it be a quite pretentious-, would it be a full packet of Starburst or would it be a single Starburst on a plate?

**Richard Osman**

Oh, no, I would hate that.

**Ed Gamble**

No, because you have to pig out, right? That's the-,

**Richard Osman**

Yes.

**Ed Gamble**

It feels like you need to binge at this place.

**Richard Osman**

If you've ever seen-, I tweeted something that my daughter did, it's really worth looking at, its absolutely brilliant. They went to an all you can eat buffet, her and some of her mates and they had a competition where you had to just use all, you know, all you can eat buffets and the kind of stuff they have there. They had to make the plate of food that looked most like it was in a MasterChef final.

**Ed Gamble**

Great.

**Richard Osman**

Just from the things that are all your can eat buffet.

**James Acaster**

Really?

**Richard Osman**

I tweeted her winning entry.



**Ed Gamble**

Amazing, that's such a good idea.

**Richard Osman**

They were doing it and like always in that place, if you do anything weird, the security guard came over and said, 'Can I ask what you're doing?' In the end they got him to judge the competition. So he-, but it was amazing, just had a little smear of something there and a little pickled onion in the middle. You know, it was really good.

**Ed Gamble**

Smears are very important in MasterChef aren't they?

**Richard Osman**

Yes.

**Ed Gamble**

You've got to get the smear of sauce right.

**Richard Osman**

Yes, you really do. Anyway, that's a fun game to play.

**James Acaster**

We'll do it.

**Richard Osman**

Yes, you'd be very good at it, because you guys love food don't you?

**James Acaster**

Now we're the ones being pitched a show, but I absolutely love it, and I'm on board, for anyone who's ever eaten a meal, seen a meal.

**Richard Osman**

Yes, for anyone that's ever eaten food.

**James Acaster**

For anyone that's ever seen a meal.

**Richard Osman**

For anyone who's ever needed to eat food to survive.

**James Acaster**

Yes, you will love this show.





**Richard Osman**

You will love this show.

**Ed Gamble**

It's a competition where it's called Smear Test.

**James Acaster**

Oh, that-

**Ed Gamble**

That's a smear, right?

**Richard Osman**

Oh my goodness me.

**James Acaster**

Perfect, you call it Smear Test.

**Richard Osman**

Oh, gents. This is-, I mean, goodness me. This new generation of comedians.

**Ed Gamble**

Very rude.

**Richard Osman**

It's really rude, isn't it?

**Ed Gamble**

Very blue.

**Richard Osman**

Yes, you work blue, yes.

**James Acaster**

It's only rude if you already know what a smear test is, otherwise we're just innocent boys.

**Richard Osman**

It's not even rude anyway to be fair because a smear test is a perfectly-, but it would just be a weird thing to call a TV show.

**James Acaster**

We'll see about that.



**Ed Gamble**

I know you've got a lot of experience, but you're very much in the old school, Richard.

**Richard Osman**

Yes, that's true.

**Ed Gamble**

This new generation, we want shows called, like, Smear Test.

**Richard Osman**

I'll tell you what, if you called it Michael McIntyre's Smear Test, you'd have yourself a hit. I mean, no disrespect to you guys, but that's the way to sell it.

**James Acaster**

I haven't seen him doing anything for a while.

**Richard Osman**

McIntyre?

**James Acaster**

Yes, what's he doing?

**Richard Osman**

Smear Test.

**James Acaster**

Smear Test.

**Richard Osman**

Well, no, I don't think he should be in the show but we should still call it Michael McIntyre's Smear Test.

**James Acaster**

When you're making a toastie at home, do you neaten it up around the edges?

**Richard Osman**

No, that's the best bit, right.

**James Acaster**

You keep those bits.

**Richard Osman**

Yes, yes.



**James Acaster**

You've got to keep that.

**Richard Osman**

Burnt cheese is one of the best foods in the world. No one has really made a thing of it.

**James Acaster**

Yes. It's really good.

**Richard Osman**

But if ever you make something like that and the cheese is burnt, you'll think, well, this is the best food ever, but no one quite-,

**James Acaster**

It's weird because people are getting into-, you know, people do burnt caramel or, like-,

**Ed Gamble**

Burnt ends.

**James Acaster**

People are accepting now that burnt food is quite nice. Like charred vegetables and stuff.

**Richard Osman**

Charred vegetables. Mm charred vegetables.

**Ed Gamble**

Yes, I'd eat pan scrapings on the menu if-

**Richard Osman**

It's another good name for a restaurant by the way, Ed Gamble's Pan Scrapings.

**Ed Gamble**

Michael McIntyre's Pan Scrapings.

**Richard Osman**

Nice.

**James Acaster**

Main course for you sir.

**Richard Osman**

Yes, it's a tricky one isn't it. My thing about any restaurant is I always eat exactly the same thing, I will never, ever deviate. If I've liked something once and I go to that same restaurant, I would literally never, ever change because that's my personality type. And to my mind, the whole of London is a menu and



the one thing I like most at the restaurant, that's the menu and then I choose the thing on the menu that I want, and then I have to go to that restaurant. So, I'd always-

**James Acaster**

So you're travelling around like this anyway when you have a three-course meal.

**Richard Osman**

Yes, you're exactly right. No, so I'll know exactly what to have for each course in any given restaurant. But I think the best main course really, it's hard isn't it because I do like a steak and chips. And also, you know, it's quite a responsibility the main course because that's the meal really.

**James Acaster**

The headliner, but weirdly it's in the middle.

**Ed Gamble**

Yes.

**Richard Osman**

Yes, that's weird isn't it. But it's like a jazz club. Jazz clubs sometimes-, no, it's like a comedy club, but then they have a disco after, that's your pudding.

**James Acaster**

Yes.

**Richard Osman**

So, you'd be playing, that's the main course, or Ed maybe, he'd probably the starter more like, but then after-

**Ed Gamble**

I'm a solid opener. Yes. And listen, it's a tricky spot to be in.

**Richard Osman**

You're really good on Mock the Week.

**Ed Gamble**

Thank you very much.

**Richard Osman**

I'll tell you what, I just would not want to be the week sometimes when you're on it, oh my goodness.

**Ed Gamble**

Oh watch out the week.



**Richard Osman**

Ouch. Yes, it really is.

**James Acaster**

Sometimes you can tell that Ed is going to be on Mock the Week because the week just seems a little bit nervous In the lead up to it, I'm, like-

**Ed Gamble**

Yes, try not to do anything just in case it's almost as if the week just keeps repeating the same news when it comes on.

**Richard Osman**

No one wants to get over mocked do they. Gosh, when Ed's around-

**Ed Gamble**

A quivering mess, the week is.

**Richard Osman**

Bandaged up.

**James Acaster**

Rightly so.

**Richard Osman**

Yes, so it's hard. It's hard. The main course is hard. So, I'm going to go for Christmas dinner.

**James Acaster**

Oh yes. There we go what a great answer.

**Ed Gamble**

It's the ultimate meal.

**Richard Osman**

Yes. And I'm specifically going to say Christmas dinner from that late '70s, early '80s.

**James Acaster**

Who's cooking it?

**Richard Osman**

My grandparents. Well, no, I say my grandparents, goodness me, it's the 1970s. My grandmother. Yes. My grandad wouldn't go anywhere near it. Goodness me.

**Ed Gamble**

He might prepare the orange juice for starters, right.



**Richard Osman**

Yes. I'll do the starter dear.

**James Acaster**

Is it spiced orange juice on Christmas day?

**Richard Osman**

Oh yes, mulled orange juice.

**James Acaster**

Lovely.

**Richard Osman**

Delicious. So, yes, listen, Christmas dinner, Turkey, roast potatoes, beef as well as turkey.

**James Acaster**

Hold on a second.

**Ed Gamble**

Woah, back this puppy up.

**James Acaster**

Hold on a second, don't just gloss over that like it's something someone does.

**Ed Gamble**

Yes. You've got two meats.

**Richard Osman**

Just threw it in, yes, two meats.

**James Acaster**

Beef and turkey. How many people were in the family?

**Richard Osman**

Well, that would have been, back in those days it would have been seven or eight of us, something like that.

**James Acaster**

Okay. Still, normally most gathering on Christmas day, seven or eight of you, you're having one meat.

**Richard Osman**

You don't know my grandmother.



**Ed Gamble**

And is that because some people prefer beef to turkey so they'd have beef instead of turkey, or is everyone loading their plate up with burkey, going full burkey.

**Richard Osman**

Teeth.

**Ed Gamble**

Yes, full teeth.

**Richard Osman**

And the vegetarians can have false teeth. No, yes, we'd always go double meat. I don't think that was crazily uncommon back in those days. Because don't forget we didn't have the internet, so we had a lot more time for cooking.

**James Acaster**

Because, yes, nowadays our parents are Googling all the time, no time for a full-

**Richard Osman**

Yes, they're playing angry birds instead of cooking a goose.

**Ed Gamble**

I think my girlfriend's parents still have two meats, turkey and ham.

**James Acaster**

You've got two-meat in-laws?

**Ed Gamble**

Two-meat in-laws mate.

**Richard Osman**

Ham isn't a meat in my opinion, sorry, just to throw that in there.

**Ed Gamble**

But like a gammon.

**James Acaster**

I don't want to throw your own logic at you, but define meat and I think ham is a meat, Richard.

**Richard Osman**

Yes, I don't think it is.

**Ed Gamble**

They're not just cracking open a packet of wafer thin or anything, it's like a full gammon, honey glazed.



**Richard Osman**

Like a proper- oh ya that's fine. I think ham becomes a meat as soon as it's as thick as bacon. Anything thinner than that and then it's a a salami or something Italian, anything thicker than that it's bacon or a gammon or a pork, let's not forget they're the same thing, and that's a meat. But as soon as it gets thinner I don't think that's a real meat.

**James Acaster**

You don't define-, but do you mean, like a dinner meat that you would have as a main course.

**Richard Osman**

Yes, I guess.

**James Acaster**

Because I think I'm a traditionalist in this sense but just class sandwich thin meat as meat still.

**Ed Gamble**

Charcuterie.

**Richard Osman**

Charcuterie. I think you're being a little bit harsh there James, I think you're showing your posh-ness there. I think you've got a little bit of Kettering showing through you.

**James Acaster**

The old silver Kettering spoon sticking out of my mouth.

**Richard Osman**

The old Kettering delicatessen.

**James Acaster**

Yes.

**Ed Gamble**

So, what veg are you going with? So we're going turkey and beef.

**Richard Osman**

No veg. That's key.

**James Acaster**

No veg on Christmas Day? Wow.

**Richard Osman**

No veg.





**Richard Osman**

Everyone else is allowed some obviously, but for me the perfect meal- I mean I don't enjoy the taste of them so why would I have them.

**Ed Gamble**

Yes, sure, have them if you want, but I don't enjoy the test of them, so why would I have them.

**Richard Osman**

It's meant to be a treat isn't it, yes, exactly, so my biggest treat is to not have veg.

**Ed Gamble**

Merry Christmas to me.

**Richard Osman**

Merry Christmas to me, that's exactly right. Listen, there's so much good food on that plate, why then just think, 'I'll tell what you do, why don't I have a corner of the plate that has much, much worse food that doesn't taste very nice. Why don't do that alongside all the really-, or I would get rid of that food and replace it with some of the food that I do like.

**James Acaster**

Sure.

**Ed Gamble**

More potatoes.

**Richard Osman**

And also have room for some Quality Street afterwards. I'd rather have a Quality Street than vegetables.

**Ed Gamble**

Would you put those on the plate?

**Richard Osman**

No. That's for afters.

**James Acaster**

Unwrap them, put them on the plate. You wouldn't unwrap them and put them on the plate

**Richard Osman**

I don't think so, chocolate gravy

**James Acaster**

Toffee penny instead of carrots.



**Richard Osman**

It's not a bad idea.

**James Acaster**

For the naked eye.

**Richard Osman**

Yes, I should have tried that.

**Ed Gamble**

So not even a parsnip?

**Richard Osman**

No.

**Ed Gamble**

Roast parsnip and roast carrots, it sweetens them up.

**James Acaster**

Not even a parsnip.

**Ed Gamble**

Parsnips are delicious.

**James Acaster**

Are you saying it because you think they're sweet. If someone says no vegetables I wouldn't think not even a parsnip.

**Richard Osman**

Surely an aubergine, surely you'd have an aubergine though.

**James Acaster**

A radish.

**Ed Gamble**

A parsnip doesn't feel like a vegetable, it feels like a different tasting potato.

**Richard Osman**

Well, potato is a vegetable of course.

**Ed Gamble**

But we all know it's not's.



**James Acaster**

It took me a long time to like parsnips because the first time I had one I thought it was a potato I might have even told this on the show before. But the first time I had a parsnip-

**Richard Osman**

It's a show now is it.

**James Acaster**

Yes. I thought it was a roast potato and I ate it and I was very disappointed so I didn't like parsnips for ages because I thought it was going to be as good as the best thing in the world.

**Richard Osman**

Yes, I think that's a really common thing is the accidental parsnip, and that's really ruined parsnips for a lot of people. You've got to be careful, you've got to be so careful.

**James Acaster**

But you are having roast potatoes with this meal are you?

**Richard Osman**

Yes, for sure. Of course. I haven't lost my mind.

**James Acaster**

Because otherwise me and Ed would not be able to defend you from the tweets.

**Ed Gamble**

If you're just having straight turkey and beef.

**Richard Osman**

And some beef.

**Ed Gamble**

I reckon that's what Joel Dommett has for Christmas dinner, just turkey and beef.

**James Acaster**

Followed by reps.

**Richard Osman**

Don't you think he has a powder and he mixes it with soy milk and just absolutely canes it down and that's it and then he goes out running in the park and then goes on the swings and cries.

**James Acaster**

You think he cries?



**Richard Osman**

Joel? I hope so don't you because otherwise he'd be unbearable. Surely there must be something wrong with him.

**Ed Gamble**

I don't think there is unfortunately.

**Richard Osman**

Joel, who I adore, he used to be the warm-up for pointless, can you imagine that. He was great.

**James Acaster**

What would he do lift a pensioner above his head?

**Richard Osman**

Well, yes, he would always talk to them about liquid food.

**James Acaster**

How is your grandmother cooking the meat? Because obviously, you know, different people cook meat in different ways. Best turkey I ever had was my, well, my old flat mate, she's Canadian and on Canadian thanksgiving she made a turkey. She was injecting it with stuff all day long instead of basting it.

**Ed Gamble**

Heroine.

**Richard Osman**

That's amazing, yes, that's how my nan used to do turkey.

**James Acaster**

Smack turkey.

**Richard Osman**

Did she used to call it smack turkey, we used to call it junk turkey back in those days. You learnt it in the war. And, yes, it's amazing, the giblets were tiny little condoms full of crack cocaine.

**Ed Gamble**

You're grandmother was something else..

**Richard Osman**

Yes, well, it was a different time.

**Ed Gamble**

No one wonder you didn't need parsnips.



**Richard Osman**

Yes, she would, I don't know, like I paid any attention to that, I was watching Top of the Pops.

**James Acaster**

Was it better than anyone else's turkey though?

**Richard Osman**

Yes, of course because it was Christmas and you're with your family and you're with people you love.

**James Acaster**

So, this meal then, the main course, are we busting in your family to be around you.

**Richard Osman**

I think we'd have to. I mean, listen, less bus more time machine.

**Ed Gamble**

He's a genie.

**James Acaster**

I'm a genie.

**Richard Osman**

Oh amazing, I'd love that. So, yes, we'll head back, we'll have that and then a little game of Trivial Pursuit or something afterwards, that would be nice.

**James Acaster**

Were you good at Trivial Pursuit?

**Richard Osman**

I was alright for an eleven-year-old. But a game, some sort of board game. But anyway, the food itself, that's the best meal.

**Ed Gamble**

Gravy, talk to me about gravy.

**Richard Osman**

I love gravy.

**Ed Gamble**

Yes? Do you cook Christmas dinner now?

**Richard Osman**

No.



**Ed Gamble**

No?

**Richard Osman**

God no, God no, I don't cook anything.

**Ed Gamble**

So, you don't have a secret roast potato recipe or anything?

**Richard Osman**

I do, yes, actually which is weird because I never cook them but I do because I like secrets.

**Ed Gamble**

So, you're going to keep it a secret?

**Richard Osman**

Oh God yes.

**James Acaster**

You don't want to tell us your secret roast potato recipe.

**Richard Osman**

Of course not, otherwise how would it be a secret roast potato-, that's crazy. Also, I've been asked by the knights of the templar to keep a secret and I will do, I take that responsibility very seriously.

**James Acaster**

I'm trying to guess what it is now.

**Richard Osman**

Go on then.

**James Acaster**

Do you roast the potatoes in a pan of mashed potato. So you have a load of mashed potato and then it gets hot around them and it roasts them.

**Richard Osman**

Yes. I call them my potato roast potatoes.

**James Acaster**

Yes.

**Richard Osman**

Yes, well done.



**James Acaster**

Best guess.

**Ed Gamble**

Christmas dinner is a great answer for main course.

**Richard Osman**

Yes, don't you think?

**James Acaster**

Cranberry sauce?

**Richard Osman**

Yes, why not, but not really. Again, it's too sweet. I don't really like mixing sweet and savoury.

**Ed Gamble**

Bread sauce?

**Richard Osman**

Yes, bread sauce would be a bit more appropriate. But sweet and savoury, is that a thing, is that a good thing?

**Ed Gamble**

It's very American isn't it. That's more of a thanksgiving sort of thing.

**James Acaster**

I like it. I've recently started dipping fries into milkshakes. Very nice.

**Richard Osman**

No.

**James Acaster**

In-N-Out burger is nice.

**Richard Osman**

Oh really?

**James Acaster**

Yes. Actually, I haven't tried it anywhere else, but the kind of fries they have there are quite cardboard so I don't really like them on their own.

**Ed Gamble**

You don't like the In-N-Out fries?



**James Acaster**

No, but they're perfect for dipping in a milkshake.

**Richard Osman**

Is there an In-N-Out over here now?

**James Acaster**

No, not yet, as far as I know.

**Richard Osman**

So, this is just a, 'I've been to America bit.' This is, 'Oh, I've been to-,'

**James Acaster**

Been to America, yes. Been to America and dipped my fries in a milkshake. Vanilla milkshake, In-N-Out fries.

**Richard Osman**

Now, I went to China recently because my daughter lives out there. And we go to this restaurant that was sort of, this was supposedly a western restaurant so we went at one point. And they had this thing and it said French fries served in the traditional Belgium way with ice cream. And you're thinking, 'Okay, but this is clearly a mistranslation,' because there is so much mistranslation out there. So, we thought, 'Well, let's get them because it will be mayonnaise or whatever it is.' But I think there had been a mistranslation but I think they'd obviously mistranslated something because it came this big bowl of fries but with vanilla ice cream on the top of it.

**James Acaster**

On it already?

**Richard Osman**

Yes, yes.

**James Acaster**

It's already on there.

**Richard Osman**

Oh my goodness, and it was so brutally awful. Because I love both of those things, vanilla ice cream and chips and I think most things go together if you don't have any standards, which I don't. But it was really, really bad. But, yes, the traditional Belgium way apparently is chips with ice cream.

**Ed Gamble**

I don't think it is. I've haven't been to Belgium, but I'm pretty sure they-,

**James Acaster**

I think we all know about it.





**Richard Osman**

It's mayonnaise right?

**James Acaster**

I've never heard of that, I think we'd know about it.

**Richard Osman**

They've made a mistake.

**James Acaster**

Yes. And I would only know that because it was a pulp fiction it shows them in Holland.

**Richard Osman**

Yes. Although, these days, the more you go to restaurants, when they bring you chips, they'll bring, 'Do you want mayonnaise or Ketchup?' You think, 'No, what I want with my chips, some vinegar.' Obviously I want vinegar with my chips.

**Ed Gamble**

I like mayonnaise and chips.

**Richard Osman**

But sometimes then they bring out balsamic vinegar and you think, 'Of course that's not what I want.'

**James Acaster**

No one wants that.

**Richard Osman**

But someone a couple of years ago they go, 'What, chips and vinegar, I don't think that's a thing.' You think that's like the-,

**James Acaster**

Yes. Chip shop chips with salt and vinegar just absolutely drenched on them. We used to put so much vinegar on them in school, we would then huff them to see if you could do it without having a coughing fit. You put your head over it and breath in as much as you could without spluttering and ruining your afternoon.

**Ed Gamble**

Wow. That's like sniffing glue.

**James Acaster**

Yes. It's what we did.

**Richard Osman**

Sniffing Sarsons.



**James Acaster**

Hot chips vinegar.

**Richard Osman**

Nice.

**James Acaster**

In the playground.

**Richard Osman**

When I was a kid we had fish and chip shop, and I looked this up recently when I did my book, The World Cup of Everything, and I was looking for all sorts of interesting things. But I was talking about fish and chips, and I remember when I was a kid, at our fish and chip shop, you'd get cod and haddock but you'd also get huss, and it occurred to me I've never heard of huss ever since, it's not a thing.

**James Acaster**

I've never heard it.

**Richard Osman**

So it would always be there. And I looked it up, and the huss is a type of shark.

**Ed Gamble**

Wow.

**Richard Osman**

So, we were eating shark and chips. That's quite good isn't it.

**James Acaster**

You didn't even know?

**Ed Gamble**

That's great.

**Richard Osman**

No, we wouldn't have a clue. I think lots of things are types of shark I think probably is the truth. But, yes, it was shark and chips.

**Ed Gamble**

You don't see that anymore, it's probably over fished.

**Richard Osman**

I think it's now illegal.



**Ed Gamble**

Like peanut M&M's.

**James Acaster**

Exactly.

**Ed Gamble**

Yes. So, you've got Christmas dinner main course, and the good thing about this restaurant is you can't get overfull.

**Richard Osman**

Ah, no way.

**Ed Gamble**

You can be satisfied but you're not going to feel sick enough that you can't move onto the next course.

**Richard Osman**

Yes, you'll be fine.

**James Acaster**

Best side dish.

**Ed Gamble**

Well, interestingly, yes, the next category is best side dish. You've got a Christmas dinner.

**James Acaster**

I think I've found a loophole, we're allowed to let him have it. We're going to let him has roast potatoes as his side.

**Ed Gamble**

Because roast potatoes, they're part of the Christmas dinner aren't they. So, what are you putting on the side of the Christmas dinner?

**Richard Osman**

Oh goodness, I didn't really think that through.

**Ed Gamble**

I've got a suggestion if you-,

**Richard Osman**

Well, I'll just say one thing about the format which is if it is a fantasy meal, we understand it's a fantasy meal.



**James Acaster**

Now he's going to dismantle the format.

**Richard Osman**

No, I'm not dismantling, in any way. I hope I'm helping. I'm just saying if it's a fantasy restaurant, we're having a fantasy meal, then obviously starter is very self-contained, dessert is self-contained, drink is self-contained, suddenly bang in the middle of this format like a leaning tower is two things which are inextricably linked to each other, and I hadn't thought that through.

**James Acaster**

Ah, you appear to be blaming the format for your lack of foresight.

**Richard Osman**

I don't think so. Well, let's see, yes.

**James Acaster**

That's what makes this bit interesting .

**Richard Osman**

This is what brings people back, they come for the food, they stay for the controversy. So, yes, I hadn't really thought that through. Listen, chips are the best side, if that is a side. But you can't say that, you can't say that. There's a restaurant really near here, two streets over, I won't give away where you are because of your many fans, the Gamblers and the-

**James Acaster**

Acasternauts.

**Richard Osman**

The Acasternauts.

**Ed Gamble**

You've thought about that.

**James Acaster**

I've never thought about that. I want people to know that I've never thought about that. But I like it.

**Richard Osman**

It's good. Acasternauts. Love it. I thought Gamblers was going to be as good as it gets.

**James Acaster**

Yes, no, Acasternauts.

**Richard Osman**

You've been done there haven't you.



**Ed Gamble**

What are yours called? Osmananites?

**Richard Osman**

Osmaniacs.

**James Acaster**

Ah of course.

**Richard Osman**

Yes, Osmaniacs. By and large they're not maniacs. There is a restaurant very near here, I won't say what it is.

**James Acaster**

You can say, you can say it.

**Richard Osman**

I can't say what it is because of the Acasteronauts, it would give it away. Imagine if they knew? Imagine if they knew this was done near Bernard Street in London.

**James Acaster**

We'd be in trouble.

**Richard Osman**

Imagine if they knew it was someone within 200 yards of Bernard Street in London and they would be-

**Ed Gamble**

They'd be waiting outside.

**Richard Osman**

Well, I'll tell you a way they do it these days in drones. They wouldn't come round themselves, there's no point is there.

**James Acaster**

Scope it out first.

**Richard Osman**

Yes. Drone, you know, just see-

**Ed Gamble**

The Acasteronauts are very tech savvy.

**James Acaster**

They are very tech savvy.



**Richard Osman**

Yes, have a look down at your copper top, they'd spot you a mile off, they go, 'There he is. There's our boy.' There's a restaurant near here called Bernard's Tavern, which sounds like a Berni Inn but isn't, it's a nice restaurant, and they do a mac cheese which is the greatest mac cheese in the history of the world.

**James Acaster**

This is your side dish and it goes with Christmas dinner quite nicely.

**Richard Osman**

I suppose so. But it's really, I mean, it's unbelievable. It's really unbelievable. It's quite something. If you ever get the chance, and why wouldn't you get the chance because you're really near it and you're both earning-, you've both done Apollo, you're both earning now, so you can afford to go to Bernard's Tavern.

**James Acaster**

Set for life after you've done The Apollo.

**Richard Osman**

Yes.

**James Acaster**

I went to a wedding recently.

**Richard Osman**

No way.

**James Acaster**

And they did mac and cheese, and it was mac and cheese and it had jalapenos in it. It's the best mac and cheese I've ever had.

**Richard Osman**

No, really.

**James Acaster**

It was really great.

**Richard Osman**

This is good. This has, kind of, ox tail on top of it and stuff. I mean, it's really, really good.

**Ed Gamble**

There's a takeaway place near me that does mac and cheese balls as a side.



**Richard Osman**

No. Like crisp?

**Ed Gamble**

Like deep fried mac and cheese balls. Amazing.

**Richard Osman**

Wow. Where's that? Without giving away where you live.

**Ed Gamble**

Ya, I'm really worried about the the Gamblers. Yes, it's pretty near where I live, I'll tell you after.

**Richard Osman**

If they find out where you live then they can triangulate and then.-

**James Acaster**

They can search 'mac and cheese balls London'.

**Richard Osman**

That's really easy to do because there can't be that many places do it. Probably North London somewhere because of your generation, probably north-east.

**Ed Gamble**

No. No I'm just narrowing it down. I think it's more likely, I don't think people would find out where there is to find out where I live, I think they'd be more likely to find out where I live so they could go and find some mac and cheese balls and just ignore where I am.

**Richard Osman**

Do you think? I think it's easier to Google where the mac and cheese balls are than Google where you live. If we Google where does Ed Gamble live. Have you ever tried that?

**Ed Gamble**

No.

**Richard Osman**

Shall we do that?

**Ed Gamble**

Yes, let's do that right now.

**James Acaster**

Yes. Here we go.



**Richard Osman**

Hold on. Just for the purposes of the tape, I'm getting my phone out. Going on Google, but other search websites, Ask Jeeves, are available.

**James Acaster**

It's good that this didn't exist, this technology when your grandmother is cooking Christmas dinner, she would have been searching this stuff while making two meats.

**Richard Osman**

Where does Ed Gamble live. Best live gambling sites.

**Ed Gamble**

That's the problem.

**Richard Osman**

Ed Gamble, essentially a great guy delivering human through your classic something.

**Ed Gamble**

That's my website, it really needs changing.

**Richard Osman**

Ed Gamble, no, it doesn't say at all.

**Ed Gamble**

That's good isn't it.

**Richard Osman**

Ed Gamble, Stoke Newington.

**Ed Gamble**

No. Imagine if it was though, I'd like to live in Stoke Newington.

**Richard Osman**

Would you?

**Ed Gamble**

Yes.

**Richard Osman**

You can afford Stoke Newington.

**James Acaster**

Surely.





**Ed Gamble**

Well, I mean, but no, I can't now because we've just said Stoke Newington and I've just said it so the Gamblers are going to find out, probably camp out in advance.

**James Acaster**

They'll move there and wait for you.

**Richard Osman**

Where were we?

**Ed Gamble**

Mac and cheese.

**Richard Osman**

Mac and cheese. Yes, the mac and cheese at Berners Tavern is amazing.

**James Acaster**

Oxtail on it.

**Richard Osman**

Yes. Like, you know, in a really amazing, sort of, very rich sauce, it's gorgeous.

**James Acaster**

Ed, I'd like to go there after this recording. We're genuinely going to eat that I think.

**Richard Osman**

Honestly, they, sort of, serve it as a main course and you can't finish it. I guarantee that neither of you will finish it even though it's amazing, absolute guarantee.

**James Acaster**

Challenge accepted.

**Ed Gamble**

We're going to go there.

**James Acaster**

I'm going to eat it and send you a photo of the bowl when it's clean and then you can lick that bowl because you doubted me.

**Ed Gamble**

You've got to come straight over and lick the bowl.

**James Acaster**

You've got to come over and lick the bowl when I've finished it.



**Richard Osman**

James Acaster's lick my bowl.

**Ed Gamble**

Another great show.

**Richard Osman**

Blimey. Yes, I really recommend it.

**James Acaster**

We could do a side portion of that because mac and cheese is a reasonable side dish.

**Richard Osman**

Yes, I think so.

**James Acaster**

Even if it's usually served as a main there we can get it as a side for you.

**Ed Gamble**

I feel that anything with turkey that has a moisture to it is good as well.

**Richard Osman**

Yes.

**James Acaster**

Having a Christmas dinner is a very good move.

**Richard Osman**

Yes. Like if you go to a Hawksmoor or something and those restaurants that they have all over the place now, a nice steak with a mac and cheese. I mean, it's too much food.

**Ed Gamble**

But you don't get full, this is the dream restaurant.

**Richard Osman**

Of course, I don't get full, that's really good. Although in some ways am I full at the end though?

**Ed Gamble**

You're satisfied at the end, it's not, like, a nightmare where you're always hungry.

**Richard Osman**

Hold on a minute this is a nightmare restaurant, you're not a genie.



**James Acaster**

And for your next course.

**Ed Gamble**

Also, you would still put on weight but you'd just always be hungry, so you'd just be there for years.

**James Acaster**

All the negative health.

**Richard Osman**

That would be really bad and also with my eyesight I can never really see where the loos are, so I always have to ask and if I was there for that long I'd be like I'm going to have to find out where the loos are.

**James Acaster**

But that would be a thing as well is that after you've been to the loo once you sit back down at your table, which you have to, you forget where the loo is again that's part of the restaurant, you never remember where the loos are.

**Richard Osman**

Yes. No, it's just over there, you go past that pillar and you, sort of, walk over there and you're in front of three tables and you're like that's not the loo.

**Ed Gamble**

They're all really attractive people at the table and they all laugh at you and one of them whispers something to the other one and then they all laugh.

**Richard Osman**

They all go, that's the guy from Pointless and he doesn't even know where the loo is.

**James Acaster**

He's going for a widdle.

**Ed Gamble**

He's been eating mac and cheese for four and a half hours.

**Richard Osman**

Yes. Look he's so tall, did you know he was that tall? It would be awful, this restaurant sounds an absolute nightmare.

**Ed Gamble**

Why has he got a paper crown on, it's May.



**James Acaster**

His whole family are here. There's people turning up for one course and going again and then coming back.

**Richard Osman**

That's so weird and his grandparents are over 100 and they look surprised to be reanimated.

**Ed Gamble**

Pudding.

**Richard Osman**

Pudding, now you're talking.

**James Acaster**

Welcome to pudding.

**Richard Osman**

Lovely. Again, this is another format issue because surely everyone says the same pudding.

**James Acaster**

Here we go.

**Richard Osman**

Well, because there is only one great, well the greatest.

**Ed Gamble**

Wow.

**James Acaster**

I'm going to try and guess.

**Richard Osman**

Okay, go ahead but there is a definitive answer to the best pudding you would ever have.

**James Acaster**

Something that I think that you would maybe say.

**Richard Osman**

I hear you.

**James Acaster**

I don't know what you like by the way, I haven't spoke to you about what puddings you like.



**Richard Osman**

No. Imagine if we had. It's weird though because I know you love food and you talk about it a lot yet we've never had a discussion.

**James Acaster**

Yes. I speak to a lot of people about puddings and also I know that you do like, world cup of chocolate and stuff like that. So, like, which wound me up as you know, I tweeted you about how much it wound me up.

**Richard Osman**

Yes, well that's okay.

**James Acaster**

It didn't wind me up that it existed the general public's opinions of chocolate, I was so annoyed was it Dairy Milk won?

**Richard Osman**

Dairy Milk won that, yes.

**James Acaster**

Absolute bullshit.

**Ed Gamble**

There's a reason it's popular, you know.

**Richard Osman**

Yes, exactly.

**James Acaster**

But people just go for, like, the middle-of-the-road one, it really made me angry.

**Richard Osman**

Well, no but, you know, when you've got a lot of people, this is why it's hard to win an election, it's why people don't understand how to win elections. Anyway, that's a different podcast.

**Ed Gamble**

I like a Dairy Milk.

**Richard Osman**

Yes, they're fine. It's not the best chocolate bar.

**James Acaster**

They're fine, Ed, you don't want them to win the world cup of chocolate do you.



**Richard Osman**

Yes, they're no Maltesers.

**Ed Gamble**

Well, they're no KitKat Chunky with peanut butter which is my favourite.

**Richard Osman**

Yes, that's good.

**James Acaster**

That's more up my street.

**Richard Osman**

Yes, that's good as well.

**James Acaster**

I like Maltesers obviously but then I would take a Teaser over a Maltesers, a Maltesers Teaser.

**Richard Osman**

Yes, Teasers are interesting.

**James Acaster**

Yes, then you overdo them.

**Richard Osman**

Yes, exactly because the dream was always when they bought out the Maltesers in Celebrations and you just went well, this is a better version of a Malteser which is impossible, imagine if they made a whole bar that was this and then they did and then by the seventh one you're like I've had too many of these.

**James Acaster**

Yes.

**Ed Gamble**

It's like the people that are clamouring for a giant Creme Egg at Easter.

**Richard Osman**

Yes, be careful what you wish for, right.

**Ed Gamble**

People would die.



**James Acaster**

Although that's what I thought Easter eggs were. When I was a kid and I saw them for the first time I thought they were all what it said it was, that a Mars egg was full of nougat and caramel and, like, I thought that's what it was.

**Richard Osman**

What would be the best? Let's assume a normal size Easter egg.

**James Acaster**

Yes, good question.

**Richard Osman**

Let's assume it has the complete filling of the chocolate bar it represents what would be the most bearable to eat.

**Ed Gamble**

Bearable, yes.

**Richard Osman**

Because Creme Egg impossible because of the sweetness.

**James Acaster**

Double Decker because then it would change halfway through.

**Richard Osman**

But you're getting through a lot of nougat there.

**James Acaster**

Half and half.

**Ed Gamble**

Flake.

**James Acaster**

It's a lot of nougat.

**Richard Osman**

Flake. Well, I was thinking Aero.

**Ed Gamble**

Yes, that would be good. A mint Aero, that would be quite nice.

**James Acaster**

I'd rather a mint Aero than a normal Aero.



**Richard Osman**

But none of them are going to work particularly I don't think.

**James Acaster**

I'd want it to be a soft one, I'd want it to be something that you normally don't get in that quantity.

**Ed Gamble**

Bounty.

**James Acaster**

No.

**Richard Osman**

Look at him, that's the most annoyed I've seen him.

**James Acaster**

I like Bounty, I like dark chocolate Bountys.

**Richard Osman**

Really, it didn't look like it. Really, you like dark chocolate Bounty.

**James Acaster**

Yes. I prefer dark chocolate to milk chocolate.

**Richard Osman**

Goodness.

**James Acaster**

How do you like that? If every single chocolate bar came in dark chocolate version I would always buy that version.

**Richard Osman**

Really?

**James Acaster**

Always.

**Richard Osman**

That's interesting, that's very sophisticated.

**James Acaster**

Any chocolate bar. Milkybar I would buy a dark chocolate version.





**Richard Osman**

Would you? They do they that. Well, that's the thing about Kingdom of Sweets they do dark chocolate versions of virtually everything and it's all, like, dark chocolate Snickers. There's about 40 different types of Snickers I saw today, it's crazy.

**James Acaster**

You realise how much we're getting mugged off over here.

**Richard Osman**

Yes, we really are.

**James Acaster**

On other stuff.

**Richard Osman**

Although we do good chocolate but yes.

**James Acaster**

We do. My favourite chocolate in the world, Whittaker's, I think I've said that on the show as well.

**Ed Gamble**

Whittaker's is good.

**James Acaster**

Whittaker's from New Zealand best chocolate in the world.

**Richard Osman**

Really?

**James Acaster**

Yes.

**Richard Osman**

But is that dark chocolate?

**James Acaster**

They've got dark chocolate in their range, it's like their Cadbury's but there's so many different chocolate bars and it's all amazing.

**Ed Gamble**

It's the closest to Willy Wonka chocolate I've ever had, just in the way it's wrapped in foil and it's got, like, big chunks and the different flavours. The peanut butter Whittaker's is-



**Richard Osman**

Where do we get it over here?

**James Acaster**

I think there's certain places that sell it. Well, I know there are because my friends have bought them for me before.

**Richard Osman**

No way.

**James Acaster**

I have to, kind of, say don't tell me where you got this.

**Richard Osman**

Yes, if you find out that's it.

**James Acaster**

Because if I knew, it's the end of my life.

**Richard Osman**

Yes, I can see that.

**Ed Gamble**

So, James what was your guess?

**James Acaster**

Tiramisu was what I was going to guess for Richard Osman.

**Richard Osman**

Oh my god, that's literally the furthest. I like almost every pudding, the only puddings I don't like, I don't like tiramisu.

**Ed Gamble**

I don't like tiramisu.

**Richard Osman**

Anything with coffee and I don't like it, you know on MasterChef, this drives me crazy, so you're doing a pudding, what are you doing for pudding and they go, 'I'm doing a poached pear in a red wine sauce.' You think, 'That is not a pudding.'

**James Acaster**

Yes. It's not a pudding.



**Richard Osman**

That's literally, like, the worst-,

**Ed Gamble**

It's a bit of wet fruit.

**James Acaster**

Poached pear can absolutely ram it.

**Richard Osman**

That's pudding for someone who has no joy in their life at all and doesn't like pudding.

**James Acaster**

Mr Burns would eat that.

**Richard Osman**

Yes.

**James Acaster**

He'd eat a poached pear.

**Richard Osman**

That guy, bloody infuriates me.

**Ed Gamble**

Here's my guess sticky toffee pudding.

**Richard Osman**

Not sticky toffee pudding.

**James Acaster**

That's quite a solid guess for Osman actually.

**Richard Osman**

Better than tiramisu.

**James Acaster**

Chocolate fudge cake.

**Richard Osman**

I'm going to say no but I'm going to say you have one element right there.

**Ed Gamble**

Chocolate.



**Richard Osman**

Yes, there is chocolate involved.

**Ed Gamble**

Chocolate brownie.

**Richard Osman**

No.

**James Acaster**

I feel like I've got one more guess.

**Ed Gamble**

Chocolate fondant.

**Richard Osman**

No. There's another flavour in there and then it has a form.

**James Acaster**

Dark chocolate gateau.

**Richard Osman**

It is dark chocolate actually but it's not especially a gateau.

**Ed Gamble**

Orange.

**Richard Osman**

No.

**Ed Gamble**

Mint, mint chocolate chip ice cream.

**James Acaster**

Are you just going for an After Eight?

**Richard Osman**

You are so close with mint choc chip ice cream, this might be before your time but they still do them though.

**Ed Gamble**

After Eight.



**James Acaster**

I wonder what this will be.

**Richard Osman**

Mint Vienetta.

**James Acaster**

Yes, okay, fair enough.

**Richard Osman**

Mint Vienetta.

**James Acaster**

I see why you would think everyone would say that.

**Richard Osman**

But they would, it is the best, don't say was.

**James Acaster**

Well, it was the thing that everyone wanted for a while.

**Richard Osman**

There's a man who hasn't been to Iceland for a while.

**James Acaster**

Yes, apologies.

**Richard Osman**

You know in Iceland there's a Malteser Vienetta, can you imagine such a thing.

**James Acaster**

Have you tried it?

**Richard Osman**

No, I haven't actually, I haven't had it but that's worth having a go.

**James Acaster**

But you've only heard of it. That's almost more intriguing that you've not had it and that you know about it.

**Richard Osman**

I know about it but I just think because, you know, mint Vienetta because they did a plain Vienetta of course, I don't need to tell you guys that, which was really good and so elaborate Vienetta. It was invented in the seventies so it was an extraordinary piece of food technology. Again, in the book The



World Cup of Everything I talk about the guy who invented it, he was a chemist and it's so brilliant but then the mint Vienetta because I love mint choc chip ice cream, I think it's the greatest of all ice creams, if you were doing best ice cream flavour. Again, when I was younger, when I was a kid in the seventies you didn't really had flavours for ice creams, you had three flavours which were vanilla, chocolate and strawberry and then there were only two other flavours, right, one of which was raspberry ripple. Literally, there were five flavours and one of it was this last one which you just think that's a flavour they should be inventing, sort of, now which was rum and raisin.

**James Acaster**

Right, yes.

**Richard Osman**

Rum and raisin was, like, the fifth ice cream and I just think that's so crazy, how did that happen.

**James Acaster**

Weird. You just think there would be some progression there.

**Richard Osman**

Yes.

**James Acaster**

Some other ice cream flavours.

**Richard Osman**

Like Ben & Jerry's now would be going I'll tell you what we'll bring out, rum and raisin and you'd go I can see that because it's, kind of, tropical.

**Ed Gamble**

Maybe go from raisin, start with raisin at least and then one of them accidentally spills a bit of rum in there or something.

**Richard Osman**

Rum.

**James Acaster**

Yes.

**Richard Osman**

Like you're the Alexander Fleming of ice creams because you know the very first two ever crisp flavours they experimented as they were always ready salted and they tried for years and it was the Irish Tayto who made the first crisp flavours. They experimented with two flavours, literally the very first experiments they ever did and the two flavours were salt and vinegar and cheese and onion. So, the two most popular, literally the first two they ever did.



**Ed Gamble**

So, they could've gone with anything.

**Richard Osman**

They could've gone with anything. We could all be eating paprika crisps like the Germans.

**Ed Gamble**

Yes. I do like a paprika crisp.

**James Acaster**

Yes, I like them.

**Richard Osman**

Really?

**James Acaster**

Yes.

**Richard Osman**

Really?

**James Acaster**

I like paprika.

**Richard Osman**

Really?

**James Acaster**

Yes.

**Richard Osman**

That's interesting.

**James Acaster**

I like it when they put it on fries there as well.

**Richard Osman**

Okay, I understand, yes. I can see that.

**James Acaster**

That's good.



**Richard Osman**

Yes, I'm not a big paprika fan I have to say. Well, I suppose we have vinegar don't we and they have paprika.

**James Acaster**

If you had one herb or spice for the rest of your life what would you choose?

**Ed Gamble**

That's a whole other podcast.

**Richard Osman**

No, this is him trying to say the ingredient that I'm not allowed to say which you guys don't like.

**Ed Gamble**

I don't think it is, I don't think he would be so sneaky, Richard.

**Richard Osman**

If I could have one?

**Ed Gamble**

Herb or spice.

**Richard Osman**

That's a really good question, gosh. Name some spices. I really like thyme, I like rosemary with thyme it's lovely. Rosemary and thyme, like lamb, rosemary and thyme, that's a nice thing but salt I guess. That's the only answer we all truly have.

**Ed Gamble**

Yes, I love salt.

**Richard Osman**

It's the best, right.

**Ed Gamble**

Yes, it really is the best.

**Richard Osman**

Whenever people are on MasterChef they end up just putting a little bit of margarine on this and you think just put some salt on it, honestly everybody would be much happier, just put some salt and some butter.

**James Acaster**

Salted butter.





**Richard Osman**

Salted butter it's nice isn't it. So, mint Vienetta.

**Ed Gamble**

Mint Vienetta.

**Richard Osman**

I don't see anything beating it. Again, if Heston came up with a mint Vienetta.

**James Acaster**

How much of it can you eat in one sitting?

**Richard Osman**

A whole one.

**James Acaster**

You could eat a whole one?

**Richard Osman**

Yes.

**Ed Gamble**

Would you take it slice by slice?

**Richard Osman**

Especially in the dream restaurant.

**James Acaster**

Of course, there, yes.

**Ed Gamble**

Would you take it slice by slice or would you just sit down and get a spoon into it?

**Richard Osman**

No, I think slice by slice but I think slice by slice for some decorum. I mean, yes, listen it's tricky. Obviously, I wouldn't eat a full one but in this dream restaurant that would be a reason to go. Like, when I was a kid and you buy Panini stickers, right, and the dream then is you always buy one packet at a time because you've got no money and the dream is always to go into the newsagent and get a whole box.

**Ed Gamble**

Get the box, yes.



**Richard Osman**

Which I did as an adult, you know, I went in the thing and I've still got it completely unopened so I thought that's a little present to eleven-year-old me, that's my little gift and I'll always keep it. The same way that child me would have, like, gone if I could eat a whole mint Vienetta that was it I could die happy, I probably would die but I would die happy and you have given me that perfect opportunity in this dream restaurant where I don't get full.

**James Acaster**

For me, I always think of that stuff as a kid, that's what I wanted to do and nowadays I don't do that as an adult but there was a time late teens/early twenties where I was doing that stuff all the time.

**Ed Gamble**

Because you realise that no one is telling you can't do it.

**James Acaster**

I say what I can't do and I didn't know anything about any health risks or anything of doing that kind of stuff but I was eating, like, a tub of ice cream, I don't know, two or three times a week I'd get a full tub.

**Ed Gamble**

Also, you don't put on weight.

**James Acaster**

Yes, weirdly.

**Ed Gamble**

See I was doing that sort of stuff and being a big fat boy.

**James Acaster**

I was walking a lot.

**Richard Osman**

Yes, same.

**James Acaster**

I used to, you know, I lived an hour from any of my friends and I was always walking around eating ice cream.

**Richard Osman**

Well, the walking around though was helpful.

**James Acaster**

It was helpful.



**Richard Osman**

Yes. If you're sitting down eating ice cream but walking around eating ice cream you're alright.

**James Acaster**

I wasn't doing it at the same time. I'd walk there, eat the ice cream and then walk back. That's still a two hours walk in a day.

**Ed Gamble**

Didn't you recently go to a party and buy a full tub of ice cream from the shop and then borrow someone's spoon from the house party and then walk home eating a tub of ice cream and threw the spoon in a bush?

**James Acaster**

Yes, I did do that.

**Richard Osman**

I think the one question we all have is what flavour was it?

**James Acaster**

Yes, good question. Oh, it was Peanut Butter Cup Ben & Jerry's.

**Ed Gamble**

That's my favourite. That's my favourite.

**Richard Osman**

Oh, there we go. There we go. I'm so glad you said that. Beautiful answer.

**Ed Gamble**

Yes, that is a great answer. That's the best flavour.

**Richard Osman**

That is amazing. You get it and it's got, like, the little miniature-, oh, my goodness.

**Ed Gamble**

And some of them are really big chunks in there as well. Love it.

**Richard Osman**

Oh, it's incredible.

**James Acaster**

My mum made, when we were kids-, well, she still makes it now at Christmas but, like, almost, yes, home-made peanut butter cups but it was called peanut butter slice. So, it's like a tray bake.



**Richard Osman**

Oh, no.

**James Acaster**

And then, she started putting it in ice cream and calling it peanut butter slice cream.

**Richard Osman**

Oh, what a genius.

**James Acaster**

And it was the best dessert but it was outrageous.

**Richard Osman**

I've met your mum and next time I meet your mum I shall ask her about that.

**James Acaster**

Yes. And you were saying about people always remarking on how tall you are, even though it's obvious and they don't need to say it, my mum, very loudly, right next to you, while you were talking to my dad, said how tall you were. I mean, she went, 'He's so tall.' I was like, 'He didn't need to hear that, mum.'

**Richard Osman**

No, it's okay. Sometimes I do need to be reminded.

**James Acaster**

Well, I apologise, Richard. It was out of order.

**Richard Osman**

I thought it was fine. Listen, she's a great woman. She's the inventor of the peanut-

**James Acaster**

Butter slice cream.

**Ed Gamble**

Slice cream.

**Richard Osman**

Peanut butter slice cream. That's great.

**James Acaster**

Yes. They liked meeting you very much. Well, I've told Richard this in the past, my family are a bit obsessed with him anyway because I did Insert Name Here with Richard. Richard's the team captain?

**Richard Osman**

Yes.



**James Acaster**

Are you going to call yourself that? Yes? And it's always a different name each time. It was Charlie, who's my nephew, that I was trying to do a joke that Charlie had written for me. But I'd said at the start of the show what joke I was going to do, so then Richard got there before me and did the joke instead. And then, my nephew was allowed to watch that. He was only five at the time and he was allowed to watch it. And we went to get ice cream actually as a family in an ice cream shop.

**Ed Gamble**

Yes.

**Richard Osman**

Baskin Robbins?

**James Acaster**

It wasn't. It was Chin Chin Labs. And there was this high shelf that kids could climb up and get on if they were crafty enough. He climbed up on there and he said to me, 'Am I as tall as your friend now?' And I didn't know who he was talking about because I hadn't been involved in this, like, home conversation with his mum and dad. I was like, 'I don't know what you mean.' 'I'm as tall as your friend.' He was talking about it for ages and then my sister had to come along and go, 'He's talking about Richard Osman. If he's as tall as Richard Osman. Because Richard did his joke and he knows a lot about Richard.'

**Richard Osman**

Oh, it was a good gag though.

**James Acaster**

Yes. Every time, he climbs up somewhere high and he asks, 'Am I as tall as your friend now?'

**Richard Osman**

Yes.

**James Acaster**

'Yes, you are. Well done.'

**Richard Osman**

Oh, I mean, listen, great gag-smith but he doesn't understand height and how that works, does he?

**James Acaster**

I don't want to break that to him.

**Ed Gamble**

We haven't done drink.



**James Acaster**

You must be thirsty.

**Ed Gamble**

So, you've got water.

**Richard Osman**

Yes.

**Ed Gamble**

That's in. You've got your tap water going on.

**Richard Osman**

Yes.

**Ed Gamble**

But what are you drinking with this meal?

**Richard Osman**

That's a tricky one. Listen, I'm one of those people, if I'm really honest, I don't really like alcohol. I drink it. I drink plenty of it and I've really learnt to go, 'Oh, yes, I would really like to have some wine. Yes, I really would.' And I really like being drunk. I love being drunk. I'm a properly good drunk, so I like it. But, you know, it wouldn't be my first choice. My first choice would be Diet Coke. Isn't that awful?

**James Acaster**

It's not awful.

**Ed Gamble**

No. No, it's great.

**Richard Osman**

But it just would- Because I drunk so much of it over the years.

**James Acaster**

I like it a lot. I used to hate it.

**Richard Osman**

You know, but why do we like it?

**James Acaster**

I'll tell you why I like it.

**Richard Osman**

Okay.



**James Acaster**

Well, so I stopped drinking caffeine in 2013 and although, like, I didn't know that-, So, I'd stopped drinking Coke in general and then I thought, 'Oh, even though there's caffeine in it I'll allow myself some Diet Coke.' But this was, like, four years later. So, I hadn't had any Coke, anything that tasted like Coca Cola, I just hadn't done it. And then, Diet Coke now tastes like Coke used to. Before I'd be like, 'This tastes like a bad version of Coke.' But now I'm like, 'This is what Coca Cola tastes like.' And I can't tell the difference.

**Ed Gamble**

I've never really drunk normal Coke, so, like, the taste of Diet Coke is great.

**Richard Osman**

No. Yes. I haven't for a long time. But I went about two years without drinking it at all because one assumes that if you imagine that you're-, you should always imagine you're in a sci-fi film at any given time, one assumes when they look back on this time they'll all, 'And they were drinking the fizzy brown stuff that killed them.'

**Ed Gamble**

'I can't believe they were drinking that.' Yes.

**Richard Osman**

You know, 'And they would go into shops and do it themselves. They were killing themselves. Deliberately, they were doing it.' And to me that's the, kind of, product that it is. So, I went a couple of years without it. But when you're back on it it's just great. But it's so weird that it's great.

**Ed Gamble**

But that's a good pairing for your meal I think.

**Richard Osman**

Do you think?

**James Acaster**

Yes. I like it.

**Ed Gamble**

Because if you were drinking wine throughout that, you know, you'd get to the Viennetta and you'd be drinking a red wine with Viennetta I think it doesn't go well together.

**Richard Osman**

Oh, can you imagine?

**Ed Gamble**

Whereas, Diet Coke goes with everything.



**Richard Osman**

It really does, doesn't it?

**Ed Gamble**

Yes.

**Richard Osman**

Like lemon, which goes with everything.

**Ed Gamble**

Yes.

**James Acaster**

What do you think of the flavoured Diet Cokes that they've brought out, all the different ones?

**Richard Osman**

Right. Oh, I'll tell you.

**Ed Gamble**

Take us through them.

**Richard Osman**

Cherry Diet Coke I didn't used to mind but then they added, like, a kick to it.

**Ed Gamble**

Chilli. The fiery chilli one. Yes, I know what you mean.

**Richard Osman**

Yes. And I had that, I just thought, 'This is, like, catching in my throat.'

**Ed Gamble**

Yes, it's not good.

**James Acaster**

Yes. Yes.

**Richard Osman**

The Vanilla I didn't like. I thought it was too vanilla.

**Ed Gamble**

Peach?

**James Acaster**

By too vanilla do you mean the vanilla flavour was too strong or it was too boring?





**Richard Osman**

Both.

**Ed Gamble**

Or it was too weak.

**Richard Osman**

I found it was both too strong and too weak. I was over in Japan recently and I had a Coke. What was it called? Coke Plus I think it was. Which is supposed to be really good for you. It's supposed to be, like, a health Coke and it was really nice. It just tasted like normal Coke but it was, like, a health-, so it, like, makes you better. I can't remember how but I looked it up. Obviously, I looked it up and they said, 'Oh, it makes you even better.' It's, like, your, kind of, uber miracle Coke and that was good.

**James Acaster**

Wow. Why is that just not the normal Coke now? They should just do that everywhere if it tastes the same.

**Richard Osman**

Yes. Well, they should certainly bring it over and it was clear, like Tab used to be.

**Ed Gamble**

Oh, great. Was it water?

**Richard Osman**

Oh, hold on a minute. And it wasn't fizzy.

**James Acaster**

Richard, you've been done.

**Richard Osman**

Yes. So, that was good. So, the normal Cherry Coke I don't mind. They did a lemon and lime coke for a while which is pretty good. But, yes, I don't really like the flavours, I'm going to be honest with you. I liked Cherry until they changed it and gave it that little kick.

**Ed Gamble**

I like Cherry Pepsi Max. That's one of my favourite drinks.

**James Acaster**

I didn't know that about you.

**Ed Gamble**

Yes.



**Richard Osman**

I mean, listen, it makes me feel dirty drinking that. To me, that's the, you know, someone who's a drug addict and then goes onto heroin. And you, kind of, 'Yes, listen, mate, that's now probably-'

**Ed Gamble**

It's a step too far. Yes.

**Richard Osman**

And I think that with Cherry Pepsi Max because they do it in slightly bigger bottles as well.

**Ed Gamble**

Yes, 500ml.

**Richard Osman**

Just, 'Look, we're going to give you 33% more of this thing,' that really if you stop for one second to think about what you're actually tasting you go, 'What am I doing?'

**Ed Gamble**

It's very synthetic.

**Richard Osman**

'What is this?' But I still like it sometimes but it doesn't make me feel good about myself.

**Ed Gamble**

A classic Diet Coke with the meal.

**Richard Osman**

Coke Zero for me.

**Ed Gamble**

Coke Zero?

**Richard Osman**

Yes. Yes. Oh, sorry, I should have said that.

**James Acaster**

Oh, you're hard.

**Richard Osman**

Yes, sorry. Yes, I know.

**James Acaster**

Big man on campus.



**Richard Osman**

Yes.

**James Acaster**

Why do you choose Coke Zero over Diet Coke?

**Richard Osman**

Well, I often think that somewhere way up above us there are giants in white coats looking down. And every time I go into a newsagent and, like, put back a Diet Coke and pick up a Coke Zero there's someone in that white coat and a microscope going, 'How fascinating. How fascinating.' Because, of course, there's no-, other than, you know, the thing is black, isn't it?, and it's a bit more boysy.

**James Acaster**

Yes. That's what I was saying.

**Richard Osman**

And isn't that pathetic? What a pathetic species we are.

**James Acaster**

You don't want to buy a Diet Coke, I bet the newsagents thinking, 'Oh.'

**Richard Osman**

'Oh, someone's buying a Diet Coke.' Yes. I just think that, kind of, yes, I'm just more comfortable with it.

**Ed Gamble**

Coke Zero is basically they brought it in because it was supposed to be, like, a manly Diet Coke.

**Richard Osman**

Yes. And, listen, and it's a work of genius because we are idiots. And, listen, it doesn't affect my behaviour in other ways, I don't think, but, you know, in that tiny, little outskirts of my personality, which is, 'Do I want the thing that is 1% more manly or 1% more womanly?' I think, 'No, I think I'm going to go for the manly-.'

**Ed Gamble**

'Let me buy Yorkies.'

**Richard Osman**

Yes. Oh, no, that's too far because they expressly said they're for men. So, no. No, woah. Woah. That's not for me. No, thank you.

**James Acaster**

Yes. That's not cool.



**Richard Osman**

Yes. Yes, exactly. I will not be doing that. No, listen, I'm a slave to my genetics, I suppose. There it is.

**James Acaster**

Fair enough.

**Richard Osman**

You know, I am who I am.

**James Acaster**

We're not going to make you feel bad about that.

**Richard Osman**

Yes. I mean, what can you do?

**James Acaster**

If you want a Coke Zero, you know, at least you're prepared to admit-, you know, I'd have gone after you more if you were trying to pretend it was for any other reason.

**Richard Osman**

Oh, yes. No, I think it tastes the same. Yes, I think. I assume it does.

**James Acaster**

I think it does, yes.

**Richard Osman**

I mean, honestly, my taste buds are so broken by years of drinking Diet Coke that it's, you know.

**James Acaster**

I think some people buy Coke Zero because the name-,

**Richard Osman**

It's a good name.

**James Acaster**

Makes you think that, 'Oh, you know, maybe Diet Coke has got other stuff in it that is bad and this is the ultimate Diet Coke.'

**Ed Gamble**

Yes, this is Zero. Yes.



**Richard Osman**

No, but it's a really good name. I mean, honestly, you have to hand it to some marketers and stuff like that because Diet Coke, you know. But Coke Zero, they're making it sound, like, better than a normal Coke.

**Ed Gamble**

It sounds cool. And zero is a cool word because it starts with a z.

**Richard Osman**

Of course it is. And, you know, it's in lots of computer games and stuff like that and you just think, 'Oh, yes, Coke Zero.'

**James Acaster**

Can you think of a word, any word, that begins with a z that is not cool?

**Richard Osman**

Zebra.

**James Acaster**

That's cool.

**Ed Gamble**

That's cool.

**Richard Osman**

No. Really?

**Ed Gamble**

Yes, zebras are cool.

**Richard Osman**

Do you think?

**James Acaster**

Yes.

**Richard Osman**

Oh, okay.

**James Acaster**

Out of all the animals, it's a cool animal.

**Richard Osman**

No. Well, I suppose so.



**James Acaster**

I can picture a zebra wearing shades.

**Richard Osman**

Yes. It's the only animal that makes the self service tills go beep isn't it when it walks past? So, yes, there you go.

**James Acaster**

Yes. That's pretty cool.

**Richard Osman**

That's a barcode joke. So, any word beginning with z.

**James Acaster**

Yes.

**Ed Gamble**

Zap.

**James Acaster**

Cool.

**Richard Osman**

Cool.

**Ed Gamble**

Zoetrope.

**James Acaster**

Cool.

**Richard Osman**

Yes.

**James Acaster**

Zip. Cool.

**Richard Osman**

Yes, really cool.

**Richard Osman**

Ziplock.



**James Acaster**

Ziplock, cool. Zigzag, cool.

**Richard Osman**

Zigzag, really cool. Right, okay. Right, come on. Zither is not but it's not uncool.

**James Acaster**

Not cool?

**Ed Gamble**

Yes. It's pretty cool though.

**Richard Osman**

There must be other words beginning with z.

**James Acaster**

Zit. Even zit.

**Richard Osman**

Oh, no. That's not cool.

**Ed Gamble**

No, zit's not cool.

**James Acaster**

Have I done it? Have I done it?

**Richard Osman**

Yes.

**James Acaster**

Zit, not cool.

**Richard Osman**

Yes, not cool.

**Ed Gamble**

'I've got a zit.' It's cooler than spot though.

**James Acaster**

Cooler than spot.

**Richard Osman**

Do you think?



**James Acaster**

Yes. You've got to go, like, relatively speaking.

**Richard Osman**

No, definitely.

**Ed Gamble**

We're going to have to wrap it up unfortunately.

**Richard Osman**

No, that's absolutely fine.

**Ed Gamble**

We've come to the end of the podcast and the end of the alphabet.

**Richard Osman**

Cool.

**James Acaster**

I'm just going to read your order back to you, make sure I got it right.

**Richard Osman**

Okay. Oh, this is some format. Go on.

**James Acaster**

Yes. You wanted a tap water.

**Richard Osman**

Yes, please.

**James Acaster**

You want some bread to start and you want it warm with the butter, nice and warm as well but not too warm.

**Richard Osman**

Yes, salted.

**James Acaster**

Ham and cheese toastie to start. You want a Christmas dinner that is from the '70s that your grandmother-

**Richard Osman**

Yes, or early '80s.





**James Acaster**

Yes. Two meats. Mac and cheese on the side from-

**Richard Osman**

Berners Tavern, where you're going to go.

**James Acaster**

Absolutely. Pudding, a Mint Viennetta. And all the way along you'll be drinking a manly, manly Coke Zero.

**Richard Osman**

Yes, please. Oh, what a lovely meal. I'm full. Thank you, gentlemen.

**Ed Gamble**

That's all good choices.

**Richard Osman**

That was so lovely.

**James Acaster**

No worries.

**Richard Osman**

That's alright, isn't it? There's some nice things.

**James Acaster**

And you didn't say the-,

**Richard Osman**

No, what were they? I bet it was coriander.

**James Acaster**

It was coriander.

**Richard Osman**

Yay.

**James Acaster**

Get out of my restaurant. Don't ever say that again.

**Richard Osman**

You can't say I don't know comedy.



**James Acaster**

Yes. Yes. Yes. We know what's a room splitter and what isn't.

**Richard Osman**

Yes and that is a room splitter.

**James Acaster**

Coriander, big old room splitter.

**Ed Gamble**

Thank you very much.

**Richard Osman**

Oh, it's a pleasure. Thank you, gents. Very best of luck with it. I hope it goes from strength to strength.

**James Acaster**

What, are you talking about the Diet Coke? Are you talking about the Coke Zero going from strength to strength? I bet you wish it was stronger. Oh, it's over now.

**Richard Osman**

Oh, that's a great out. Do that as your out.

**James Acaster**

Oh, it's over now.

**Ed Gamble**

That's going in.

**James Acaster**

My genie powers are fading.

**Ed Gamble**

Yes.

**Richard Osman**

Oh, he looks so pale.

**James Acaster**

Oh.

**Ed Gamble**

Get back in your lamp.



**James Acaster**

Oh. Bye.

**Richard Osman**

And then, he disappeared.

**James Acaster**

I've gone into a lamp now, for the listeners. I've gone into a lamp.

**Ed Gamble**

Bye bye, everyone.

**Richard Osman**

Bye, everybody.

**James Acaster**

Bye.

**Ed Gamble**

Richard Osman there.

**James Acaster**

Woah. So much food.

**Ed Gamble**

What a lovely episode that was.

**James Acaster**

Really good episode. He's very insightful. You know, you get him started on any subject, he'll tell you about it, let me tell you.

**Ed Gamble**

It was a good choice for all the meals. I thought Christmas dinner was an inspired choice for main course.

**James Acaster**

Yes. And what is good is that people can't choose the same ones as other people on other episodes. So, even though he's just, kind of, done the best answer anyone could ever give-

**Ed Gamble**

It's all downhill from here essentially.

**James Acaster**

No one else can do it.



**Ed Gamble**

And what's good about having Richard Osman on is he really picks holes in the format.

**James Acaster**

Yes. Yes. He really ranks over the foreman. Fair play to him. But I think he's confused holes in the format with, you know, his inability to nail his answers.

**Ed Gamble**

Yes. I would actually say that the so-called holes in the format are actually just wonderful avenues for discussion.

**James Acaster**

Yes.

**Ed Gamble**

And, also, he said the side wasn't a good idea and then put mac and cheese, which is the best side choice we've had.

**James Acaster**

Yes, especially with Christmas dinner.

**Ed Gamble**

Yes.

**James Acaster**

Very, very good.

**Ed Gamble**

But what a wonderful guest.

**James Acaster**

What a wonderful guest. he didn't say coriander.

**Ed Gamble**

No. And, in fact, he saw what we were pushing for.

**James Acaster**

Yes, he even knew.

**Ed Gamble**

You were pretty blatant with that though, to be honest.

**James Acaster**

Yes, I was trying to get him to.



**Ed Gamble**

Yes.

**James Acaster**

I just wanted to kick him out of the restaurant for fun.

**Ed Gamble**

Yes.

**James Acaster**

He'd been picking on you so much, you know.

**Ed Gamble**

But we'll be back next week when our guest is Theresa May, the Prime Minister of England.

**James Acaster**

Yes.

**Ed Gamble**

But if she cancels it'll be someone else that we know.

**James Acaster**

Yes, a friend of ours.

**Ed Gamble**

Goodbye and bon appetit.

**James Acaster**

Bon appetit.