



# Off Menu – Ep189 – Róisín Murphy

**Ed Gamble**

Welcome to the Off Menu podcast, taking the coffee grounds of humour, putting it in the tap bit. You know, difficult when you don't know the-,

**James Acaster**

I'm out of my depth.

**Ed Gamble**

The specifics.

**James Acaster**

I'm out of my depth. Putting coffee in a tap?

**Ed Gamble**

No, you know, like, an espresso machine?

**James Acaster**

Yes.

**Ed Gamble**

You know, that you put it in a thing, don't you? What's the thing called? I know that you tamp it down, so I was going to say tamp it down with friendship.

**James Acaster**

Yes.

**Ed Gamble**

With the paddle of friendship.

**James Acaster**

Yes.

**Ed Gamble**

What's the thing? the spout?

**James Acaster**

There's a spout in the-,

**Ed Gamble**

You put it in, don't you, and then, you tamp it down, the coffee, and then, you click it into the espresso machine.



**James Acaster**

Yes.

**Ed Gamble**

Then the water goes over it and you make espresso.

**James Acaster**

Yes.

**Ed Gamble**

That's what I was going to say. I've got a pod machine, I'll do that.

**James Acaster**

Yes.

**Ed Gamble**

Welcome to the Off Menu podcast, taking the coffee pod of humour, putting it in the Nespresso machine of the internet, putting the cup of good times below it and having a lovely cup of pod coffee.

**James Acaster**

The classics.

**Ed Gamble**

The classics.

**James Acaster**

That's Ed Gamble, my name is James Acaster, this is the Off Menu podcast. We own a dream restaurant. We invite a guest in every single week, ask them their favourite ever starter, main course, dessert, side dish, and drink, not in that order, and this week, our guest is Róisín Murphy.

**Ed Gamble**

Róisín Murphy. Róisín Murphy. Brilliant musician, James.

**James Acaster**

I mean, you know, when I was a lad, in school.

**Ed Gamble**

You're still a lad.

**James Acaster**

I'm still a lad, come on. Moloko was the group that Róisín was in, fantastic group, and now, an amazing solo career.



**Ed Gamble**

Solo career, yes.

**James Acaster**

Which, for me, like, I'm a big fan.

**Ed Gamble**

She's so loco.

**James Acaster**

I own quite a-

**Ed Gamble**

She's gone so loco.

**James Acaster**

So loco. That is amazing.

**Ed Gamble**

Yes.

**James Acaster**

How has no-one said that before.

**Ed Gamble**

Unbelievable.

**James Acaster**

Roisin Murphy, but I mean, you know, people know that I love 2016, greatest year of music of all time. Take Her Up To Monto was released that year, by Roisin Murphy, you know, experimental, eccentric, electronic pop music. Absolutely love it. With every album, she approaches it from a different perspective, different genre, reinvesting herself constantly, can't wait to see what she does next, can't wait to see what flavour of Roisin Murphy we get on this podcast.

**Ed Gamble**

Very good, James.

**James Acaster**

Thank you very much.

**Ed Gamble**

What flavour of Roisin Murphy we're going to get on this podcast.



**James Acaster**

You never know. Very excited. I'm, you know, a little bit intimidated having Roisin on the pod.

**Ed Gamble**

Yes.

**James Acaster**

But. all that being said, as with all our guests, if Roisin says the secret ingredient, an ingredient which we deem to be unacceptable, we will have, with a heavy heart, to kick her out of the podcast.

**Ed Gamble**

With a very heavy heart,

**James Acaster**

Very heavy heart, and this week, the secret ingredient is low fat cheddar.

**Ed Gamble**

Low fat cheddar. No, thanks.

**James Acaster**

Listen. I think we've done every disappointing form of cheddar that there is.

**Ed Gamble**

Yes.

**James Acaster**

We're now arriving at low fat cheddar. I think you can go through all the previous episodes and you can probably deduce that we basically like a bit of flavour in our cheddar.

**Ed Gamble**

We want cheese to be cheese, please.

**James Acaster**

We don't want people to hold back and what is the point-,

**Ed Gamble**

Please, let my cheese be cheese, please.

**James Acaster**

Of having cheddar if it's not got the goods in it?

**Ed Gamble**

It's not going to melt properly, if it's low fat cheddar.



**James Acaster**

So, we are going to put low fat cheddar on it, and this might be the last time that cheddar makes an appearance as a secret ingredient.

**Ed Gamble**

Yes.

**James Acaster**

Who knows? They might come up with more bullshit versions of it and we'll be forced to put them on.

**Ed Gamble**

Throw them on the fire.

**James Acaster**

Yes.

**Ed Gamble**

If you throw low fat cheddar on the fire, nothing happens.

**James Acaster**

So, Róisín Murphy, if you do say low fat cheddar, we are going to kick you out, apologies.

**Ed Gamble**

Bye-bye, Róisín. Low fat cheddar comes to us courtesy of David Leask on Twitter.

**James Acaster**

Oh, the Leaskter.

**Ed Gamble**

The Leaskter?

**James Acaster**

Leask and potatoes.

**Ed Gamble**

Mate, I was literally about to say that, that's so depressing.

**James Acaster**

Yes?

**Ed Gamble**

Yes.



**James Acaster**

You were about to say Leask and potatoes too?

**Ed Gamble**

I was going to say Leask and potato soup.

**James Acaster**

I wonder if Leask's partner, if Leask has a partner, if their name is Potatoes.

**Ed Gamble**

Maybe they're called Potato, or onions.

**James Acaster**

Or onions.

**Ed Gamble**

Leask and Onions.

**James Acaster**

Leask and Onions would also work. I mean, I guess we'd have to-, Leask and Onkions or something.

**Ed Gamble**

Oniois, in the-,

**James Acaster**

Yes, yes, you'd have to switch it around a bit.

**Ed Gamble**

Yes, Leask and Onions.

**James Acaster**

Leask, why don't you tweet the podcast and let us know if you've got a special someone in your life and if their surname is also a dish.

**Ed Gamble**

This is the Off Menu Menu of Roisin Murphy.

**James Acaster**

Roisin Murphy.

**Ed Gamble**

Welcome, Roisin, to the dream restaurant.



**Róisín Murphy**

Oh, thanks for having me.

**James Acaster**

Welcome, Róisín Murphy, to the dream restaurant. We've been expecting you for some time.

**Róisín Murphy**

I'm starving, lads, come on, let's get on with it.

**Ed Gamble**

That's what we like. That's the attitude we like in the dream restaurant.

**James Acaster**

You are starving. You've got a quiche on the way.

**Ed Gamble**

Yes.

**Róisín Murphy**

I've got a quiche. Quiche Lorraine.

**Ed Gamble**

It's a good thing to get the food, actual food ordered, as opposed to the dream food, because it's a tricky record if, you know, you're hungry and there's no food coming.

**Róisín Murphy**

Yes, because the dream food, it doesn't exist, does it?

**Ed Gamble**

The dream food doesn't exist, only in our minds which, a lot of times, we've screwed ourselves over by talking for, you know, an hour, hour-and-a-half about food, and then, just having nothing afterwards and just sat there starving.

**Róisín Murphy**

Being starving, yes.

**Ed Gamble**

Yes.

**James Acaster**

Yes, it was just this crying and whimpering to each other and wishing we'd ordered a quiche Lorraine like you have had the foresight to do.



**Ed Gamble**

Do you get hangry, is that something you get?

**Roisin Murphy**

Yes. I mean, I love food, you know? In fact, it was quite hard for me to choose these courses and when I rang my husband, he's not really my husband, but I call him that.

**James Acaster**

Bit of a laugh.

**Ed Gamble**

Yes.

**Roisin Murphy**

Yes, we've been together a long time. So, he's Italian and he's a brilliant cook and all that, so he knows a lot about food.

**Ed Gamble**

Brilliant.

**Roisin Murphy**

I rang him and I was like, 'What am I going to say?' and he said, 'Well, tell them that because you're with a Milanese person, you know, that you like classic things,' which I do. And of course, the quiche Lorraine is a classic.

**James Acaster**

It is a classic.

**Ed Gamble**

Essentially, I'm translating what your husband said, it was essentially, 'Don't show me up.'

**Roisin Murphy**

Yes.

**Ed Gamble**

Yes.

**Roisin Murphy**

I do like mad stuff as well.

**Ed Gamble**

Yes.





**Róisín Murphy**

I mean, I went the other day to a Peruvian fusion place in Ibiza and that was very, very, very, very nice.

**Ed Gamble**

Nice.

**Róisín Murphy**

Yes.

**Ed Gamble**

You're not allowed to say that because he's told you that you should only say classic stuff.

**Róisín Murphy**

Classic.

**James Acaster**

i.e. the Classics. The classics are what? Quiche Lorraine, hot dog. What other classics?

**Róisín Murphy**

Yes, but yes, we love a hamburger.

**James Acaster**

Yes, hamburger.

**Róisín Murphy**

That's not what I've chosen today.

**Ed Gamble**

Okay, good. Little clue. No classic hamburgers today.

**James Acaster**

I like eating a quiche Lorraine, I hate the name.

**Róisín Murphy**

Yes, it is rather, sort of, housewifish, isn't it?

**Ed Gamble**

Yes, it feels '70s, sort of.

**Róisín Murphy**

It does, yes.

**Ed Gamble**

Yes, Good Housekeeping Magazine.



**James Acaster**

Do we know why it's called that?

**Ed Gamble**

Lorraine Kelly?

**James Acaster**

No, it's not named after Lorraine Kelly. Come on.

**Roisin Murphy**

I think in a French accent it sounds better.

**Ed Gamble**

Quiche Lorraine. Yes, it's the chguu.

**Roisin Murphy**

I'm not going to try.

**Ed Gamble**

No.

**James Acaster**

No. I mean, to be honest, we don't know. Is it French, a quiche Lorraine?

**Roisin Murphy**

I think probably, yes.

**Ed Gamble**

I'm assuming. Quiche is French, innit?

**Roisin Murphy**

Quiche Lorraine.

**James Acaster**

So, that is French.

**Ed Gamble**

Quiche Lorraine.

**James Acaster**

So, probably Lorraine Kelly isn't to so with it.



**Roisin Murphy**

No.

**James Acaster**

We're not ruling that out completely though, as a group.

**Roisin Murphy**

Be a pity though, wouldn't it, if it wasn't anything to do with Lorraine Kelly?

**James Acaster**

It would be a bit of a shame.

**Ed Gamble**

Yes, I feel like maybe it used to be called something else, and then, she bought the rights, maybe.

**Roisin Murphy**

Maybe it's because she's called Lorraine because she likes quiche Lorraine.

**Ed Gamble**

She's named after the quiche Lorraine?

**Roisin Murphy**

Yes.

**Ed Gamble**

Yes.

**James Acaster**

As a baby, she was eating quiche Lorraine quite a lot, so maybe-,

**Roisin Murphy**

She wasn't even called Lorraine to begin with, and then, she just ate so much quiche Lorraine-,

**Ed Gamble**

Maybe she was conceived in a Gail's Bakery.

**Roisin Murphy**

Could be.

**Ed Gamble**

Yes.

**James Acaster**

I mean, that, I'd call her Gail, if that happened.



**Ed Gamble**

Yes, that's a good point, actually.

**James Acaster**

Yes, that would be weird.

**Ed Gamble**

Good point, yes.

**James Acaster**

You know, after the other, right?

**Ed Gamble**

It doesn't feel like the first thing to go for would be Gail, actually.

**James Acaster**

Yes, yes. I think you'd do that.

**Ed Gamble**

What is in a quiche Lorraine?

**Róisín Murphy**

Bacon and eggs.

**Ed Gamble**

Your classic eggs.

**Róisín Murphy**

A bit of cheese.

**Ed Gamble**

Nice.

**James Acaster**

That's what makes it a Lorraine?

**Róisín Murphy**

It's a good mixture, isn't it?

**Ed Gamble**

Yes.



**James Acaster**

If there's bacon in it?

**Róisín Murphy**

Yes.

**James Acaster**

If there's no bacon in it, is it no longer a Lorraine?

**Róisín Murphy**

No, it's just a cheesy quiche.

**James Acaster**

Cheesy quiche.

**Ed Gamble**

No fancy name for that one. Cheesy quiche.

**James Acaster**

Fair enough.

**Róisín Murphy**

It's more of a Gail.

**James Acaster**

Yes. So, you like the classics. Also, you've released some classic music, is that fair to say, Róisín?

**Ed Gamble**

Brilliant. Brilliant link.

**James Acaster**

That's good, right?

**Ed Gamble**

Yes.

**James Acaster**

Do you think that was good?

**Ed Gamble**

Yes.

**James Acaster**

A good link.



**Róisín Murphy**

I love it, yes.

**James Acaster**

Thank you.

**Ed Gamble**

You must've done a lot of interviews.

**Róisín Murphy**

Timeless, timeless.

**Ed Gamble**

Yes, timeless.

**James Acaster**

Timeless.

**Ed Gamble**

A lot of interviews about your music, spoken to a lot of people.

**Róisín Murphy**

Yes.

**Ed Gamble**

The links are often the hardest bit, but I think we've absolutely smashed that there.

**Róisín Murphy**

You've nailed it, mate.

**Ed Gamble**

Yes, thank you.

**James Acaster**

I mean, your music, I mean, what I like about your music and your albums and your songs is that it feels very of the time, very now, but you're pulling from loads of different eras, all the way through, and you're not necessarily, like, your music could sit in any era, I think. Like, you're not necessarily just doing what everyone around you is doing.

**Róisín Murphy**

No, no, I follow-,

**James Acaster**

And mirroring the scenes that are going on now, so-,



**Róisín Murphy**

No, I follow my own, sort of, heart when I make music. I don't do it for any particular market. You know, it's all just coming from what I'm passionate about in that moment. Yes, I mean, when I look back on it, I've got quite a big catalogue now, there are a lot of albums, including the Moloko albums, obviously, and my own, and when I look back, I'm very proud of them, and I think they all, sort of, stand the test of time in their own way, and so does the food that I'm just about to choose.

**James Acaster**

You mentioned Moloko. When I was at school, do you know David Pack?

**Róisín Murphy**

David Pack? No.

**James Acaster**

He was in my school year, he was in my year at school.

**Róisín Murphy**

Why would I know him?

**James Acaster**

I'm just checking but, like, David Pack was in my year at school and everyone would sing, 'Bring it back, David Pack,' to him all the time.

**Róisín Murphy**

Oh, how nice.

**Ed Gamble**

Nice.

**James Acaster**

Would always do it. Always do it to him.

**Ed Gamble**

You never told me about David Pack?

**Róisín Murphy**

I know how that feels for David. I do know how that feels. I have a friend in Ibiza that just always has to bring up, 'Sing It Back,' every time we have a few drinks, and everybody groans, like, and she starts singing it. Sylvia, shout going out.

**Ed Gamble**

Yes, you must be used to having that sung at you, probably more than David Pack, I'd say.



**James Acaster**

I don't know what David Pack's up to these days, I haven't kept in touch with him. I hope he's a listener, or someone listening to this knows David Pack.

**Róisín Murphy**

I feel for you, David.

**James Acaster**

Can check what he's up to and make sure you sing that song to him.

**Ed Gamble**

Yes, well, he should come on the show, he could be-

**James Acaster**

We'll get him on the pod.

**Ed Gamble**

Talk about food, when he eats all his food, he becomes a full Pack.

**James Acaster**

Yes, yes. Let's see how David Pack's doing these days. I didn't know him that well. I only really knew him through song.

**Róisín Murphy**

There's lots of jokes you could make about a name like Pack, isn't there?

**Ed Gamble**

Yes, for sure. Yes, yes, yes.

**James Acaster**

Oh, there were loads, but all we did-

**Róisín Murphy**

Like, back Pack.

**Ed Gamble**

Back pack, yes. Hey, back pack?

**Róisín Murphy**

Bring it back, Pack.

**Ed Gamble**

Bring it back, Pack.





**James Acaster**

We should've said that.

**Ed Gamble**

It feels too late now.

**James Acaster**

All we did was sing, 'David Pack,' to him, but yes, we'll get onto your food choices instead, because it's not about the kids that I went to school with, although it's nice for me.

**Roisin Murphy**

It's a shame though, when you think about it now, that they're all snowflakes and they wouldn't make up such a horrible thing to do.

**James Acaster**

Yes.

**Ed Gamble**

Yes.

**James Acaster**

Little snowflake children.

**Ed Gamble**

Little snowflakes being kind to each other.

**Roisin Murphy**

Snowflakes, know what I mean?

**James Acaster**

Yes. Not bullying each other proper.

**Roisin Murphy**

Being kind, isn't it?

**James Acaster**

Yes.

**Ed Gamble**

Disgusting. So kind.

**James Acaster**

I mean, the David Pack one was, yes, I think that'd still go on now. That's harmless, who's that hurting?



**Ed Gamble**

Yes, yes, yes.

**Roisin Murphy**

Him.

**James Acaster**

Yes, well, he loved it, David Pack, from what I remember.

**Ed Gamble**

Yes, dancing along.

**James Acaster**

Yes. David Pack was quite popular, so he was alright.

**Ed Gamble**

Yes. Did you have any fun songs that you used to sing at school?

**Roisin Murphy**

No. No. Oh, yes, they used to sing, when I first came to the UK, some very funny people in school used to say, 'Oh-oh-oh, you're in the IRA.'

**James Acaster**

Wow.

**Ed Gamble**

Wow, yes, that's-

**James Acaster**

So, that's, I mean-,

**Roisin Murphy**

Which, of course, I wasn't.

**Ed Gamble**

No.

**Roisin Murphy**

Nobody belonged to me was, funnily enough.

**James Acaster**

No.



**Ed Gamble**

So, every time you make a new album, are you always thinking, 'It's better than the last one'?

**Róisín Murphy**

Yes.

**James Acaster**

You are.

**Ed Gamble**

Are you doing something different every time?

**Róisín Murphy**

Always.

**Ed Gamble**

Always, yes.

**Róisín Murphy**

Always thinking, 'The chances are, this is going to be the best one I ever did,' yes.

**James Acaster**

Does that mean you don't think that your 2016 album *Take Her Up To Monto* is your best album, or is one of the best albums then?

**Róisín Murphy**

I did at the time, you know, and then, you move on and you're like, 'No, I could even do it better.'

**James Acaster**

To keep moving forward, you have to think that, I guess.

**Róisín Murphy**

Yes, and of course, none of them are better than the other ones, in a way, you know? It's just they're different and I am in a brilliant position to make different records, because I'm not in a band with the same, like, three people, four people, for the last 25 years, you know? I move on and I work with different collaborators, and so, that always gives me something fresh and new impetus and new ideas and a new flavour, you know, every time.

**James Acaster**

Can you give us a sneak peek about what you're working on at the minute?

**Róisín Murphy**

I have finished the next record, that I worked with the a guy called DJ Koze on, and so, it's all written and produced with him, and it's the best one I've ever made, obviously.



**James Acaster**

We always start with still or sparkling water on the pod. Do you have a preference?

**Róisín Murphy**

Sparkling, as they say in Ireland.

**James Acaster**

Yes?

**Róisín Murphy**

Sparkling.

**Ed Gamble**

Yes, really get your mouth around that word, yes.

**Róisín Murphy**

Give me the sparkling. Sparkling. I've been watching The Crown and I can speak quite posh now.

**Ed Gamble**

I'm not up-to-date with The Crown. Do they often order sparkling water in the The Crown?

**Róisín Murphy**

Sparkling. Sparkling, darling. Do get me some sparkling.

**Ed Gamble**

This is great. It's a shame they're not making it anymore, I think you'd be a shoe-in for-

**Róisín Murphy**

I don't know, they've left it open now, there could be another one.

**Ed Gamble**

Yes? Yes?

**James Acaster**

Oh, there'll be another one at some point.

**Róisín Murphy**

Oh, Mummy. Oh, damn. I've been going around speaking to my children like this and I've really freaked them out.

**Ed Gamble**

How do they feel about that when you suddenly start speaking like a member of the Royal Family and saying 'sparkling' over and over again?



**Róisín Murphy**

I should say they're rather perturbed.

**James Acaster**

I mean, I've never seen The Crown.

**Róisín Murphy**

Oh, it's brilliant.

**James Acaster**

Yes?

**Ed Gamble**

It's about the Royal Family, James.

**James Acaster**

Yes, that's what puts me off.

**Róisín Murphy**

Oh, it's so good.

**James Acaster**

Bunch of wankers though.

**Róisín Murphy**

Every family's got a bunch of wankers, you know?

**Ed Gamble**

Yes, that's true.

**Róisín Murphy**

You know, I think it 's universal in that sense.

**Ed Gamble**

All families, have a bunch of wankers.

**James Acaster**

They've all got some black sheep on them, every family, haven't they?

**Ed Gamble**

Yes.

**James Acaster**

We've all got a few wrong- uns.



**Ed Gamble**

A few more skellies in the closet for the old Royals though, I'd say.

**James Acaster**

Yes, yes, I'd say so.

**Ed Gamble**

Yes.

**James Acaster**

Who knows? Who out of all the Royal Family do you think is most likely to have drunk the most sparkling water?

**Róisín Murphy**

They probably don't drink sparkling water, do they?

**Ed Gamble**

Do you not think?

**Róisín Murphy**

No. I don't know.

**James Acaster**

Do you think they drink-,

**Róisín Murphy**

It's quite a, sort of, lot of foreign people do that, don't they?

**James Acaster**

Yes.

**Róisín Murphy**

Rather Italians and the French.

**James Acaster**

They would think that. What do you think the Royal Family would drink? Would it be still or would it be something like-,

**Róisín Murphy**

I should think it would be still.

**Ed Gamble**

Yes.



**James Acaster**

I think it would be, like, the blood of the working classes.

**Róisín Murphy**

Oh, God.

**James Acaster**

Do you think?

**Róisín Murphy**

I'd give them a break.

**Ed Gamble**

A bit on the nose, James. That's, like-,

**James Acaster**

Sorry.

**Róisín Murphy**

Jesus.

**Ed Gamble**

Plus, you can't only drink blood. You've had to wash it down with something now and again, wouldn't you?

**James Acaster**

I think they drink blood.

**Ed Gamble**

Yes?

**James Acaster**

Yes, that's how they live so long.

**Ed Gamble**

I can't believe this-,

**Róisín Murphy**

After the hunt?

**James Acaster**

Yes, yes, after the hunt, yes.



**Ed Gamble**

I can't believe all this time, this is the moment you choose to, sort of, go in a David Icke direction.

**Róisín Murphy**

Oh, yes.

**James Acaster**

About the Royals?

**Ed Gamble**

Yes.

**Róisín Murphy**

Yes.

**Ed Gamble**

And they're lizards.

**James Acaster**

I didn't say they were lizards.

**Ed Gamble**

No.

**James Acaster**

I didn't say it. You won't get me there. I didn't say anything. Okay, so, I mean, here's another question for you, this is just completely separate. Do you think a lizard would drink sparkling water?

**Róisín Murphy**

Yes.

**James Acaster**

Yes?

**Róisín Murphy**

They'll drink anything.

**James Acaster**

Yes, and why do you like sparkling?

**Róisín Murphy**

Especially that Vichy one, you know? So, I like a little bit, sort of, salty, and I like the, you know, that it cuts the, let's say, dirt off of your tongue and your mouth before you start eating. You know, gets' the palate ready.





**James Acaster**

Why have you got such a dirty tongue?

**Róisín Murphy**

Dirty tongue, I want you. Now-,

**James Acaster**

What's that from?

**Róisín Murphy**

I was going to go into a song there. No.

**James Acaster**

Oh, I can't wait until you release dirty tongue as a single and everyone knows where it came from.

**Ed Gamble**

We had a kid at my school called John Tongue and we used to sing that at him.

**Róisín Murphy**

Oh, here we go with the kids at school.

**James Acaster**

He was lucky to get away with that actually.

**Ed Gamble**

He was, yes.

**James Acaster**

If your surname's Tongue. So, you've got a dirty tongue?

**Róisín Murphy**

Well, I think we all do, don't we, really? After a few hours in the day, you know?

**Ed Gamble**

Yes, sparkling water, and we've talked about this before, but it does feel like the inside of a washing machine on an advert sometimes, it's just talking all the grime off the sparkling water, the bubbles are tackling all the dirt on the tounge.

**James Acaster**

The dishwasher.

**Ed Gamble**

Yes.



**Róisín Murphy**

Fantastic stuff, it is.

**Ed Gamble**

Yes it's good.

**James Acaster**

And you like Vichy, did you say?

**Róisín Murphy**

Yes.

**James Acaster**

What's that? I don't think I've had that.

**Róisín Murphy**

So it's a Spanish one, really good, apparently yes, I mean I listen to some podcast also about water, Will Self made a podcast about water.

**James Acaster**

Of course he did.

**Ed Gamble**

Did he?

**Róisín Murphy**

A series of podcasts actually, it wasn't just even one, and that ended up being his favourite as well, and yes he spoke to people who were sommeliers of water, which there is such a thing nowadays.

**Ed Gamble**

Could you see yourself getting into the water scene that much? Would you be able to converse with a sommelier of water and not find the whole thing a bit silly?

**Róisín Murphy**

Possibly not.

**Ed Gamble**

Yes, I feel like you're a bit too no nonsense for that, that's the vibe I'm getting already.

**James Acaster**

Well Self's whole life is making sure that he looks smart though, so when he's talking to a sommelier of water, he is like, 'Come on Will, you can do this, don't get bored, most people would get bored and bail out of this conversation but if you stick to this, everything will think you're really clever.'



**Róisín Murphy**

No he was being very wry.

**James Acaster**

Yes he's very wry.

**Ed Gamble**

He's a wry guy.

**James Acaster**

Yes.

**Róisín Murphy**

He's a wry guy.

**Ed Gamble**

Would you drink sparkling water on stage while you're performing?

**Róisín Murphy**

Hell to the no, no, that's a still time, you wouldn't want to get bubbles, kind of, caught in your throat while you're singing.

**Ed Gamble**

No, I guess so, but it might give you a different tone to the voice maybe, maybe that's something to try on the next album if you want to make it a little bit different, just chug a load of sparkling water before you record it.

**Róisín Murphy**

I'll just write that down.

**James Acaster**

Get the burps going and get the autotune on, some people will just do that.

**Róisín Murphy**

It sounds great actually, experimental.

**Ed Gamble**

It's the sort of thing you'd like.

**James Acaster**

I would love to listen to that, I would listen to a burped autotune album, I'm not ashamed to say.

**Ed Gamble**

DJ burping.



**James Acaster**

Yes, poppadoms or bread? Poppadoms or bread, Róisín Murphy, poppadoms or bread?

**Róisín Murphy**

Jesus, you're frightening me.

**James Acaster**

Yes.

**Ed Gamble**

You actually played it very cool immediately, let him finish, and then went, 'You've frightened me there.'

**James Acaster**

Yes, you've frightened me.

**Róisín Murphy**

Poppadoms or bread?

**James Acaster**

Yes.

**Róisín Murphy**

On the table of this magical meal that we're having?

**James Acaster**

Yes, what would you like before your meal?

**Róisín Murphy**

I wouldn't be having poppadoms unless it's Indian food.

**Ed Gamble**

But you know it's the dream meal, if you want to mix things up and you feel like having a poppadom before your classics.

**James Acaster**

There are no rules here, just like with your music Róisín, there's no rules in the dream restaurant.

**Róisín Murphy**

I do like poppadoms I have to say, and I love Indian food, but I think I'd have bread with this meal, and even saying that, one has to try and be very disciplined with the bread at the beginning of the meal because if you eat lots of bread and then you have a fantastic meal coming, you're full with the bread.

**Ed Gamble**

Is that something you have to do? Do you have to restrain yourself from the bread?



**Róisín Murphy**

I think we all do, don't we? That, sort of, universal thing.

**Ed Gamble**

Some people are very controlled, some people won't have the bread, some people will just have a little nibble and they'll be fine. Like yesterday I was out for lunch with the rest of the Gamble family, and they brought bread, and we all had a slice of bread, then the bread man came back round, another slice of bread, then the bread came back round again, we'd had a whole loaf by the time the meal started.

**Róisín Murphy**

Yes it's not good, and I love butter.

**Ed Gamble**

Oh yes.

**Róisín Murphy**

Oh god I love butter.

**Ed Gamble**

Any particular type of butter? What's the dream butter that is arriving at the table for you?

**Róisín Murphy**

Irish.

**Ed Gamble**

Yes.

**James Acaster**

Kerrygold, we talking here?

**Róisín Murphy**

Maybe Kerrygold, there is nothing wrong with a bit of Kerrygold.

**Ed Gamble**

You always try and push our Irish guests into saying Kerrygold James.

**James Acaster**

I just think it has become a thing on the pod. Become a thing on the pod where a lot of our-

**Róisín Murphy**

It has to be grass fed, you know, dairy has to be grass fed, so yes Irish butter would always be grass fed because that's all we have in Ireland is grass.



**Ed Gamble**

Just grass?

**James Acaster**

Lovely.

**Róisín Murphy**

So much grass it's unbelievable.

**James Acaster**

Oh yes, that's true actually.

**Róisín Murphy**

So we don't even need to put grass-fed onto our dairy because there is no such other thing.

**Ed Gamble**

Can you tell the difference in the taste, whether it's grass-fed or not?

**Róisín Murphy**

I don't think I eat anything else.

**Ed Gamble**

So you wouldn't need to.

**Róisín Murphy**

I wouldn't need to tell the difference.

**James Acaster**

Do you think Ireland will ever run out of grass?

**Róisín Murphy**

No, never.

**James Acaster**

Never ever?

**Róisín Murphy**

Never, it's our thing.

**James Acaster**

Yes, well I hope so, I hope you're right, it would be a sad day.

**Ed Gamble**

It would be a sad day, what would you feed the cows on?



**James Acaster**

Butter.

**Roisin Murphy**

There are areas of Ireland in the West where there are more rocks than grass, and they're not great.

**Ed Gamble**

But the butter from that place is crunchy as hell.

**James Acaster**

Do you go past Giant's Causeway and go, 'Perfection,'?

**Roisin Murphy**

No grass here.

**James Acaster**

No grass in Giant's Causeway, why's that? It's a tourist attraction.

**Ed Gamble**

The idea you mentioned that butter from a cow that's been fed on butter-,

**James Acaster**

Yes.

**Ed Gamble**

Surely that's the butteriest butter that you could possibly have.

**James Acaster**

That would be so buttery.

**Roisin Murphy**

Butter from a cow that's been fed on butter?

**James Acaster**

Yes.

**Ed Gamble**

Yes.

**Roisin Murphy**

It sounds very wrong, that.



**James Acaster**

I don't know, if someone told me, 'There's this restaurant and they've got the best butter because the cows are fed exclusively on butter-,

**Ed Gamble**

On their own butter as well?

**James Acaster**

On each other's butter, the cow to the left.

**Roisin Murphy**

That sounds twisted and evil.

**Ed Gamble**

Pass the butter to the left-hand side.

**James Acaster**

Left-hand side. Thank you for doing the uh uh.

**Ed Gamble**

This sounds great. Is it a type of bread in particular, like a particular Irish bread? Or just a general bread that you're into?

**James Acaster**

To go with your Irish stuff?

**Roisin Murphy**

I'm generally mad about bread, I have to say bread is lovely isn't it.

**James Acaster**

Yes.

**Ed Gamble**

I mean this is a dream restaurant, would you like a bread basket which contains every bread in the world?

**Roisin Murphy**

Yes.

**James Acaster**

What?





**Roisin Murphy**

I like German selections of bread, they do a great selection, they have all kinds of, like, grains, and colours of bread, and all that sort of stuff, but I do obviously love a good sourdough, just like most people.

**James Acaster**

Sure, the classics, we're talking the classics here.

**Ed Gamble**

Sticking to the classics.

**James Acaster**

And you are sticking to what you said at the start, you're in the classics, you've got sourdough, no one can fault you on there.

**Ed Gamble**

I like this idea of a German selection though, some of that dark rye bread, that sort of stuff.

**Roisin Murphy**

Yes.

**Ed Gamble**

Maybe we'll bring a German basket James.

**Roisin Murphy**

What have they got? They've got the lot.

**Ed Gamble**

What have they got? They've got the lot.

**Roisin Murphy**

Or what have they got? They have got the lot.

**James Acaster**

That's good.

**Ed Gamble**

You have to say that James when you bring the bread.

**James Acaster**

What have they got? They've got the lot, yes? Roisin you're very good at accents.

**Roisin Murphy**

Yes.



**James Acaster**

Yes you know it?

**Roisin Murphy**

Yes it's, kind of, close to singing, mimicry.

**James Acaster**

Fair enough.

**Ed Gamble**

I'm good at accents as well James, so are you right?

**James Acaster**

Yes, we're all very good at accents around here

**Roisin Murphy**

Lovely, let's all pat each other on the back then.

**James Acaster**

Yes pretty good, to the left hand side, pat the person on your left.

**James Acaster**

Your dream starter?

**Roisin Murphy**

Right well I'm going to go, sort of, like two starters, okay. So I'm going to have to open the stomach, I shall have courgette flowers.

**Ed Gamble**

Nice.

**James Acaster**

Lovely.

**Ed Gamble**

Is this the first shout out for courgette flowers on the pod?

**James Acaster**

Yes this is the first courgette flowers shout out we've had, and I love it.

**Roisin Murphy**

Oh god when they're done well, stop. So good.



**Ed Gamble**

And so are they-

**James Acaster**

Nice and crisp.

**Ed Gamble**

Are they fried? Like crispy?

**Róisín Murphy**

Deep fried, yes.

**Ed Gamble**

With anything in the flowers? Are the flowers stuffed?

**Róisín Murphy**

Yes.

**Ed Gamble**

What are we talking?

**Róisín Murphy**

Ricotta.

**Ed Gamble**

Yes, I can't remember the first time I had those but it blew my mind.

**Róisín Murphy**

Yes they're amazing, and they're, kind of, so delicate, the batter has to be so delicate, and it has to be just so in and out of the fry.

**Ed Gamble**

It's good to get, and then I've been eating courgettes for years, and then you think, 'Why have I been all these courgettes with no flowers on the end?'

**Róisín Murphy**

Yes, where do you get the flowers?

**Ed Gamble**

Yes.

**James Acaster**

I don't know why they don't-



**Ed Gamble**

They should sell the courgettes with the flowers on the end.

**Róisín Murphy**

Most people couldn't cook that though, including myself to be honest.

**Ed Gamble**

Yes I wouldn't try that, I'd end up eating the flowers raw.

**James Acaster**

Yes that's what you would do.

**Ed Gamble**

Yes.

**James Acaster**

Yes, that's what he does every Valentine's Day.

**Róisín Murphy**

There's something so nice about it, you know, the flower, and stuffed, and dipped in and out of the fry, it's good.

**Ed Gamble**

I've had them drizzled in honey before, that's a classic, that's within the classics.

**Róisín Murphy**

Yes that can work with the ricotta, yes.

**Ed Gamble**

Do you want the honey?

**Róisín Murphy**

Yes maybe, yes.

**James Acaster**

Maybe at least one of them has a drizzle of honey on it.

**Róisín Murphy**

A little drizzle.

**Ed Gamble**

We can bring you a drizzle pot.



**James Acaster**

Yes bring you a drizzle pot.

**Róisín Murphy**

Drizzle it off, let's have it.

**James Acaster**

How many flowers do you want? A bouquet?

**Róisín Murphy**

Well seeing as I'm going to have two starters, not too many, maybe three.

**Ed Gamble**

Three okay, yes.

**James Acaster**

Three max. And so what's this other starter then? Because we don't often have this double starter here.

**Róisín Murphy**

Well, it's not that it's a double starter, but, you know, in Italian, you'd go with a pasta dish as a starter, or a rice dish, and I'm going to go with risotto Milanese, which is the risotto with the saffron.

**James Acaster**

So this is from where your husband's-, well, your non-husband is from?

**Róisín Murphy**

He's from Milan, yes. I liked it before I met him though I must say.

**James Acaster**

Yes, he didn't get you into it?

**Róisín Murphy**

Big into it. Saffron is very expensive, I have got expensive taste, you know, by the weight, it's extremely expensive stuff.

**James Acaster**

What are we talking?

**Róisín Murphy**

Don't know but I know it's dear.

**James Acaster**

Do you get a yellow tongue?



**Róisín Murphy**

Not if it's done right I don't think.

**James Acaster**

You could get a yellow tongue.

**Ed Gamble**

You'd need the sparkling water.

**Róisín Murphy**

Yes to clean that.

**James Acaster**

I had it on its own once.

**Ed Gamble**

You what?

**James Acaster**

I had saffron on its own once.

**Ed Gamble**

Why? This is the sort of lifestyle that James is leading now.

**Róisín Murphy**

Did you? And what was that like?

**James Acaster**

It was backstage at a TV show, they'd got a load of saffron for something, I can't remember what it was, and everyone was daring-, it was a thing, let's all eat it on its own, just go for it. What's it like? It's a bit strong.

**Ed Gamble**

This is what people in the general public assume that people are doing backstage at TV shows, they're using taxpayers money to sit backstage at the BBC and eat saffron raw.

**James Acaster**

Yes, and that's exactly what we were doing.

**Róisín Murphy**

That's a disgrace.

**Ed Gamble**

Yes it is a disgrace.



**James Acaster**

Yes, and may I just, you know, reiterate my hatred for the Royal Family, and the way that they live their lives.

**Ed Gamble**

Sit backstage eating saffron and widdling on a picture of our King.

**James Acaster**

Yes.

**Ed Gamble**

Disgraceful.

**James Acaster**

I'll do it with my bright yellow piss.

**Róisín Murphy**

Did you say widdling?

**Ed Gamble**

I said widdling, not a fan?

**Róisín Murphy**

No that's quite an Irish, sort of, thing.

**Ed Gamble**

I've got some Irish blood knocking around.

**James Acaster**

Maybe head on Who Do You Think You Are?

**Róisín Murphy**

Go and have a widdle.

**James Acaster**

I'd love to see that episode.

**Róisín Murphy**

It's bringing my childhood back actually.

**James Acaster**

See an episode of Who Do You Think You Are? With Ed on it, and they're like, 'Now we notice you used the term widdle earlier, that got us thinking you're Irish.'



**Ed Gamble**

Rather than just checking my lineage at all.

**James Acaster**

Yes, is there anything behind this guy's family tree or anything? No.

**Ed Gamble**

No we've just written the word widdle on a big sheet of paper.

**James Acaster**

We heard you say widdle, and we're saying you're Irish, so congratulations. This risotto, can you talk about it a bit more?

**Róisín Murphy**

I had some the other day, and that actually had a little bit of gold on it as well, you know the way they put gold into food.

**Ed Gamble**

You've just got even more fancy than James.

**Róisín Murphy**

That was super posh.

**Ed Gamble**

Yes.

**James Acaster**

I snort a line of that every morning.

**Róisín Murphy**

It's unnecessary though, saffron is enough really.

**Ed Gamble**

That edible gold stuff, you can't taste it.

**Róisín Murphy**

You can't taste that stuff.

**Ed Gamble**

It's just to be fancy, isn't it?

**James Acaster**

It's ridiculous, while the world burns.





**Róisín Murphy**

It's probably not even correct really, I had it in Madrid, not in Milan.

**Ed Gamble**

It's not part of the classic?

**Róisín Murphy**

It's probably not part of the classic version of the dish.

**James Acaster**

But I'm a big fan of this, it's a little bit of a loophole that people find on this podcast, whenever anyone utilises the pasta course, I do love it. I am happy when people, kind of, go, 'I want one of those other extra courses that you can have on a menu.'

**Ed Gamble**

Is saffron the main flavouring in there? Is there cheese and stuff in there as well? Or is it just saffron and stuff?

**Róisín Murphy**

Oh yes, I think there's cheese in there.

**James Acaster**

There's got to be, right?

**Róisín Murphy**

I don't know, actually.

**Ed Gamble**

Sometimes.

**Róisín Murphy**

In fact, maybe now that I'm thinking about it, I don't know.

**Ed Gamble**

Sometimes, tell me if this happens to you, I'm eating something that normally has cheese in it, and it doesn't have cheese in it, but my brain tells me there is cheese in it.

**James Acaster**

That's how much this guy loves cheese. If my brain did that I'd ask for a new brain.

**Róisín Murphy**

I think with risotto, it's the way you cook it that gives you that gluten-ism, you know, gluten-ism is that right? No, glutinous.



**James Acaster**

Gluten-ism, yes.

**Ed Gamble**

Yes, gluten-ism.

**Róisín Murphy**

Gluten-ism that's good.

**Ed Gamble**

Yes because you add the stock slowly, right, and then just cook it and it becomes all-

**Róisín Murphy**

And it takes the gluten out of the rice, and that's what gives you the sexiness.

**James Acaster**

Is that what you look for in a dish? Do you want it to be sexy?

**Róisín Murphy**

Yes I want everything to be sexy.

**James Acaster**

That's fair enough, that's a fair request I think.

**Ed Gamble**

I don't think I want everything to be sexy.

**James Acaster**

No? What do you not want to be sexy?

**Róisín Murphy**

Well men wouldn't really, it would be uncomfortable for them.

**Ed Gamble**

I'd be knackered.

**James Acaster**

Yes, because of boners, is that what you mean?

**Ed Gamble**

Yes I think it is what she meant, yes.

**James Acaster**

Well I'm just clarifying.



**Róisín Murphy**

It might be a bit awkward.

**James Acaster**

Yes.

**Ed Gamble**

I just imagine waking up in the morning and being like, 'Sexiness starts straight away.'

**Róisín Murphy**

Start being sexy again, no I know what you mean, yes I think I might have to agree with that.

**Ed Gamble**

I just want things to be normal.

**James Acaster**

Yes and that's fair enough, also how do you know things are sexy if everything is sexy?

**Ed Gamble**

Yes, good point.

**James Acaster**

You have to have different things that are not sexy, but in foods, okay food is spaced out enough throughout the day that you can have that be sexy.

**Róisín Murphy**

Yes.

**Ed Gamble**

Yes, but I don't want a sexy breakfast for example.

**James Acaster**

No?

**Róisín Murphy**

Why not?

**Ed Gamble**

Well it depends on the scenario really.

**Róisín Murphy**

What would be a sexy breakfast?



**Ed Gamble**

I guess it's about the surroundings, right, as well, but maybe shakshuka.

**James Acaster**

That's sexy.

**Ed Gamble**

That's a sexy breakfast.

**James Acaster**

Onomatopoeically it sounds like a wank I guess.

**Roisin Murphy**

Oh for gods sake, this is a disgrace, nobody told me this was going to be like this in here.

**James Acaster**

You brought up sexiness, I was just trying to-,

**Ed Gamble**

Yes but sexiness, you know, you can talk about sexiness in a subtle way.

**Roisin Murphy**

He can't talk about anything in a subtle way obviously.

**Ed Gamble**

This is not normally what he's like Roisin, I'll be honest, it's normally my job to be like this.

**James Acaster**

I'm just trying to-,

**Ed Gamble**

Saying shakshuka sounds like a wank, it's a traditional Turkish dish.

**James Acaster**

Onomatopoeically, that's something Will Self would say, that's quite smart.

**Ed Gamble**

But you know what that means?

**James Acaster**

Sounds like.

**Ed Gamble**

Yes.



**James Acaster**

Yes.

**Ed Gamble**

So you're saying-

**Roisin Murphy**

It sounds like a wank.

**Ed Gamble**

You're saying that when you, excuse me Roisin-,

**Roisin Murphy**

When you wank it sounds like,

**Ed Gamble**

When you wank it sounds like shakkakakashukka.

**Roisin Murphy**

I'm so good I can visualise all this.

**James Acaster**

Sorry, ashamed of myself now.

**Ed Gamble**

This saffron in this risotto sounds delicious, I'm not sure I've had this risotto before.

**Roisin Murphy**

It's a bobby dazzler, it really is.

**Ed Gamble**

Yes, I think it's fantastic.

**Roisin Murphy**

It's a classic of classics.

**James Acaster**

Well both of these things sound delicious so far, so I think we'll move onto the main course.

**Ed Gamble**

Despite your best efforts James.

**Roisin Murphy**

We've being so sophisticated.



**James Acaster**

I'm engaged with all of it, we're talking about the classics here, hey if wanking isn't a classic, someone let me know because I think it's the original classic, isn't it?

**Ed Gamble**

Yes I guess so mate, yes.

**James Acaster**

You can quote me on that.

**Róisín Murphy**

It's timeless, let's put it that way.

**James Acaster**

Wanking is the original classic, I've said it.

**Ed Gamble**

It's timeless.

**James Acaster**

Dream main course?

**Róisín Murphy**

I might be inclined to order a steak tartare as a main course in this situation.

**James Acaster**

Wow.

**Ed Gamble**

This is a big move because it often comes as a starter, but on menu sometimes you see it as the starter price and the main, rarely see people go for it for the main but what a great choice.

**Róisín Murphy**

Oh god I love it, a bit of egg as well and the pickle, and then of course you're going to ask me about the side and the classic is to have French fries with that.

**James Acaster**

So your dream side would be the French fries with the steak tartare?

**Róisín Murphy**

Yes.



**Ed Gamble**

Do you want it made table side, where they've got all the stuff, and you can pick what you want and they do it in front of you?

**Róisín Murphy**

Oh yes I'd like that, yes I would like that.

**Ed Gamble**

It's great, there's a few places that do that.

**Róisín Murphy**

I've not seen that with steak tartare.

**Ed Gamble**

Pretty old school restaurants they do that, they bring in a little trolley along and they've all the cornichons, and mustard, and all of that, and shallots, and they can do it all in front of you, and mix it up.

**Róisín Murphy**

Oh god, you're making me hungry.

**Ed Gamble**

Yes, yes. That's what happens.

**James Acaster**

Cornichons, they're nice.

**Róisín Murphy**

I love them.

**James Acaster**

Are those the pickles you're thinking of?

**Róisín Murphy**

Yes. Let's have them thrown in and all.

**Ed Gamble**

This is great. Do you want it in-, I mean, this is the dream restaurant. Obviously, normally it would just be sort of pushed together in a circle or whatever, would like it in any particular shape? We can put it in like a jelly mould and put it into your dream shape for the steak tartare.

**Róisín Murphy**

Shall we have some sort of brutalism shape perhaps? In the shape of the Barbican?



**Ed Gamble**

Oh, I love it.

**James Acaster**

Yes, yes.

**Ed Gamble**

Steak tartare. Steak star barbican. No, no, doesn't work? Never mind.

**James Acaster**

Steak barbar-, steak barbarican?

**Ed Gamble**

Yes, but then if you say steak barbar, I'm thinking of Babar the Elephant.

**Roisin Murphy**

Or Ali Baba.

**Ed Gamble**

Yes.

**James Acaster**

Bar Bar Black Sheep.

**Ed Gamble**

Yes.

**James Acaster**

The three babas.

**Ed Gamble**

Edward Barber.

**James Acaster**

Of course.

**Ed Gamble**

Went to school with him.

**Roisin Murphy**

Not another one.

**Ed Gamble**

Genuinely did.





**Róisín Murphy**

Okay.

**James Acaster**

Little song, main song's about him.

**Ed Gamble**

Babar the Elephant?

**James Acaster**

Yes. Well Babar the Elephant probably yes. I went to the Barbican recently, to see My Neighbour Totoro.

**Ed Gamble**

Yes.

**James Acaster**

Exquisite.

**Róisín Murphy**

Was it?

**James Acaster**

Oh, it was amazing. Absolutely brilliant. When I was in there, wasn't thinking much about steak tartare, if I'm honest.

**Ed Gamble**

No.

**Róisín Murphy**

Also, I love eggs you know lads, I'm a big egg lover.

**Ed Gamble**

Yes.

**Róisín Murphy**

I just love eggs.

**Ed Gamble**

And people are weird about raw eggs but in that scenario a raw egg yolk in a steak tartare.

**Róisín Murphy**

Got to have it.



**James Acaster**

Is that your favourite way to have egg, is in the steak tartare? Or are there ways that you're like-,

**Roisin Murphy**

I just love all kinds of eggs. Eggs are my favourite. They pop up in my work a lot, I mean in my videos and things like that, boiled eggs. Obviously, that's a very surreal image somehow, and I was brought up on boiled eggs. I had two boiled eggs every single morning before going to school.

**James Acaster**

Did you now?

**Roisin Murphy**

I did, yes.

**James Acaster**

What did that do to you?

**Roisin Murphy**

I think it made me quite strong.

**Ed Gamble**

Yes.

**Roisin Murphy**

And my mother ignored advice that was being given, and just simply couldn't accept that that amount of eggs was bad for anybody, which we were being told at that time in the 80's, they were, that you were going to-, what were they saying, cholesterol or something. Then, that turned out to be that my mother was right.

**Ed Gamble**

Yes.

**James Acaster**

Great way to the start the day.

**Ed Gamble**

It's like your mother wanted you to be a body builder.

**Roisin Murphy**

Yes. I think it's good for your brain, you know, going to school as well on a boiled egg or two, is good. It's super good.

**Ed Gamble**

Are you imagining Roisin on egg going to school?



**James Acaster**

No, no-,

**Róisín Murphy**

Surreal, that would be surreal, flying along on the egg.

**James Acaster**

Just think it's funny, being the smartest kid in class because you had two boiled eggs that morning.

**Róisín Murphy**

There is nothing more perfect than a boiled egg that is done to the turn. You know, just still runny but the white it nice and solid.

**Ed Gamble**

Were you dipping? Were you dipping soldiers?

**Róisín Murphy**

Oh yes, yes, yes.

**Ed Gamble**

See, I'd just go with the straight egg now.

**Róisín Murphy**

You don't do the bread?

**Ed Gamble**

I wouldn't even have toast I can happily just eat-,

**James Acaster**

I'd go straight in.

**Ed Gamble**

Eat straight egg.

**Róisín Murphy**

Oh no, it's the combination. It's not so much the bread as the butter on the bread.

**James Acaster**

Would you ever consider just completely peeling the egg and then buttering that egg and then eating it.

**Róisín Murphy**

No. Strangely not.



**James Acaster**

No?

**Roisin Murphy**

Might get a bit messy.

**James Acaster**

I think I might be on to something.

**Roisin Murphy**

Might be a bit messy, no?

**James Acaster**

In one. Have you ever done an egg in one? I've done an egg in one.

**Ed Gamble**

Yes.

**James Acaster**

Yes, I've popped an egg in my mouth.

**Roisin Murphy**

I'll try it later but no I haven't strangely, I haven't tried to do that.

**James Acaster**

I've done it.

**Roisin Murphy**

But I love it all. I love scrambled eggs, I love omelettes, I love poached eggs, you know, I mean eggs are just the best. You know, the best and most convenient, wonderful food out there.

**Ed Gamble**

I agree with you. I love eggs. I reckon I'd do twelve eggs a week.

**James Acaster**

I went to call you Ed then and called you egg. I called him egg, but Ed has criticised me on this podcast before for liking scrambled eggs, he called me a child, asking if I'm a toddler.

**Ed Gamble**

Well, okay, what do you think about this? On a full English or full Irish breakfast?

**Roisin Murphy**

No, no, no, you're not going to have scrambled. Scrambled are to be nice with smoked salmon, that's not childish.



**Ed Gamble**

I agree with that.

**Róisín Murphy**

Also, you can, if you can lightly put in cream cheese before you do the scrambled egg, have you done that?

**Ed Gamble**

Nice, I've not had it with cream cheese but I've done it with sour cream sometimes, and then even just a bit of milk will do it as well.

**Róisín Murphy**

Or a little bit of truffle on top of the scrambled egg can be nice.

**Ed Gamble**

Lovely, but on a full breakfast?

**Róisín Murphy**

Fried.

**Ed Gamble**

Fried eggs.

**Róisín Murphy**

And absolutely no baked beans. Anywhere near that breakfast.

**Ed Gamble**

Yes. Yes.

**James Acaster**

This is very-,

**Róisín Murphy**

It's completely wrong.

**Ed Gamble**

That's one of my main political viewpoints.

**James Acaster**

Yes, it is.

**Róisín Murphy**

Yes, mine too. We're going to get a long.



**Ed Gamble**

Yes, I think so, you're right.

**Róisín Murphy**

Ignoring him.

**James Acaster**

I feel like I'm him now.

**Ed Gamble**

Because these baked beans people as well, they always-, you'll probably like this, put it in a separate ramekin. They can't even stand by the food that they like.

**Róisín Murphy**

No, because-, well, at least it's in the separate ramekin, because you don't want it mixed up with your egg. Oh god.

**Ed Gamble**

Leave it in the tin, disgusting.

**Róisín Murphy**

Exactly.

**James Acaster**

I'll only have fried eggs in sandwiches and stuff and, like, with other things in it and press the sandwich together and then it all oozes out the side and I've got the-,

**Róisín Murphy**

Oh yeah.

**James Acaster**

I don't really like it on a fry up.

**Ed Gamble**

That's a sexy breakfast.

**Róisín Murphy**

Oh, it's the first thing to go on my fry-up plate, is the eggs. They go, because, I don't know, I just love dipping all the other stuff into the egg, and of course, Irish breakfasts are the best fried breakfasts in the world and we call them a grill because we don't fry them we grill most of it.

**Ed Gamble**

Take us through the classic Irish grill.



**Róisín Murphy**

Well, the sausages obviously.

**Ed Gamble**

Best sausages in the world, in Ireland?

**Róisín Murphy**

No. No, they're not but they're great in that context, and the bacon is the bacon, you know, it's like the English bacon. It's a little bit wrong for many people who are used to the dryer streaky bacon thing, we have the real, sort of, lumps of bacon and they're a bit wet and all that sort of stuff, but you have to have it with this kind of context. Then, the real clincher I suppose with the Irish breakfast is the puddings. The black pudding and the white pudding.

**Ed Gamble**

We've tried to work this out before, I think I know what black pudding is, what's white pudding?

**Róisín Murphy**

It's just more of less black pudding but it's got more bread in it.

**Ed Gamble**

Great.

**Róisín Murphy**

And grains, some sort of grain stuff and what have you. I love that haggis as well, I have to say. Oh god I'm getting hungry, my mouth is watering.

**James Acaster**

You can tell. You're looking at Ed and he's turning into a massive quiche Lorraine.

**Róisín Murphy**

This was the other problem, when I spoke to my hubby, Seb, when I spoke to him about it I was like, 'What am I going to say?' He said, 'I don't know because you like everything.'

**Ed Gamble**

That's good, that's what we like. You're almost going to be disappointed with the quiche Lorraine now I think, if you're hyping yourself up for black pudding, white pudding and haggis.

**James Acaster**

It's got egg in it at least.

**Ed Gamble**

Yes, it's so good though. I love haggis.



**Róisín Murphy**

Haggis is lovely. I like everything, even blood. The blood.

**James Acaster**

You love blood. Yes, that's why you like the royal family. Because they drink that every morning, and now you're one of them. I knew it Róisín, I knew it.

**Ed Gamble**

Yes, black pudding I guess, if the royal family are eating black pudding then you're right. They are eating blood. Yes, they're eating black pudding made from people.

**James Acaster**

Made from people blood, and you're side is the chips or French fries?

**Róisín Murphy**

Fries. Can't have chips at this point, no, French fries are perfect.

**James Acaster**

Do you want them skinny and crispy?

**Róisín Murphy**

Not too skinny, not those straw, they call them straw fries don't they those ones? Not too much, no. French fries, like the real thing.

**James Acaster**

Like McDonald's proportions but not from McDonald's?

**Róisín Murphy**

Tiny bit bigger than that.

**James Acaster**

Tiny bit bigger than that? Yes, yes. Where's the best fries that you've had?

**Róisín Murphy**

Probably in France, in Paris.

**James Acaster**

They call them fries there.

**Róisín Murphy**

They just call them fries there, yes.

**Ed Gamble**

Frites.





**Róisín Murphy**

Yes, frites. Pommes frites.

**Ed Gamble**

What sort of size portion do you want?

**Róisín Murphy**

Well, yes, I'm taking it fairly handy, as they say with the amounts so far. So, I can probably have a fair few.

**James Acaster**

I've never heard that, taking it fairly handy.

**Róisín Murphy**

It's Irish.

**James Acaster**

I like it.

**Róisín Murphy**

I'm taking it handy.

**Ed Gamble**

Don't you say about that phrase what I think you're going to say about that phrase.

**Róisín Murphy**

No.

**James Acaster**

I'm not going to talk about shakshuka again, don't worry. Don't worry guys. I'm on my best behaviour. Whenever I learn a new Irish phrase, I love it.

**Ed Gamble**

Yes.

**James Acaster**

Anytime. When Aisling Bee started referring to the whole audience as lads all the time, I remember being like, brilliant.

**Róisín Murphy**

Come on lads.

**James Acaster**

Absolutely brilliant. Have you got a favourite Irish phrase?



**Róisín Murphy**

Yolk. When anything can be a yolk. A yolk is a yolk like, if you can't think of a name of something you call it a yolk.

**Ed Gamble**

Absolutely obsessed with eggs.

**Róisín Murphy**

We are.

**James Acaster**

Now, listen, listen, this is going to make me sound like I've got a one track mind.

**Róisín Murphy**

Give me that yolk. Show me that yolk. Here shakshuka that yolk, or whatever, you know?

**James Acaster**

Yes, yes, that makes sense.

**Ed Gamble**

Yes, that actually makes perfect sense, yes. What's up mate?

**James Acaster**

This is going to make me sound like I have a one track mind also but-, no, listen, Damien Rice-,

**Róisín Murphy**

Don't know, who's that?

**James Acaster**

Are you kidding?

**Róisín Murphy**

Is it a type of rice?

**Ed Gamble**

In this context, it could be-, it would make more sense if you were saying a type of rice.

**James Acaster**

Sure, in the food context, Damien Rice could be me just suggesting another side dish to you. Damien Rice, singer songwriter from Ireland-,

**Róisín Murphy**

Oh yes, yes, I do, yes.



**James Acaster**

Back in the day. Like early 2000's or something.

**Róisín Murphy**

Yes, I don't know if that really is back in the day when you're sort of talking about Irish singer songwriters.

**James Acaster**

It is for me.

**Ed Gamble**

They've got quite a history of singer songwriters in Ireland.

**James Acaster**

Pretty sure that's not the case.

**Ed Gamble**

He was the first one, was he?

**James Acaster**

He started in the 2000's.

**Róisín Murphy**

He's a good looking fella from a few year ago.

**James Acaster**

I went to see him at Shepherd's Bush Empire. 2005, whenever.

**Ed Gamble**

Back in the day.

**James Acaster**

Back in the day.

**Róisín Murphy**

Yes.

**James Acaster**

He did a song that wasn't on his album called Me, My Yolk and I, and he said this is about when I was a lad and every time I played with my yolk I would feel guilty, so I'd have to then give money to charities afterwards.

**Róisín Murphy**

The Trócaire box yes.



**James Acaster**

Now, I know this sounds like all I talk about is wanking, but it is the only other context I've heard someone use that term yolk and that's the only context I have for it and it is an Irish singer songwriter.

**Roisin Murphy**

Well, just so you know, it can be absolutely anything.

**James Acaster**

So, that's why he used that term-

**Roisin Murphy**

Some of the lads in Dublin are like, 'You know when you go out like raving, I'd have to take yolks,' but it goes back much further than that. Irish people just call everything yolk. That's an yolk there.

**Ed Gamble**

Because if I heard some guys saying that in Dublin, I wouldn't assume drugs, I would assume-

**Roisin Murphy**

How many yolks did you have? I only had half a yolk.

**Ed Gamble**

I would assume they were just downing egg yolks to get energy for the night out, like Rocky.

**James Acaster**

Well, I would assume-

**Ed Gamble**

Yes. How many yolks did you have before the night out?

**James Acaster**

Honestly, they were comparing how many wanks they'd had because from what I know about it, this is why it's good that I've had this conversation with you Roisin because, like, I've only ever heard Damien Rice talk about it in this context. So, if they were all saying to each other, 'How many yolks did you have before you came out, I had half a yolk,' I would like, everyone's really quite sex positive here. This is quite good actually.

**Ed Gamble**

It's rare but sometimes you manage to get a double yolker.

**James Acaster**

Yes, yes, I'd be like, 'Wow, these guys,' but it's good that you've said that and I know it can mean anything at all and now if I'm in Ireland and I hear people talking about yolks, I won't always think, 'Oh man, what a crass conversation to be having.'



**Roisin Murphy**

No, well, anything can be a yolk.

**Ed Gamble**

Unless you're setting us up for a horrible trip to Ireland one day.

**Roisin Murphy**

Might be, might be.

**James Acaster**

I'm at customs going, 'I think you'll find I've got a few yolks-,'

**Roisin Murphy**

'You'll find I'm straight yolks.'

**Ed Gamble**

'You want to see my yolk do you?'

**James Acaster**

'I had a few yolks on the plane.' 'What?'

**James Acaster**

Well, dream drink then?

**Roisin Murphy**

Okay, well, now then, the other week I was out, and I happened to be invited to a beautiful do, that was hosted by Krug and the whole meal, we had different vintages, very special vintages of Krug.

**Ed Gamble**

That sounds amazing.

**Roisin Murphy**

And to be honest with you, it worked with everything. It wasn't like champagne-,

**James Acaster**

I don't think I know what this is.

**Roisin Murphy**

It was more than champagne, it was Krug, it was like vintage Krug. So, it just worked, like, and I didn't have that kind of hangover that you have from wine either but I suppose, I'd have to have a glass of red wine with the steak tartare. My, sort of, father in law father of my fella, has a vineyard in Gavi, in the Gavi region.



**James Acaster**

Oh wow.

**Róisín Murphy**

It's a young grape, you know, so it's quite a light red wine and the name of it is La Chiara, and the region is-, this is really boring for everyone, isn't it?

**James Acaster**

No. People with love this.

**Ed Gamble**

No, this is what people like. They love the detail.

**Róisín Murphy**

Okay, well, the region is La-, no I can't even say it.

**Ed Gamble**

You were doing so well with your accents earlier, Róisín. Just say it's from yolk.

**Róisín Murphy**

It's from a bit-of yolk.

**James Acaster**

The yolk region.

**Róisín Murphy**

It's the Dolcetto grape, which is similar to Barbera.

**James Acaster**

Nice. Have you ever just sat on the vineyard, and like actually been there drinking wine together?

**Róisín Murphy**

Yes, I mean, absolutely.

**Ed Gamble**

That's the dream, isn't it?

**James Acaster**

It's got to be the best.

**Róisín Murphy**

I know, and just that place as well, you know, you can actually almost have a meal from things you can pick off the trees and the vines and certain times of the year, it's just so plentiful, you know that place.



**Ed Gamble**

Sounds incredible. I mean, look, this guy, you sort of husband can cook, his father owns a vineyard, you can see why you're just calling him husband now.

**Róisín Murphy**

Yes.

**Ed Gamble**

You've just to got to lock that shit down.

**Róisín Murphy**

He does, I think-, well, I'll never be married, I don't think. I don't really like weddings first of all. I don't like chairs with bows on them and-,

**James Acaster**

What?

**Róisín Murphy**

Forced fun.

**James Acaster**

Yes, look, I'm with you on the wedding stuff but my main problem isn't the chairs with the bows on them.

**Róisín Murphy**

You know, I mean really? Chairs with bows?

**James Acaster**

That is stupid.

**Róisín Murphy**

And chocolate fountains and things like that, it doesn't do it for me.

**Ed Gamble**

I'm married and we ruled out chairs with bows immediately.

**Róisín Murphy**

Yes, good.

**Ed Gamble**

And they cost extra.

**Róisín Murphy**

They do, they cost extra. I don't like forced fun, I don't like organised parties. I actually don't even like organised parties. I have this friend who had a big birthday party this summer and she was stressed out



for three weeks before, you know, 'He's not coming, they're coming, I'm going to-', and it's like, oh god. It's not worth it.

**Ed Gamble**

Yes, I didn't go in the end I guess.

**Roisin Murphy**

Even on the night she wasn't too happy with herself, you know, and usually she's always the life and soul of the party type thing. So, I'm bit against all that sort of thing.

**Ed Gamble**

That's fair enough.

**James Acaster**

Just to make sure though-

**Roisin Murphy**

And then there's the idea that, now my dad's passed away sadly but I always said, 'So, hang on a minute, Micky Murphy right, is going to give me away? He's going to actually give-, he's going to give me away to another fella, and then we're going to go back stage and sign a contract, for this fella getting me from my dad?'

**James Acaster**

It's insane.

**Ed Gamble**

You're very much viewing this from the prism of the music industry, you just referred to backstage and signing a contract.

**Roisin Murphy**

Well, yes, it is.

**James Acaster**

Is your dad getting royalties off you still?

**Ed Gamble**

So, my dad represented my and then I'm moving to another agency.

**Roisin Murphy**

I'm sorry but I'm going to have to get the lawyer to look over this contract.

**James Acaster**

Yes, get your music lawyer involved.





**Róisín Murphy**

But I mean, really like? Give me away?

**James Acaster**

Yes.

**Róisín Murphy**

Hell no.

**James Acaster**

It's mad. It's 2022. People are still being given away.

**Ed Gamble**

Shouldn't have invited you.

**James Acaster**

No, I was awful at that wedding, I was heckling him.

**Róisín Murphy**

My dad used to always joke that-, you know, because he actually got my mother by some miracle because she was, like, the best looking woman in Ireland and all, she actually had a neck and everything and back in them days, not many people did in Ireland, and a fabulous pair of legs and all, you know? Somehow he got her and he should've just been delighted with that but he used to always complain that he never got the dowry as well, because you're supposed to give stuff to the man for taking the woman.

**Ed Gamble**

But she had the neck.

**Róisín Murphy**

She had the neck.

**Ed Gamble**

That's the dowry.

**Róisín Murphy**

Yes. That's sorted, and long legs, you know? With like a knee between the bottom and the top.

**James Acaster**

What was the dowry that you got Ed?

**Ed Gamble**

I didn't get a dowry.



**James Acaster**

What?

**Ed Gamble**

I don't need a dowry.

**James Acaster**

Complain, you should complain.

**Ed Gamble**

We were together for eleven years, I think it was too late to ask for a dowry at that point.

**James Acaster**

I don't know. You should've told me man, I was part of the grooms-men, I was part of your team, that's what we were there for.

**Róisín Murphy**

Yes.

**James Acaster**

Anything you need. So, if you'd just said to me, 'You need to sort out this dowry because I haven't got it,' I would've gone to the-

**Róisín Murphy**

You would've lobbied.

**James Acaster**

Yes, I would've gone to the family and said, 'Where's the dowry?'

**Ed Gamble**

You had enough jobs on the day.

**James Acaster**

Yes, I had a few jobs. I was announcing the cakes.

**Ed Gamble**

A job that he invented.

**Róisín Murphy**

You announced the cakes?

**Ed Gamble**

Yes.



**Róisín Murphy**

How many cakes?

**James Acaster**

Four.

**Ed Gamble**

Well, it was like a tower of cakes that were all different flavours and in no other wedding has this happened, James invented a job for himself to announce all the different flavours.

**Róisín Murphy**

What about wedding cakes, let's be honest? They're rubbish.

**Ed Gamble**

No. This was good cake.

**James Acaster**

Mostly they are.

**Róisín Murphy**

Nobody eats it though. I bet you had a ton of it left, didn't you?

**Ed Gamble**

So, the bottom layer which was massive, there was a bit of that left but the little layer at the top had all gone, I'm livid. It was the salted peanut cake-,

**James Acaster**

Yes, with the brittle on it.

**Ed Gamble**

That had all gone.

**Róisín Murphy**

That sounds disgusting.

**Ed Gamble**

Well, bad luck Róisín because you're never going to taste it. And it was brilliant.

**James Acaster**

It was so delicious. This wasn't like wedding cake, wedding cake, this was like just properly nice cakes.

**Róisín Murphy**

Yes, but come on lads, big massive industrial size cake, it's disgusting.



**Ed Gamble**

Well, I'm sorry-,

**James Acaster**

I mean-,

**Ed Gamble**

You can have whatever you like, you know.

**James Acaster**

Suddenly, I've flipped and I like weddings now because like when it comes to cake-, earlier you said the chocolate fountain thing and I let that slide, but a massive cake, come on.

**Ed Gamble**

It's a shame you're never going to get married, you can have what you want. You could have a big poached egg.

**Roisin Murphy**

I could.

**Ed Gamble**

With everyone gathering around and having a big slice of poached egg.

**James Acaster**

It's your day. So, you're having the red wine?

**Roisin Murphy**

But I'm having the Krug as well.

**James Acaster**

And the Krug?

**Ed Gamble**

Yes.

**James Acaster**

That's cool.

**Roisin Murphy**

I'd drink that Krug every day with everything but as I said before, I do have very expensive tastes unfortunately.



**Ed Gamble**

I, very luckily, had a bottle of Krug recently, I had some with some friends and it's just another level, isn't it?

**Róisín Murphy**

It's a whole other thing.

**Ed Gamble**

Yes, yes, it's crazy.

**James Acaster**

I'm not familiar, not familiar.

**Ed Gamble**

It's just a really nice champagne but it's a-

**Róisín Murphy**

It's not for scum balls like you.

**James Acaster**

You don't get a yellow tongue like this from being a scum ball.

**Ed Gamble**

Old saffron chops over here.

**James Acaster**

Saffron boy.

**Róisín Murphy**

I have a friend, Elaine Constantine, she's very famous well to-do photographer and film-maker, but I've known her for many, many years and her fella is Italian as well, and we were out at some fancy Italian restaurant in London and they were ordering in Italian, you know, for us and everything, and she turned around to me, she's from Berry in Manchester, and she turned around to me and she went, 'Aye, Róisín,' and she sort of hit me in the stomach with her elbow and she went, 'Aye, haven't we done well for a couple of scum balls?'

**James Acaster**

That's got to feel good.

**Róisín Murphy**

It did, it felt good.

**James Acaster**

That's what me and Ed say to each other every day before we come on this podcast.



**Ed Gamble**

"Haven't we done well for a couple of-, ' in that accent as well.

**Roisin Murphy**

'Haven't we done well for a couple of scum balls.'

**James Acaster**

So, we arrive at your dream desert. Now, I'm bit nervous going into this now, because you'd pooh - pooh ed the chocolate fountains.

**Ed Gamble**

Woah, that sounds awful.

**James Acaster**

And-,

**Ed Gamble**

Well, that will be the end of the party.

**James Acaster**

You get kicked out of a wedding for that.

**Roisin Murphy**

Okay, desert. I love sugary things, yes, I love sweet things but not at the end of a big meal. It's hard. Do you know what I mean? Like, because usually you're full by that point and you can't devour it and love it as much as you would in between a meal, in between meals.

**James Acaster**

I wouldn't say so.

**Roisin Murphy**

Shut up you, and-,

**Ed Gamble**

You're treading on very, very thin ice with James here. He's a real desert boy, so. You take it obviously in whatever direction you want Roisin.

**Roisin Murphy**

Come on, I love deserts. I'm just saying it's sometimes hard when you're looking at a menu, to say, order a big desert after you've had a meal like we've just discussed, but I have to tell you that in that context after a big wonderful meal, the greatest desert I've ever had was in Paris and it was just a simple chocolate mousse.



**James Acaster**

Okay.

**Róisín Murphy**

And it made me cry.

**James Acaster**

Wow.

**Róisín Murphy**

Yes, it made me cry. It was perfect consistency, you know, it left a little hole in it when you took the spoon out.

**Ed Gamble**

Yes, it held the shape.

**Róisín Murphy**

It held, yes and had air in it but not too much air in it. It had egg in it, obviously, egg being very much part of this dish, and yes, it was just like, that thing where you put the spoon in your gob and you pull the spoon out and the thing is in your gob and you just don't have to do anything, it's just there. It's everything, it's the taste, it's the texture, it's the temperature.

**Ed Gamble**

Goosebumps, did it give you goosebumps?

**Róisín Murphy**

It gave me tears.

**Ed Gamble**

Goosebumps and tears. Yes, I suppose there's no tears with goosebumps.

**James Acaster**

Tears on the first mouthful or as the dish progressed?

**Róisín Murphy**

More or less, I think, yes.

**Ed Gamble**

And then tears of sadness when it was over?

**Róisín Murphy**

No, I was ready for the meal to be over. I'd actually been a gluten that night.



**Ed Gamble**

How was it presented? Was it literally just the chocolate mousse in the bowl or on a plate?

**Róisín Murphy**

Yes, it was just chocolate mousse.

**Ed Gamble**

No other faffing around with any other-

**Róisín Murphy**

Nothing.

**Ed Gamble**

So, where about what this? I want to eat this chocolate mousse now.

**Róisín Murphy**

Oh god, I don't know the name of the restaurant but it was, again, very classic kind of canteen like Parisian restaurant that's been there for, I don't know, 100 years or something. I went with Jarvis Cocker.

**James Acaster**

Jarvis Cocker has been on this podcast.

**Ed Gamble**

He has.

**Róisín Murphy**

He took me there, so, if you ever see him again, ask him what the name of the restaurant was called.

**James Acaster**

I'll ask him, what was that restaurant called, because he mentioned Paris when he was on the podcast.

**Ed Gamble**

He did mention Paris.

**James Acaster**

He loves it, he loves Paris, right?

**Róisín Murphy**

He loves it. He loves it. He lives there I think, doesn't he?

**James Acaster**

He at least has done at some point, I don't know where he lives now but yes, he definitely lived in Paris.





**Ed Gamble**

We need to track down that chocolate mousse restaurant.

**James Acaster**

Yes.

**Róisín Murphy**

Yes, everything I had there was great as well. Like, I had like, the onion soup in the beginning at the was the best onion soup I ever had, which is also an amazing dish but I didn't put it in here because it gives me cramps.

**James Acaster**

Oh yes?

**Róisín Murphy**

I can't resist it, but the onions tend to-, don't go well in my stomach.

**James Acaster**

When you had that meal then-

**Róisín Murphy**

I was younger then though. So, I was able to handle the onions but as I get older I'm not able to handle them as much.

**Ed Gamble**

It's gutting that stuff, isn't it?

**James Acaster**

Really, is that a thing?

**Róisín Murphy**

Yes, I think it is. I've sort of got an intolerance, I've built up an intolerance to it. I know you're supposed to build up a tolerance aren't you? I think an intolerance has built up.

**James Acaster**

Because for most people, onions make them cry, but for you, it was the chocolate mousse at the end of the meal.

**Róisín Murphy**

Yes. Quite.

**James Acaster**

It's quite poetic in a way.



**Ed Gamble**

Sounds incredible. I wish you remember the name, I'd go there now.

**Roisin Murphy**

The worst dish I ever had was in Paris as well.

**Ed Gamble**

Oh great.

**James Acaster**

Oh yes, here we go.

**Roisin Murphy**

Andouillette, have you ever heard of it?

**James Acaster**

Now, this has been brought up on the pod before, right?

**Ed Gamble**

The Tucci?

**James Acaster**

The Tucci. Stanley Tucci?

**Roisin Murphy**

Oh yes.

**James Acaster**

He talked about-

**Roisin Murphy**

I bet he's well able for it, is he? He loves it up.

**James Acaster**

Him and Meryl Streep had it, and hated it.

**Roisin Murphy**

Oh, it's absolutely, I mean it's unbelievable. I was in Paris, you're man comes over, I said, 'What's this?' And he said it's sausage, and I said, 'Go on, I'll have that.' He said, 'Are you sure madam?' I looked at him and I was like, 'Yes, I'm sure, I can eat anything, anything at all. Just bring it.' Like that, you know, arrogant like, and he smiled in the corner of his mouth.

**Ed Gamble**

He loved that I bet. Can't wait.



**Róisín Murphy**

He was like, 'Okay,' and off he went and he came back with this, and it was wonderful it looked wonderful on the plate. It was this huge sort of thing that looked like, you know, big sausage-

**Ed Gamble**

Choose your language there because James is in the room.

**Róisín Murphy**

I was looking over at James there, yes. A big curved sausage on the plate.

**Ed Gamble**

James, leave it mate.

**James Acaster**

What?

**Róisín Murphy**

Looked wonderfully cooked and all that, and everything looked fine, until I put the knife into it and I cut through it and suddenly, the whole area smelled of shit. It wasn't even near my mouth yet right, and the waiter was over there smiling, and I was like horrified already but I went for it, I thought, 'Right, it smells of shit, it won't taste of shit.'

**Ed Gamble**

That's a red flag for me.

**Róisín Murphy**

You cut into it and you just see all this, like, there's no meat like a sausage meat in it, it's just intestines stuffed in it. So, it's like folded intestines inside. Cut into it, put a bit into my mouth, no that actually tastes like I've put shit in my mouth and he came out of nowhere and he was like, 'Are you enjoying your meal madam?' I was like, 'No, not really,' and I was green. My face was green and bless him, he said, 'You can order something else, we won't charge you.' I think he enjoyed it so much he didn't charge me for the Andouillette.

**Ed Gamble**

Onion soup, please.

**James Acaster**

He knows the deal. He does it every day. He goes over, gets someone to talk themselves into having it.

**Ed Gamble**

They've got one sausage.

**Róisín Murphy**

Yes, some scum ball comes over.



**James Acaster**

We've got another scum ball. Let's send out an Andouillette.

**Ed Gamble**

She thinks she's done alright for a scum ball. Send over a shit sausage.

**Róisín Murphy**

That is literally the only thing that I've not been able to eat.

**James Acaster**

Sounds reasonable, and Stanley Tucci, you know, loves all foods, goes around eating anything, and he hated that.

**Róisín Murphy**

And he's not a scum ball.

**James Acaster**

He is the opposite of a scum ball. I'm going to read your menu back to you now, see how you feel about it.

**Róisín Murphy**

Go ahead.

**James Acaster**

You would like Vichy water to start, sparkling. Poppadoms or bread you would like, a German bread selection and sourdough with grass-fed butter. Starter, three courgette flowers stuffed with ricotta, then a pasta course of a Risotto Alla Milanese. Main course, steak tartare, side dish of French fries from France, pommes frites. Drink, you would like Krug throughout and this red wine from your not husband's father's vineyard.

**Ed Gamble**

La Chiara.

**James Acaster**

Yes, La Chiara.

**Róisín Murphy**

Well, he's not his father it's his step father but, yes, go on.

**James Acaster**

Yes, fair play. Desert-,

**Róisín Murphy**

Alfredo, shout going out.



**Ed Gamble**

Shout out to Alfredo.

**James Acaster**

Shout out. Pump it up! Desert, a chocolate mousse, from Paris with Jarvis Cocker.

**Roisin Murphy**

Yes, on the side.

**James Acaster**

With Jarvis Cocker on the side, shedding a tear with you in unison. I can picture Cocker just like little tear rolling down-,

**Ed Gamble**

Little tear because he can't have any.

**James Acaster**

Yes, because he can't have any.

**Ed Gamble**

You promised the classics, I think you delivered the classics.

**Roisin Murphy**

I did.

**James Acaster**

It feels like the classics.

**Roisin Murphy**

Can I say this, I do like the other mad stuff as well. I will try that. You know, like I said I went to the Peruvian, sort of, fusion business last week and it was fabulous, but the greatest meal that I've had in the last I don't know however many years, had a ridiculous amount of courses. It had, I don't know, 30 courses, and it was a sushi meal.

**James Acaster**

Great.

**Roisin Murphy**

And it was like a religious experience, honestly.

**James Acaster**

Woah.



**Róisín Murphy**

It was so meditative and I think it's very important the space that you eat in as well. So, he had gone to a lot of trouble this guy to make the sound right in the room so that when you're-, it's a restaurant that only holds nine people on one, like, sort of, what's it called? Like a counter. So, there's one guy behind the counter and stools on the counter, but he'd gone to a lot of trouble with the lighting and the sound and I think that's very important around food. I hate when you can't hear each other in a restaurant.

**James Acaster**

Sure.

**Róisín Murphy**

And he was amazing. He's got kind of a secret phone number that you have to get it off somebody else.

**Ed Gamble**

Where about is this?

**Róisín Murphy**

This was in Ibiza as well.

**James Acaster**

Do you remember what it was called or is it a secret?

**Róisín Murphy**

It's not really got a name. He's called Walt, the guys called Walt.

**Ed Gamble**

I'll be honest-,

**Róisín Murphy**

My god, I mean, food does make me cry, when it's good. It can bring tears.

**Ed Gamble**

It's the name I was least expecting when you described the restaurant.

**Róisín Murphy**

I know, yes, he's actually Australian but he had many, many years in Tokyo.

**Ed Gamble**

Walt the Australian sushi chef.

**James Acaster**

Got to get his secret-, so, I think that's got to become the goal of the podcast now, to get Walt's number.



**Róisín Murphy**

Nobody's getting it. I'm not even going to tell you where it is or anything like that because otherwise we won't be able to get in the next time we want to go.

**James Acaster**

We're going to try. We're going to try and find-

**Róisín Murphy**

And we'd no choice what we were being given. You know, that kind of a way. As well, I don't really like reading menus and worrying about choice.

**Ed Gamble**

Sorry to put you through that then.

**James Acaster**

I know what you mean though. I like it, I like it when you go in and they say, 'We're going to take care of it.'

**Ed Gamble**

What would you do if you went back to Walt's and mid way through the meal he brought out an Andouillette?

**James Acaster**

The ultimate.

**Róisín Murphy**

He wouldn't though would he, but maybe there would be some slither of it in something.

**Ed Gamble**

Yes, just a bit of shit.

**Róisín Murphy**

Yes, just a bit of shit can be good.

**Ed Gamble**

That's the perfect phrase to end on I think.

**James Acaster**

Just a bit of shit can be good.

**Ed Gamble**

Just a bit shit can be good. Róisín, thank you so much for coming to the dream restaurant.



**Roisin Murphy**

Aw, thanks guys. I loved it.

**James Acaster**

Thank you so much, sorry.

**Ed Gamble**

There we are, great chat with Roisin Murphy.

**James Acaster**

Fantastic chat, also thank you Roisin for not saying low fat cheddar the secret ingredient. We were allowed to keep you in the restaurant for the duration.

**Ed Gamble**

Thank you so much. Roisin has new music coming out soon, new singles, new album, on the way.

**James Acaster**

Yes, make sure you get on that. Also, if you're not familiar with Roisin's back catalogue change that, right now.

**Ed Gamble**

Change that. Get that changed.

**James Acaster**

There's so much stuff for you to delve into and enjoy. So, make sure you get on that, wrap your ears around some sweet sounds.

**Ed Gamble**

You know, check out Moloko sure, but if you leave the Soloko stuff, you're crazy.

**James Acaster**

You've got to get on the Soloko stuff. Absolutely. Nice to hear another Andouillette story as well.

**Ed Gamble**

Yes.

**James Acaster**

Disgusting.

**Ed Gamble**

Absolutely disgusting. Thank you very much to Roisin Murphy, bye bye.

**James Acaster**

Goodbye.