



Off Menu – Ep116 – Bob Mortimer

Ed Gamble

Welcome to the Off Menu Podcast, taking the bubbling cheese of chat and dipping in the chunky bread of humour and chewing it with our mouths, James.

James Acaster

I thought you were going to pour the hot cheese of chat over the nachos of humour.

Ed Gamble

Oh, that would be good, maybe I'll do it. I mean, I'm always looking for ones to do.

James Acaster

That will be the next one.

Ed Gamble

Yes, pouring the cheese of chat over the nachos of humour and sprinkling on the coriander of conversation nose (ph 00.42).

James Acaster

And sharing with all of our friends.

Ed Gamble

Sharing it with all of our friends, yes. Well, James, it's the Off Menu podcast, that's all we need to know really isn't it?

James Acaster

Yes. We own a dream restaurant and as the maitre d' I am a genie waiter and we ask our guest their favourite ever starter, main course, dessert, side dish and drink, not in that order, and this week's guest is Bob Mortimer.

Ed Gamble

Bob Mortimer, of course, you know who Bob Mortimer is.

James Acaster

I do.

Ed Gamble

No, but the listener, I mean, we don't need to explain who Bob Mortimer is.

James Acaster

Oh, yes, sorry. Comedy legend. Comedy royalty.



Ed Gamble

Comedy legend. Yes, done so many great shows. A lot of great shows with Vic Reeves.

James Acaster

Vic Reeves, yes.

Ed Gamble

A lot of other amazing shows.

James Acaster

Great fishing shows with Paul Whitehouse.

Ed Gamble

Great fishing shows with Paul Whitehouse of course.

James Acaster

Yes, and on that show they say, 'And away.'

Ed Gamble

Yes, they do, and that is also the title of Bob's new book.

James Acaster

Yes, Bob Mortimer's Life Story, an autobiography. He's a national treasure. Everyone wants to know Bob's life story and finally you can sit down and read it in his brand new book.

Ed Gamble

And hopefully we'll get bits of that life story in this episode of Off Menu where we're going to be asking Bob his dream menu. I'm very excited to have him on James.

James Acaster

Can't wait. He spoke about food every now and again on the shows that he's been on, you know, I've really enjoyed hearing his personal life stories when he's on Would I Lie To you. So, like, I'm looking forward to hearing what he chooses. However, Ed, if he chooses the secret ingredient-,

Ed Gamble

I don't want to do the secret ingredient this week. I love Bob Mortimer, I don't want to kick him out.

James Acaster

Oh come on. Come one, man, I know you don't want to but I think we should do it.

Ed Gamble

Oh man, alright.



James Acaster

I think we've got to. Fair's fair.

Ed Gamble

It'll be so sad if we have to kick Bob Mortimer out.

James Acaster

Yes, yes, it would be a big shame actually-,

Ed Gamble

Alright, we'll do the secret ingredient.

James Acaster

Okay.

Ed Gamble

And it is Fisherman's Friends. Imagine if he gets caught out by that.

James Acaster

Fisherman's Friends. Because he's a fisherman.

Ed Gamble

Yes. He fishes with his friend.

James Acaster

Yes. Oh, just be clear, if he has Paul Whitehouse, like, you know, there. You're not going to kick him out?

Ed Gamble

No.

James Acaster

It's not your friend who you fish with.

Ed Gamble

No, exactly, but if he says he wants Paul Whitehouse as a menu item then we might have to kick him out.

James Acaster

If he's going to eat Paul Whitehouse, yes.

Ed Gamble

Yes, but we'll kick him out, but that's for other reasons.



James Acaster

Maybe that's just across all the episodes, cannibalism in general is we will kick you out.

Ed Gamble

Specifically of Paul Whitehouse.

James Acaster

Yes. Oh, I don't know, I would say with anyone.

Ed Gamble

Okay, sure, alright.

James Acaster

You can do-, be just with Paul Whitehouse.

Ed Gamble

But I reckon there are people are there who might use the dream restaurant to say, 'I'd really like to know what human tastes like.' Because it's a safe environment.

James Acaster

Do you think we'll have that one day?

Ed Gamble

Yes, maybe. That's the sort of thing Richard Herring would have done.

James Acaster

Yes, actually, if he ever gets back on this.

Ed Gamble

Yes.

James Acaster

He'll want to eat a person I imagine.

Ed Gamble

Yes.

James Acaster

But we're saying Fisherman's Friend and in, like, the nuclear strong mints that fishermen.

Ed Gamble

Is that what they are?

James Acaster



Are they mints? They're disgusting.

Ed Gamble

No, I thought they were like vitamin tablets or something or little sucky-, yes, they're horrible, we don't know what it is.

James Acaster

Yes, they do taste savoury, oh, they're, they are horrible.

Ed Gamble

Right, oh, they are strong mints or lozenges, James, Benito's just told us.

James Acaster

Okay, well-, but then I think there's something in what you said as well. So, maybe there's something out there that's like that. But either way, I don't like Fisherman's Friends. I've had them. If he does pick them he's out I'm afraid. Sorry Bob.

Ed Gamble

If he picks him, he's out. Right, well, let's crack on. Oh, I'm on tour by the way next year.

James Acaster

Oh, yes?

Ed Gamble

Yes, show's called Electric. Very excited about it. Edgamble.co.uk for tickets. I thought I'd get the plug in in the intro this week because quite often you put things in an outro of a podcast people don't make it to there. So, I'm getting it in now.

James Acaster

Sure. Understood. I think that's very wise of you and I applaud it.

Ed Gamble

Thank you very much. But let's crack on with the Off Menu menu of Bob Mortimer. Bob Mortimer, welcome to the dream restaurant.

Bob Mortimer

Thank you for having me. Get in.

James Acaster

Welcome Bob Mortimer to the dream restaurant. We've been expecting you for some time.

Bob Mortimer

This genie-,



James Acaster

Yes.

Bob Mortimer

Do you picture yourself as one of the topless ones?

James Acaster

Yes, it's your dream restaurant so it's up to you really.

Ed Gamble

Yes, that's true.

Bob Mortimer

Topless please.

James Acaster

Yes, absolutely.

Bob Mortimer

May I have topless and football shorts and cowboy boots.

James Acaster

Yes, yes you may. What colour are the football shorts and the cowboy boots?

Bob Mortimer

The football shorts are red and the cowboy boots are blue.

James Acaster

Yes, absolutely.

Ed Gamble

Oh lovely.

Bob Mortimer

White white detail in.

James Acaster

Yes.

Bob Mortimer

And a good kick on the heel.

James Acaster

Red for Middlesbrough?



Bob Mortimer

Could be? I mean, it could be any of the red teams but I can see-, the Middlesbrough Football Club genie.

James Acaster

Yes.

Bob Mortimer

Who can affect play once in the match.

Ed Gamble

Oh that's great.

Bob Mortimer

When do you choose him?

Ed Gamble

Well, it depends how much he can affect play, because if you save it right to the end and then go, 'They score 50 goals.' Then that feels like-,

Bob Mortimer

No, I think he can affect one passage of play.

Ed Gamble

Right.

James Acaster

When you say affect play, like, how much do you mean? Because is, like, you know, giving the whole of the opposition explosive diarrhoea affecting play, or is it more tactical stuff?

Bob Mortimer

I think that if he gave them all diarrhoea that would affect more than one play, so, I'm thinking maybe, you know, at a penalty kick he could collapse the keeper into just a pile of clothes.

Ed Gamble

Yes.

Bob Mortimer

You know?

James Acaster

Yes.



Bob Mortimer

For example, it would be quite fun the crowd singing play the genie. Do you know what I mean. Please, for fuck's sake get the genie-

Ed Gamble

Why are they not playing the genie?

James Acaster

What's the point in having a genie if they're not going to play it.

Ed Gamble

Are you imagining a genie sat on the subs' bench as well?

Bob Mortimer

He's kept him on the bench all that time.

Ed Gamble

Everyone sees the genie warming up at the side, like, are they going to play the genie?

Bob Mortimer

Here we go.

Ed Gamble

The other team are absolutely terrified wondering who's going to be collapsed into a pile of clothes this week.

James Acaster

Got his top off.

Bob Mortimer

I think there are some rules that could be-, do you think instead of a yellow card maybe a player has to carry a garden spade for five minutes?

Ed Gamble

Yes.

James Acaster

Yes. You'd think twice about banning someone.

Ed Gamble

You definitely would.

James Acaster

Yes. This will be awkward, having to carry a spade around.



Bob Mortimer

Spade player, everyone laughing at him. Yes, sorry, that's football-

James Acaster

Is it a metal spade?

Bob Mortimer

Yes, real traditional-, do you know what gents, I'm going to say shovel.

Ed Gamble

Yes. So, what if they then foul again? If they foul twice, it's not just back to the spade is it? What is there instead of a red card?

Bob Mortimer

Well, I'm tempted to say two spades.

James Acaster

Well, what if they foul again and they use the spade? You don't want to give them another spade, that's just-,

Bob Mortimer

Asking for trouble isn't it.

James Acaster

You're asking for more trouble.

Bob Mortimer

And of course then the FA would get into trouble, or you would, James, for introducing the rule.

James Acaster

I would, yes, it would be my fault.

Bob Mortimer

Yes, the actual seed of this decapitation was James.

James Acaster

Yes, they'd go back and go, 'Yes, it was his fault.' Bob, are you a foodie?

Bob Mortimer

I snack a lot. I eat a lot of food, but, you know, grazing, all through the day. KitKat, pack of crisps, Seabrook's crisps. Do you like them?

James Acaster



I've never had Seabrook crisps.

Ed Gamble

I'm aware of Seabrook crisps.

James Acaster

Describe them?

Bob Mortimer

They're traditional crisps, you know, they're not like this Kettle nonsense. They are a proper, like, juvenile crisp. But they're very fatty and very salty. They're very indulgent crisps.

James Acaster

Okay.

Bob Mortimer

Kind of like-, you must get this a lot with the old fellows that come on, kind of like crisps used to be.

James Acaster

Do you know what, we haven't got this a lot with the old fellows who have come on. You're the first person who's said about how crisps used to be. So, you've noticed the changing of crisps over time and you've not necessarily loved it?

Bob Mortimer

Yes, I think but for very obvious reasons now they shout about less fat and less salt and so on, so, you have a fond memory of when they were really very dirty, a very dirty thing.

Ed Gamble

So, that's what you like, you like a dirty crisp?

Bob Mortimer

I like dirty crisps, yes, and your dirty cheeses, and your dirty sausages, do you know what I mean, the skinless-,

James Acaster

Yes, just skinless sausages?

Bob Mortimer

Do you know the ones that-,

James Acaster

No, I actually don't know what you mean. I don't know why I acted like I did.

Ed Gamble



Yes, you agreed-, I mean, you yes handed that, but you've got no idea-,

James Acaster

What? Skinless sausages? I don't know what that is.

Bob Mortimer

It's the Wall's Skinless is-, you know it never bends, you know it never disappoints. So, like, yes, I snack. I don't go out to restaurants much. That's a real treat for me, so, like, maybe two or three times a year. I go into town maybe twice a year and I have a meal with Matt Berry and Reece Shearsmith.

James Acaster

Interesting.

Ed Gamble

Lovely.

James Acaster

Now, why is it that line up every year?

Bob Mortimer

Because it's under the name of being, like, a gossip club and we gossip about all the other comedians.

James Acaster

Yes.

Ed Gamble

Wow.

James Acaster

What's Matt Berry bringing to the table there? I mean, like, Matt Berry, fair enough we all respect him, but I don't see him hanging out with a lot of comics and getting the goss.

Bob Mortimer

No, but none of us are. None of us are hanging around with the comics, but we're more like members of the public.

Ed Gamble

Oh, so, you're discussing (TC 00:10:00) gossip that everyone knows?

Bob Mortimer

Do you know what I mean? That show's useless.

Ed Gamble

Yes.



Bob Mortimer

What was he doing? You know, like, why on earth was that commissioned? So, I enjoy that.

James Acaster

Yes.

Ed Gamble

You know a lot of other comedians are doing that sort of stuff on WhatsApp groups every day?

Bob Mortimer

Is that what they do?

Ed Gamble

It's lovely that you guys save it up for once or twice a year at a restaurant.

Bob Mortimer

Yes.

James Acaster

I imagine the three of you have some disdain for WhatsApp groups and the like?

Bob Mortimer

I've no disdain for social media, but I penetrate Twitter. I'm beginning to learn Instagram. I don't know the rest. WhatsApp group, that sounds quite technical.

James Acaster

Yes. Is there a name of this club?

Bob Mortimer

No.

James Acaster

The gossip boys?

Bob Mortimer

Well, the conclusion of every meeting is who is sitting at the top of the lucky table. So, we could call it the lucky table club.

James Acaster

What does that mean? That's, like, (talking over each other 10.52) the comic who's doing well at the minute? Or, out of you three-

Bob Mortimer



The comic who's doing the best but doesn't merit.

Ed Gamble

Right, okay. Yes, the lucky table. I get that.

James Acaster

Yes, okay, yes. So-,

Bob Mortimer

It's just a bit of fun.

James Acaster

Who has it been in the past?

Bob Mortimer

I'm not saying.

Ed Gamble

Yes.

James Acaster

You were saying you like to snack a lot and you like stuff that is a bit dirty.

Bob Mortimer

Yes.

James Acaster

We did notice when you arrived here you bought a takeaway coffee with you.

Bob Mortimer

Yes. I did.

James Acaster

And there were a lot of sachets of sugar that you opened and put in the coffee that we didn't mention at the time because we thought, 'We're about to do a food podcast, we'll ask him during that.' How many sugars did you put in there?

Bob Mortimer

I think I put six in that one, but, James, when I was young I used to put in sixteen, and I promise I did, and the only ever so slightly amusing thing about that story is that if I put seventeen in, and you can lose count, it was too sweet for me. No, absolutely true. I think it was because-, you know, writing this book you start thinking of things, and my dad died in a car crash when I was, like, seven or something, and I think I started taking all these sugars then. So, I was probably something of a-, because it's mood altering isn't it I think.



Ed Gamble

Yes, definitely, yes.

Bob Mortimer

So, I think that's what-,

James Acaster

So, that started the sugars.

Bob Mortimer

I think it might be the link with it, and I'm down to six/five, you know, now.

James Acaster

Was that gradual or was that-,

Bob Mortimer

Very very gradual.

James Acaster

You didn't get rid of ten all at once?

Bob Mortimer

No, over these years, 40/50 years or whatever. So, yes, on my death bed maybe they'll offer me a tea and I'll say, 'No sugar.' I've got there.

James Acaster

Also I noticed your technique is you put a lot in at once, then-,

Ed Gamble

Yes, it was a sustained-, you were putting sugar after sugar in to the point that I saw James clock it, and then about to say something and I did-, I mean, you would have noticed this, Bob, I did have to stop James asking you about the sugars because we were about to record this and I knew it would be a great chat. And then after that happened there was a little pause and then another one went in. No, there was the stir-,

James Acaster

You stirred it for a while. That's a cappuccino, is that right? Quite frothy top.

Bob Mortimer

Quite a frothy top, and what happens, it's quite exciting really because you know the foam on the top, you may have noticed because you saw it, about your first four stay on the top and then they suddenly break through and it's like a little sink hole.



Ed Gamble

Yes, I did. It was exciting.

Bob Mortimer

It is quite exciting isn't it. So, yes, sugar-,

James Acaster

But then you stirred it.

Bob Mortimer

Yes.

James Acaster

So, it went in, like, a sink hole, and I would say this was probably at four or five, then you stirred it for a while until it had all stirred in completely and you had this consistent froth on the top, one colour froth.

Bob Mortimer

Yes.

James Acaster

And then you put another in, another sugar in?

Bob Mortimer

Yes.

James Acaster

Now is that a regular occurrence, that you do it until a point, then you stir it, and then the final one goes in separate?

Bob Mortimer

Do you know, I've never forensically examined it but whatever you saw, because I wasn't thinking, is obviously what I tend to do.

James Acaster

Is what you like.

Bob Mortimer

Is what I like, yes.

Ed Gamble

It's like you were keeping the coffee on its toes, like, that you were letting the coffee know, that's all the sugar, and it was, like, relaxed, and you were like, 'No, there's one more.' Surprise it.

Bob Mortimer



Surprise the coffee. Yes.

James Acaster

You mentioned your book. Bob Mortimer, And Away.

Bob Mortimer

And Away, yes.

James Acaster

And Away. Is that how it's supposed to be pronounced?

Bob Mortimer

It is because it's catchphrase from a fishing show that I do.

James Acaster

Yes.

Bob Mortimer

Do either of you have catchphrases?

Ed Gamble

Not yet.

James Acaster

Yes.

Ed Gamble

Do you have a catchphrase?

James Acaster

Yes. Bob will be hearing it later.

Ed Gamble

Oh, yes, I suppose, within the podcast I guess there are catchphrases.

Bob Mortimer

Yes, of course there are aren't there.

Ed Gamble

Yes.

Bob Mortimer

I do like food, this was your question. I do like-, I'm not a foodie. I've no great knowledge of food, but I'm very very very fond. It's like a life enhancing thing. You know the times when you suddenly think, 'Oh



what, I need beans on toast desperately.' And it's lovely to satisfy that need, or liver, I really like lambs liver. So, liver and potato or something.

Ed Gamble

How often do you get the liver itch?

Bob Mortimer

I'd say the liver might be once every three months, but it's big.

Ed Gamble

Yes.

James Acaster

Yes.

Bob Mortimer

You know, it calls loud and sharp. Beans very often. Soft boiled eggs, you know those comforty things.

James Acaster

Yes.

Bob Mortimer

But it's nice that you can actually sate it by just going to a cupboard.

James Acaster

Well, what do you do though, you were talking about fishing, if you're out fishing and then you suddenly get, 'Oh, I want some beans, I want some liver.'

Bob Mortimer

Yes.

James Acaster

You're stuck by a river. I didn't mean to rhyme that but, like, what do you do in that situation?

Bob Mortimer

Well, you know the-, what is it? What's that word that is very common now, like, deferred gratification. So, it just makes that liver sing even more when it lands on your plate. You can get it. You can get liver. You can get liver. Not as easy as you could. Ox tongue, I used to cook ox tongues with my mum, you know, whole tongue. It's a very delicious thing, but-,

James Acaster

How big is it?

Bob Mortimer



About that big.

Ed Gamble

They are big.

James Acaster

That's massive.

Ed Gamble

I've got one in my freezer.

Bob Mortimer

Have you got one in your freezer?

Ed Gamble

I've got a tongue in the freezer, yes.

Bob Mortimer

Shall you cook it?

Ed Gamble

Yes.

Bob Mortimer

Or do you just want it as frozen?

Ed Gamble

I just like to know it's there.

Bob Mortimer

No, it is very reassuring isn't it, if there's a burglar or something.

Ed Gamble

Yes. I can whip the tongue out.

James Acaster

Must be quite tempting to, like, just have it hanging out of the freezer drawer so you open it like a mouth?

Ed Gamble

Yes.

Bob Mortimer

Yes.



James Acaster

If it's that big.

Ed Gamble

How should I cook it though? Because I will be honest, Bob, I was sent it by a company because I said on the podcast I've always wanted to have tongue, and they sent me a tongue, and now it's just in the freezer.

Bob Mortimer

Well, it's very delicious. You'll have to defrost obviously.

Ed Gamble

Yes.

Bob Mortimer

And then just clean it a bit with some salt and water, and then put it in a big pot, big old pot and simmer it for-, I mean, they do vary a bit, probably four hours is the average, just with some carrots and onions. And then when it comes out, the skin of the tongue will have turned very white and it's very satisfying, that just really peels off very easily. And then you take the tongue, put it in a bowl that's only just big enough to hold it, put a saucer on top of it and something heavy, and then wait for it to-, it will, like, gelatine itself, you know, you don't have to do anything.

Ed Gamble

Right, okay, and then-,

Bob Mortimer

Or have it hot Ed. It's very nice just hot.

James Acaster

Are you sure it's nice, because that sounded disgusting.

Bob Mortimer

What bit was disgusting?

Ed Gamble

I think it was when the tongue turned really white, that was when I was, like, 'Oh, this doesn't sound great.' The, sort of, joy in your eyes as you were describing it made me think, 'Maybe it is great.'

Bob Mortimer

It is great.

James Acaster

Peel off the white skin and then you cram it into a bowl and it gelatinises itself. All of that sounded gross.



Bob Mortimer

Yes. Yes, but if you fancy it up with some peas, and people like mayonnaise these days don't they?

James Acaster

These days. They do.

Bob Mortimer

It wasn't a thing when I was young.

James Acaster

Was it not?

Bob Mortimer

No, I'm old enough now, I-,

James Acaster

When you were young was it salad cream?

Bob Mortimer

Salad cream you could have. I've seen it, when you get older it's nice to look back and you can remember-, oh, I remember when yogurt came in. I remember pre yogurt and things like that.

James Acaster

Well, our ones are, you know, our generation talk a lot about remembering when salted caramel came in.

Ed Gamble

Yes.

James Acaster

Remembering when pulled pork came in, like, all those ones. That was probably the first time in my life I remembered, oh, there's a new trend of foods that are now-,

Ed Gamble

Brioche.

James Acaster

Brioche, yes. But pre-yog?

Bob Mortimer

Yes, I'm pre yogurt. I remember the first yogurt that arrived on these shores was the Ski yogurt that had an orange flavour which was delicious and very rare to find an orange flavour, you know, given that the first ever, it's a shame it is now ignored really.



James Acaster

What a shame there's no Ski orange.

Bob Mortimer

Olive oil. When I was young the only place you could get olive oil was the chemist.

James Acaster

What?

Bob Mortimer

Yes, because you use it, you know, for the ears.

Ed Gamble

Oh, for the ears?

Bob Mortimer

Yes, you could only buy it in the chemist. So, I'm pre olive oil, pre yogurt.

Ed Gamble

You're not, of course, not pre banana. We're yet to have a pre banana guest on.

James Acaster

Yes, we're waiting for that. Who do you think of all the celebs would be pre banana?

Bob Mortimer

Well, the oldest I suppose.

James Acaster

Yes. What celebrity would you not be surprised if they turned out to be pre banana?

Bob Mortimer

Is William Hartnell still alive? He feels pretty old.

Ed Gamble

He's pre banana isn't he?

Bob Mortimer

Yes, I reckon.

Ed Gamble

Yes.

James Acaster



Got to be.

Bob Mortimer

There might be a few pre-pineapples, maybe?

Ed Gamble

Yeah, there's got to be pre-,

James Acaster

Oh, yes, there's got to be. Parkinson? Do you think he's pre pineapple?

Bob Mortimer

Is Parkinson pre-pineapple?

James Acaster

He might be.

Ed Gamble

I think he might be. I think he interviewed the first pineapple. Do you remember, because bananas came over, what, the Second World War, right?

Bob Mortimer

Yes.

Ed Gamble

And I distinctly remember an interview, I can't remember what it was on, of someone saying they remembered bananas being brought to the UK and they were really excited. And they were, like, 'Well, we had no idea what they were going to look like. We saw a box being opened and we thought they might be five foot long.' You can just imagine kids crowding around a box imagining a giant banana.

Bob Mortimer

But, yes, so, food and the same as when I was a student, (TC 00:20:00) my favourite meal without a shadow of-, you know, like my desert island meal, would be, I don't know if you've ever had it, is Birds Eye boil in the bag beef with instant mashed potato and tinned peas. I absolutely adore it.

Ed Gamble

Is that going to be on your menu?

Bob Mortimer

No, that would be my desert-, I'm going to treat myself today.

Ed Gamble

Oh, okay, so, this would be-,



Bob Mortimer

But if it was an every day-,

James Acaster

But your desert island meal would be the most disgusting thing I've ever heard since you said the tongue thing.

Ed Gamble

Boil in the bag beef.

Bob Mortimer

Yes.

Ed Gamble

Boil in the bag Birds Eye beef.

Bob Mortimer

Yes.

Ed Gamble

All the Bs, and instant mash.

Bob Mortimer

Instant mash and tinned peas.

James Acaster

I'd like to know how this boiled in the bag Birds Eye beef tastes?

Bob Mortimer

Oh, it's gorgeous.

James Acaster

What's so good about-, is it very salty I imagine?

Bob Mortimer

There will be salt in there too to get you going won't there. It's just slices, thin slices of topside in perfect gravy, and you boil it in the bag. Actually these days you can buy it in a tray and put it on a plate and microwave it, but it doesn't taste as good.

James Acaster

Not as good is it as boil in the bag?

Bob Mortimer

Boil in the bag is the perfect delivery method.



Ed Gamble

How regularly do you have the boil in the bag?

Bob Mortimer

I have it six times a year. I wish I had it more but, you know, when there's things that you love but you, kind of, just forget to get them?

Ed Gamble

Also, you don't want to over do it because then you might ruin it for yourself.

Bob Mortimer

True, yes.

Ed Gamble

Yes.

Bob Mortimer

I cooked it for Paul in the latest series of Gone Fishing and he thought-, it was a revelation to him as well. But here's the thing I would like to introduce you to, just remembered, I made mashed potato from potato crisps and it is really nice.

James Acaster

Is it?

Ed Gamble

Okay.

Bob Mortimer

It is really nice, yes.

Ed Gamble

Colour me in tree. How do you do it?

Bob Mortimer

Three packs of Walkers, plain.

Ed Gamble

Yes.

James Acaster

Now, that's not your usual brand.

Ed Gamble



Yes, normally Seabrook's.

Bob Mortimer

Seabrook's that would just be too much. If you made mashed potatoes with Seabrook's. Honestly, you'd just be the King. Garments would be sold for you. Parades. And then I don't know how-, you know, like, I'm going to say a centimetre of water, hardly any water, a centimetre of water, but let it all break down into-, and you'll suddenly say, 'Shit, there's mashed potato forming here.' And then just because the colour is not great, it's a little bit yellowy, just put a little bit of cream in. Stir that in. Delicious. And I kid you not, it really is nice.

Ed Gamble

How close is it to actual mashed-, could you give it to someone and say there's some mashed potato?

Bob Mortimer

Yes, and they would not-,

James Acaster

They wouldn't know?

Ed Gamble

They wouldn't notice the difference?

Bob Mortimer

They would think it's quirky mashed potato, but they'd certainly think it was potato based mush. So, there you go, that's, like, a tip isn't it?

Ed Gamble

That's a good tip.

James Acaster

Yes, that's a good tip. I mean, hopefully some listeners will try that and can let us know how it goes for them.

Bob Mortimer

Yes. It's really nice, and the other one is, do you like tips or no?

James Acaster

Yes-,

Ed Gamble

Love tips.

James Acaster

I love tips. Yes, don't worry about it.



Bob Mortimer

The other one is is on the last series of Gone Fishing I did corn on the cob, yes, and then you get a pack of Wotsits, crush it to a fine powder, and then roll the corn in the Wotsit dust-,

Ed Gamble

I like this.

James Acaster

No, this sounds nice. That sounds very nice.

Ed Gamble

Yes.

James Acaster

Yes, I would-,

Bob Mortimer

Yes, it's really nice.

Ed Gamble

Have you ever tried Wotsit mash?

James Acaster

Here we go.

Bob Mortimer

With bits of corn niblets in it as well.

James Acaster

Yes.

Bob Mortimer

And you could give that a name couldn't you?

James Acaster

Yes, you could name that.

Bob Mortimer

You could name that couldn't you?

James Acaster

I think you could come up with a name for it immediately, you could.



Bob Mortimer

Truncheon or something. Yes, or, just knock us up some truncheon.

James Acaster

Yes. Start your meal with still or sparkling water Bob?

Bob Mortimer

I'll have still please, thank you.

Ed Gamble

Are you pre sparkling?

James Acaster

Oh, yes.

Bob Mortimer

I am. Well, I mean, I always-, I wonder, one of the reasons I don't like sparkling water is when I was young if you had an upset stomach your mum would give you Andrews Liver Salts. Do you know those?

James Acaster

I've heard of that.

Ed Gamble

I've heard of Andrews Liver Salts.

Bob Mortimer

And I think they, kind of, make water into sparkling water.

Ed Gamble

Right.

Bob Mortimer

And I can still taste that Andrews Liver Salt. Am I right, there's a taste to sparkling water? It's not just water plus bubbles, there's a taste isn't there?

James Acaster

Yes.

Bob Mortimer

Kind of dries my mouth out a bit. Makes my teeth dry.

James Acaster

Did you like Andrews Liver Salts?



Bob Mortimer

I did like them because they're fizzy and children are very much drawn to anything fizzy aren't they?

Ed Gamble

Yes.

James Acaster

Yes. You like liver and you like salt. So, must have been exciting-,

Bob Mortimer

Yes, and this was the essence of those two experiences.

James Acaster

And if you also knew someone called Andrew who you liked-,

Ed Gamble

Yes.

James Acaster

Did you know anyone called Andrew that you liked? Favourite Andrews?

Bob Mortimer

Andrew. I wish I knew an Andrew. I think I knew an Andrew Gun, but he was a gun. He didn't have much of an appetite.

James Acaster

But you don't want Andrews Liver Salts as your water course today?

Bob Mortimer

No thank you.

James Acaster

That won't be your drink?

Bob Mortimer

I'll have still, thank you. The stillest of the bottle or the tap. I think I will indulge in the bottle one if that's okay?

Ed Gamble

Yes, of course, yes.

Bob Mortimer

Because tap water can sometimes be a bit dreary can't it, temperature wise or taste wise.



James Acaster

Yes. How many sugars are you having in your (mw 25.19)?

Bob Mortimer

Sprinkle some Wotsit dust on it. I'll have a truncheon and a water bullet. So, that would do me nicely thank you.

James Acaster

Yes, bottled water. Still water. Poppadoms or bread? Poppadoms or bread Bob Mortimer? Poppadoms or bread?

Bob Mortimer

I will take bread please, and I can have any bread.

James Acaster

Any bread?

Ed Gamble

What bread do you want?

Bob Mortimer

Well, I'm just saying I would like a loaf of bread.

James Acaster

Yes.

Ed Gamble

Yes.

Bob Mortimer

A white loaf, crusty loaf, because I like the crust best. When you're in a restaurant and they give you the bits I eat the crust.

James Acaster

Oh, do you.

Bob Mortimer

Aware of the fact that I don't want to ruin my appetite, I, kind of, work around the nut of the bread.

Ed Gamble

So, do you leave the nut of the bread?

Bob Mortimer



Yes, I leave the nut, or, you can roll it into a fun little ball, you know, balls are fun aren't they?

Ed Gamble

Balls are fun.

James Acaster

Yes, balls are fun.

Bob Mortimer

Throw it to each other, throw it in a glass.

Ed Gamble

Yes.

Bob Mortimer

And I always enjoy that. It's probably the-, maybe gets you going, makes you think, 'I'm glad I came out.'

Ed Gamble

Yes, gets a little bit of saliva going and you're ready to-,

Bob Mortimer

Yes, it's a bit special. Someone's brought me some bread.

Ed Gamble

Yes.

Bob Mortimer

It's funny, but up North, especially the North West, a lot of people, I don't know whether they still do, always have a white slice with every meal they have. Are you aware of that?

James Acaster

No, I'm not aware of that.

Ed Gamble

I am aware of that.

Bob Mortimer

Maybe it's a bit of a sandwich-, whatever meal they had, slice of bread and margarine.

James Acaster

Is that with everything?

Ed Gamble



To mop as well? To use as a mop?

Bob Mortimer

Maybe that was it. Maybe that's where it comes from. But, no, I'd enjoy those crusts.

Ed Gamble

I mean, we can just bring you crusts if you want?

Bob Mortimer

Shit, of course.

Ed Gamble

Yes, you don't even need to pick around the nut.

James Acaster

You just want the crusts.

Bob Mortimer

Lukewarm crusts.

James Acaster

Yes.

Bob Mortimer

With olive oil and butter.

James Acaster

Yes.

Bob Mortimer

Butter. I could ask you, 'Can I have some butter? Aye, where's the butter?' But that would be nice, and then with your water, that's nice.

Ed Gamble

Yes.

James Acaster

Exactly, yes.

Bob Mortimer

I'm on my way. Thanks for having me. I was going to ask, because I thought it through, is, like, can I change my restaurant venue for each course?

James Acaster



Oh, yes.

Ed Gamble

Yes.

James Acaster

Yes, it's a dream restaurant.

Bob Mortimer

Thank you.

James Acaster

Yes, so, whatever you want. Where are we now?

Bob Mortimer

Well, is this a course? Could I change after bread?

James Acaster

You can change after bread.

Ed Gamble

You can change after bread.

Bob Mortimer

Okay, well, I'd just like to be in quite a formal restaurant, maybe a twenty tables, and it's all couples. And I'll take them in and then on my next restaurant, yes, the same couples are there and I'll just see how they're getting on. Which ones have split up, you know, and follow that story through. Do you know what I mean?

Ed Gamble

So, why are you changing restaurants each time, because if it's the same couples-

Bob Mortimer

Because what I want to do-, sorry, I haven't explained myself. My bread I'd like to have in the 1960s.

Ed Gamble

Right, okay.

James Acaster

Yes, okay. A bit of time travelling. Yes, and then-

Ed Gamble

That was a very big part of this you missed out Bob.



Bob Mortimer

Sorry.

James Acaster

Yes, apologies, we are time travelling as well.

Bob Mortimer

But you're a genie.

James Acaster

Yes, yes, I can do it. I can do it.

Bob Mortimer

I told this genie, they're the strongest.

James Acaster

I can absolutely do this for you. So, in the 1960s having the bread course-,

Bob Mortimer

Yes, thank you.

James Acaster

Having the lukewarm crusts.

Bob Mortimer

Yes.

James Acaster

In the sixties, and there are couples in the restaurant?

Bob Mortimer

Twenty couples, yes.

James Acaster

So, is the idea then, the starter we're jumping forward how many years?

Bob Mortimer

I think we should go three years.

James Acaster

Three years.

Ed Gamble

Three years.



James Acaster

And it's the same couples but you're seeing how they've got on in those three years?

Bob Mortimer

Yes, which ones are still together. Which ones have nearly stopped talking.

Ed Gamble

Yes. If they have broken up, because within the three years, twenty couples, statistically there's definitely one couple who have broken up, right, at least. Are they still together at the restaurant even though they've split up, or, is one person there by themselves?

Bob Mortimer

It's a very good question. I haven't really thought it through. I'd like to still see them, so, maybe any couple that's split up become waiting staff, and I can still see them flitting about.

James Acaster

Yes, that's fair.

Ed Gamble

And do they then have to serve the person they used to go out with?

Bob Mortimer

Of course.

Ed Gamble

Yes.

Bob Mortimer

So, I don't know which one sits and which one works, but you'll sort that out, James, won't you?

James Acaster

I'll sort that out. I mean, you have turned it-, like, I get why this would be nice and entertaining for you, but I think for those couples it's become, like, a horror film where if they don't make their relationship work they're doomed to just be waiting staff in the dream restaurant forever.

Bob Mortimer

Yes.

James Acaster

But I like that as a concept for a film.

Bob Mortimer



I'd like to eat on my own, I think. So, a nice little story to watch for-, I've eaten my bread and I can pick, 'Oh, I think they're going to make it together. (TC 00:30:00) No chance.' And then, next restaurant, courtesy of the genie, 'Oh, I was wrong, they're still going strong.'

James Acaster

Yes.

Ed Gamble

Are you, like, putting a bet on, or is it, like, watching the horses?

Bob Mortimer

I'll phone up Paddy Power and ask if he'll give me odds and if, you know, those odds are good-, I like to bet on football. I know that's not football-

James Acaster

No, it's not football. Not quite, Bob.

Ed Gamble

Yes, it's not quite football.

Bob Mortimer

I like betting.

James Acaster

Also, you say you want this meal on your own so you can watch all this happen, but, I mean, it very much sounds like the kind of the thing that the lucky table club would enjoy. I can't see Matt Berry and Reece Shearsmith not enjoying this sort of thing with you, like, looking at other couples and being, like, 'They're going to split up. Oh, I don't like the look of them.'

Bob Mortimer

Oh, well, maybe Matt could have a table over there, Reece over there.

James Acaster

Yes.

Ed Gamble

Would you just be nodding at each other because, of course, you're not on a WhatsApp group or anything, so, you'd have to, sort of, gesture?

Bob Mortimer

No, I think when you've finished the bread, taken your hanky out of your chest, we'd convene at one table and say, 'I think they're-, and they're incompatible.'

Ed Gamble



Yes.

James Acaster

This seems to be coming from-, before we started recording you were talking to Ed at length about how you love Real Housewives of Beverley Hills, of New York, of-, what series did you say you were-,

Bob Mortimer

I'm on Potomac at the moment.

James Acaster

You're on Potomac now. You're watching The Real Housewives of Potomac?

Bob Mortimer

Yes.

James Acaster

Is this, kind of, fascination with watching couples, do you think it's come from that? Of, like, trying to predict who's going to stay together and, like, that kind of voyeurism into other people's lives?

Bob Mortimer

I think, yes, I think so. I think it's the stuff of life, you know, watching people, so, yes. I was a very quiet lad until I was about 30. Very quiet. So, you do a lot of watching, and I think you get quite good at it as well. I've always enjoyed it. If I'm on holiday with Jim, with Vic, if we're on holidays, he's so different, that's it. So, I don't know you're in some town and I'm like, 'Oh, can I get a coffee?' Just sit and people watch. But Jim takes it just as he needs to have coffee. So, he watches me drink it and he's, 'Can we go now? You've had your coffee.' And I didn't want a coffee really, I wanted-, you know, but I do like watching people, so, yes, there's probably something in there.

James Acaster

That sounds like a bit of a tough holiday there.

Bob Mortimer

Well, when we're touring, Jim's just one of those people. So, like, we'll be in the car and I'll see up ahead there's one of those brown signs that says something like 'rope museum'. And, 'Oh, please don't see that, Jim. Please don't see that rope.' And then he sees it. Yes, he's, you know, that type of person. He's interested in stuff.

Ed Gamble

He likes a rope museum, yes.

James Acaster

Yes, he likes the brown signs and you like to people watch, and those two don't really go together very well. There are no people at the brown sign places.



Ed Gamble

There are no people at the rope museum.

James Acaster

None worth watching.

Bob Mortimer

Well, I mean, at the rope museum in Thwaite which we stopped at, it's more fascinating than you might think because, one, you get to make your own bit of rope.

James Acaster

Wow, I didn't know that. Actually that's pretty good.

Bob Mortimer

Yes, you see you're interested now.

James Acaster

Yes.

Bob Mortimer

And, of course, you have to buy it. And the bloke is very, sort of, 'Welcome to the rope museum.' And you're instantly somewhere not very big, a room not that much bigger than this, you go, 'Oh, shit, why did I come in?' But he's got you and there's just him, history of rope, great ropes.

Ed Gamble

It's now starting to sound like a Reeves and Mortimer sketch.

James Acaster

Yes.

Ed Gamble

The man who runs the rope museum.

Bob Mortimer

Yes, and he's exactly the man that would run a rope museum. A lovely man, no disrespect, he's very passionate about his ropes. And opposite is one of those waterfalls that you can walk behind.

James Acaster

Really?

Bob Mortimer

So, the funny thing is it's quite a good good combo, me and Jim, because I'd have never made my own bit of rope or walked behind a waterfall if it hadn't been for Jim's natural curiosity, you know, the brown sign, 'Rope museum, that way'.



Ed Gamble

It's mad that the waterfall that you can walk behind doesn't make the brown sign.

Bob Mortimer

Yes.

Ed Gamble

Because if I saw a brown sign saying waterfall that you can walk behind, I'd be straight off. But rope museum, I'm going nowhere near it.

Bob Mortimer

No thanks.

Ed Gamble

Yes.

Bob Mortimer

But, see, yes, the two should get together, make your own rope from behind a sheet of water, you know, and then there's queues all the way over Teesside.

James Acaster

Yes, and you're going, 'That's not a brown sign, that's a neon sign, look at that.' People will be-

Bob Mortimer

And it wouldn't have to say anything just, 'Yes, you're here.'

James Acaster

No. Yes. Your dream starter.

Ed Gamble

We're three years in the future.

James Acaster

Three years in the future.

Bob Mortimer

New restaurant.

James Acaster

Maybe a couple have split up.

Bob Mortimer

Yes, oh dear me. Look at that, I thought they had a good chance.



James Acaster

Yes.

Bob Mortimer

But obviously there wasn't-, maybe they didn't get on with each other's parents.

James Acaster

Yes.

Bob Mortimer

Maybe it was a blind date.

Ed Gamble

Yes.

James Acaster

Originally.

Bob Mortimer

Originally. Just didn't happen.

James Acaster

Yes.

Bob Mortimer

Maybe one of them was-, I'm very fascinated, isn't everyone by fraudsters?

James Acaster

Yes, definitely.

Ed Gamble

Yes, absolutely. Yes, I mean, who isn't, right?

James Acaster

I'm fascinated by fraudsters, didn't think that was the next word that was going to come out of your mouth, but, yes, absolutely fascinated by it. So, you think one of them was a fraudster?

Bob Mortimer

Yes, you know, like, trying to rinse someone for-,

Ed Gamble

Yes, like a catfish or something?



Bob Mortimer

That, sort of, could be.

Ed Gamble

Yes.

Bob Mortimer

And then I can think about that whilst I'm awaiting my starter.

James Acaster

Yes.

Bob Mortimer

One of my favourite things to eat is an Odeon Cinema hot dog. Me and my son we're obsessed with them, and I think I could have that as my starter.

James Acaster

Yes, absolutely, you can have an Odeon Cinema hot dog as your starter.

Bob Mortimer

Because I want to have one. I want to have one.

James Acaster

It's not a main meal is it?

Bob Mortimer

I don't think so.

Ed Gamble

No, like, if you go to the cinema and have a hot dog which I'll rarely do, but that wouldn't be my lunch.

Bob Mortimer

No, it's-,

Ed Gamble

Like I'd have it instead of popcorn, like as a snack at the cinema.

Bob Mortimer

Yes. It's a major snack isn't it?

Ed Gamble

Yes.

Bob Mortimer



But it's not a meal I don't think. So, I'd like to have that. The number of times-, oh, I'll tell you, it's so upsetting for myself and my son because a lot of the time we go and see, you know, just the latest action thing, but really we're, kind of, going for the hot dog, and so often they put that little prod in, they'll say, 'Sorry, the hot dog's not ready.' And they've only got three or four on. Basically everyone's come for the hot dog not the film.

Ed Gamble

Have you ever gone in, bought a hot dog at the cinema and then left again without going to the film?

Bob Mortimer

No, I've never done that. You'd have to penetrate the ticket check wouldn't you?

Ed Gamble

Do you, because I think-,

Bob Mortimer

You do at mine-,

Ed Gamble

Oh really.

Bob Mortimer

I'd have to get through it.

Ed Gamble

I think my local cinema the snacking section is before the ticket check.

Bob Mortimer

Very wise of them.

Ed Gamble

So, you could go in and get-,

Bob Mortimer

Because I would do that. I definitely would do that, yes.

Ed Gamble

So, these hot dogs, I've got a lot of questions about these, because you'd be surprised to hear, Bob, this the first time that the Odeon cinema hot dog has come up on Off Menu. Is it one of those ones where they're on those rollers, so, the sausage is constantly in motion?

Bob Mortimer

Yes.



Ed Gamble

What are those? Because I always look at them, I marvel at the rollers. Is it a warming thing or is it more presentational?

Bob Mortimer

Thank you, because it's interesting isn't it. I don't know whether the heat is contained within the rollers or whether the rollers are just turning the sausage. I don't know the answer to that.

Ed Gamble

Yes.

Bob Mortimer

Sometimes it's best not to know.

James Acaster

I would guess heat underneath the rollers, rollers just do the motion.

Bob Mortimer

Yes.

James Acaster

Because I imagine heated rollers, that's quite-, that's extreme, right. That's going to be pretty pricey for them to maintain that at the Odeon Cinema, but maybe they can.

Bob Mortimer

Yes, how confident are you of that? If I took you to an Odeon now and they were circulating, would you press firmly on the roller?

James Acaster

Would I put my hand down on the rollers? Well, I would-, I think the heat is still coming up from underneath those rollers and making them hot, but I don't think the rollers themselves are generating the heat.

Ed Gamble

It's not direct heat, yes.

James Acaster

So, I guess if you took the rollers, you know, if you moved them away from the rest of the machine and they were just the rollers on their own and you turned them on, I would press my hand against them and I would expect them to be cold, I think.

Bob Mortimer

Right.



James Acaster

I would be quite confident.

Bob Mortimer

I think you're probably right, James, but would you accept there's a tiny bit of doubt?

James Acaster

Yes, I wouldn't be completely in my head just, like, 'This definitely won't burn me.' I think a part of me would be, like, 'I could get burnt.'

Bob Mortimer

Yes.

Ed Gamble

And there's always the chance that you'd do that and then, sort of, slip anyway.

James Acaster

And then slip anyway.

Ed Gamble

Yes.

James Acaster

Smack my elbow on it and end up just being-, my whole body being rolled round and round for the whole-,

Bob Mortimer

And you end up in the big popcorn cage.

James Acaster

And I end up in a popcorn cage.

Bob Mortimer

Like a homunculus.

James Acaster

Yes.

Bob Mortimer

It's, like, the Odeon hot dog is one of the last places that you can buy a very traditional hot dog, you know, it's a very soft bun. It's a tinned Westlers, I believe. I have tried to find out. I think it's Westlers. Nobody seems to know. I did ask on Twitter, but people do seem to think it's a Westlers hot dog.

James Acaster



Okay.

Bob Mortimer

So, it's soft and floppy and salty and delicious, because nowadays often hot dog is a real sausage or it's a baguette, crusty bread, doesn't work,

James Acaster

No, not into that.

Bob Mortimer

So, yes, Odeon hot dog would be nice thanks.

Ed Gamble

Absolutely.

James Acaster

The first time I had one of those, kind of, hot dog sausages, you know, we speak a lot on this podcast about times that you try something for the time, blew your mind, you felt like your whole world changed, and I definitely think the first time I had one of those sausages I thought, 'Well, this is the best thing ever.'

Bob Mortimer

Gorgeous isn't it?

James Acaster

This is, like, amazing. And then instantly, I think, articulating that, vocalising it to my parents and getting told, 'Those are disgusting and you shouldn't eat those because that's bad, it's not even proper meat, blah, blah, blah.' And all of that stuff, but they are amazing. (TC 00:40:00)

Bob Mortimer

They're amazing, and proper meat, they're proper in the sense of the word that that's proper for a hot dog. Do you know what I mean?

James Acaster

Yes.

Ed Gamble

Yes.

Bob Mortimer

When they start fiddling-, it's, like, having an interest in something in your life is important isn't it, and a hot dog isn't a terrible place to experiment with I wonder what it's like having an interest in life. So, you try a hot dog whenever one appears and it is interesting, at Arsenal football ground they serve literally



the worst hot dog. Fuck. Even the Arsenal fans will say if you go on their-, it's an extraordinary thing. It's got quite a tough casing, like, with knots at the end, do you know that sort of-,

Ed Gamble

Yes.

James Acaster

Yes.

Bob Mortimer

Yes, almost like, but look it's really-, and when you split it water comes out of it. It's a stinker.

Ed Gamble

Yes, that's bad.

Bob Mortimer

There's probably some people who love it, but, whoa.

Ed Gamble

I mean, so, if you were, say, the manager of Arsenal football club you'd use your substitute genie to change the hot dogs every week?

James Acaster

That would be the way.

Bob Mortimer

Yes, change the hot dogs.

James Acaster

Yes.

Ed Gamble

The fans would be livid. If you were losing, like, one nil or it was a draw, and then you were, like, 'No, we're going to use the play to change the hot dogs again.'

James Acaster

Yes.

Bob Mortimer

I think it wouldn't be a bad shout if you were four nil up.

Ed Gamble

Yes.



James Acaster

Yes, genie, Odeon Cinema hot dogs please.

Bob Mortimer

I don't know whether you could though James, because it won't affect the play will it?

James Acaster

Well, it could affect the play because it would affect the fans' morale and their encouragement to the team.

Ed Gamble

Yes, that's true.

Bob Mortimer

'Hooray.'

James Acaster

Yes, would affect the play.

Bob Mortimer

So, they'd hear this huge cheer go up because of the end of that hot dog?

Ed Gamble

Well, they might be, like, imagine a little boy sat in the stands, he's crying because he's got a terrible hot dog, and then, 'Brrring (ph 41.46) .' Just changes.

James Acaster

Yes, that's the sound it would make.

Ed Gamble

Yes, and it changes and then suddenly he's happy, the rest of the fans catch on and then a big roars goes up.

Bob Mortimer

Then they forget all the problems with Wenger and Twitter in an instant. I love my team. I love my team. An Odeon hot dog here at the Emirates. What? Oh, he's used the genie.

James Acaster

Does the genie play again? What are you putting on the hot dog-

Ed Gamble

This is the question.

James Acaster



Before we move onto the mains, I think we need to know, is it just a plain hot dog?

Bob Mortimer

It's just a plain hot dog, and the yellow and the red. I think it's Heinz in the Odeon.

Ed Gamble

It must be Heinz-

Bob Mortimer

I think it says on the bottles Heinz.

James Acaster

Yes.

Bob Mortimer

And, so, I'll buy into that. I don't suppose they fill them up with Costco mustard or anything.

James Acaster

Out of order if they do, and you'd be able to tell.

Ed Gamble

How are you putting it on, because obviously we can put it on in any style?

Bob Mortimer

What I do is hold it like that, which is nice to have something that you hold like that isn't it? It's not so often. Sorry, I know people can't see but you cradle it, yes. And then from one end to the other-

Ed Gamble

You hold it, you sort of cradle it. Straight lines.

James Acaster

Yes.

Bob Mortimer

Sorry about that.

James Acaster

It's okay. People can hear how heavy-

Bob Mortimer

This ketchup is.

James Acaster



When you put the bottle down, so that's good.

Bob Mortimer

And then the other side of the sausage, the other colour the same. And then with my finger, is that your ring finger?

Ed Gamble

No.

James Acaster

Your pointing finger there.

Ed Gamble

Index finger.

Bob Mortimer

Index finger. I swirl them both together then lick my finger and say, 'It's good to be alive.' And then stroll to my dark seat-

Ed Gamble

Yes, you've got to do that before you get to the dark seat.

Bob Mortimer

The trailers are on. Lovely.

James Acaster

Has your son adopted this as well?

Bob Mortimer

Yes, actually isn't this nice. This shows the true bond between a father and a son that he allows me to do his swirly mix with my finger.

Ed Gamble

But you do his first I take it?

Bob Mortimer

I do tend to, 'There's yours.'

Ed Gamble

Because you can't do yours, lick your finger and then do your sons?

Bob Mortimer

No, that would be wrong.



Ed Gamble

Yes, it has to be someone else's hot dog first and then-, yes.

James Acaster

Yes.

Bob Mortimer

I mean, I'm not much of one for, like, extreme cleanliness. I don't, sort of, frolic around in dog dirt, but, you know, I'm not that bothered about that sort of thing, and I hope I've passed it on to my children.

James Acaster

How old is your son?

Bob Mortimer

23.

James Acaster

No, he's not.

Bob Mortimer

Yes, he is.

James Acaster

And he still lets you-, he still let's you swirl his ketchup and mustard together on his hot dog with your finger?

Bob Mortimer

Yes.

James Acaster

So, he goes to the cinema with you, 23-years-old.

Bob Mortimer

Yes.

Ed Gamble

Well, that's nice. There's nothing wrong with that. That's lovely.

James Acaster

That's lovely.

Ed Gamble

Yes.



James Acaster
Gets his hot dog.

Bob Mortimer
Yes.

James Acaster
Ketchup and mustard goes on and then in plain sight of everyone his dad turns and runs his finger round his hot dog and swirls it together, then puts his finger in his mouth and says, 'It's good to be alive.'?

Bob Mortimer
It's good to be alive son. Yes, I like going to the pictures with my son it's good.

Ed Gamble
That's lovely.

James Acaster
Yes, I think it's lovely, but I would definitely-, I would probably do a double take if I saw (talking over each other 44.48) a 23-year-old having his dad swirl his finger round his sauce on his hot dog.

Ed Gamble
Yes, it's the swirling, isn't it, (talking over each other 44.53)-,

James Acaster
'What's going on there?'

Bob Mortimer
Yes, well, you get all forensic on me, it does seem-, it just seems like a little insignificant moment when I do it, but now it makes me look-,

Ed Gamble
No, it's lovely. I like it a lot. Yes.

James Acaster
That's nice. Very nice.

Ed Gamble
Just very quickly, because that's a traditional hot dog split bun sausage down the middle.

Bob Mortimer
Yes.

Ed Gamble



How do you feel about the rollover ones? Do you know the ones I mean?

Bob Mortimer

No, I don't know what you mean.

Ed Gamble

It's a baguette (talking over each other 45.21)-,

James Acaster

I used to work on a rollover hot dog stand.

Ed Gamble

Did you? Did they do that on theirs?

James Acaster

Yes, Wicksteed Park I worked at the rollover hot dog stand.

Ed Gamble

I thought it was an ice-cream place?

James Acaster

I did as well. So, one day I worked at the rollover hot dogs, they put me on the rollover hot dog stand.

Bob Mortimer

Oh, is this where there's a hole in the bread and they put-

James Acaster

Yes, so, it's like a hot iron pole. Now that does have an element in it. That is hot. So, maybe, who knows out actually. Let's not rule out the rollers having the elements in. But a hot iron park, a spike, get the baguette and just, hole in the baguette and then you put the hot-, and very satisfying.

Bob Mortimer

I bet.

James Acaster

I would say I liked eating those hot dogs. I definitely ate them the day that I was working there. More than one I think because I thought, 'I don't know if I'll be on this stand again.' But I maybe found it even more satisfying to make it than eat it I'd say.

Bob Mortimer

No way. I mean, I don't like the baguette, James, with (talking over each other 46.09).

James Acaster

No, you wouldn't like it.



Ed Gamble

How do you get the sauce in that though?

James Acaster

Well, so, you do the spike, you put the sauce in first and then the sausage.

Bob Mortimer

Does it not leave the, kind of, sauce concentration in one area like at the bottom or anything?

Ed Gamble

Yes.

James Acaster

Like all goes to the bottom. No, what I'd do is-, so, the customer would ask for a hot dog. I'd spike it.

Bob Mortimer

Yes.

James Acaster

I'd put all the sauce in.

Bob Mortimer

Yes.

James Acaster

And then I'd put the sauce bottle down like that.

Bob Mortimer

Yes, it's a big bottle.

James Acaster

And then I'd get my finger, I'd just go in from the bottom, all the way up to the top, swirl it up. It's good to be alive. Hot dog in. There you go. That will be £5.60.

Ed Gamble

What the listener doesn't know is James has got a 30cm long finger.

James Acaster

Yes.

Ed Gamble

I'm a genie.



Bob Mortimer

What I'm thinking is though is again that the hygiene-, you hygiene police, sort of, people, what would probably be the best way would be go squirt it into the whole, put the sausage in, take the sausage out-

Ed Gamble

Oh yes.

Bob Mortimer

Turn it.

James Acaster

Rotate the sausage, yes.

Bob Mortimer

And put it back in.

James Acaster

Yes. That would be nice.

Bob Mortimer

Maybe. But then everyone would say, 'Oh, I wish I wasn't alive now I've seen that man do this.'

James Acaster

Your dream main?

Bob Mortimer

Well, it's so difficult. Oh, so, it'll be my third change of restaurant.

Ed Gamble

Oh, yes. Sorry, yes.

Bob Mortimer

So, I'd like to go to the Indian restaurant on Camberwell New Road from 1990.

James Acaster

Okay.

Bob Mortimer

Might have got my dates wrong there.

Ed Gamble

We've jumped very far forward.



Bob Mortimer

Maybe I should have started in 1980.

James Acaster

It's okay to jump very far. It isn't apt to jump the same amount of time every time.

Bob Mortimer

So, I started 1980.

James Acaster

Yes.

Ed Gamble

And then 83 was the starter.

Bob Mortimer

I'll go 85.

Ed Gamble

So, we're 85 now.

James Acaster

85?

Bob Mortimer

They're not going to be together are they?

Ed Gamble

No, I think some of them will be.

Bob Mortimer

So, 1990, the New Dewaniam on Camberwell New Road for a chicken madras, maybe vindaloo. I really struggle with that. A perfect vindaloo is probably my sweet spot, but sometimes they can be a little bit too fiery. But if it's the perfect vindaloo, which I think the New Dewaniam is the best guarantee I can think of, that's what I go for. And I get my poppadom then. And I'd have my poppadom with-, I'd have three poppadoms James.

James Acaster

Yes.

Bob Mortimer

I'm a big poppadom cowboy you know. I like to ride the poppadoms. And do you know you get that packets, Sharwoods are they?



Ed Gamble

Yes.

James Acaster

Yes, yes.

Bob Mortimer

Maybe there's eight in there, maybe. That's a very important snack to me, and my wife does a nice, I don't know whether you call it relish, whatever, but she mixes, coriander, onion, tomato and lots of mango chutney all together.

James Acaster

All together?

Ed Gamble

Oh, lovely.

Bob Mortimer

And then I just-, it's a good snack, you know for watching the Real Housewives.

Ed Gamble

Yes.

James Acaster

Yes.

Bob Mortimer

I wouldn't probably have that if I was watching Call Saul. I'd probably have a softer snack.

James Acaster

Yes, because you don't want to be crunching over the information, there's a lot of details?

Bob Mortimer

Well, it's an important show, Better Call Saul, for me. And, like, when there's an episode to watch I try and treat it with a bit of reverence.

Ed Gamble

You focus. You need that (talking over each other 49.29). Yes.

Bob Mortimer

You know, you wouldn't have a silly Curly Wurly to suck on, like, maybe I wouldn't snack during Better Call Saul (talking over each other 49.39), yes, to get the lights down.

Ed Gamble



Yes, save your snack for after, yes.

Bob Mortimer

Savour all those beautiful shots and the cinematography and all that stuff.

Ed Gamble

What would you eat a Curly Wurly watching? What's the show that deserves to be treated with the least amount of reverence do you think?

Bob Mortimer

You know, are you football people or?

James Acaster

Not massively (talking over each other 49.55).

Ed Gamble

I know we've held our own in the genie hot dog football chat but apart from (TC 00:50:00) that we don't really know much about football.

Bob Mortimer

Well, okay, I watch football whenever there's football on, and a couple of times every week there will only be a very lower league match on, you know, Yeovil versus Kettering or something.

James Acaster

Thank you.

Bob Mortimer

Are you Kettering?

James Acaster

Yes.

Bob Mortimer

I didn't know that James.

James Acaster

I'm from Kettering.

Bob Mortimer

Kettering Harriers?

James Acaster

Kettering Town FC.



Bob Mortimer
Kettering Town FC.

James Acaster
The Poppies.

Bob Mortimer
The Poppies?

James Acaster
Yes.

Bob Mortimer
Oh, nice-, and if I was watching that I might have a Curly Wurly because that's daft football.

James Acaster
I mean, what?

Bob Mortimer
No, it's great but it's-,

Ed Gamble
Yes, it's Curly Wurly football.

James Acaster
We haven't got a football ground at the minute, we share it with Burton Town Wanderers. So, no, Burton Latimer Wanderers, or Burton Wanderers. It's something like that.

Ed Gamble
Do you think if they got their own ground you might have to change from maybe a Curly Wurly to a Mars or something?

Bob Mortimer
Mars is serious isn't it?

Ed Gamble
Yes.

Bob Mortimer
That's more a championship bar I would have said. I do like chocolate. Do you like your Cadbury's variations?

James Acaster
Yes, I do, very much.



Ed Gamble

Yes.

Bob Mortimer

Never quite sure how to say it, but the Cadbury's Daim, Daim?

James Acaster

Daim. (talking over each other 51.03).

Bob Mortimer

Daim.

James Acaster

But, like, yes, it is confusing.

Bob Mortimer

Yes, that's a beautiful bar of chocolate that one.

James Acaster

Lovely isn't it.

Bob Mortimer

Not the Daim, the Cadbury's Dairy Milk with bits of-

Ed Gamble

Oh, with bits of it. Yes.

James Acaster

Oh, yes. So, you don't like the Daim on its own?

Bob Mortimer

I do like it on its own. It's a bit challenging.

Ed Gamble

It is. Challenging is the exact word. You snap it off.

James Acaster

Again though, you're mentioning a lot of things that I remember eating for the first time and they just changed my world.

Bob Mortimer

Yes.



James Acaster

The first time I bit into a Daim bar I was, like, 'This is incredible.' I absolutely loved it, and it was around the time when Harry Enfield was doing the advert.

Ed Gamble

Yes, armadillo.

Bob Mortimer

Oh, right.

James Acaster

Do you remember the armadillo adverts?

Bob Mortimer

I, kind of, don't.

James Acaster

Kind of don't. Crunchy on the outside, smooth on the inside.

Bob Mortimer

Yes.

James Acaster

Armadillos.

Bob Mortimer

I remember Vic relaunched the Boost bar, the Cadbury's Boost.

James Acaster

Relaunched it?

Bob Mortimer

Relaunched it, yes. We went to Southern Spain and dressed up as cowboys and Jim came up with the tagline, slightly rippled with a flat underside, which was-, do you not remember it? And we launched the Boost bar, and it's a good bar the Boost.

Ed Gamble

It is a really good bar. It's one of the classics now I'd say.

James Acaster

Do you know what, this entire episode is a trip down memory lane and I'm loving it because I-,

Ed Gamble

We're pre Boost of course.



James Acaster

We're pre Boost, and Boost is probably the first chocolate bar-, I remember, I mean, I'm saying I remember it being launched. Apologies, I don't remember that you and Vic launched it, but, like, I was so excited to try a Boost bar and then when I had one it did not disappoint. I loved the bits of biscuit in it. I absolutely adored Boosts and had them every week, used my pocket money to buy them, and I'm very excited to learn that you launched them and came up with the tagline.

Bob Mortimer

When did you last have a Caramac either of you?

Ed Gamble

Probably not as long ago as you would think, but also not recently. But I love a Caramac.

Bob Mortimer

You like a Caramac?

James Acaster

Caramac, yes.

Ed Gamble

There's nothing else like it. Apart from a Gold bar of course.

James Acaster

I'll tell you there is something else like it now (talking over each other 53.03).

Bob Mortimer

That's a good tagline. There's nothing else like it.

James Acaster

Yes.

Bob Mortimer

There's nothing else like it.

James Acaster

Dairy Milk have started doing their own Caramac, kind of, version and they've started selling a Dairy Milk, like, Caramac.

Bob Mortimer

Caramac.

James Acaster

So, I had that the other day for the first time.



Ed Gamble

What's that like? This sounds good.

James Acaster

So, it's like-, well, it's that kind of Caramac chocolate but in a Dairy Milk-,

Bob Mortimer

Environment.

James Acaster

Yes, and I liked it.

Bob Mortimer

I think a lot of people are rejecting the Caramac and I think people should give it one more chance.

Ed Gamble

Yes.

Bob Mortimer

I mean, all the bars are great. I don't like the Double Decker if that's what you're thinking. Sorry, if that-,

James Acaster

I'll tell you what, that shocks me.

Bob Mortimer

Really? I don't like it.

James Acaster

You like the unsung heroes don't you?

Ed Gamble

Yes, I feel like it comes in the same-, they're, like, you know-,

Bob Mortimer

It's just I like the sweeter ones, you know, like, your Double Decker and your Toffee Crisp, on Fridays my mum used to get us a bar each and, like, so, there were four boys, so, the bars, she goes to Pybus the grocers, we're all waiting in the kitchen and the chocolate bars come out. Four bars come out. And the little hands go, sh, sh, sh. One left would be Toffee Crisp.

James Acaster

Really?

Ed Gamble



So, she used to buy different bars?

Bob Mortimer

Yes, or Double Decker.

James Acaster

And then just scramble for it?

Bob Mortimer

(talking over each other 54.16) because kids know that no-, it's not a savoury bar, I'm not saying that, but it's at the savoury end.

James Acaster

Toffee Crisp?

Bob Mortimer

The Toffee Crisp and the Double Decker are at the savoury end.

Ed Gamble

No.

James Acaster

I mean, that's mad. At the time you were having fifteen sugars in your tea or whatever, but, I mean, I don't think anyone would ever taste a Double Decker or a Toffee Crisp and go, 'A bit on the savoury side for me.'

Ed Gamble

'Oh, it's probably full of bacon.'

Bob Mortimer

I mean, I've had all the chocolate bars. Look at the age of me, I've had them all. I've done all the techniques, take the chocolate off the top.

Ed Gamble

Yes (talking over each other 54.48).

Bob Mortimer

But the other day I had a Crunchie and I snapped it in half and put the whole half in and just, like, chewed it like it was, I don't know, like it was beef, and it really worked.

James Acaster

Yes?

Bob Mortimer



I mean, I've never done that before. I, sort of, nibble the chocolate off, but-,

Ed Gamble

Do you think that's the final technique done now? Do you think now you've done them all?

Bob Mortimer

Yes, you'd have to start getting silly after that, like, putting it in hot water or something. Of the standard techniques of using your hand and mouth I think I've probably done them all. There's that one with the Crunchie where again you could hold it in that way. You take the top off, the top layer of chocolate, and then you lick from the bottom to the top of the honeycomb and you get like a groove to it. It eventually collapses in on itself with the saliva and you get a much softer-,

Ed Gamble

Yes, like soil erosion.

Bob Mortimer

Soil science basically.

James Acaster

You said that whole thing like it's something everyone does as well. You know when you take the top layer off the chocolate of a Crunchie and then you lick it like a lolly from top to bottom, just the honeycomb, until it erodes. No.

Bob Mortimer

There was a bar called the Majestic bar when I was young, which was just wafer, chocolate paste, Nutella, sort of thing. Wafer choc. And you'd have your little gas fire. Do you remember from your youth?

James Acaster

Yes.

Bob Mortimer

Your mum and dad would have like a gas fire.

James Acaster

Yes.

Bob Mortimer

You could hold it like that, and the hottest wafer bit would curl off and then you could just take that like that, and then you could do the-, do you know what I mean, do the next.

James Acaster

Peel off each layer.



Bob Mortimer

Yes, that was a fun wafer.

James Acaster

Did your hands not get really hot?

Bob Mortimer

I don't remember being a burns victim at any point during that.

Ed Gamble

Imagine if you held your hand up now and it was just grey.

James Acaster

Made of brass.

Bob Mortimer

When we did the Boost advert, during the lunch break we had these beautiful costumes, like, cowboy costumes, and we said we want to go and hunt some scorpions.

James Acaster

What?

Bob Mortimer

We were in the desert, you know, like, a cowboy town. So, they said, 'Well, you'll have to take your costumes off.' So, we went off into these little hills in our undies, yes, just our undies, and it was really hot, like, hot, hot, yes. And, so, I put my undies on my head.

James Acaster

So, you're naked now?

Ed Gamble

Yes.

James Acaster

And to cut a long story short-

Ed Gamble

Don't cut the long story short.

James Acaster

We've got you naked in the desert with your pants on your head hunting scorpions.

Bob Mortimer



On a scorpion hunt. And Jim poked a stick in to look under a rock and a snake came out, and I threw my underpants at the snake, just as a-, you know, 'Fuck.' Threw my underpants at the snake. And at that point there was a load of extras there and the leader of them suddenly appeared next to us and just saw me naked with my underpants on the floor.

Ed Gamble

Snake had gone.

Bob Mortimer

The snake had gone. Jim said, 'Serpent, serpent. Serpento.' Or something, and anyway, so, we got a certain reputation after that incident.

James Acaster

Yes, I'm sure.

Bob Mortimer

It's the nearest-, is this true? The nearest to a meal you can is the Boost bar. It's got a real density to it.

Ed Gamble

Yes, it's got a real density, yes.

Bob Mortimer

Have you seen the Boosts that are about that long?

Ed Gamble

Yes.

James Acaster

Yes.

Bob Mortimer

What are they thinking? I mean, that's binding people isn't it. It literally is, it's taking a workforce down.

James Acaster

Is it even a duo? It's not a duo, it's one consistent bar?

Bob Mortimer

I think, James, it's a great big Boost, yes, for adults only, eighteen.

James Acaster

If you, kind of, like, had the baguette for a rollover hot dog and did the spike, do you think you could fit that Boost in there and it would still be poking out the top?

Bob Mortimer



My instinct is it would be perfect. It would be absolutely, what did you call that, flush at the end of the roll, and you'd be onto something and they'd be franchised, and you'd be on a yacht smoking cigars, probably with a pet ape.

James Acaster

Yes.

Bob Mortimer

You know, all they need to do is lob a Boost in and it could work you know.

James Acaster

Could work.

Ed Gamble

If that Boost is, to quote you, taking down a workforce, what's a Boost in a baguette going to do?

James Acaster

Yes.

Bob Mortimer

It's going to bring all the vehicles down isn't it. It's going to clog their engines and everything.

James Acaster

Your dream side dish?

Bob Mortimer

Well, because I've gone for the curry, I mean, I'm regretting it a bit now.

James Acaster

Are you?

Bob Mortimer

Yes.

James Acaster

You look sad.

Bob Mortimer

Because I really like fish.

James Acaster

You suddenly look sad.

Bob Mortimer



I like turbot.

Ed Gamble

Oh, yes.

Bob Mortimer

Oh man.

Ed Gamble

King of the sea.

Bob Mortimer

It's gorgeous. It is the king isn't it?

Ed Gamble

Yes.

Bob Mortimer

Halibut, what would you say, Prince? Prime Minister? (TC 01:00:00)

Ed Gamble

Yes.

James Acaster

The Prime Minister of the sea, the Halibut?

Bob Mortimer

And I once, and once only, had a cod that had been caught the night before, and that was extraordinary, the difference between a fresh cod and a cod in the restaurant is a big big difference, but I'm going to stick with my-,

Ed Gamble

Stick with your vindaloo.

Bob Mortimer

My vindaloo, yes.

James Acaster

I can tell you feel sad, in your eyes. You look quite sad.

Bob Mortimer

Side? A trout on the side?

James Acaster



Yes, I'll let you have a trout on the side. (talking over each other 01.00.31) Do you want that as your side dish?

Bob Mortimer

Do you mind?

James Acaster

I don't mind.

Bob Mortimer

Of course you don't. Sorry, I need to get this straight, yes, I have what I want, don't I? (talking over each other 01.00.38) I'll have a trout please, on the side.

James Acaster

If you want a trout on the side, you'll have a trout as your side dish.

Bob Mortimer

Do you know it would work, because I'd have my vindaloo with chips, yes, and that's beginning to work now isn't it?

James Acaster

Yes.

Bob Mortimer

One nice big flake of trout and one chip. A tiny bit of curry sauce.

James Acaster

Yes.

Ed Gamble

So, the main course are saying is chicken vindaloo?

Bob Mortimer

Chicken vindaloo with chips.

Ed Gamble

Chicken vindaloo with poppadoms and chips.

Bob Mortimer

Yes, thank you.

Ed Gamble

And then the side is a trout?



Bob Mortimer

I think this works.

James Acaster

Yes.

Bob Mortimer

And you know, fuck it, turbot.

James Acaster

Turbot not a-, you want turbot on the side?

Bob Mortimer

Yes.

Ed Gamble

How do you want the turbot prepared? How's that being cooked?

Bob Mortimer

Just like, you know, when you just fry it, shallow fry it.

James Acaster

Yes. Who's caught it?

Bob Mortimer

Who caught the turbot?

James Acaster

Who caught the turbot? Who would you like to-, would you like it if Paul had caught it?

Bob Mortimer

What about Peter Beardsley? Someone like that, you know?

Ed Gamble

Yes.

James Acaster

We know who he is.

Ed Gamble

Would you like to only know after you-,

Bob Mortimer

Or Lee Westwood, he's a golfer isn't he?



Ed Gamble

Yes.

Bob Mortimer

Caught by a sportsman.

James Acaster

Yes.

Bob Mortimer

A slightly fading sportsman.

Ed Gamble

What would you do if you were in a restaurant and you had a turbot and then they said, 'Bit of a surprise, we're going to bring out the person who's caught it now.' And Peter Beardsley came out the kitchen?

Bob Mortimer

That would be amazing. 'Alright, Bob, I came down, like, from Newcastle you know, and you wanted this turbot, so, I hope you enjoy it. Have a nice with your curry.' So, yes, that would be great. So, thank you for that. Thrice fried chips or something like that.

Ed Gamble

Yes.

Bob Mortimer

I like my Northern chips in beef dripping thanks very much.

James Acaster

Yes.

Bob Mortimer

If that's okay.

James Acaster

(talking over each other 01.02.16) You can absolutely have that, if you want beef dripping thrice fried-,

Bob Mortimer

Please. Thrice fried, and it's a nice meal this, thank you.

James Acaster

This is going quite well. Beardsley-,



Bob Mortimer

'Do I just go now then? Now I've given him the turbot do I just nick off?'

James Acaster

You can stay Beardsley, that's alright.

Bob Mortimer

'It's alright, I'll get out of here.' I think probably what would happen is I'd eat the turbot and the chips with just a hint of curry sauce and I'd probably leave the chicken. I can see that happening. But I'll give it a go.

Ed Gamble

Oh really?

Bob Mortimer

I could see that happening, yes.

James Acaster

Maybe chicken for Beardsley?

Bob Mortimer

Take a bit of chicken Pete. 'Alright, that's great. Thanks very much. Take a nice bit of chicken breast.' (inaudible 01.03.00) impressions. So, there you go.

James Acaster

Good impression. In my school Peter Beardsley was what we said when we didn't believe someone.

Ed Gamble

Was it?

James Acaster

Because it would be scratching your chin, the whole scratching you chin thing and we would pretend we had a beard, and to start off with it was just beard.

Ed Gamble

Well, that's a classic. Beard is classic.

James Acaster

And then it evolved in a Beardsley and then this full-, you know, just saying Peter Beardsley. And also we just pulled the beard out longer and longer and add, like, curls and stuff to it. Beard, Beardsley.

Ed Gamble

We would class it as straight up Jimmy Hill at our school.



James Acaster

Yes, Jimmy Hill.

Bob Mortimer

My mum was a teacher.

James Acaster

Your mum?

Bob Mortimer

She was a cookery teacher.

James Acaster

Oh, well, that's extremely relevant.

Ed Gamble

Yes.

Bob Mortimer

And of course being a cookery teacher and before that a cook in a hotel, the last thing she wanted to do was cook when she got home.

Ed Gamble

Come and cook at home, yes.

Bob Mortimer

That's why I'm very keen on things like your Birds Eye range. I was brought up on that first rush of fast food that came in the 70s. Frozen mainly. Fish fingers, Birds Eye cod in parsley sauce, is that something (talking over each other 01.04.08) all those things. So, like, yes, and I suppose you get addicted to those childhood diets.

James Acaster

I really got back into fish fingers during lockdown.

Bob Mortimer

They're good aren't they?

James Acaster

So good. Like, I just had a, you know, I didn't really have fish fingers much growing up. Really got into, like, any place that did like a fish finger sandwich. I always order them.

Ed Gamble

Yes, I never turn down a fish finger sandwich. I'll rarely have fish fingers at home, but if I see fish finger sandwich on the menu I'm having a fish finger sandwich.



Bob Mortimer

Yes, it's quite instant when you see that on a menu isn't it, 'Oh, yes, I'll take that.'

Ed Gamble

Yes, I'll obviously have that, yes.

Bob Mortimer

And the one thing that irritates me about the fish finger business, you know, I mean, on the grand scale, the fish finger business and all that, is that if you casually go along the freezer section and it'll say Birds Eye fish fingers, and you take them, and then you get home and there's that little detail that you hadn't spotted that they're not cod fish fingers. Have you ever been caught out by it?

James Acaster

No, I haven't been caught out by this one.

Bob Mortimer

You can get really caught out by the packaging's identical except for just that word cod before fish fingers, and then if you look at the ingredients for the non cod ones, it's something like various unknown fish. So, it's mystery fish. White fish I think they call it. Various white fish.

James Acaster

Yes.

Ed Gamble

And can you tell the difference? If we blindfolded you and lined up a load of fish fingers could you tell the difference?

Bob Mortimer

I think so instantly.

Ed Gamble

Yes.

Bob Mortimer

Although, it's interesting with the way the marketing and the branding can interfere actually almost with your taste, it's, like, what's the best tomato ketchup?

Ed Gamble

You've got to say Heinz right? (talking over each other 01.05.48).

Bob Mortimer



But when we're doing shoots us, I don't know, just for the fun of it we used to do a test every week before the show, you know, as part of just getting things going, which was Daddies versus Heinz. Daddies would always win hands down.

Ed Gamble

Really?

Bob Mortimer

I mean, hands down it would win. Maybe Daddies need to get their act together. Maybe mummy needs to get involved.

James Acaster

Mummy needs to get involved, I think so.

Bob Mortimer

Do you know what I mean and sort this out, because they've got a marvellous product there.

James Acaster

Yes.

Ed Gamble

They've just not marketed themselves properly.

James Acaster

Brand name's awful. I don't want to say, 'Well, I'd like some Daddies on my chips.'

Ed Gamble

Yes, Daddies sauce please.

James Acaster

Yes, Daddies sauce. What? It sounds dodgy.

Ed Gamble

Of course for your son Daddies sauce is anything that's been swirled around this finger.

James Acaster

He knows what Daddies sauce is.

Bob Mortimer

Yes, that's Daddies special sauce isn't it. Daddies swirly sauce. So, I mean, that's something I'd encourage your readers to try and-

James Acaster

All the readers of the podcast.



Bob Mortimer

Try a Caramac again, like, and maybe just switch to Daddies one time. It's only a little bottle Daddies isn't it, so.

Ed Gamble

Yes.

James Acaster

And do the blindfolded taste test with the fish fingers see if they can tell as well.

Bob Mortimer

Yes, just take a little bit of care. Are these cod? Or are these the various (talking over each other 01.07.07)?

James Acaster

Fish fingers are things as well where, like, the posher they are the less I like them, and I want orange fish fingers.

Bob Mortimer

Maybe you like the mystery fish.

James Acaster

Maybe I like the mystery fish.

Ed Gamble

Yes.

Bob Mortimer

Isn't turbot something like £30 per whatever they sell it in a pound or something?

Ed Gamble

Very very expensive, yes. Yes.

Bob Mortimer

It's kind of worth though isn't it?

Ed Gamble

Yes.

Bob Mortimer

Once in a blue moon.

James Acaster



So, you might have the most expensive side dish we've had on the podcast.

Ed Gamble

Yes.

Bob Mortimer

Oh, I'd be pleased about that.

Ed Gamble

Yes.

Bob Mortimer

I don't want gold on it or anything because-, I wasn't being arch. Because isn't there some of these people go to Dubai and have a beefburger that's covered in gold?

James Acaster

Yes.

Ed Gamble

There's so much stuff like that, yes, there's like the world's most expensive beefburger and they've made it expensive by putting a ring in it or something.

James Acaster

Yes.

Bob Mortimer

Put it in a bride's dress. I like to-, do you go to wedding shops at all just to pass the time?

James Acaster

No, I don't.

Bob Mortimer

No, I don't, but I think it might be alright.

Ed Gamble

Yes.

Bob Mortimer

Just sit down and-,

Ed Gamble

What do you say to them if you were to go in there to pass the time?

Bob Mortimer



Say, 'Hello, I'd just got some time to pass, I just wondered if I could-,'

Ed Gamble

So, you're just honest with them?

Bob Mortimer

Yes, I think you've got to be straight, yes. Or maybe not. Maybe that's weird. Maybe you should just say, 'Do you mind if I have a browse, my daughter's getting married. (talking over each other 01.08.29) I just want to have a look at some prices.'

Ed Gamble

And then sit down?

Bob Mortimer

Yes, then feign a little illness. Say, 'Do you mind if I just sit down. Maybe get me a glass of Bovril.' And just watch the comings and goings, all that excitement and-,

Ed Gamble

Yes. Well, I mean, we're coming onto your dessert. We could move the dessert into a wedding shop if-,

Bob Mortimer

Well, wouldn't that be amazing though if one couple had survived.

James Acaster

Oh, yes.

Bob Mortimer

One couple had made it, so, I ate with them at their bridal fitting.

James Acaster

That would be exciting. I mean before we get there though we've got your dream drink.

Ed Gamble

Oh, sorry, yes.

James Acaster

And you mentioned Bovril just now.

Bob Mortimer

Bovril, I love-, do you know the other day I went in a hot tub, yes, and had two sausages and a glass of Bovril. I mean, isn't that something?

James Acaster

Yes, absolutely is.



Bob Mortimer

I was with Paul Whitehouse on one of our-, and we rent a country, you know, Airbnb, and there's a lot of them have got hot tubs these days, and I really like Bovril of an afternoon. Black and white movie.

James Acaster

Yes.

Bob Mortimer

Have you seen the movie, Barbara, 2012 is the year of release?

James Acaster

No.

Bob Mortimer

Not (inaudible 01.09.45).

Ed Gamble

It's not a film from the 70s called Barbara 2012?

Bob Mortimer

No.

Ed Gamble

Like it's a futuristic erotic thriller.

Bob Mortimer

It's a super, and I don't often say super, you know, (TC 01:10:00) I think it's over used. It's a super film, but a very much an afternoon film. Close the curtains and have a Bovril. Put your slipper socks on. Do you know what I mean?

Ed Gamble

Yes.

Bob Mortimer

So, I recommend that if anyone's not doing anything this Sunday.

James Acaster

You own slipper socks?

Bob Mortimer

I have owned them.

James Acaster



Yes.

Bob Mortimer

Oh, I haven't got them on today. I wear slippers all the time.

James Acaster

Right.

Bob Mortimer

I found a slipper that had a label on that said suitable for light outdoor use, and it is.

Ed Gamble

So, you wear slippers in place of shoes most of the time?

Bob Mortimer

Yes, it's very rare that I have shoes on, very rare.

James Acaster

Yes. And you just like how they feel, comfy?

Bob Mortimer

I suffer from rheumatoid arthritis and with your feet it makes it feel like you're walking marbles, sort of thing, it's not very nice, and these shoes, actually they're called shoes, so, yes, when I think about it they're called Dude shoes. I'm not advertising I'm just saying.

James Acaster

Dude shoes?

Bob Mortimer

D U D E.

James Acaster

Yes.

Bob Mortimer

And they've got-, I mean, I'm sucker for this sort of thing, it says they've got patented sole technology.

Ed Gamble

Right.

James Acaster

Yes.

Bob Mortimer



When you get to my age there's a lot of marketing is aimed at comfort and skin itching.

James Acaster

Yes.

Bob Mortimer

So, I discovered this patent in-, Australian, which is quite quirky isn't it? Spanish shoes, Italian shoes, yes, but Australian shoes you don't-, and, I mean, they're delightful. They are super.

James Acaster

The Dude shoes?

Bob Mortimer

The Dude shoes, yes. It's actually called the Dude Farty and it combines indoor outdoor but with an indoor bent, you know, comfort TV watching in them, but you just go outside.

Ed Gamble

So, you could wear them 24/7, you don't need-,

Bob Mortimer

I do wear them 24/7, yes.

Ed Gamble

Do you take them off at bedtime or anything?

Bob Mortimer

Sorry, I do take them off at bedtime, yes. No, I sleep in them.

Ed Gamble

And baths and stuff you take them off?

Bob Mortimer

I crawl into them-,

James Acaster

Are we just glossing over the fact that-,

Ed Gamble

Dude Farty, yes.

James Acaster

Are we going to leave the fact that Bob wears shoes that are called Dude Farty?

Bob Mortimer



Dude Farty. They're really nice, you know, the younger set probably wouldn't wear them outdoors, but you'd enjoy your indoor time better.

Ed Gamble

We've also moved quite far away from you being in a hot tub have a glass of Bovril.

Bob Mortimer

Yes.

James Acaster

We've really got to backtrack over all this, because we've got to Dude Farty which obviously I think is hilarious, but, like, you were in a hot tub with Paul Whitehouse eating two sausages with some Bovril, and you wouldn't get in.

Bob Mortimer

He wouldn't get in on account of the sausages.

James Acaster

Okay, so, you were already in there?

Bob Mortimer

I was already in there.

James Acaster

Eating two sausages. Now are you eating them on a plate or are you eating them-

Bob Mortimer

They're on a plate. There were actually four sausages on a white plate on the, like, the rim of the tub, and to my left hand a glass of Bovril, because that's all we could find was a glass.

James Acaster

Yes.

Bob Mortimer

You know sometimes, you know, cupboards, but I couldn't. There were cups everywhere but I just couldn't find them. And then he arrived after me and I was in the hot tub (talking over each other 01.12.59)-,

Ed Gamble

So, this is what he arrived to?

Bob Mortimer

He arrive to it and I said, 'Get in Paul.' And he seemed like he was up for it then he saw four sausages, and something about that turned him and he wouldn't get in. I did rather pleasantly, to try and entice



him, I took a sausage and I floated in the hot tub, yes, and then I put in on my belly, then raised my belly up, said, 'Come on Paul, come on. Let's have a savoury dip.' But he wasn't to be persuaded.

Ed Gamble

No.

James Acaster

Fair enough.

Bob Mortimer

They're very very hot. You would say, no, you alter the heat, it will have a control on it, but this one just had on and off as far as I could tell, and it was hot, and it was a very hot day.

James Acaster

And you were drinking hot Bovril and had hot sausages?

Bob Mortimer

The sausages were hot, still had a bit of warmth to them, yes.

James Acaster

So, you were putting hot stuff into your body while in a hot tub on a hot day?

Bob Mortimer

On a hot day, yes. Sometimes, you know-, didn't your parents ever say, sometimes it's good to sweat it out?

James Acaster

Yes.

Bob Mortimer

I don't know what it was, but here I am now and loving life.

James Acaster

So, Bovril is your dream drink for this meal?

Bob Mortimer

No. No, thank you.

James Acaster

Oh, it's not, sorry.

Bob Mortimer



No, because it's curry it has to be very cold beer. I'm sad to say-, no, I'm not sad at all, I'm going to be proud of it, I really do like craft beers with American hops. I love them. I have them every night, seven nights, 24 whatever.

James Acaster

Yes.

Bob Mortimer

And I enjoy it very much.

Ed Gamble

Any particular ones? Do you like to have a range? Do you like to try new ones? Or is there one go to?

Bob Mortimer

Well, there's one that I'm addicted to but it's made by a company that everyone hates now. So, I don't like to say it.

Ed Gamble

Okay.

Bob Mortimer

Don't want to have that association. But I did do some brewing with a brewery called Alpha State in Kent, just one young lad who's got a lean-to. I believe him to be the best brewery in the country. I did a couple of beers with him, Retail Park and Kiss The Alderman, and he's classy. He was in the army and left the army. Well, the army I think was important because his first tour of duty, or is that just a game? Tour of duty?

James Acaster

Yes, that's a thing.

Bob Mortimer

That's a thing. His first tour of duty was, like, Croatia, Bosnia, something like that, and the first job he was given was to go and shoot all the stray dogs.

Ed Gamble

Oh my god.

Bob Mortimer

And I can't quite tie it together, but I think that's the start of his journey to brewing on his own in the Kent countryside. But the thing is is he brews his beers extraordinary. Wow. So, he-,

Ed Gamble

It's almost worth it?



Bob Mortimer

Well, it sells like that. It's sold before he makes it.

Ed Gamble

Yes.

Bob Mortimer

If you get one, you've done good.

James Acaster

Yes.

Bob Mortimer

And that gives an extra twist doesn't it?

James Acaster

Yes.

Ed Gamble

So, the ones that you brewed with him, Retail Park and Kiss The Alderman, were they a particular style?

Bob Mortimer

Kiss The Alderman was one of these dark, you know, like, not Guinness, but do they have a name for them?

Ed Gamble

Like a stout?

Bob Mortimer

Like a stout, yes. I think he called it a stout. It was vanilla, coffee and chocolate, and it was just a joy, because I think we all think that these craft breweries are really as the real deal. 99.9% of them aren't, they're using hot pellets, flavourings and so on.

Ed Gamble

Right, yes.

Bob Mortimer

He sits there scraping the vanilla beans out, making hot chocolate and stuff to put in it. So, you know, you feel you're getting a real, like, a product that some hours have been put in, you know, a whole bucket of vanilla seeds is a lot of work.

James Acaster

Wow.



Bob Mortimer

So, to have one of his but-, it's like a scientific shame that you can't get colder than a-, there's a point isn't there?

James Acaster

Yes.

Bob Mortimer

I don't know what it is but the coldest beer, let's say it's, would it be zero degrees, or something?

Ed Gamble

I guess so, yes.

James Acaster

Could be, yes.

Bob Mortimer

Isn't it such a shame you can't get to minus twenty or something?

Ed Gamble

Yes.

James Acaster

Without it being frozen.

Bob Mortimer

Without-, yes, it's a shame isn't it.

James Acaster

Yes.

Bob Mortimer

Maybe there's a little shape they could put in it, a little plastic something that stops it freezing.

James Acaster

Right, a little plastic shape.

Bob Mortimer

Yes.

Ed Gamble

Well, we could do-, I mean, this is the dream restaurant, we can get that plastic shape.



James Acaster

If you want that for your drink.

Ed Gamble

We can put it in and we can bring you minus twenty beer.

Bob Mortimer

Minus twenty, a citrusy IPA, thank you.

Ed Gamble

Yes.

James Acaster

Yes, absolutely.

Bob Mortimer

Wow, imagine the hit you'd get from a-, you know you were talking about those, like, life changing tastes.

James Acaster

Yes.

Bob Mortimer

Imagine if you didn't know it but I'd just given you, like, a minus twenty degree to have with your curry.

James Acaster

Citrusy IPA.

Bob Mortimer

Wow.

James Acaster

Wow, that would hit you.

Ed Gamble

Yes.

Bob Mortimer

That would hit you, yes. That would remind you to enjoy yourself, wouldn't it?

James Acaster

Yes, absolutely.

Bob Mortimer



So, I'm, kind of, interested in knocking up that Boost bar baguette.

James Acaster

Yes, I can tell. (talking over each other 01.18.25) Since we mentioned it I can tell it's been knocking around in your head and you've been thinking about it.

Bob Mortimer

Yes, because that gooey stuff in a Boost would melt.

James Acaster

Yes, it (talking over each other 01.18.34) would be quite nice in the-, it would be, like, a bit of an extravagant also dirty pain au chocolat.

Bob Mortimer

To be honest, yes.

James Acaster

Yes.

Ed Gamble

So, the baguette would be hot?

James Acaster

Yes, so, what would normally happen on the rollover hot dog stand, you've got warm baguettes, the spike is very hot, so, when you put into the spike that warms that inside of it.

Ed Gamble

It's heating up the inner, yes.

James Acaster

So, then if you put the Boost in the inside I think it would melt a bit, but it wouldn't melt completely, so, you would-,

Ed Gamble

And obviously the biscuit's not going to melt, so-,

James Acaster

The biscuit won't melt.

Bob Mortimer

Which is a good thing.

Ed Gamble

Yes, exactly, yes.



James Acaster

The Boost would still maintain, like-, it wouldn't completely go, you know-.

Bob Mortimer

I think it's power would only increase.

James Acaster

I think it's power would only increase actually.

Bob Mortimer

You know, honestly, with the slightly melty gunge, the chocolate melting. Maybe ten seconds in the microwave?

Ed Gamble

Maybe, or in like a panini toaster?

Bob Mortimer

Maybe.

James Acaster

Would you be against that, the panini toaster?

Bob Mortimer

I wouldn't be against that. I would not be against that. I'm worried about what it would do to the shape, but-,

James Acaster

Yes.

Ed Gamble

Well, because you do need the shape because one of the joys of this Boost baguette is it is flush. We've talked about that. And if you melt the Boost completely that really loses the effect of the flushness.

Bob Mortimer

Oh fuck. Maybe there's a stopper that you put in.

James Acaster

Yes.

Bob Mortimer

My pudding, would you like to know?



James Acaster

Yes, we're in the wedding shop?

Bob Mortimer

Yes, wedding shop. She's just come in with her mum and maybe an aunt. I think there's usually a bit of a gaggle isn't there of people, (TC 01:20:00) it's an interesting day. Amazing, like, it's basically net curtains isn't it? Isn't it, a lot of them?

James Acaster

The dresses, yes.

Bob Mortimer

But I should imagine, I've no idea but you take your first look at a price and it's probably, like, £900 or something, or £1,700.

Ed Gamble

Yes.

Bob Mortimer

So, that's interesting, see their reactions.

Ed Gamble

So, you want to be there for the first reaction of the price, you definitely want to see that?

Bob Mortimer

That would be interesting because there's a lot going on between mother and daughter there isn't there? There's pressure for it to be such a happy moment.

Ed Gamble

Yes, and then they're, like, 'Who's that man in the corner?'

James Acaster

Yes, sitting down, watching us all.

Bob Mortimer

Sorry, yes, he's just a bit ill, he's got the runs.

James Acaster

As he steadily pushes a Boost bar into a baguette-, into a hollowed out baguette, looking over at the-,

Bob Mortimer

So, I'm going to choose syrup sponge pudding with custard. I've always loved it.

Ed Gamble



Lovely.

Bob Mortimer

Does everyone choose that?

Ed Gamble

No.

James Acaster

It's the first time we've had it on the podcast, but it is delicious and as you said it I thought, 'Yes, sounds like Bob would like a syrup sponge pudding with custard.'

Bob Mortimer

Oh, I'd love that, yes. That would be my favourite course I think.

James Acaster

Yes, good on you.

Ed Gamble

It's all building up to that.

Bob Mortimer

It's all building up to that, yes. Like in the old days there was, like, the syrup suet pudding.

Ed Gamble

Yes.

Bob Mortimer

That's delicious, but I'll go with syrup sponge because my wife makes, I'm going to use that word, superb one again. I am so surprised, I thought that was the UK's go to pudding.

Ed Gamble

Well, we have, I guess it's like a variation on a sticky toffee, right, we've had sticky toffee before. It's a similar sort of thing. Steamed, is it? Would it be steamed, or is that the suet one that's steamed?

Bob Mortimer

That's the suet one that's steamed.

Ed Gamble

Right, okay, yes.

Bob Mortimer

I think I'll just take sponge.



Ed Gamble

The lovely sponge, yes.

Bob Mortimer

That does surprise me, I think that, you know, there's a bowl of ice-cream. I just think there are all these puddings, you know, like, crème brulee, and then there, over there is a steaming syrup sponge pudding, it doesn't seem like any competition to me.

Ed Gamble

No.

James Acaster

Yes. That's always the best one. When Ed said sticky toffee pudding there, you kind of did a face that was, like, it's not the same.

Bob Mortimer

No, not for me.

James Acaster

You weren't happy with that?

Bob Mortimer

No, it's not a plain sponge is it. It's always quite a dark sponge-

Ed Gamble

Yes, like, raisins in it and stuff sometimes.

Bob Mortimer

Yes.

Ed Gamble

You just want-, it's a plain sponge with the syrup on it and then hot custard?

Bob Mortimer

Do you know, I don't mind if the custard's a bit cold.

Ed Gamble

Yes?

Bob Mortimer

It can be quite interesting.

James Acaster

Minus twenty?



Bob Mortimer

Can you freeze custard? That could be interesting.

Ed Gamble

I'm sure you can freeze custard, yes.

James Acaster

You must be able to freeze custard.

Bob Mortimer

A cube of frozen custard-,

Ed Gamble

On top, in the-,

Bob Mortimer

No, pop it in your mouth.

Ed Gamble

Oh, yes.

Bob Mortimer

Get on the train and just think-, and you know, like, no-one would know you had a-, no-one would even know. How good-,

Ed Gamble

And it would just develop across the train journey.

Bob Mortimer

Yes, it would just turn into custard, yes, as you pass Sevenoaks.

James Acaster

And then just to surprise someone, the person sitting opposite you, you just open your mouth and let the custard fall out. He wouldn't have been expecting that.

Bob Mortimer

They would not be expecting custard.

Ed Gamble

Yes, if you could properly do experiments, so, you put the cube of custard in your mouth when you get on the train, and you know that by the time you arrive at your stop you swallow as the doors open and you've just swallowed a full mouth full of custard.



Bob Mortimer

Yes.

James Acaster

Yes.

Ed Gamble

Perfect.

James Acaster

Could be perfect. Maybe with a slice of apple that softens-

Bob Mortimer

On your journey to Sevenoaks?

James Acaster

Yes, so, the whole thing could, like, basically-

Ed Gamble

Yes. You don't want to fill your mouth with stuff on the train I guess. I guess more people would know then wouldn't they if you had a full mouth of stuff.

James Acaster

Frozen.

Bob Mortimer

I suppose all I'm saying really is-, really, is have a spoon of baby food isn't it and then let it drip out of your mouth when you get to London Bridge.

James Acaster

Is the syrup golden syrup?

Bob Mortimer

I think it is isn't it, yes. My wife uses golden syrup, yes.

James Acaster

What's the story about the-, on the tin of golden syrup-

Bob Mortimer

The lion?

James Acaster

The lion. What's the story behind the lion?



Bob Mortimer

I wish I knew. It's Tate and Lyle.

Ed Gamble

It's Tate and Lyle, right, yes. Is there a story?

James Acaster

There's the drawing of the lion, and I think it's, like, there's a story, it might be like, you know, the lion having like a thorn in it's paw.

Bob Mortimer

I think you're right, there is a story.

James Acaster

And someone takes the-

Ed Gamble

From the fable?

James Acaster

Yes, there's something like that, or, it's-

Bob Mortimer

I think you're right, yes.

James Acaster

I think that it's representing one of those stories. Benito's nodding his head. Is it that Benito? It's the lion and the bee story.

Bob Mortimer

I don't know that story, do you?

Ed Gamble

No. James, please tell us the lion and the bee story.

James Acaster

Well, from what I know, which is only the title, I'm imagining that the bee stings the lion, it leaves its sting in the lion's paw. The lion then looks for help and then a man finds the lion and removes the stinger from the paw to help the lion and then the two of them agree to get revenge on the bees.

Bob Mortimer

Right.

James Acaster



And then they find where the bee hive is and they kill all of the bees and they steal the honey from the bee hive and make syrup out of it, and that's how we get Lyle's golden syrup.

Bob Mortimer

I think that works. The only thing I was thinking is maybe they don't kill the bees because they find the syrup. Do you know-, just to make it a bit nicer.

Ed Gamble

Yes.

James Acaster

So, it's not like a massacre-,

Bob Mortimer

Because it took a nasty turn.

James Acaster

Yes, yes, it took a nasty turn actually.

Ed Gamble

Why does the man have to be there?

James Acaster

Someone's got to help the lion get the bee sting out of its paw. Did you not like that?

Ed Gamble

It just seems a shame to introduce a man to the fables, because quite often it's just the animals.

James Acaster

Just the animals. So, maybe something else with opposable thumbs, just like a monkey.

Ed Gamble

Yes, a monkey. The ape from your-,

Bob Mortimer

Have you seen those very sad wildlife programmes where they put a bit of sugar or honey in the hole in the tree to catch monkeys?

James Acaster

No.

Bob Mortimer



Because the monkey goes in-, they're really sad. The monkey goes in like that and grabs the-, I think it's honey, there's something they put in there, something that entices the monkey, and they grab it, and then they can't get their hand out and they don't let go.

James Acaster

Ah.

Bob Mortimer

They're really awful.

James Acaster

Who is they? Who does that to the monkey?

Bob Mortimer

Locals. That's who it is, the locals.

James Acaster

Bob, I'm going to read back your menu to you, see how you feel about it.

Bob Mortimer

Thank you.

James Acaster

Water, you want a bottle of still water. Poppadoms or bread, you want the crusts, the lukewarm crusts with some olive oil.

Bob Mortimer

Thank you.

James Acaster

Starter, Odeon cinema hot dog, ketchup and mustard, swirled by your own finger. Main course, a perfect vindaloo with poppadoms and chips. Side dish, turbot, shallow fried.

Bob Mortimer

Yes.

James Acaster

Drink, minus twenty degree citrus IPA.

Bob Mortimer

Thank you.

James Acaster

Dessert, syrup sponge pudding with custard made by your wife?



Bob Mortimer

Made by my wife, thank you.

James Acaster

And do you know what, I think at the end, just, you know, if you want to walk home and have the Boost baguette-

Bob Mortimer

You'll allow that?

James Acaster

I'll allow that.

Bob Mortimer

Thank you.

Ed Gamble

And maybe a cube of frozen custard in your mouth as well.

Bob Mortimer

A cube-, yes.

James Acaster

A cube of frozen custard in your mouth, just for the train home.

Bob Mortimer

Thank you very much, yes.

James Acaster

The hot tub's already fired up.

Ed Gamble

Yes.

Bob Mortimer

The sausages are sizzling. The Bovril's brewing. It's a very neglected drink the Bovril. Have you ever made the error of trying to make a beefy drink from Marmite?

Ed Gamble

No.

Bob Mortimer

That's a horror.



Ed Gamble

I love Marmite.

James Acaster

Well, you had to-, we're big Taskmaster fans, Ed and I, you had to make your own Marmite didn't you on Taskmaster?

Bob Mortimer

Yes. I had a go.

James Acaster

You did alright. Didn't you win that one?

Bob Mortimer

I don't know.

James Acaster

The task. I think you did quite well because you started with something like Bovril.

Bob Mortimer

I think I did, yes.

James Acaster

I think you did. I'm a hardcore fan of it.

Ed Gamble

My fiance works in television, she used to be a runner, she started out being a runner. She always loved it if she worked on a show you were on, Bob, because you'd drive yourself there and then drive yourself home.

Bob Mortimer

Yes, I always do, yes.

Ed Gamble

And at the end you'd just be, like, 'Thank you very much, bye bye.' And hop in your car and go. No bother whatsoever.

Bob Mortimer

I hope I'm no bother.

Ed Gamble

No, you absolutely aren't. You were-,



Bob Mortimer

No, I like car journeys on your own with your car meats and your car snacks.

James Acaster

Yes, your car meats.

Bob Mortimer

Put the radio on.

James Acaster

I was about to wrap up and then you mentioned car meats.

Bob Mortimer

The number one car meat is the scotch egg. No, I mean, it is. It's circular, it's manageable. Slips out of the packet easy. I stopped the other day on a long journey to get my car meat, and Marks and Spencer have now-, there's a bit of this going on across food for me for an old timer, is the scotch egg, they've made it into some sort of chilli spicy coating.

Ed Gamble

Right.

Bob Mortimer

Do you know a lot of foods are getting this-, and I just wanted-,

Ed Gamble

They've tried to jazz it all up a bit?

Bob Mortimer

Yes.

Ed Gamble

Yes.

Bob Mortimer

Which is disappointing. Peperami, pork pie.

James Acaster

I'm with you on the scotch egg as well, similar to the fish fingers, the posher they get the less I like them.

Bob Mortimer

For sure, yes.

James Acaster



But scotch egg again, I want it orange.

Ed Gamble

I do like a posh scotch egg. Maybe in a gastro pub or somewhere like that, where it comes hot and it's runny in the middle.

James Acaster

Oh, yes.

Ed Gamble

I do like that. But that's, obviously, you don't want that in a car. That would be a nightmare if you'd got a hot runny egg.

Bob Mortimer

I wouldn't like that.

Ed Gamble

No.

Bob Mortimer

The wife bought me two scotch eggs the other week. Have you come across these? And they're cold, you know, being a scotch egg, but the egg's runny in the middle.

Ed Gamble

I've not had a cold one with a runny egg.

Bob Mortimer

Yes, they've somehow got the technology to create that now. I hated it. I got a shock. If you're not expecting-, do you know-, when I was young someone at school put a scoop of potato in my pudding that was covered-, a scoop of mashed potato that was covered by custard. And I ate that and I instantly spewed my guts up. I think it's to do with (TC 01:30:00) the expectation, you know, like, what the?

Ed Gamble

Yes.

Bob Mortimer

What?

Ed Gamble

But you were sick immediately?

Bob Mortimer

Immediately sick, in as that, no, I promise you Ed, immediately. It's like my body or my mind or whatever said, 'No, get that out quickly.' And the pork pie obviously. I'm a big fan of the Ginsters



standard Cornish pasty. Not strictly car meat but it's car-, well, there's a meat content in there somewhere.

Ed Gamble

Yes, well, these are all meat content things, so, you know, they're not all, like-, because when you said car meat I was imagining you with a pack of Hamel's sliced beef just putting slices in.

Bob Mortimer

Yes. No, ham's very good as pocket meat. If you've got the pockets I've got. You know the slender package, you can just open the top bit, slide your hand in, pull out a slice, move on with your life. Yes, pocket meats, car meats, they're important stuff. You know, you go to the Arsenal football ground, you open your hot dog and it just spills out, this salty brine. And you say, 'Don't worry son, wipe your tears away. Look in Dad's pocket.' And there it is, choice of pork pie, Peperami or a ham slice. Cold chicken quarter's nice in the car.

Ed Gamble

A quarter chicken?

Bob Mortimer

Yes, it's nice.

Ed Gamble

On the bone?

Bob Mortimer

On the bone, yes.

Ed Gamble

So, would you just be holding it eating it like Henry VIII?

Bob Mortimer

Yes, it's like Henry VIII is going up the A1. And again it's just quite a nice smug feeling walking down, let's say Tivoli Street. Just passing strangers, avoiding eye contact, but with a little smile on your face because you know you've got meat in your pocket.

Ed Gamble

Thank you very much.

Bob Mortimer

Thanks for having me (talking over each other 01.31.53) and I think I'd enjoy that meal very much I think. I think I did okay.

Ed Gamble

Well, there we are James.



James Acaster

Yummer, yummer, yummer.

Ed Gamble

Yummer, yummer, yummer? I mean, some yummer, yummer, yummer.

James Acaster

Sure.

Ed Gamble

Some not so yummer, yummer, yummer.

James Acaster

Well, luckily the things that he described that sounded really gross didn't end up on the menu.

Ed Gamble

Yes, that's true.

James Acaster

The menu itself I think is very nice. I would eat that whole menu, it's fine.

Ed Gamble

Yes, shout out for the Odeon hot dog.

James Acaster

Shout out to the Odeon hot dog. I've never had it myself. Maybe I will next time.

Ed Gamble

I do want hot dogs now. It's very rarely I do a hot dog evening at home.

James Acaster

I think that might be the first hot dog we've had on the podcast.

Ed Gamble

I think it might be.

James Acaster

Quite exciting as a kid I think hot dogs seems like one of the main foods. As you grow up, less and less so.

Ed Gamble

I love the caramelised onions in it, and it's not the sort of hot dog that Bob was talking about necessarily but I do, it reminds me of fireworks night.



James Acaster

Yes, oh, caramelised onions on the hot dog, definitely as a kid no way, didn't want it at all.

Ed Gamble

Yes.

James Acaster

As an adult, yes please.

Ed Gamble

All about it.

James Acaster

As much as possible, delicious, love it.

Ed Gamble

Yes. Well, thank you Bob for coming into the dream restaurant.

James Acaster

Thank you, Bob.

Ed Gamble

Bob's book, And Away, is out on the 16th September, go and get it.

James Acaster

Go and get it. Read every page. Ready every word.

Ed Gamble

Yes, yes, please. I'm on tour. Show's called Electric. Starts in Feb 22. Edgamble.co.uk for tickets. Anything you want to plug James?

James Acaster

Yes, yes, I'd like to plug Electric Ed Gamble.

Ed Gamble

Thank you. Thank you. Thank you very much.

James Acaster

Coming up soon.

Ed Gamble

I should probably also say that I mentioned some tongue that I was sent, and that was from Fine Food Specialists who do a range of all of that sort of stuff. They sent me a tongue and they've got loads of



other amazing stuff, I had a little perv on their website and they've got some pretty incredible stuff on there.

James Acaster

Yes. Also a little message to Bob Mortimer if he's listening to this episode, you've left a tenner in the room. This is one of the first one's we've done in person in some time, and Bob came in, and he's gone home now but he left £10 on the floor. It fell out of his pocket I guess?

Ed Gamble

Yes.

James Acaster

So, Bob, you know, if you want to collect this from the great Benitos's offices please come down.

Ed Gamble

I'd imagine though, Bob, it's probably not necessarily worth your while to travel here to pick up the tenner again, it will probably cost you more in travel to get here.

James Acaster

But then you know when he travels here, you know what he can do? Pop a cube in his mouth.

Ed Gamble

Pop a cube. Pop a custard cube.

James Acaster

Pop in a custard cube.

Ed Gamble

I think there's going to be lots of experiments for No Context Off Menu to do.

James Acaster

Yes, loads of experiments. I mean, sometimes the No Context person actually does these things for real when people conjure up with the minds. So, putting a Boost in a baguette, I'd love to see it.

Ed Gamble

Yes. Frozen custard cube.

James Acaster

I'd love to see the custard cube. Like, so, there's a few things there. I imagine he's going to be taking a photo of some ham in his pocket.

Ed Gamble

Yes.



James Acaster

You know, I imagine that's going to happen.

Ed Gamble

That's going to happen as well. Also very luckily Bob didn't say Fisherman's Friends.

James Acaster

Thank you for not saying Fisherman's Friends, Bob. Really appreciate that, because otherwise we wouldn't have got to hear about the car meat at the end.

Ed Gamble

Yes.

James Acaster

We wouldn't have got to the end.

Ed Gamble

Car meat. I really want a scotch egg. I really want some fish fingers.

James Acaster

I want a fish finger sandwich so bad. I'm going to literally, as soon as we've finished this I'm going to google fish finger sandwiches near me.

Ed Gamble

I don't think that's every been googled before.

James Acaster

Yes.

Ed Gamble

No. I think that's a first. I think that's a Googlewhack.

James Acaster

Yes. It's a Googlewhack. Thank you Dave Gorman.

Ed Gamble

Thank you very much for listening to the Off Menu podcast, as always we'll see you next week.

James Acaster

Keep munching. Stop crunching.