



# Off Menu – Ep120 – Miriam Margolyes

## Ed Gamble

Welcome to the Off Menu Podcast, taking the pumpkin of the internet, scooping out the seeds of

## Ed Gamble

Welcome to the Off Menu podcast, taking the steak of conversation, putting it through the mincer of humour and reforming it into the patties of chat. Hello James.

## James Acaster

Not bad stuff there. I didn't know where that was going Ed, but I liked where I ended up.

## Ed Gamble

With chat patties, or chatties as they're otherwise known.

## James Acaster

Yes, chatties. Lovely chatties, that's what we do on this podcast we have a bunch of chatties.

## Ed Gamble

We do.

## James Acaster

AKA we're in the dream restaurant, we have a guest in and they tell us their favourite ever starter, main course, dessert, side dish and drink, not in that order and normally not corsh but I said corsh. This week, our guest is, Miriam Margolyes.

## Ed Gamble

Miriam Margolyes, absolutely legendary actress, theatre, film, stage all of that sort of stuff even though theatre and state are probably the same sort of thing.

## James Acaster

Theatre and stage, yes, well you know who knows where the stage is?

## Ed Gamble

Yes, it depends where the stage is I suppose but they're normally within theatres if you're doing acting.

## James Acaster

Normally, if you're a stage actor it's in a theatre, but I reckon there will have been a few actors over time that have performed on stages that are you know, pallets in the corners of fields and they go around saying I'm mainly a stage actor. They know everyone will assume theatre but actually they've never been in a theatre in their life and I think it's important to say theatre as well as stage.

## Ed Gamble

Yes, so maybe we'll ask Miriam if she's ever performed on a pallet in a field.

## James Acaster

Yes, that could be one of the questions absolutely. I'm not against that. I'd definitely ask that.

## Ed Gamble

She was Professor Sprout of course as well, in the Harry Potter films.



**James Acaster**

That's food related. Will she choose sprouts?

**Ed Gamble**

Well, if she does choose sprouts that fine by us because that's not the secret ingredient this week. Every week we have a secret ingredient where if our guest says them we will kick them out of the dream restaurant, I really hope we don't have to do that to Miriam but the secret ingredient this week is, seaside rock. Seaside rock. What is the point of seaside rock?

**James Acaster**

I mean, when I was a kid, I used to go bananas for it. Obviously, the Acaster family we lived on seaside rock, you know, we didn't live on the seaside. We only went to the seaside because we wanted that sweet rock and we could suck all the sugar out of it and then the rock would go all, you know, porous and then our teeth would match that as well.

**Ed Gamble**

Did you ever have like personalised rock with like, the Acaster family written through it or something?

**James Acaster**

Look, we weren't reading that rock. I didn't have that rock long enough to eat it.

**Ed Gamble**

Yes.

**James Acaster**

Sorry, to read it. We had it long enough to eat it, that's what we did. Gnash, gnash, gnash, gnash all the down to the rock.

**Ed Gamble**

You'd crunch it? You'd crunch not suck?

**James Acaster**

No, we'd suck it but then as soon as it gets to enough that you could crunch it then you'd crunch it. I would just gnash it up, but then I remember a lesson and the teacher was saying about sugar levels in food and what's the highest sugar level in anything and she wrote on the board, a stick of rock.

**Ed Gamble**

Yes.

**James Acaster**

Now, as a adult, I just can't go near a stick of rock. It just makes me think I'm just going to dissolve all of my teeth.

**Ed Gamble**

Does your dad still eat sticks of rock?

**James Acaster**

Yes, absolutely. That's what he has for breakfast, he has a bowl full of sticks of rock, pours some sugary milk all over it.

**Ed Gamble**

It is kind of amazing the way they get the writing in though. I find that amazing. I've probably plugged this on the podcast before, but there is a YouTube channel called Lost in Pursuit, which is a



man who runs a sweet shop in America and he shows you how he makes it and he's got a very soothing voice. Highly recommend that.

**James Acaster**

I do like watching rock be made. I remember at school, again, watching a video of some rock being made-

**Ed Gamble**

Same lesson?

**James Acaster**

Probably the same lesson, and I'll tell you what, before it's set and whatever and it comes out just all like big and fat and soft, I would love that directly into my mouth. I would love to just lay in front of a rock machine and let that pour into my mouth. Delicious. It looks so good like that.

**Ed Gamble**

And the secret ingredient of seaside rock, was actually suggested by Gareth Edwards on Twitter. If you have a secret ingredient that you wish to suggest on Twitter, just tweet us at offmenuofficial on Twitter.

**James Acaster**

Yes, but you have to start the tweet with, 'Hey there Mr Benito, got a secret ingredient for you.'

**Ed Gamble**

Yes, it's, 'Hey there Mr Benito, I've got a secret ingredient for you-o.'

**James Acaster**

Yes. You-o. Right?

**Ed Gamble**

You-o, exactly. Yes. 'Hey, Mr Benito, I've got a secret ingredient for you-o,' and then put the secret ingredient.

**James Acaster**

Yes, and you go, 'It's,' and you put the secret ingredient.

**Ed Gamble**

Yes, and tag Bleasdale.

**James Acaster**

Hashtag Bleasdale, with as many e's or a's you'd like.

**Ed Gamble**

Yes, however many you've got left.

**James Acaster**

Yes, or if you know the actual Bleasdale guy on Twitter you can just at him in as well, and then say, 'What say you, Bleasdale?' At Bleasdale or whatever his tag is.

**Ed Gamble**

'What say you-o? What say you-o?'

**James Acaster**

What say you-o, Bleasdale?



**Ed Gamble**

Yes, so, I'm very much looking forward to hearing Miriam's menu. I hope she doesn't say seaside rock. She's got a book coming out James, which is very exciting.

**James Acaster**

Very excited about the book Ed. This much is true it's called.

**Ed Gamble**

Yes, it's a memoir, finally, a Miriam Margolyes memoir, the triple M. So, we're looking forward to hearing about that, we're looking forward to hearing her food choices, we're just looking forward to meeting her. This is the Off-Menu of Miriam Margolyes. Welcome, Miriam Margolyes to the dream restaurant.

**Miriam Margolyes**

How lovely of you to ask me. I wish it wasn't just a dream, I wish you could-, because I'm really hungry. I didn't have breakfast this morning and I've asked my lodger to get me a cheese sandwich later, because food is a very central part of my life, I'm afraid.

**Ed Gamble**

No, don't be afraid, we're very glad to hear it. That's exactly what we want from-, okay, here we go.

**James Acaster**

Welcome to the dream restaurant, Miriam Margolyes, we've been expecting you for some time.

**Ed Gamble**

Now, I don't know if you saw, I mean you probably saw by that intro, Miriam, there James is our genie waiter. He's a genie who's come out of a lamp to get you your dream order from wherever you want it. That was what that big explosion was.

**James Acaster**

Hello Miriam.

**Miriam Margolyes**

I wondered what had happened actually.

**James Acaster**

Who's this lodger you're talking about? I want to know more about your lodger.

**Miriam Margolyes**

Oh she's so nice. She's quite new, very sensible, very nice and it's her first leaving her parents. Although she's-, I think she's 28 and single by the way-,

**James Acaster**

Yes.

**Miriam Margolyes**

And very pretty, she's new here in this house. She's only been here about a week and I like her very much.

**Ed Gamble**

And was it part of the deal when she moved in, that she had to go and get you a cheese sandwich every day?

**Miriam Margolyes**

Actually, it wasn't. That was a bit naughty of me to ask but she was just going downstairs and I'm in



isolation, at the moment, because I'm going to Scotland tonight, to do a documentary with Alan Cummings.

**James Acaster**

Oh Margaret.

**Miriam Margolyes**

About Scotland, which is very exciting, and we all have to be isolated so that when we meet, we know we're safe for each other. So, we can be our little bubble. So, I had a PCR test on Sunday, yesterday morning, and I haven't seen or touched anyone since then. And I mustn't, you know, I've got to be completely virgin until I meet Alan but I kept her out of the room because I've got to be properly isolated, you see, nobody must come near me. So, I'm afraid she'll have to hurl the cheese sandwich to me.

**Ed Gamble**

She could post it underneath the door in all its different elements. She could go one bit of bread, slice of cheese, and then the other bit of bread and you could build it yourself.

**Miriam Margolyes**

Oh no, it can't be separated, darling. It can't be separated.

**Ed Gamble**

Let's talk about cheese sandwiches quickly then. Is there a particular sort of cheese that you're looking for in a cheese sandwich? Have you asked for a specific sort of cheese?

**Miriam Margolyes**

I didn't because she was in a hurry and I didn't want to be difficult, but in an ideal world, you cannot have cheese without onion, and unfortunately my onion's downstairs. So, because I'm in my study now so I didn't bring my onion up with me, but I have to have an onion and ideally, you would have thin slices of tomato, salt and pepper, brown bread and an onion, and I bite an onion like an apple.

**James Acaster**

Do you now?

**Miriam Margolyes**

I do, I do, quite genuinely. That is the way to eat an onion. I peel it. I do peel it, I make some concessions-

**James Acaster**

And then you eat it like an apple.

**Ed Gamble**

How often have you been eating onions like apple, Miriam?

**Miriam Margolyes**

All my life. Mummy and daddy didn't do it but I did. I just thought it was quicker. I think that's the thing. I can't be bothered to slice, slicing takes time and dexterity, neither of which I possess.

**Ed Gamble**

What if you're putting onion into a dish, then cooking, would you slice it then chop it then or would you bite off a chunk and put it in.

**Miriam Margolyes**

Oh no, if you're cooking you slice it. You don't bite and then put it into the dish, that would be horrid, but no I like raw onion and if I have raw onion I bite it. If I'm cooking with it then I cook with it.



**James Acaster**

With the cheese sandwich, you're not eating an onion like an apple, eating a block of cheese, just like as it is eating a loaf of bread.

**Miriam Margolyes**

Where were you brought up? Really?

**James Acaster**

Well, you're eating an onion like an apple. You're the one eating an onion like an apple here, I'm just asking if maybe you eat a loaf of bread like an apple, eat a block of cheese like an apple?

**Miriam Margolyes**

Not at all. Not at all.

**James Acaster**

But that's your cheese sandwich, you know.

**Ed Gamble**

But wouldn't that be quicker?

**James Acaster**

It'd be quicker.

**Miriam Margolyes**

I mean, no I think it would be quite difficult to eat a block of cheese. No, you slice cheese properly and I like mature cheddar or extra mature cheddar.

**Ed Gamble**

I'm with you.

**Miriam Margolyes**

And I think that is a perfect sandwich. Unfortunately, these supermarkets they usually have a curious kind of bread which is like Lindt or Kleenex or something it's revolting. I like serious bread. You know, brown, heavy, with goodness in it but it's very hard to get that.

**James Acaster**

Before we get too much into bread, I'd like to talk about your book, This Much is True before we get into your menu because it's very exciting.

**Miriam Margolyes**

Oh yes, I didn't know you knew about it. Good, well.

**James Acaster**

Yes, we're very excited about it. Would you like to tell the listeners what to expect from the book?

**Miriam Margolyes**

The book is called This Much is True, and it is it's all true. It's about my life and my parents, and how I became who I am, and the people I slept with and the people I didn't sleep with, and some of the work I've done and the people who have mattered to me in my life and my love and how the world is according to Miriam.

**James Acaster**

Is it all the people you've slept with?



**Miriam Margolyes**

Did I leave out any? Probably did leave out some, because I haven't actually slept with that many actually, I sucked off a lot and that-, I don't know why you're laughing it was very serious.

**James Acaster**

Yes, that is serious.

**Miriam Margolyes**

That's what Jewish girls do. That's what I have to explain, it's not that everybody sucks off, but every Jewish girl does.

**James Acaster**

Right. We were unaware of that.

**Miriam Margolyes**

I'm telling you something you know actually.

**Ed Gamble**

No, no, we don't. We weren't aware that was part of the culture.

**James Acaster**

What's the ratio of like people you sucked off to people you slept with?

**Miriam Margolyes**

You mean in numbers or size?

**James Acaster**

Yes, numbers.

**Ed Gamble**

Let's do numbers first Miriam and then we can move on to size.

**Miriam Margolyes**

Well, numbers I should think about 30 to about 20 probably.

**Ed Gamble**

Oh wow.

**Miriam Margolyes**

I can't really remember everybody I've slept with that's why I didn't name everybody because I thought if somebody was left out they might be offended and indeed if somebody was left in they might be offended. So, it was-, you know, I just gave a general picture, but I hope we're not just going to keep it below the waist because that's very boring.

**James Acaster**

Oh, don't worry, we won't.

**Ed Gamble**

We're going to move it above the waist just to the stomach, and that well we are going to think about things going in the mouth but very much food based.

**Miriam Margolyes**

Are you Ed, are a member of the Gamble family? The famous Proctor and Gamble family?



**Ed Gamble**

I wish I was a member of the Proctor and Gamble family, Miriam, I'm not unfortunately. I'm just a member of a Gamble family sadly. If I was a member of the Proctor and Gamble family, I wouldn't be doing podcasts or stand up comedy, I'd just be rolling around in my money, I should imagine.

**Miriam Margolyes**

I hope you would be doing what you're doing because it's much better to branch out and do your own thing, and James, your last name-, I'm a genealogist so I'm fascinated by last names.

**James Acaster**

Oh yes.

**Miriam Margolyes**

Is your last name from the north? Do you know if it's-,

**James Acaster**

Yes, it is yes. It means near a castle.

**Miriam Margolyes**

Right, and where are you from actually?

**James Acaster**

Well, I'm from Kettering in Northamptonshire, a small market town but my grandfather was from Newcastle. My ancestors are from the north of England.

**Miriam Margolyes**

Jolly good, I like northerners.

**James Acaster**

Talking about genealogy, before we get into your menu, the painting behind you is that someone who's related to you? The man who's sitting in his chair?

**Miriam Margolyes**

That's daddy. I commissioned that for a painter called Anne Christie who is a good friend and I think it's a wonderful painting. Daddy didn't like it.

**James Acaster**

No?

**Miriam Margolyes**

He said, 'Oh, it makes me look so small, I don't like that,' and I said, 'Well, you are small daddy,' and he was. You know, like me, I'm small too. Then the other person behind is Queen Victoria but you probably knew that.

**James Acaster**

Is that related-, are you related to Queen Victoria down the line?

**Miriam Margolyes**

No, I'm not related to Queen Victoria. I admire her. I think she's a very impressive and complicated figure actually. She was very sexy. She loved sex. She adored her husband, they had nine children and no doubt many, many more copulations but she just adored him.

**James Acaster**

I didn't know that about Queen Victoria. I didn't know she loved sex.





**Miriam Margolyes**

She did. Read her diaries. They're very revealing and very charming actually. She was a nice woman.

**James Acaster**

Are her diaries quite similar to This Much is True?

**Miriam Margolyes**

They're not quite like my diary.

**Ed Gamble**

So, on this podcast we talk about food Miriam. You've already said that food is a central part of your laugh. Has that always been the case?

**Miriam Margolyes**

Moment for fart?

**Ed Gamble**

Yes.

**Miriam Margolyes**

That's it done. Well food is very important. I think you'll find in most Jewish families, I'm from a Jewish background, food is more than what it is in most places because Jews are scared most of the time because people want us dead or they want us out of their country or out of their business, out of their world. So, we have fortified ourselves, over the years, over the centuries with wonderful food. So, the food that I do like best is not smart French food, or even delicious Italian food, which I love or even wonderful sumptuous Indian and Thai food, and I love all those, but if you were to ask me what is my favourite food, it's Eastern European Jewish food because that's what I was brought up with and it's delicious. I'm actually salivating thinking about it, and it's not good for you, it's all very fattening and cholesterol forming and so on, but it's delicious.

**James Acaster**

Let's start off as we always do, with still or sparkling water Miriam?

**Miriam Margolyes**

Still water, with either cucumber in it or slices of lemon. I used to have sparkling but it made me fart to much so in the end I decided not to.

**James Acaster**

I mean, did you have some sparkling water this morning?

**Miriam Margolyes**

No.

**James Acaster**

Because you're our first fart on the podcast.

**Miriam Margolyes**

It was, it was only a little one but it came on it's own. So to speak.

**Ed Gamble**

To be fair, you might not be our first fart on the podcast, you're just the first person to ask for a pause for a fart.



**Miriam Margolyes**

Well, I find I can't fart if I'm talking. I need a moment.

**Ed Gamble**

Really?

**Miriam Margolyes**

I need to concentrate.

**Ed Gamble**

I know what you mean, I think I'm exactly the same I need to focus all of my energy downwards to get rid of what I need to and then I can start talking again. James? James, are you the same?

**James Acaster**

I think, no, I can fart and talk at the same time definitely. Yes, yes, sometimes talking to mask the sound of my own fart because I'm full of shame. I can definitely talk and fart at the same time.

**Miriam Margolyes**

Well, you're a clever lad.

**James Acaster**

Thank you. Thank you so much.

**Ed Gamble**

You are a clever lad, that's true.

**James Acaster**

You said cucumber or lemon. Never at the same time?

**Miriam Margolyes**

No, I don't think you want to mix it. No.

**James Acaster**

And are you having a slice of lemon in there or are you have a whole lemon, and occasionally picking it out of the glass and eating it like an apple?

**Miriam Margolyes**

I just have a couple of slices, and I like to squeeze the slices with a spoon on the bottom so that they flavour percolates to the top of the glass.

**James Acaster**

Lovely.

**Ed Gamble**

That's great, well, we can do that. We're the dream restaurant so we can bring you a spoon with your water so you can squeeze the slices and let them percolate.

**Miriam Margolyes**

Thank you.

**Ed Gamble**

No problem at all.

**James Acaster**

How would you like the cucumber sliced? Because I like it, when there's cucumber in the glass, I



like the longer the slice the better. The more diagonal they go across the cucumber so you get a real long slice of cucumber and it kind of ribbons with the glass.

**Miriam Margolyes**

No, no, I don't like that at all. I just like two or three slices. I can't tell you why I just know that is my preference.

**James Acaster**

I like the ribbons of cucumber.

**Miriam Margolyes**

You can have them, we can have different things. The world is big enough for both of us James.

**James Acaster**

True, I just get excited when people choose cucumber because, you know, a lot of people come on this podcast and they are very anti having things in their water. They don't want lemon, they don't want cucumber, they don't want mint or anything like that, and I actually quite like cucumber in the water and I go quite quiet when they're slagging it off because I'm scared of getting in a big old argument with them. So, I'm quite excited that someone's come on and chose cucumbers so now I get to talk of my love of the cucumber ribbons, you see.

**Miriam Margolyes**

Well, I love cucumber. I think cucumber is an extraordinarily varied and clever vegetable because it goes with everything. It goes with cheese for example. If I couldn't get an onion, then I could have slices of cucumber. Cucumber sandwiches with cream cheese, absolutely delicious and I've become very fond of gazpacho which is a Spanish cold soup, quite highly flavoured and you can chop cucumber in little pieces and sprinkle it on the top with, again, with onion sliced, with parsley and garlic and I really do think gazpacho has become almost my favourite soup, except for chicken soup with matzo balls.

**Ed Gamble**

Do you think anything will ever overtake chicken soup with matzo balls for you as your favourite soup?

**Miriam Margolyes**

No, nothing.

**James Acaster**

Poppadoms or bread? Miriam Margolyes, poppadoms or bread?

**Miriam Margolyes**

Bread. Poppadoms are only for Indian food. You couldn't have poppadoms with Jewish food. It would be the wrong mix.

**James Acaster**

What is the best Jewish bread?

**Miriam Margolyes**

Well, for me, I don't like Jewish bread particularly. Most Jewish people love Challah, which is the wiggly, curly bits of very brown at the top and very white inside bread. I don't like that, and I don't like particularly rye bread, that's another possibility. I like, serious bread, which would be a heavy sourdough or a brown, a good brown bread that's what I like, but I don't thin, you need it if you have matzo balls, because matzo balls are made matzo flour which is potato flour and they're quite hard and they're quite hard round dumplings. Mummy used to make them with ground almonds, which



was quite gorgeous. My rule is that I never make anything I get people to make it for me. I'm not a cook, so, anything has to be ordered in or brought in by friends.

**Ed Gamble**

That's a very good rule. When did you set yourself that rule Miriam?

**Miriam Margolyes**

I think when I was born probably. I think it was set down in the book from a very early age. I have never been a cook. I can cook some things, but I won't I don't like cooking, I like other people to cook for me.

**Ed Gamble**

Are there any other top Miriam rules that we need to know about? Your rules for life that you always stick to.

**Miriam Margolyes**

Oh, yes, I mean generally speaking tell the truth, never let the sun set on a quarrel and never be fucked up the bum because that's something that I have never done. I bet you can't say that.

**James Acaster**

Now, now, when you asked us, when you said, 'I do hope this conversation isn't all below the waist,' were you talking to us during that bit or were you talking to yourself?

**Ed Gamble**

Because since then Miriam, you've farted and said don't get fucked up the bum.

**Miriam Margolyes**

The thing is boys that thoughts suddenly occur to me, they just pop into my head. You know that, you're stand up comedians so you know what that's like. It's the same with me. I'm a sit down comedian I suppose. I want to be amusing but I haven't made a living as you have doing that. So, it just popped into my head and that's why I said it.

**Ed Gamble**

Quite right, always follow those instincts I think Miriam. (talking over each other).

**Miriam Margolyes**

I will, I will.

**James Acaster**

So, we come to your dream starter now. Is it the matzo ball soup?

**Miriam Margolyes**

No, that's a soup course.

**James Acaster**

Ah.

**Miriam Margolyes**

The starter would be chopped liver.

**Ed Gamble**

Very quickly Miriam, we've never had somebody have a soup course on the podcast before. So, your the first. You look absolutely shocked by that.



**James Acaster**

You look appalled.

**Miriam Margolyes**

I know you're telling me the truth but I find it very hard to credit. I don't know any Jewish person who wouldn't immediately want chicken soup with matzo balls, but anyway the world's big enough for everybody.

**James Acaster**

Well you can have a soup course. You can have chicken soup with matzo balls, and you want your chopped liver at that as your starter.

**Miriam Margolyes**

No, I'd have the chopped liver first and then I have the soup.

**James Acaster**

Ah okay.

**Miriam Margolyes**

The chopped liver has to be, not over chopped, it's got to be a bit rough. I like a bit of rough with my liver. My mother used to do it brilliantly, and it is just a magic thing. It's not good for you but it's just magic.

**Ed Gamble**

What type of liver is it? I don't think I've ever had chopped liver.

**Miriam Margolyes**

Chicken liver, chicken liver and it's gently fried with, you know with olive oil or schmaltz. Schmaltz is the fat that comes from a chicken. Salt and pepper, I don't know how to do it, I've never done it. I just eat it, I don't make it.

**James Acaster**

Yes, that'd be breaking your rules.

**Ed Gamble**

Do you spread that on something? Do you dip something into it? How would you eat the chopped liver?

**Miriam Margolyes**

Well, usually, you have sort of like cream crackers, or you know, sort of water biscuits or something like that. I like that very crisp thing you get from Ikea. You know when you've been for a shop in Ikea, and then you go to the restaurant and they have very good Swedish meatballs there and they also have a big round crisp bread wrapped in paper. I don't know what it's called but it's absolutely delicious. It's like a very craggy ryvita.

**Ed Gamble**

Yes, I know what you mean, if I go to Ikea, I'll always buy one of those on the way out from the little shop. I'll get those and some frozen meatballs.

**Miriam Margolyes**

I think that's really the only reason to go to Ikea now, because it's just so exhausting but they made it too difficult because you have to go in a certain way around the shop. So, I really just go for the crisp bread.



**James Acaster**

So, is your dream starter here, is it, do you want the chicken livers with the craggy ryvita from Ikea?

**Miriam Margolyes**

Thank you. That would be great.

**James Acaster**

Perfect, excuse me a second. I'm just going to go and come back, apologies.

**Miriam Margolyes**

Okay.

**Ed Gamble**

Okay, we'll wait for James. See, this is what happens, if James needs to fart, he has to go out of the room.

**Miriam Margolyes**

How sweet that he has to go away, I think that's terribly sweet. Is that you Emily? Hello darling, just throw me the sandwich. Just throw it to me, because I can't let you-, can you throw it on to my desk? It's alright. Very good. Oh, fuck. It's alright, wait a minute. I'm just going to get my sandwich.

**Ed Gamble**

That sandwich has gone on the floor.

**Miriam Margolyes**

It hit the desk right. Oh cheese and onion, how could it be more perfect.

**Ed Gamble**

Oh great, that's worked out.

**Miriam Margolyes**

How did you know? Thank you darling, I'll pay you after.

**Ed Gamble**

James, big update since you've been away. Emily's arrived back with the sandwich and it's cheese and onion.

**James Acaster**

Oh wow, this is great for you right? You must be delighted.

**Miriam Margolyes**

You don't mind if I have a nibble?

**James Acaster**

Tuck in.

**Ed Gamble**

No go for it. You tuck in Miriam.

**James Acaster**

Tuck in, there it is. Yes, good? Marks out of ten for it?

**Miriam Margolyes**

Oh, nine.



**James Acaster**  
Nine out of ten.

**Ed Gamble**  
What would it have to be to be a ten out of then for you Miriam?

**Miriam Margolyes**  
Extra onion.

**Ed Gamble**  
An onion on the side to bite like an apple.

**James Acaster**  
Would you say you'd prefer an onion and cheese sandwich over the cheese and onion sandwich?

**Miriam Margolyes**  
I don't know how to answer that.

**James Acaster**  
You looked very-, like you're taking it seriously, I appreciate that.

**Miriam Margolyes**  
No, I still think the onion has to be the accompaniment, but thanks for asking because it really made me think.

**James Acaster**  
It did, I was glad about that. Very glad. I tell you, you are really enjoying that sandwich.

**Ed Gamble**  
Yes, it's inspiring to be honest. It looks really tasty.

**Miriam Margolyes**  
It is tasty.

**Ed Gamble**  
Now, Miriam, if you don't mind me asking about this chopped liver, are you having it cooked by anyone in particular, or is there a restaurant that does chopped liver that you would go and get it from?

**Miriam Margolyes**  
I think there's a restaurant in St John's Wood called Panzer's, that's where I've had it and it was good.

**James Acaster**  
Great, so, we're going to Panzer's for the chopped liver, Ikea for the craggy ryvita and then you're having them both together.

**Miriam Margolyes**  
Yes.

**James Acaster**  
Great stuff. Then it's the soup course which is the matzo ball chicken soup.

**Miriam Margolyes**  
That's right.



**Ed Gamble**

I've had chicken soup with matzo balls before, and if I'm right inn remembering the soup is almost like a consommé isn't it? It's quite clear soup.

**Miriam Margolyes**

Well, some people do it like that, I don't like it like that. I like it with carrots, celery, onion and a lot of that and then the matzo balls.

**James Acaster**

So, you don't want the consommé then. You want as much stuff in there.

**Miriam Margolyes**

Consommé is hardly worth the effort.

**Ed Gamble**

Yes, it's just salty water I suppose.

**Miriam Margolyes**

It's got to be proper chicken soup.

**Ed Gamble**

And big bits of chicken. Like, is it chicken breast or is it like dark meat?

**Miriam Margolyes**

Well, I don't need big bits of chicken, but I tell you what, I like the neck. The neck is great. Daddy liked the feet. I never liked the feet so much.

**James Acaster**

Did daddy like the feet because he could put them on the bottom of his own feet and make himself a bit taller?

**Miriam Margolyes**

I don't think that was the reason.

**James Acaster**

No? Okay.

**Miriam Margolyes**

Another bit I like, is I like the heart and I like what we call the pupik is the bit that carries the food in it I think. It's a food bag, you have to take out the rubbish when you clean the chicken and you're left with the pupik.

**James Acaster**

So, the pupik is what like a stomach?

**Miriam Margolyes**

Yes.

**James Acaster**

And it's got the chickens dinner in it?

**Miriam Margolyes**

But its absolutely delicious, I don't know why but it's absolutely delicious.





**James Acaster**

We've never had anyone come on the podcast and say they pupik.

**Ed Gamble**

So, basically, if you wanted to buy some chicken, you could just go and wait outside the back of the butcher and wait for the stuff they were throwing out, right?

**Miriam Margolyes**

They probably do throw it out but not the kosher one, a kosher butcher wouldn't.

**James Acaster**

The neck, the pupik-,

**Miriam Margolyes**

And the heart.

**James Acaster**

The heart. These are things, that we often have-, on each of episode of this podcast Miriam, we have a secret ingredient which is something that either we don't like, or the listeners don't like and that if the guest says it they get kicked out of the dream restaurant and I would say, all the things you've mentioned there, in other episodes they've been secret ingredients that would get you kicked out. They are acquired tastes I think it's safe to say.

**Miriam Margolyes**

I promise you if you had a pupik in a bowl of soup, you would love it, and especially the neck. The neck has got lots of little bits of flesh in it that have to be teased out by the tongue and it's delicious.

**Ed Gamble**

I think what's putting me off the the pupik is the name pupik maybe. Just because, you know, it sounds like pooper right?

**Miriam Margolyes**

Oh, I never thought of that.

**Ed Gamble**

I guess that might be the cross over of the derivation of the words, maybe?

**Miriam Margolyes**

I don't know, it's a yiddish word. It means the very centre.

**Ed Gamble**

Okay.

**Miriam Margolyes**

Sometimes mummy would say to me, 'I feel it in my pupik. I feel it right inside me.'

**James Acaster**

Yes. Well, we're trying to be very well-behaved now, in response to that.

**Miriam Margolyes**

Pull yourselves together boys.

**James Acaster**

You know fully well what you've done there, by saying, 'I feel it in my pupik,' and you sat down and



then you ate the other half of your cheese sandwich and you looked at us like, 'Go on, do something with that then.'

**Ed Gamble**

Go on, have fun with that (talking over each other).

**James Acaster**

Yes. The main course Miriam, unless there's another course we don't know about after the soup course.

**Miriam Margolyes**

No. I'm really unsure about this actually. I love fried plaice. That's what mummy always used to do and she was really splendid at it. Fried plaice with olive oil, and then matzo meal, which makes for a very fine batter. Yes, I think that's what I'd like. I was going to say roast chicken, but these days, chicken doesn't taste the way it used to.

**James Acaster**

Ah. Let's here why. I mean, you've already got quite a lot of chicken on the menu, you know, in the soup, the livers.

**Ed Gamble**

You've have all the bits of the chicken apart from the bits that are traditional, like the breast or leg or thigh or anything. You could get your entire meal out of one chicken at this point.

**Miriam Margolyes**

I am passionately against battery hens. I just think it's a very cruel way of rearing a bird and so, I'd sort of stopped eating chicken. So, I like fish. I like fried fish. There's a shop in Mitcham, a fish and chip shop called Mitcham Plaice, like the fish, and they just do fantastic fried fish. I love it. So, I would go there.

**Ed Gamble**

Is plaice a different flavour to other fish? Because I think I've maybe had plaice a couple of times in my life. It's a very big flat one, right?

**Miriam Margolyes**

Yes.

**Ed Gamble**

What is it about plaice that you love that makes it better than other fish?

**Miriam Margolyes**

Well, I think it's the taste. I like the taste, I like the texture. It tastes very fresh and clean and I like it filleted when it's fried.

**James Acaster**

And you would like it from Mitcham Plaice, not the one your mother used to make.

**Miriam Margolyes**

Well, mummy's dead so she can't do it.

**James Acaster**

Well, I mean, as a genie, I can get you food from wherever whatever time in your life. So, I can go-,

**Miriam Margolyes**

Oh, well, then I obviously want mummy's.



**James Acaster**

I could absolutely do that for you, for your dream meal.

**Miriam Margolyes**

And then I'd like roast potatoes, frozen peas, small ones, braised celery and braised carrots.

**James Acaster**

Now, I think you're our first guest who has specified having something braised. Maybe I'm wrong?

**Ed Gamble**

No, I think you're correct James. I think certainly within the realms of celery. We've never had braised celery as a side dish before.

**Miriam Margolyes**

Oh, it's wonderful.

**Ed Gamble**

I don't think I know what braising is.

**Miriam Margolyes**

Well, I think it means frying in the oven. I mean, you put it in a Pyrex dish with a bit of olive oil-,

**James Acaster**

You don't, someone else does.

**Miriam Margolyes**

Somebody else does, and then you cook it and it's absolutely delicious.

**James Acaster**

I like celery.

**Ed Gamble**

I used to hate it.

**James Acaster**

I love it. I think celery gets a bad reputation, is that fair to say Miriam?

**Miriam Margolyes**

No, I don't think it gets a bad reputation, I think it is universally admired.

**James Acaster**

Really? We get a lot of people hating on celery on this podcast. A lot of listeners really hate celery.

**Miriam Margolyes**

Well, what sort of people do you have darling? Everybody I know loves celery. My favourite restaurant in London is called Brasserie Zedel, and it's opposite the Piccadilly theatre is Sherwood Street and it used to be the ballroom of a hotel that used to be there. It's just excellent, and they do a celery remoulade which is absolutely gorgeous. I mean, I don't know how they do it, but it's delicious. They do carrot, frappe, or rappe, and celery remoulade, because they're French and it's just wonderful. Anyway, I like it braised, with plaice, and that would be enough for my main course.

**James Acaster**

So, is that including your side dishes?



**Miriam Margolyes**

They are my side dishes, carrots, peas and celery and potatoes.

**James Acaster**

Really happy to hear Brasserie Zedel gets a shout-out actually because we've been doing this podcast for a long time, it hasn't received a shout-out before I don't think and it is one of those places where I really loved just being in there because it used to be a ballroom, it just looks amazing. Wherever you're sitting in the room.

**Miriam Margolyes**

It's fabulous. The service is very, very good. It's a gorgeous ambience, and they give a 10% discount for equity members.

**Ed Gamble**

Oh, here we go. Now, we get to the reason. It took a while there Miriam, but we found out.

**Miriam Margolyes**

That's not the reason, I wouldn't go if I didn't think it was lovely.

**Ed Gamble**

I've done a gig in there before, in one of their rooms. They've got-

**Miriam Margolyes**

Yes, the crazy cock.

**Ed Gamble**

That's it, that's the name of it.

**Miriam Margolyes**

The crazy cocks, they do a very good cabaret in the evenings there, it's nice.

**James Acaster**

Have you been to the crazy cock?

**Miriam Margolyes**

Yes, yes, oh many times.

**James Acaster**

Who's the best act you've seen there?

**Miriam Margolyes**

Well, my cousin Annabelle. She was the best. Annabelle Levington, she was wonderful. We haven't had them-, after that there's got to be a green salad.

**Ed Gamble**

Oh, there's a salad course. Why does there have to be a green salad?

**Miriam Margolyes**

Well you've got to have salad. I mean you just have to.

**James Acaster**

What's in the salad?



**Ed Gamble**

What's in the salad, and also, when you say you've got to have salad is that a palette thing or are you feeling like you need to eat something green to feel healthy?

**Miriam Margolyes**

I think it's both. I think it is good for you, but it's also gorgeous. I love lettuce. What I like is a mixture of romaine and endive, you know white endive? I love that, and a bit of rocket. Why not?

**Ed Gamble**

Why not? Pepper it up with the rocket, delicious.

**James Acaster**

You got a dressing? You got a dressing involved?

**Miriam Margolyes**

Yes, I like a French dressing on the side, olive oil, cider vinegar, bit of mustard, bit of salt and pepper, and lots of garlic. That's something I do make myself.

**James Acaster**

So, exception to the rule, green salad.

**Miriam Margolyes**

Exception to the rule.

**James Acaster**

Are there exceptions to the other rules in your life?

**Miriam Margolyes**

No, but I'll make them if necessary.

**James Acaster**

Yes.

**Miriam Margolyes**

I think you have to be ready to adapt.

**James Acaster**

I mean obviously.

**Ed Gamble**

Yes James?

**James Acaster**

Well, look, the situation I'm in right now, is that I don't want to be rude. I don't want to upset anyone or anything like that, but I also don't want to leave this podcast having not asked Miriam Margolyes who's the one person she'll let fuck her up the bum.

**Miriam Margolyes**

There isn't a man alive, or a woman alive, that I would allow to enter my anus.

**James Acaster**

So, there's no-, none of those are a green salad? There's no green salad people out there who are the one exception to the rule?



**Miriam Margolyes**

It doesn't come into it as they say.

**Ed Gamble**

Yes, it's not a palette cleanser is it?

**Miriam Margolyes**

The opposite.

**James Acaster**

Quite the opposite. Can we ask what your dream drink would be?

**Miriam Margolyes**

I don't drink.

**James Acaster**

Maybe a soft drink?

**Miriam Margolyes**

Well, definitely not elderflower. As soon as people say the word elderflower, I go blergh. I can't stand that.

**James Acaster**

Why do you hate it?

**Miriam Margolyes**

Because it just tastes so god awful.

**Ed Gamble**

Some people love elderflower though.

**Miriam Margolyes**

I know.

**Ed Gamble**

It's a big hit.

**Miriam Margolyes**

But some people vote Tory. What can you do?

**James Acaster**

Do you think people assume you would like elderflower?

**Miriam Margolyes**

I think they do. I think that there is that, a kind of watery flavour about me that they maybe think so. I tell you one drink I do like, and that is a Bloody Mary without the vodka.

**James Acaster**

A Virgin Mary?

**Miriam Margolyes**

A virgin, that's it. A virgin Mary. No ice, plenty of Worcestershire, slice of lemon, bit of celery sticking out. Gorgeous.



**Ed Gamble**

It's essentially a glass of gazpacho isn't it really?

**Miriam Margolyes**

Yes, there are similarities.

**James Acaster**

Celery is making another appearance. I would love one of those. I drank a lot of bloody Marys on my last tour because we had it as a little rule that if it was on the menu we'd order it but that Virgin Mary sounds delicious right now. I think that's a very good choice.

**Miriam Margolyes**

More people should have it. I mean, it really astonishes me sometimes. I go to a pub or somewhere and they don't have tomato juice. You think where have these people been. It's just boggling to me.

**James Acaster**

We move on to your dessert.

**Miriam Margolyes**

And then for my sweet-

**Ed Gamble**

You're very excited to reveal your pudding, which is good news for James he loves pudding so he can tell that you're a pudding fan.

**James Acaster**

I love them, and I love that also, sometimes we go to the dessert course and I'm worried they're going to choose cheese and biscuit and it makes me so angry, but the fact that you're referring to it as your sweet, let's me know I'm in good hands.

**Miriam Margolyes**

No, cheese and biscuits comes after the sweet.

**James Acaster**

Yes.

**Ed Gamble**

Of course, there's another extra course, of course.

**James Acaster**

Agreed.

**Miriam Margolyes**

Oh, I'm sorry about that, there's an alarm gone off.

**James Acaster**

That's okay.

**Miriam Margolyes**

I wonder where it is.

**James Acaster**

We could crack the case with you, we could turn this into a detective podcast and follow you to find where the alarm-, what's happened with the alarm.



**Miriam Margolyes**

Oh, I'm not bothered.

**James Acaster**

I think people would like that. Have you considered doing that? If you did a podcast Miriam, which was you cracking a different case every week, and you being a detective, I think people would listen to that in droughts.

**Miriam Margolyes**

I did a podcast, I've done a podcast, it was called growing old disgracefully and it was about six different people who are well up there in age how are doing extraordinary things. It was very interesting, I enjoyed it. Anyway, back to pudding, I live in South London, I live in Clapham, and there is an ice cream parlour on Clapham Common called Nardulli's. Nardulli's, and they make the best ice cream I've ever tasted. I like the coffee ice cream and the chocolate ice cream, they make a whole plethora of different flavours but those are my favourite. So, I would like a mixture of coffee and chocolate ice cream from Nardulli.

**James Acaster**

Would you like that in the tub Miriam, or do you want that in a cone?

**Miriam Margolyes**

Well, I'd like it in a panttechnicon ideally-

**James Acaster**

A what?

**Miriam Margolyes**

A lorry, but-

**Ed Gamble**

We can do that. Look this is the dream restaurant Miriam, if you want us to load up a lorry and sort of reverse it back into the restaurant, you're very welcome.

**Miriam Margolyes**

They do very large cartons, really large, about that big and they're fabulous. That's what I like. I don't like anything with it, I don't want any juice or anything that you pour over it. I just like it as it is.

**Ed Gamble**

Juice.

**James Acaster**

I don't think I've ever seen people pour juice over their ice cream.

**Miriam Margolyes**

Well, sometimes they have chocolate sauce or things like that.

**Ed Gamble**

Yes, I know what you mean.

**Miriam Margolyes**

Wake up James.

**James Acaster**

I don't know.





**Ed Gamble**

Wake up mate.

**James Acaster**

You said juice. Pouring the juice over the ice cream.

**Ed Gamble**

Yes, but I knew what Miriam meant. She meant chocolate syrup.

**Miriam Margolyes**

I should've said sauce. I should've-,

**James Acaster**

Ed would've asked that question if I hadn't. He can pretend now.

**Ed Gamble**

No, I knew. I knew you meant sauce Miriam.

**James Acaster**

But Ed would've said what do you mean by juice of the ice cream. I saw your face.

**Ed Gamble**

James, wake up mate.

**James Acaster**

Well, talking about waking up, you've chosen coffee ice cream. Now, again, this is something that-, I really apologies on behalf of our listeners actually Miriam because I think they're going to annoy you again now, but they would say thumbs down to coffee ice cream. They wouldn't like the coffee ice cream, a lot of people avoid coffee ice cream, it's not necessarily one of the most popular flavours. Why do you love it so much Miriam? Why do you love coffee ice cream?

**Miriam Margolyes**

Because it's so delicious.

**James Acaster**

Yes.

**Miriam Margolyes**

Well, I don't know who your customers are darling but I mean, if they don't like coffee ice cream, they're just silly. It's just silly not to like it, it's absolutely moorish and delicious. Especially, from Nardulli's on the pavement Clapham Common.

**James Acaster**

Which, I'm definitely going to go there now. Ice cream is my favourite food, I get to go over there, go to the pavement.

**Miriam Margolyes**

You'll love it, promise you and you tell them I sent you.

**James Acaster**

I will.

**Miriam Margolyes**

And there's a very good Thai restaurant, I love Thai food, there's a very good Thai restaurant called



Cher, Cher Thai. C,H,E,R, 22 North Street, Clapham. Just a small place, husband and wife, oh, the foods delicious. Delicious.

**James Acaster**

Surely you've come across people in your life who don't like the coffee ice cream. Have you never had anyone say to you, 'Oh, I hate coffee ice cream, Miriam, what the hell?' People say that stuff, not me.

**Miriam Margolyes**

They say it until I give it to them.

**Ed Gamble**

Ah, so are you saying this coffee ice cream, from this place Nardulli's, this can turn even the most ardent hater of coffee ice cream?

**Miriam Margolyes**

I am saying exactly that.

**Ed Gamble**

That's the challenge James. James, do you like coffee ice cream?

**James Acaster**

I'm on the fence about it, it's not my go to, but every now and again when I do have it, it is a nice little-, it's a nice change and a nice different thing to have. So, I don't have it very often but every now and again when I'm in the mood for it, and with chocolate I agree that's the combo that I'd go for as well. Maybe if they had a dark chocolate ice cream on the menu, I'd want the dark chocolate ice cream with the coffee one.

**Miriam Margolyes**

It is, that is what it is. It is dark chocolate, and it is absolutely wonderful. God, I want it now. I've only got vanilla in my fridge, because I finished all the others.

**James Acaster**

Sounds like you can send a certain somebody, a certain lodger.

**Miriam Margolyes**

No, not now. Not now.

**Ed Gamble**

Emily will have to go and throw you a tub of ice cream, and it'll bounce off the desk and land on the floor again.

**Miriam Margolyes**

I can't do that, I can't do that.

**James Acaster**

Did it bounce off the desk and land on the floor, the cheese sandwich and I missed it?

**Ed Gamble**

Yes, you were in the toilet, James, unfortunately.

**Miriam Margolyes**

You were away farting, James.



**Ed Gamble**

I told Miriam you had to go to the other room to do a fart.

**James Acaster**

Yes, yes, just farting my brains out and then came back in here and I've missed a sandwich bouncing off the desk and landing on the floor.

**Ed Gamble**

Miriam, these big tubs, how quickly would you say you're getting through a big tub of ice cream?

**Miriam Margolyes**

Well, I don't eat them on my own. I always have them if I've got chums coming over. So, I would say I go through, you know, one a week.

**James Acaster**

Now, before I read you your menu back, which is how the podcast always end, I love the use of the word chums just then, it's good to hear it, I would love to know who your top three chums are.

**Miriam Margolyes**

Well, my top three chums are probably Carol MacReady, Liz Hodgkin and Annabel Leventon. All girls.

**James Acaster**

Annabel Leventon who you saw do the performance?

**Miriam Margolyes**

Yes, she's a very special chum.

**Ed Gamble**

James has gone to fart again I think, I don't know what's happened here.

**James Acaster**

Just getting my phone, because that's got the menu on it but it was over the other side of the room. So, I had to get it. I didn't fart again.

**Ed Gamble**

Did you have a little fart as well?

**James Acaster**

No.

**Miriam Margolyes**

Be honest.

**James Acaster**

Yes, I did actually, I shit myself. Yes. Miriam, I'm going to read you your menu back, see how you feel about it. Water, you would like still water with cucumber or lemon in it. Poppadoms or bread, you want serious bread. You were very clear, serious bread, either a heavy sourdough or brown bread. Your starter, you would like chopped liver from Panzer's with Ikea round crispy bread. Soup, chicken soup with matzo balls.

**Miriam Margolyes**

You didn't put in carrots, celery and onion into the soup as well.



**James Acaster**

Carrots, celery and onion in that soup, and the chicken soup has chicken neck, it has the heart and it has-, remind me again.

**Miriam Margolyes**

The pupik.

**James Acaster**

The pupik. The main course, mummy's fried plaice with olive oil and matzo meal. Side dish, roast potatoes, small frozen peas, braised celery and braised carrots. Then, the salad course, green salad with romaine lettuce, endives, endives never been sure, and rocket with a French dressing on the side, made by your own fair hand, exception to the rule. Drink, a Virgin Mary, no ice, plenty of Worcestershire sauce, slice of lemon and celery, and a dessert, we've got the coffee and chocolate ice cream from Nardulli's in Clapham on the pavement.

**Ed Gamble**

Fantastic.

**James Acaster**

How does that sound? It sounds pretty delicious.

**Miriam Margolyes**

It's wonderful, it's what I would dream of.

**Ed Gamble**

Perfect for the dream restaurant. Miriam Margolyes, thank you so much for coming to the dream restaurant and coming on the off menu podcast, it's been such a pleasure to have you.

**Miriam Margolyes**

I have enjoyed talking to you boys, thank you for having me.

**James Acaster**

It's been an honour Miriam, thank you.

**Ed Gamble**

Well, there we are. What a menu James, what a chat.

**James Acaster**

I loved it. I loved it, so many unexpected choices on the menu, unexpected courses.

**Ed Gamble**

So, many unexpected things in general I'd say.

**James Acaster**

Unexpected things getting said to us that we weren't expecting to hear from Miriam Margolyes. Courses that we weren't aware of, soup course a salad course. You know, things I think have been secret ingredients in the past, but all in one menu. I don't think any menu has ever contained so many-

**Ed Gamble**

Potential secret ingredients.

**James Acaster**

Yes.



**Ed Gamble**

Yes, bit annoyed that we never actually got to the cheese. She said she would have the cheese after dessert and then it never happened.

**James Acaster**

True, we've got to assume it did happen though.

**Ed Gamble**

But I'd love to try some chopped liver, that's on my list of things to try.

**James Acaster**

Right, you would like to try that? Not me.

**Ed Gamble**

No?

**James Acaster**

I'm going to try the coffee ice cream though from that specific place. I'm going to go there and I'm going to do Miriam's order.

**Ed Gamble**

Yes, okay, that's a good plan. What the big tub of chocolate and coffee?

**James Acaster**

Yes, just one tub of each, and then I'm going to sit on Clapham Common and eat them both.

**Ed Gamble**

Yes, are you going to invite any chums over?

**James Acaster**

I might invite my top three chums.

**Ed Gamble**

Yes, why not?

**James Acaster**

You Benito and Bleasdale.

**Ed Gamble**

Yes, you better not say that. Bleasdale will be over in a shot.

**James Acaster**

Yes, well, that would be a fun little crew. You, me, Benito and Bleasdale and the guy who does the no contest Twitter account, hanging out together in the park.

**Ed Gamble**

Sounds good. Right, I'll plug my tour quickly. I keep forgetting to do it in the intro, which would be helpful wouldn't it? My tour's called Electric, it starts in February 2022. Starts in Leicester, finishes in Oxford and there's about 50 or so dates between. Come and see me, [EdGamble.co.uk](http://EdGamble.co.uk) for tickets.

**James Acaster**

It's going to be electric. Oh, also, you can get Miriam's book, This Much is True.

**Ed Gamble**

Yes, that comes out tomorrow if you're listening to this on the day of release. September 16th



Miriam's memoir, This Much is True. Go get it, I think she's T'd it up perfectly in this interview. I think you'll all be rushing to the shelves to get it.

**James Acaster**

And she didn't say a stick of rock, even though she said loads of other things that were secret ingredients in the past, she didn't say stick of rock. Also, shout out to whatever the rock shop was in the lake district when we went there for a holiday once when I was a kid, because that rock shop, I couldn't stop thinking about it when I was a kid. I kept on asking if we could go back, probably meant that I would never get to go back again because my parents didn't like it when I asked repeatedly to do something.

**Ed Gamble**

I don't think it counts as a shout out if you don't remember the name of it.

**James Acaster**

Shout out to them. If people can help me, I think it was in Kendal. I'm not sure.

**Ed Gamble**

I think asking for a rock shop in the Lake District-

**James Acaster**

Yes.

**Ed Gamble**

I bet there's a few.

**James Acaster**

And if Miriam had chose that stick of rock from the Kendal, we couldn't have kicked her out of the restaurant because it wasn't seaside rock.

**Ed Gamble**

Ah, good point. Well done.

**James Acaster**

So, it's quite a loophole.

**Ed Gamble**

Always like to find the loopholes when we don't need them. Also, we've got to say a big thank you to the people at Ooni James. Toni pizza ovens, who sent us a pizza oven, each.

**James Acaster**

We cannot say thank you enough. It's so generous during these times, to be able to go outside and cook ourselves a pizza, are you kidding me? I mean, I feel spoilt and do you know what? That's because I am.

**Ed Gamble**

Yes, me too. I can't wait to use it. I'm going wood fired, although the one they've sent me you can use gas on it, but I'm a wood fire boy at heart. Crank that bad boy up to super hot temperatures, make the dough, get it going, cooks in like a minute. I can't wait James.

**James Acaster**

Now, I don't know as much about making pizza as Ed does, but rest assured, I'm going to set it up, I'm going to get it hot, and I'm going to see what I can burn inside of it. Just chuck stuff in there.



**Ed Gamble**

Yes, good, that's the way to cook. Also, a massive thank you to the guys are Hawkesmore, James who made frequent appearances on my menu on episode 100, to say thank you, they sent us over a box of delights.

**James Acaster**

Now, I've heard you talk about Hawkesmore a lot, I've never been myself, they're on your dream menu. They were very kind to send me this cook at home kit and I texted you probably after every single chew that I had because it was so delicious. The pork ribs, I sat here and just watched TV in this very seat eating pork ribs and I was ecstatic and I've still got the big old steak that they sent us to go. I'm really excited.

**Ed Gamble**

I made the steak yesterday on the barbecue and it was a porter house, so it was a big T bone steak, it had like fillet on one side, sirloin on the other. I'm going to go back to Hawkesmore soon because they're very good at cooking it. I think it came out pretty well but the fillet got a bit annihilated and I put a picture of it up on Instagram and got a lot of messages saying that I should invite Greg Davies over.

**James Acaster**

Oh, man.

**Ed Gamble**

The sirloin was beautiful but the fillet in the middle was like perfect sort of medium rare, I'd say, maybe knocking on to medium but then the outside, because I did it super hot on the barbecue it's more difficult to control but it was absolutely delicious. The chips that you do in the oven are just so good.

**James Acaster**

Yes very nice, I really loved the chips, and I love the red cabbage coleslaw, the pickled red cabbage which has fennel in it. I normally don't like fennel but I guess-

**Ed Gamble**

Hawkesmore if you're listening, that's the best compliment you could ever receive.

**James Acaster**

Yes, I liked it. So, Dynamo was right, call me fennel.

**Ed Gamble**

James, thank you very much.

**James Acaster**

You're welcome.

**Ed Gamble**

Another fun episode of Off Menu and there'll be another one next week I should imagine.

**James Acaster**

There will be another one next week. Listen, we're going to keep cranking them out. Benito, Gamble, Acaster, Bleasdale and no context boy.