



# Off Menu – Ep124 – Michelle Keegan

**Ed Gamble**

Welcome to the Off Menu podcast where we take the spices of conversation, fry them in the oil of humour until the pop with the hottest podcast on the internet. I'm Ed Gamble and over there is wee little James Acaster.

**James Acaster**

Interesting. Very interesting. We don't often hear your voice work in your intros.

**Ed Gamble**

No.

**James Acaster**

Took quite a little tour there, didn't we? Through that?

**Ed Gamble**

Went all over the place. Well, we just sort of went from England to where ever you think that last accent was from. I don't like to tell people because that ruins it.

**James Acaster**

Well it seemed like you were in America at one point.

**Ed Gamble**

Oh yes I did pop to America actually. There was a little trip to the States.

**James Acaster**

And then Irish at the end, it seems.

**Ed Gamble**

No it was Scottish but never mind.

**James Acaster**

Okay.

**Ed Gamble**

See this is why I don't tell people because it's always a let down when they find out where it is.

**James Acaster**

Very clever but more importantly, this is the Off Menu podcast where we have a guest into the dream restaurant and we ask for their favourite ever starter, main course, dessert, side dish and drink. Not in that order.

**Ed Gamble**

And this week's special guest is Michelle Keegan. Michelle Keegan, a wonderful actor. She's in the brilliant show Brassic. She's done loads of other stuff before. Our Girl. She was in Coronation Street for a long time. She has got a long and varied CV James but, of course, something that we'll be definitely speaking to her about, part of her CV, she was on the hit show Celebrity Bake Off with our friend wee James Acaster.

**James Acaster**

Yes. That's Irish, surely?



**Ed Gamble**

No.

**James Acaster**

She was on it with me and she won and they don't tell you who came second, third or fourth so we'll never know but it did hurt. It stung.

**Ed Gamble**

I guess it was Michelle Keegan, Rylan, Russell Tovey, you.

**James Acaster**

That's how it read in the edit.

**Ed Gamble**

On the day as well, right?

**James Acaster**

Well on the day everyone is in their own world. You don't know who's-, we all came out, we all said, 'No way of knowing who came second there.'

**Ed Gamble**

Who said that? No one said that.

**James Acaster**

Well everyone kind of thought it.

**Ed Gamble**

It was you at the bottom.

**James Acaster**

Everyone thought it.

**Ed Gamble**

Russell Tovey, Rylan, Michelle Keegan at the top.

**James Acaster**

Everyone thought on the day, it could have gone either way. We're all on the podium, is the main thing.

**Ed Gamble**

No. It's first, second, third is the podium. You were fourth.

**James Acaster**

Well that's in the edit, I was fourth.

**Ed Gamble**

Yes and then on the day.

**James Acaster**

But Michelle Keegan, I don't like to say this, it makes me sound like a sore loser, but she may have cheated and there may have been some foul play and I'd like to get to the bottom of it.

**Ed Gamble**

You're going to bring this up, are you?



**James Acaster**

Yes.

**Ed Gamble**

She's kindly lent her time to come and be on our podcast.

**James Acaster**

Well I lent my time to be on Bake Off and then I was completely screwed over by cheats.

**Ed Gamble**

You lent your time for Stand Up to Cancer to be on Bake Off and it actually lost the charity money, your appearance.

**James Acaster**

That's not what I hear.

**Ed Gamble**

Yes.

**James Acaster**

Yes. I felt bad about that but again, I think that's Michelle's fault. I think she sabotaged me.

**Ed Gamble**

No, no. They all said when they called, 'Because of James Acaster's performance and his bad flapjacks, I'm taking back my £5.' Yes, £80,000 you left the charity.

**James Acaster**

Yes a lot of people. A lot of people but, again, I think I was sabotaged by Keegs so I'm going to find out. I'm going to ask her in this episode.

**Ed Gamble**

Well I look forward to this episode then. I look forward to it. Look, this is a great podcast which is why I think you should vote for us in the National Comedy Awards.

**James Acaster**

Yes, don't ask for your money back.

**Ed Gamble**

Don't ask for your money back. I want you to go and vote for us in the National Comedy Awards. It's the big comedy awards. It used to be called the British Comedy Awards, now it's called the National Comedy Awards and we are up for best comedy podcast, James, and I'm very excited. We're on the long list. So how it's working is there is a very long list of podcasts. You have to vote for us to get on to the short-list. Then when the short-list is out, if we're on that, you have to vote for us again to win. So there's a lot of voting involved but if you go to the [nationalcomedyawards.com](http://nationalcomedyawards.com) and vote for us in Best Comedy Podcast we'd be mighty appreciative.

**James Acaster**

See that's what people don't understand about Bake Off, you see. If you're on the show, there's four of you, all the people who didn't get on it who were on the long-list, you know. So you've got to remember, that's the best four.

**Ed Gamble**

No because you didn't have to do any rounds previously, did you?



**James Acaster**

Well you're chosen because of your skill, your natural skill.

**Ed Gamble**

No you're not. You were chosen specifically because you didn't have any skill and then it would be funny.

**James Acaster**

They know it's the best four to have on. Best four bakers.

**Ed Gamble**

The National Comedy Awards also in aid of Stand Up to Cancer. Go to the [nationalcomedyawards.com](http://nationalcomedyawards.com) to vote for Off Menu in the Best Comedy Podcast category. Please. We'd love to go to the party.

**James Acaster**

Yes mainly we just want to go to that party and we can't go if we're not on the short list. It's pathetic. So just vote for us and then we'll be able to get on to the short list so we can go to the party and see everybody.

**Ed Gamble**

Yes and James will dress as a genie at the party.

**James Acaster**

Yes. What?

**Ed Gamble**

So, without further ado-

**James Acaster**

Woah, hold on a second.

**Ed Gamble**

Let's hear the Off Menu menu of Michelle Keegan.

**James Acaster**

We like Michelle but of course, if she chooses a secret ingredient-, do you remember that?

**Ed Gamble**

Yes. I just didn't want you to back out of what you agreed to.

**James Acaster**

I can back out of it now because I'm the one who remembered the format of the podcast. You got blinded by awards.

**Ed Gamble**

No, I just want you to dress as a genie to the ceremony.

**James Acaster**

The glitz and glamour of the industry made you forget the format of your own podcast.

**Ed Gamble**

I'm not used to being nominated for awards, James. It's only since I've teamed up with you that I get nominated for awards. And also, the downside of that is because I'm teamed up with you, I'll never



win an award. So it's a monkey's paw situation here. Everything I've wished for and nothing I've wished for.

**James Acaster**

Yes, that's exactly-, it's my life. Michelle Keegan. And believe me, we've never had an episode before where I've hoped so much that someone picks the secret ingredient. I would love it if I get to kick her out.

**Ed Gamble**

And the secret ingredient this week is desiccated coconut.

**James Acaster**

Look, I like coconut in general and maybe I even like desiccated coconut sometimes, but I completely have certain situations where I don't like it. There are certain dishes, mainly savoury dishes, where I'm like, 'Could do without that being on there.' I completely get why other people don't like it, so I think it's a good secret ingredient.

**Ed Gamble**

Well, why do you think it's a good secret ingredient, James? You seem to be backing this secret ingredient a lot. Is it because, Mr Acaster, that this secret ingredient was suggested by Diane Acaster?

**James Acaster**

Oh, coincidence.

**Ed Gamble**

Acaster. Di, Di, Di, Di, Diane Acaster.

**James Acaster**

Diane. It's not funny when you do it with that name actually. Poor Diane.

**Ed Gamble**

She'll absolutely hate being called Diane.

**James Acaster**

Yes, she doesn't like it. She doesn't like anyone calling her Diane.

**Ed Gamble**

I called her Diane once and she got really angry with me.

**James Acaster**

Yes.

**Ed Gamble**

She was already angry with me because I'd bought the wrong evaporated milk to a cook along.

**James Acaster**

If Michelle chooses desiccated coconut, she is out and it will be ever the sweeter victory for me that my mum has helped me kick her out of the dream restaurant by choosing the secret ingredient. So, I can't wait for it to happen.

**Ed Gamble**

Well, let's get stuck in. Here it is, the Off Menu menu of Michelle Keegan. Welcome, Michelle, to the dream restaurant.



**Michelle Keegan**

Thank you for having me. I'm very, very excited to be here.

**James Acaster**

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

**Ed Gamble**

There we are. We've fully downloaded the genie. Michelle, tell us, first of all, are you a foodie?

**Michelle Keegan**

I am a massive, massive foodie and I'm not just saying it, this podcast is probably my dream podcast to do. I am honestly-, I'm not lying when I say that, like, food, for me, is life. From the moment I wake up to the time I go to bed, I'm thinking about food. So yes, massive deal for me.

**Ed Gamble**

So what's your first thought. You wake up. What am I having for breakfast?

**Michelle Keegan**

Yes but normally I do have a midnight snack. I do snack. That's when I'm quite bad at snacking, is quite late at night. So, I am actually probably quite full from the night before if, I'm being honest. So the first thought for me, cup of tea. Biscuits.

**Ed Gamble**

Hang on so you're having cup of tea, biscuits, in the morning or you're still thinking about the cup of tea and biscuits from the night before?

**Michelle Keegan**

No, no. That's my first thought in the morning. Wake up. Cup of tea. Biscuits.

**Ed Gamble**

This is already-, you're thinking outside of the box here because you're essentially doing what most people consider to be an afternoon thing, first thing in the morning.

**Michelle Keegan**

Would you say that's an afternoon thing? Is that a Southern thing? But for us Northerners, it's tea and biscuits in the morning. You have like a Rich Tea or Custard Cream. That must be a Northern thing then.

**Ed Gamble**

I guess so because I wouldn't say I consider a Custard Cream to be a morning snack.

**Michelle Keegan**

No Ed, you're missing out. It's fantastic.

**Ed Gamble**

I bet it is.

**Michelle Keegan**

It wakes my taste buds up, that's it. And then I go for the savoury option. Always start with the sweet, then we go to the savoury.

**Ed Gamble**

Nice.



**James Acaster**

I like this.

**Michelle Keegan**

Do you know-, this, again, I'm not lying when I say this. This question what you guys are doing is actually my ice breaker question whenever I meet anyone, whether I'm starting a new job and it's a bit awkward in the green room and you don't really know anyone or you're in a car and you've got a long drive with a driver, you're just chit-chatting, this question is actually my go-to question. It breaks the ice.

**Ed Gamble**

Now Michelle, I didn't want to bring this up so early but you've met James before of course.

**Michelle Keegan**

Oh I have.

**Ed Gamble**

So in the green room at the Great British Bake Off, we all know that the atmosphere was awkward because James made it like that. Did you try and break the ice with this question?

**Michelle Keegan**

Well to be fair, we were kept quite separated, weren't we James? We had our own trailers and then the first time we met each other properly was in the tent at our own stations.

**James Acaster**

Yes.

**Michelle Keegan**

So we didn't really have communal space where I could ask that question because I'm telling you, I would ask that question. That question would have been asked.

**James Acaster**

No the question didn't get asked but we were kept separate and then we all got put into the tent and then Michelle, Michelle cheated.

**Ed Gamble**

She cheated, did she?

**Michelle Keegan**

I don't understand how James didn't win with his salty meringue. I don't understand it. I don't understand it. And when he painted Pru on an egg. I mean, I thought artistically it was fantastic.

**James Acaster**

Thank you, that means a lot Michelle actually. I've waited a long time for you to say that.

**Michelle Keegan**

Yes.

**James Acaster**

And it means a lot.

**Michelle Keegan**

You're welcome.



**James Acaster**

Not that I want to re-live it but do you want to remind people because you won. You've got the apron at home, I assume.

**Michelle Keegan**

I did, I did. And I wear it with pride. Not bitter about it James?

**James Acaster**

Furious. I mean, my main-

**Ed Gamble**

He's as salty as his meringue Michelle.

**Michelle Keegan**

He was robbed.

**James Acaster**

My main aim with this episode is to figure out how you cheated and how you -

**Michelle Keegan**

Why? How and why?

**James Acaster**

Something went on because on the-, it was very clever cheating because over the weekend you just seemed lovely and nice and friendly and everyone liked you. We didn't know that behind the scenes, you were cheating. Very clever.

**Michelle Keegan**

I'll have to say it was a definite fluke for me because I watched that back and I was like, 'How the hell did I manage to do that?' Seriously. Especially with those horns.

**Ed Gamble**

Look James, you know what I'm going to say. I think Michelle is being deliberately quite modest there. I tell you how you won it Michelle, and I've seen this episode again recently because it showed it on E4 recently, and you won by easily being the best. That's how you won.

**Michelle Keegan**

I'll take that Ed. I'll take that.

**James Acaster**

Sounds like cheating to me.

**Ed Gamble**

You baked all the best stuff. Yes, that is cheating. You cheated in that you pre-prepared and knew how to bake.

**Michelle Keegan**

To be fair I did pre-prepare my flapjacks. I think they were minty chocolatey flapjacks. I did practice them a few times and I did do the showstopper the day before.

**James Acaster**

What was your show stopper again? Remind us.





### **Michelle Keegan**

It was the ski slope. The meringue ski slope. So I did practice that the day before so I think it was very fresh in my mind but see with me, I'm not a great baker. I'm not great at desserts. I love cooking at home. I cook a lot but when it comes to desserts and sweet stuff, I'm not very good at that. So I genuinely didn't think I was going to do well but I smashed it out the park.

### **Ed Gamble**

You didn't know who you were up against. You thought you weren't going to do well and then you turned up and James Acaster was there and the victory was sealed from that moment on.

### **Michelle Keegan**

As soon as I saw him putting salt in that meringue I was like, 'Done deal.' Tick.

### **James Acaster**

That was one of my more confident moments if I'm honest. Salt in the meringue. The cream horn round for me, which was the technical round, was a blur. The other ones I was able to look over at what other people were doing and have a little talk about, 'Oh what are you baking? What are you doing?' The cream horns I can't remember what was going on. How did you do on it because like I didn't finish a single cream horn. They all fell apart. Rylan was giving me a lot of tips but I was all over the place. I didn't even register how you were doing on that round or how you found it.

### **Michelle Keegan**

Well I won it. I won that round.

### **Ed Gamble**

That's how she did.

### **Michelle Keegan**

Basically I won that round so. But again, this is me not just saying it, I was a mess. I've never done that before, I've never made pastry before. I don't think I've actually ever made custard before or whatever. It was cream and custard mixed together. I've never done that before so I didn't know how they were going to turn out and I think what sealed the deal for me was apparently my pastry because to look at, Rylan's was actually better than mine and I hold my hands up. I hold my hands up. His was better than mine but I think my pastry tipped it. I think that's what happened and since that day, I've never made pastry again.

### **James Acaster**

Me neither.

### **Ed Gamble**

So Rylan's looked better but your pastry was better. Where was James in the running? Was there anything that James had that might of won it for him do you think?

### **Michelle Keegan**

Oh yes.

### **James Acaster**

Were you aware that I was having a nightmare at this time?

### **Michelle Keegan**

No you were, you were. Because at the end of the cream horn you're meant to dip melted chocolate around the rim of the horn where what James decided to do, because he ran out of time, was not dip the chocolate, the horn in the chocolate. He sprinkled chocolate buttons on the plate as decoration. Again, I'm surprised he didn't win.



**James Acaster**

Quick thinking on the spot.

**Ed Gamble**

To be fair, that's what James would do if he had an hour and a half and he was cooking at home.

**Michelle Keegan**

It was really stressful though.

**Ed Gamble**

Yes it looked awful. I just distinctly remember James' horns being in the oven and them filming it through the oven door and the horns just falling off the mould. It was like someone dropping a dressing gown.

**Michelle Keegan**

Yes James. Weren't your horns stood up straight?

**James Acaster: Yes.**

**Michelle Keegan**

And you're meant to lie them down but James put his horns straight so the gravity pulled them down.

**James Acaster**

The most embarrassing thing about that is that I didn't know I'd done that wrong until just now when you said it. I thought we were meant to put them standing up until just now. Like I know it went wrong for me but until now-

**Michelle Keegan**

But you didn't know where.

**James Acaster**

I've never known why they slid off the thing and now it makes perfect sense, they're meant to be on their sides. Did you get a lot of people talk to you about your Bake Off appearance and congratulate you on your win?

**Michelle Keegan**

I did, I did, I did. I think for my mum, that was the best thing that I've ever done. Never mind the jobs that I've had or anything like that or whatever. But for my mum, me winning Bake Off was probably her proudest moment.

**James Acaster**

Well that's good then. I feel alright about it now.

**Michelle Keegan**

See you let me win there, didn't you? See, my mum's a cook. My mum is actually a cook and she's really good at baking, my mum. She's one of those, when i was younger, she used to make everyone's birthday cakes. You know in the area?

**James Acaster**

Oh in the area? Not just family?



**Michelle Keegan**

Oh not just family, no no no. Like neighbours and things like that. It's one of them where she tried to do it as a business but she just couldn't charge people so she had to stop doing it because it was costing her a fortune. Yes, she's a really good baker so for her, she was very excited that I won.

**Ed Gamble**

So I'm starting to think this is cheating now because you've got it in your blood. That's why you won. That's cheating.

**James Acaster**

But my mum is also a very good baker and makes loads of birthday cakes so technically, it should still be in my blood as well.

**Michelle Keegan**

On paper, you should be really good.

**Ed Gamble**

Honestly, wait until you hear this Michelle.

**Michelle Keegan**

Go on.

**Ed Gamble**

Not only is James' mum a really good baker, James' sister runs a flapjack company. Right?

**Michelle Keegan**

You cheat.

**Ed Gamble**

So honestly when she started the flapjack company which I believe was slightly after the Bake Off thing, she had to distance herself from James because she knew it wouldn't help the flapjack stuff.

Michelle Keegan: Yes, that's true. Although, I've got to say, sticking up for James here, his flapjacks weren't that bad. I tasted them and they were quite tasty and if I remember rightly, was it the Bakewell tart flavoured ones?

**James Acaster**

Yes.

**Michelle Keegan**

Yes and they actually tasted really-, were they just a bit wet in the middle?

**James Acaster**

Oh a bit wet is an understatement. It was porridge. It was Bakewell porridge is what I made.

**Michelle Keegan**

Yes you did. You did. With a crispy outside rim.

**James Acaster**

It was one of those moments after we had done that first round where everyone was kind of tasting each other's stuff and people were coming over and tasting mine and everyone was saying, 'Oh do you know what? That's delicious. Those are really nice.' And because I'd done so badly and had so much of a melt down, I was in that state of mind where I didn't trust anyone's opinions so I was like



**Michelle Keegan**

Lies.

**James Acaster**

It's just because I'm being a diva and they are trying to protect my ego and telling me it's nice and then I'd eat it. And be like, 'Yes it does taste nice.'

**Michelle Keegan**

Out of all the rounds, that was your best round.

**James Acaster**

It was.

**Michelle Keegan**

And then it sort of went down hill from there.

**James Acaster**

It was, it was. The flapjacks were just the thing that gets bought up to me the most about being the worst thing that I did. That was actually my high point.

**Michelle Keegan**

Just because it was actually tasty, although it was porridge, it still tasted nice.

**James Acaster**

When my sister started the flapjack company I suggested to her, 'Hey, how about we do a thing where it's like a cup of, like, liquid flapjack and people can just walk away eating it as an homage.' And she was like, 'Nope.'

**Michelle Keegan**

To Bake Off.

**Ed Gamble**

She was like, 'No, I'm changing my surname. I can't be involved with you.'

**James Acaster**

I'll tell you what is exciting though. Brassic, there's a new series of Brassic coming out. The Great Benito is absolutely-, I mean, we think it's a fantastic show. Great Benito is an addict. He talks about it all the time. He loves it so much, he's very excited that there's another series coming out. What can we expect or are you not allowed to tell us?

**Michelle Keegan**

Yes, I can tell you a few things. There are eight episodes this time. It used to be six and now it's gone to eight. The last series we left Erin and Vinny in sort of a, will they, won't they? Vinny gets taken off to prison and before he goes to prison, Erin whispers something in his ear and that's been sort of the general question that everyone asks me. Like, 'What did you whisper in Vinny's ear?' We actually do find out this series what that is. It's basically fun, fast-paced comedy with a lot of heart and I think that's why so many people relate to it.

**James Acaster**

People always ask me, you probably don't remember Michelle, we had a moment in Bake Off when you whispered something in my ear and people were like, 'What was it?' And it was, 'I cheated.' That's what it was. You came up to me and you went, 'I cheated.' We always start with still or sparkling water. Do you have a preference?



**Michelle Keegan**

I do. Still. And I listened to when you did a podcast with Jamie Oliver and I totally agree with him. It just makes you gassy. Carbonated water just makes you gassy. I don't know why people choose to drink that. We had a debate. I was a on a shoot actually, a few days ago, and we had a debate, what is more thirst-quenching, fizzy water or still? And it has to be still.

**Ed Gamble**

Oh, it's got to be still.

**Michelle Keegan**

And people are still coming back to me saying, 'No, fizzy water is.' It blows my mind.

**Ed Gamble**

Can you name names of who was on the opposing side of that debate?

**Michelle Keegan**

Yes, I will. Her name is Emily Clarkson. She's a hair and make-up artist. I'm going to out her now. She thinks it's better. Wrong.

**Ed Gamble: Clarkson. Come on. I'm often disagreeing with people by saying, 'Oh Clarkson, that's rubbish.' But it's never Emily up until this point. It's the first time it's been Emily.**

**Michelle Keegan**

But I don't know, I just prefer still. You can drink it throughout the day. If you wake up in the middle of the night and you're so thirsty, you just look at that glass of water and you just neck it and it's the best thing in the world.

**James Acaster**

Aha, so you bring a glass of water to bed with you?

**Michelle Keegan**

Always, always.

**James Acaster**

How big is the glass? How close to the bed is it? When you wake up to drink, how often are you waking up to drink it in the night? Do you sit up to drink it? Do you attempt to drink it while you're still lying down?

**Ed Gamble**

This is the key point, how you're drinking it.

**Michelle Keegan**

Okay. It's a pint. Not a mug, not a cup. A pint of water.

**Ed Gamble**

You're not fucking about.

**Michelle Keegan**

Tap water. Not bottled water, because I don't like the noise. I don't want to be fully awake when I'm drinking it. That bottle. You know, the plastic noise, it wakes me up. It scares me, it makes me jump.

**Ed Gamble: The noise of plastic would wake you up and make you jump?**



**Michelle Keegan**

Yes, you know when you down it so hard and the bottle is going (makes sucking noise 22.08) and it sucks all the plastic in. I don't want that.

**Ed Gamble**

That would get you awake.

**Michelle Keegan**

So it's a pint for me.

**James Acaster**

So that's what you're doing, is it? You're waking up in the night and you're downing a bottle of water like you're running a marathon.

**Michelle Keegan**

Oh, yes.

**James Acaster**

Sucking it so hard that it all collapses in on itself.

**Michelle Keegan**

Like I said, I have midnight snacks quite a lot and a lot of the time that's something quite salty like crisps, a piece of toast and ham on top. I don't know. Just something easy and it's normally quite salty so nine times out of ten, I will wake up for that glass of water. It will probably be about 2:00am, in between 2:00 and 4:00, I'd say. I'd reach for it, I don't have to reach far. It's probably next to my phone which is charging next to me as well and I would sit up and drink it with my eyes still shut. As soon as I quench my thirst, heads back on the pillow, straight back to sleep.

**Ed Gamble**

So your eyes are shut the whole time? You can reach out, find the pint, sit up, drink from the pint, put it back exactly where it was and go back to sleep never opening your eyes?

**Michelle Keegan**

Oh yes. Never opening my eyes. That's what I'm saying, I don't want the plastic bottle.

**James Acaster**

Do you not worry that one time this eyes closed approach is going to really backfire. Are you going to just sit up with your eyes closed, reach over and then put your phone in your mouth?

**Michelle Keegan**

To be fair, that's never happened yet but no. No. I know it now. I know it too well. I know the feel of it, I know where my mouth is. I've got it down to a T.

**Ed Gamble**

That's really impressive that you can do that although James had his eyes closed for the whole of Bake Off so.

**James Acaster**

Yes that's another thing I learnt. Poppadoms or bread? Poppadoms or Bread, Michelle Keegan?

**Michelle Keegan**

Bread, 100%.



**Ed Gamble**

What I really like about the question poppadoms or bread now is because people know that it's coming. It used to be initially that it was a surprise and then it would make people jump. Now people know that it's coming so James gets the-, I'd say the second time you say poppadoms or bread, people are like, 'Yes, bread. Just hurry up.'

**Michelle Keegan**

That's what I nearly said. I knew it was coming.

**James Acaster**

Yes, yes, yes. Never going to scare me.

**Michelle Keegan**

I knew it was coming. For me, bread and butter is the best thing in the world. That's how simple-, I live next door to a lady and a gentleman called Pat and Martin and when I was younger, I used to climb over their fence. I must of been about three or four. And I remember the bread they used to give me. The thick crust one what you slice off yourself.

**James Acaster**

Did you grow up in Victorian times?

**Michelle Keegan**

It was like out of an advert. Kids wanted sweets. Things like that. Lollies, ice creams. No. I wanted the bread. I wanted the carbs.

**Ed Gamble**

Were you in Fagan's gang? What do you mean that you used to climb over someone's fence and they would give you bread?

**Michelle Keegan**

I used to climb over Pat and Martin's fence and they used to-, to be fair, I remember the cut was so thick, it was just like a door stopper. She used to use real butter that my mum and dad never used to have. I think they used to just use, I don't know, bloody marg or something like that. Rubbish butter. But this butter, I just remember it being so thick and this bread and for me, that's never left me. I can't say-, you know when you're in a restaurant and you're sat down and you're starving and you're waiting for your meal and they bring over the basket with the bread in? Some people, the good people, go, 'No, no, no, I'm going to save myself.' I don't. I delve straight into that basket.

**Ed Gamble**

Straight in. You've got to go straight in.

**Michelle Keegan**

Straight in. Bread and butter for me is life.

**Ed Gamble**

I just want to know what it was like from Pat and Martin's perspective that they were like, 'Oh that girl from next door has just climbed over the fence again. Go and give her some bread Martin otherwise she won't go away.'

**Michelle Keegan**

'Oh, she's here again.'

**James Acaster**

Very important detail, how high is this fence that you're climbing over?



**Michelle Keegan**

I remember standing up next to the fence and putting my fingertips over and trying to look over and see if they're on the drive so it was actually quite high for a three or four-year-old but I climbed over it. I was able to whip my leg over.

**Ed Gamble**

Were they giving you this bread or did you take it off the bird table?

**Michelle Keegan**

No they did. It's one of those-, I was going to say 'Times' making me sound really ancient. You know when you used to leave doors open and neighbours used to just turn up and walk in and go, 'Hello.' Like walk in. That was just where we lived, that was just the norm. My mum's door was open, Pat and Martin's door was open and they had those, you know those things that you used to hang down the-, what was it called? The fly things so you don't let flies in. Beads. The beads.

**James Acaster**

Yes in the door way. You've got those long (talking over each other 26.42). You walk in like you're in a sex shop.

**Michelle Keegan**

Yes. How would you know that James?

**Ed Gamble**

Yes, good point.

**James Acaster**

It's where I live.

**Ed Gamble**

James lives in a sex shop.

**Michelle Keegan**

I think they heard me coming before they actually knew I was in the house. They heard me walking because of the beads and then it was like, 'Quick, get her the bread.'

**Ed Gamble**

Did you have any other neighbours that you would go to for food?

**Michelle Keegan**

I had Brenda and Barry the other side and they used to get me my, I'll say 99p ice cream with the flake but back then it was 50p and I used to get that off them because they had a little boy so I used to climb over the other fence to go and get my ice cream off them.

**James Acaster**

Now okay, more questions.

**Michelle Keegan**

It sounds like I was a little pest. Scavenging food.

**James Acaster**

I love that-, well I've got two questions. Number one, did you only climb over their fence when you heard the ice cream van jingle and went so they would get you an ice cream or was it not even from the ice cream van? Were they just scooping it for you from their own fridge then in which case, it's not a real Mr Whippy. And also, why is one of the important details because they had a little boy?





**Michelle Keegan**

Right, let me copy these questions. No, no. Sometimes it would be because of the ice cream so I thought, my mum and dad, they're not going to say yes to it so I'm going to ask Brenda and Barry. So sometimes it was that reason. But I knew they had the soft scoop in the freezer. You know the bright yellow one? They used to give me that with raspberry sauce and a wafer in there. And the reason why I said Scott was because I wasn't just climbing over fences to random neighbours and they had no children and it's just like me, like a little orphan, like, 'Can I have some food please?' There were other children involved as well. Scott used to be like, 'Oh come and get some ice cream if you want' so that gave me the push to climb over the fence. Talking of climbing over the fence as well, my mum and dad used to live behind a moss. Like fields. They used to grow lettuces, carrots, potatoes. We never used to go supermarkets. I'm dropping them in. We used to get our vegetarians from the moss. Is that legal? I look back now and think, we were nicking vegetables off that farmer.

**Ed Gamble**

I mean you are painting an incredible picture of growing up in the North by the way.

**Michelle Keegan**

Just climbing over fences finding food.

**Ed Gamble**

Climbing over fences and just scavenging.

**James Acaster**

Also it's kind of like a full meal, isn't it? You climb over to Pat and Martin, you get your bread before the main meal. You climb over to the moss, get a whole meal there. A whole soup, whatever you want. Then pop over to Barry and Brenda for dessert.

**Ed Gamble**

I just want to clarify that you are saying moss just in case anyone misheard that you were stealing cabbages from a mosque.

**Michelle Keegan**

Yeah, no. Moss. Moss. Moss. But yes, to be fair, my mum and dad saved a lot of money, didn't they? When I was growing up.

**Ed Gamble**

Now you were climbing over to the different neighbours. Did little Scott ever climb over to your garden for a tub full of marg?

**Michelle Keegan**

Not that I remember. I don't think we had anything to offer that was more exciting than, you know, bread and butter or ice cream. (TC 00:30:00) I remember actually, we used to have a lot of turkey twizzlers in the house which Jamie Oliver's going to absolutely hate. But we did. And we had the chicken drumsticks with the breadcrumbs on and the dinosaurs, the breaded dinosaurs. Because my mum, she was a school cook at my school so she used to, again, she used to nick that and then bring that home as well.

**James Acaster**

This started off with Ed asking you if you were one of Fagan's children and I think you were.

**Michelle Keegan**

I think honestly, looking back on my childhood now, yes. I probably was.



**Ed Gamble**

Now if you climbed over and they were out, what would you do? I only ask specifically because I lived next door to a little boy when I was a little boy as well and we would occasionally climb over each other's fences and hang out and one day, me and my mum got home from the shops and he was just in our house. He climbed over in to the garden and then I wasn't in and he was shouting for me and then there was a tiny little window in the kitchen that was slightly open and he climbed into the kitchen, like a burglar. He was stood in our kitchen.

**Michelle Keegan**

That's terrifying.

**Ed Gamble**

Yes, really scary.

**Michelle Keegan**

No I don't remember doing that. I think I knocked on and then if they weren't in, I'd get straight back over and go and get my turkey twizzlers.

**James Acaster**

Knocked on. Knocked on is a phrase that I've only learnt in the last couple of years because my girlfriend is from Salford.

**Michelle Keegan**

I'm from Salford. Where about in Salford is she from?

**James Acaster**

I'll get the exact street from her when we finish the podcast?

**Michelle Keegan**

Find out, yes. I'm from Salford. I went to college in Salford as well.

**Ed Gamble**

Her parents are called Barry and Brenda.

**Michelle Keegan**

Yeah it's not Barry and Brenda's daughter is it?

**James Acaster**

Yes but she says 'Knocked on' and I'd never heard knocked on before. And close to? Do you say close to? Like she says, 'Oh, I don't know. I haven't seen it close to' she'll say, instead of close up.

**Michelle Keegan**

No I haven't heard that one. I haven't heard that one. Give me another one.

**Ed Gamble**

This is a phrase she uses a lot. 'Oh James, stop being such a fucking idiot.' Have you heard that one?

**Michelle Keegan**

Oh I've heard that plenty of times and I use it.

**James Acaster**

Well I mean the problem is now, we want to get on the main meal again but now I have loads more questions but this time they're for Ed because I didn't know that there was a little boy that Ed used



to play with in the garden and they would climb over to each other's fences and that when Ed wasn't there, he'd be calling out for Ed. I want to know who this little boy was, if Ed still knows the little boy?

**Ed Gamble**

No I don't know him anymore. We were once hanging out on top of his shed. He had a big flat roof shed and he dared me to do a poo off the edge of it and I did it.

**Michelle Keegan**

Stop it.

**James Acaster**

Your dream starter?

**Michelle Keegan**

Like I said at the beginning, this for me is the question that I ask everyone, so I've got my answers nailed down now. My go-to starter has to be gambas pil pil which is the Spanish-, I love tapas, you see. So it's like a garlic and chilli king prawn dish in sizzling olive oil that I would have with freshly made bread, still warm, that I can dip into the olive oil. That's my starter. That's my dream starter.

**Ed Gamble**

I love it.

**James Acaster**

Sounds delicious.

**Ed Gamble**

I love it because it's exciting when it comes to the table. Anything that's sizzling when it arrives at the table, you're like, 'My evening is starting. Here we go. There's a party happening.'

**Michelle Keegan**

Yes, I know exactly what you mean. And the smell and the fumes coming from the-, oh yes. And it's always in one of those terracotta little dishes and I think it looks better as well. And straight away, when you see it, you just want to eat it.

**James Acaster**

Is this the same bread that you've had as your starter that you're dipping into the gas gas pil-pil?

**Michelle Keegan**

Gambas. Not gas gas. Gambas pil pil. You know what, to change it up, let's have another bread. I've got bread for starter. Well starter, starter.

**Ed Gamble**

Pat and Martin's bread is the starter.

**Michelle Keegan**

Yes and this one has to be just a regular baguette that you rip. You can rip apart and then dip.

**Ed Gamble**

We need to know the order of which-, because you've obviously thought about the water and how you do the water. You obviously care about the details so what we need to know is, the gambas pil pil is arriving. Not the gas gas pil pil, that's for after the meal. Have a Rennie. Are you dipping straight away or are you eating the prawns and then dipping in what's left? Or are you dipping, prawn, dipping, prawn?



**Michelle Keegan**

No, I dip straight away because I need to taste if it's going to be-, by the olive oil I know if that's going to be a good gambas pil pil. Just by the taste of the olive oil. So I dip, dip, dip. Obviously normally it's sizzling so the prawns are going to be like lava in your mouth, so I need to wait for them to cool down and then afterwards, it's prawn, dip, prawn, dip. At the end, get the remaining bit of bread and just soak up all the goodness.

**James Acaster**

Have you always been someone who uses the bread to soak everything up or can you remember there being a time in your life where you started mopping up stuff with the bread? Because I remember being a kid and when I started doing that, it was a revelation.

**Michelle Keegan**

What did you mop up? Was it gravy?

**James Acaster**

It would be gravy. Yes, whatever was on the plate. Normally gravy and then suddenly being like, 'Oh this is -,' I probably saw my dad do it or something and be like, 'That looks genius.'

**Michelle Keegan**

I saw my step dad doing it after a roast dinner when I was young and I looked at him and thought, 'What the hell are you doing? Mum is going to go mad.' But looking at that bread absorb the gravy and the mashed potato, it just looked so appetising, so then since that day, that's what I do now. At the end of a roast dinner, I mop the gravy up with bread.

**Ed Gamble**

Just before you saw your step dad doing that, did you see him climbing back over the fence with the bread in his hand?

**Michelle Keegan**

No, because that bread was too thick. I can't use that wedge. It's just normally like a thin Warburtons. Thin Warby sponge.

**James Acaster**

If I'm in a restaurant and I see prawns or calamari or something seafoody, small and seafoody as a starter, you can bet in most places that they've got that right and it will be good. They are always a good way to start a meal.

**Michelle Keegan**

I always find dishes like that are the best at family-run restaurants. You know, that aren't big corporate restaurants, that have got only small sitting. There's actually a restaurant near me, you can't book. There's no phone. They don't answer the phone so it's first come, first serve and it's always, always full. It's a family ran Spanish restaurant and the food in there is insane. You know you can just tell it's not like batch cooked and things like that. It's just so fresh.

**James Acaster**

Do you want to give it a shout out?

**Michelle Keegan**

Yes it's called San Juan. San Juan in Chorlton and I went there last week and I couldn't get in so now when I go there, please guys at San Juan, if I'm there I would like to get a table regardless whether it's full or not.

**Ed Gamble**

No chance now you've mentioned it. There's going to be queues out the door.



**Michelle Keegan**

I know. Backfired. I didn't think of that.

**James Acaster**

But thanks to you though so surely they should bump you up the list a bit.

**Ed Gamble**

Are you sharing this by the way?

**Michelle Keegan**

What I'm eating? No way. No. Although, see again, because I love tapas, I like little dishes so I do like picking at other people's plates and I'm one of those that says, 'No thank you' and then someone gets it and I'm the first one with my fingers on that place going, 'Oh, can I just try this?' So maybe I would let someone have a prawn if they let me have some of their starter as well.

**James Acaster**

So what would be your dream other person's starter, if you're in that situation. If you've got your tapas, what are you hoping they've got that you can get a little bit of?

**Michelle Keegan**

That's a very, very good question. Oh I've got it. Burrata with Parma ham, truffle. Bit of truffle, bit on there. And again, olive oil and rocket on a plate.

**Ed Gamble**

It's moppable.

**Michelle Keegan**

Exactly. It's moppable. Get the bread in there and then just keep mopping everything up with the bread. Use the bread. Oh my God, I'm starving. Absolutely starving.

**James Acaster**

Your dream main course?

**Michelle Keegan**

And what I've decided to do with this one now is have side dishes. Am I allowed to do that?

**James Acaster**

Well let's hear it first.

**Ed Gamble**

Let's hear it. We'll make the call.

**James Acaster**

Trying to cheat again.

**Ed Gamble**

You know what, I kind of believe this now. I had your corner here Michelle.

**Michelle Keegan**

I know I'm trying to bend the rules, aren't I, here? It should be like it's black and white but I can't help it. I need to bend the rules. So I would like really good chippy chips. Obviously with lots and lots of salt and vinegar. And then I want a portion of curry sauce, portion of gravy and some mayonnaise. Then we go back to the bread again. And I want Warburtons thick sliced bread, thick with Lurpak



and I want to make my own chip butties. Because people have chips for a side dish don't they? Could I just have that as a side?

**Ed Gamble**

You could have a chip butty as a side dish.

**James Acaster**

You would like to have build-your-own chip butty as your side and you've got a different main course in mind?

**Michelle Keegan**

Well I've got a main course and I've got another side.

**James Acaster**

Okay and you want curry sauce and what was it? Mayonnaise.

**Michelle Keegan**

Yes, that's my favourite condiment.

**James Acaster**

Mayo.

**Michelle Keegan**

I don't do tomato sauce. I don't do brown sauce. It's the mayonnaise.

**Ed Gamble**

So it's build yourself because no one makes them like you do I guess, right? Take us through the technique for the perfect Michelle Keegan chip butty.

**Michelle Keegan**

So obviously the bread, Warbys, lots of Lurpak on there. A thin layer of chips. You don't need to go hardcore with the chips because it's going to be too much.

**James Acaster**

What are we talking, like one deep?

**Michelle Keegan**

I'd say one deep.

**James Acaster**

Yes.

**Michelle Keegan**

One deep and the other piece of bread squished on top and then to squish it down. Like you flatten it. Yo flatten it and then you dip away.

**Ed Gamble**

Oh you're dipping?

**Michelle Keegan**

I dip.

**Ed Gamble**

So you're not putting the sauce or the Mayo within the chip butty? You're literally making the chip butty as standard and then dipping in all three.



**Michelle Keegan**

Yes. Dip, dip, dip.

**James Acaster**

With each dip, are you just doing one sauce or are you dip in the curry sauce, dip in the mayonnaise have a bite. Are you dip, dip, dip in all of them and have a big bite.

**Michelle Keegan**

No, change it up. Gravy, eat. Curry, eat. Mayonnaise, eat. And then I'd probably do that again in that order. Or if I really like one more than the others, I'd probably go for that one more.

**Ed Gamble**

We don't normally take a little break and look back on the menu when we're only half way through but I just want a little recap that so far your menu is bread, bread dipped in something and bread dipped in something.

**James Acaster**

Yes you've had a big wedge of bread from your neighbours. You've had some prawns in some olive oil but mainly your having a whole baguette with them and now you've got loads of bread that you're putting more carbs inside and you are dipping in more things.

**Michelle Keegan**

I didn't think of that. I must be obsessed with bread.

**James Acaster**

Yes.

**Michelle Keegan**

But I do, I love bread. I'm like Joey out of Friends and his sandwiches. I love sandwiches. I've got a good fact of a sandwich actually. Do you know BLT stands for bacon, lettuce and tomato?

**James Acaster**

Imagine if that's the fact that you drop in.

**Michelle Keegan**

Bang, boom. Drop the mic, I'm done. I'm leaving you with that. No. Do you know what a Club stands for?

**James Acaster**

No, go on.

**Michelle Keegan**

Chicken lettuce under bacon.

**Ed Gamble**

Really? That is a good fact. I assumed because it was invented at a club or something.

**Michelle Keegan**

No. Chicken lettuce under bacon.

**James Acaster**

I love it.



**Ed Gamble**

That's really good.

**Michelle Keegan**

How good is that? I only found that out a few days ago and it blew my mind.

**James Acaster**

I want a club sandwich now. Toasted bread.

Michelle Keegan: I know, I want some bread.

**James Acaster**

Club sandwich. I only really have club sandwiches at hotels that you're lucky enough that they serve a club sandwich late. It's very rare and every now and again-

**Michelle Keegan**

Do you get chips with your club sandwich?

**James Acaster**

Yes please, absolutely.

**Michelle Keegan**

I do. Room service. And sometimes I add cheese to it as well. I add cheese to the club sandwich making it a bit more extra.

**James Acaster**

So what would that make it?

**Michelle Keegan**

Clubac. Chicken lettuce under bacon, add cheese.

**James Acaster**

That's good.

**Michelle Keegan**

Clubac.

**Ed Gamble**

A clubac.

**James Acaster**

That's going to become a thing. People will be asking for Clubacs.

**Michelle Keegan**

Al'm going to patent that.

**James Acaster**

Also, since you bought up how much you love sandwiches and stuff like that, recently, I've been doing some work around Hoxton and round the corner is this place called Dom's Subs and I have had so many subs from there. Absolutely amazing. The Grapow is my favourite. It's like some minced kind of pork and like really spicy, loads of chillies in it. Really wet. Really wet sandwich. Really wet sub. And I've been absolutely going crazy for that and they do these great cheese toasties that have Kimchi in them. Kimchi toasties. So good. See I'm expecting your main course to be a sandwich now.





**Ed Gamble: It's going to be a shame if it's not bread based.**

**Michelle Keegan**

It is on the carb train though.

**Ed Gamble: Of course.**

**Michelle Keegan**

It's some sort of pasta. Maybe like, I just like pesto pasta. I like a good home-made pesto pasta, linguine. Out of all my pastas, that is my favourite shape. Would you call it shape?

**Ed Gamble**

Yes, I'd say shape.

**Michelle Keegan**

So yes, a really good pesto pasta with lots of parmesan cheese on top and a few chilli flakes just to give it that hum that everyone-, you know how the chef's say. They've got a hum in there. Give it a bit of a hum. And then on the side, I know I've already done a side, I would like garlic bread cheese. (talking over each other 43.43)

**Ed Gamble**

And let me guess, you're dipping the garlic bread in the pesto?

**Michelle Keegan**

Probably at the end, yes. To clean the bowl.

**Ed Gamble**

This is absolutely insane.

**Michelle Keegan**

Can you guess what my dessert is going to be?

**Ed Gamble**

Bread and butter pudding.

**James Acaster**

It's got to be, right? I mean, I feel like, you know, I knew today I was trying to prepare myself. Okay, Michelle's coming on. She beat me at Bake Off to try and put that out your mind. Every five seconds, you're bringing up bread all the time.

**Michelle Keegan**

Yes, Bake Off. I know, I'm sorry. I must be addicted to it. The reason why I've picked the pesto pasta is because I did Who Do You Think You Are? a couple of years ago. We had to go to Genoa. Is it Genoa? Northern Italy. Basically, that's where my ancestors are from and there was, like, this little tiny café next to our hotel where we were staying in, and it was the best pesto pasta I've ever had in my entire life, ever. I think with food as well, it's everything that comes with it. The surroundings, how you're given the food, like, the member of staff if you're out in a restaurant, I think everything as a collective adds to that moment, so that for me, for my last meal, I want to be in that restaurant, with the same waiter, eating that specific dish.

**James Acaster**

Same waiter?

**Michelle Keegan**

Same waiter. He was such a lovely guy.



**Ed Gamble**

Who was the waiter?

**James Acaster**

I'm tagging out for this.

**Michelle Keegan**

He was like, you know when you walk into a restaurant and there's a character that is larger than life? He was like that, he was singing. It's just what you imagine an Italian waiter to be. Remember in Lady and the Tramp and the waiter is outside and he feeds him spaghetti meatballs? That was basically the waiter in this Italian restaurant. I just loved it.

**James Acaster**

The pesto thing makes-, so, I always get the name of the series wrong because it's like Salt Fat Acid Heat. Is that the order it's in?

**Ed Gamble**

I think that's the name of it, yes. I think that is the name of it.

**James Acaster**

One of the episodes they go to Italy and make pesto, and I like pesto anyway, but seeing them make it was like, 'I want to try that pesto.' It just looked so good and I'm very jealous you've been to Italy and had proper pesto there.

**Michelle Keegan**

Well, apparently, pesto was actually first made in Genoa. That's where it came from. So, I was in the place where it first was created, which was unbelievable.

**Ed Gamble**

OG pasta.

**Michelle Keegan**

Yes.

**Ed Gamble**

I've got no respect for that waiter in Lady and the Tramp.

**Michelle Keegan**

Why?

**Ed Gamble**

Because he's serving dogs and he's, like, playing accordion to dogs and stuff.

**James Acaster**

Yes.

**Ed Gamble**

I just think your priority should be human customers if you're a good waiter.

**Michelle Keegan**

Get back in the kitchen, please.



**Ed Gamble**

Yes, and I'm not going to eat at that restaurant if I see the waiter fraternising with, let's be honest, stray dogs.

**Michelle Keegan**

Aw, no. See that's my dream. That would be me. If I worked in a restaurant, I'd be at the back feeding the stray dogs.

**James Acaster**

Let's face it, judging by your childhood, you'd be the stray dog. I don't know, imagine being the boss of that restaurant and looking out of the window.

**Michelle Keegan**

Do you think he'd get sacked?

**James Acaster**

Yes.

**Ed Gamble**

Yes, definitely. That waiter should have been sacked immediately.

**James Acaster**

Yes, sacked immediately. You'd do a double take and be like, 'What the fuck? He's playing the accordion to him and everything. They are eating a whole plate of spaghetti and meatballs.'

**Ed Gamble**

He's set up a table for them.

**Michelle Keegan**

He's lost it.

**James Acaster**

Yes, he's gone mad and then you talk to him and he's like, 'They are in love. The two dogs are in love.' And you're like, 'Oh God.'

**Ed Gamble**

Giuseppe, you've got to get help man.

**James Acaster**

'The dogs are in love.' I like the meatballs you feed them.

**Ed Gamble**

'Did you not see the meat and the bit of spaghetti all the way to the middle and they kiss?'

**James Acaster**

They are fighting for it.

**Michelle Keegan**

The dogs are fighting for the spaghetti.

**James Acaster**

That's why they met in the middle because they're fighting each other for the last strand of spaghetti. You can't do this. I'm prepared to allow this extra side and I'll tell you why. The pasta is very plain, simple pasta which I'm aware is meant to be. That's the best stuff, is just the simple stuff, but it's a very modest dish and just because you've chosen another, yet another, bit of bread, I think



I want to allow it because I just want to-, if I was sitting here watching you eat this meal, I'd want to see how much bread you're really capable of having.

**Michelle Keegan**

My body can take before it bursts.

**James Acaster**

This is cheesy garlic bread. So is this from a particular place? Is there somewhere that's your favourite cheesy garlic bread?

**Michelle Keegan**

There's a good Italian actually, near me, called San Giovanni (ph 48.14) which I always get that as a starter. I think the thinner the bread for this one, the better. So it's like a pizza base, home made, really thin so the edges just crisp and again, it has to be the right amount of garlic and the right amount of cheese and they just get it so right in that restaurant.

**James Acaster**

Do you want to see proper bits of garlic on there or do you want it to be just a garlic butter that's been soaked on it?

**Michelle Keegan**

The one that they use is like garlic butter but it's been, I don't know, I don't think it's grated. There is bits of garlic there but it's not sliced garlic so it's not overpowering but you can definitely feel the texture of garlic on your tongue so it's very garlic-y which I love. I love garlic. I put garlic in everything when I cook.

**James Acaster**

Yes got to, right?

**Michelle Keegan**

Got to. Like every time I make broccoli, garlic. Chicken, stuff it with garlic. Everything.

**Ed Gamble**

Meringue?

**Michelle Keegan**

Bread and butter pudding, garlic.

**Ed Gamble**

Yes.

**Michelle Keegan**

Why can't I say bread and butter-, I can't say it.

**James Acaster**

Can you not say it?

**Ed Gamble**

You've said bread too many times today, you've done your quota.

**Michelle Keegan**

Yes.

**James Acaster**

Your body is like, 'Stop saying bread.'



**Michelle Keegan**

Bread and butter pudding. Bread and butter pudding. I'm struggling. Bread and butter pudding. There you go.

**James Acaster**

I now have a question about this side. This build-your-own chip butty because you've got a bowl of pasta in front of you, you've got some cheesy garlic bread on the side and then you've got a full, build-your-own, a portion of chip shop chips with a loaf of Warburtons and you've got all the dips and the Lurpak so when you're-, how are you dividing your time? Are you just eating all the pasta with the garlic bread, those two together, and then you're going on to the build-your-own chip butty or is the build-your-own chip butty, are you going back and forth between that and the pasta and the garlic bread?

**Michelle Keegan**

I think I'm going to go back and forth because I probably will be quite full eventually.

**Ed Gamble**

I think so, yes.

**Michelle Keegan**

And I want to taste everything, so I think the first thing that I'd have is a slice of garlic bread and cheese, because I don't want the cheese to get hard. I still want it to be hot, and when I pull it away I want it have those strings coming off it. So, for me, I'd have the sliced garlic bread and cheese first, and then I'd probably have a chip. Just one chip, not the butty just a chip. Then I'll go into the pasta see if it's actually really good. I like to swizzle the fork, that's how I eat the pasta. I don't get why people spoon it. Surely, if you're eating spaghetti or linguine you twizzle the pasta, yes? So, I'll have that, have a big mouthful of that then I'm set, I've tasted everything, everything's amazing. Then I'll do the butty. But I won't eat the butty, the whole thing I'll just have a bite of it and keep going back to that bite. Have the bite put it down then move on again. I've really thought this through. I've really thought this through.

**Ed Gamble**

No, this is the level of detail we genuinely appreciate.

**Michelle Keegan**

I'm all about the detail.

**James Acaster**

Absolutely. Here's what would happen to me, in this situation. I don't know about Ed. I would get tempted to make a pasta butty.

**Michelle Keegan**

I knew it.

**Ed Gamble**

100%.

**Michelle Keegan**

No.

**Ed Gamble**

I'd be all over that pasta butty in a heartbeat.



**Michelle Keegan**

Like, fold it over, like get the bread and fold the pasta.

**Ed Gamble**

Yes, I'd do spaghetti, chips, curry sauce, mayonnaise, gravy, and garlic bread all in a butty.

**Michelle Keegan**

Oh my God, this sounds unbelievable. Guys, my mouth. I am starving. This is, like, torture now. This is torture for me. That sounds unbelievable. I'd have never tried that. I'm going to try and when I do I'm going to send you a picture just to prove that I've done it.

**Ed Gamble**

Yes, do please.

**James Acaster**

Please do. I would want to make little mini pasta butties just with the garlic bread. So, I want to have two slices of garlic bread with pasta in between and make a little slider for myself.

**Michelle Keegan**

Yes. Oh God, that sounds great as well. So, as, you know, main connoisseurs as yourselves, would you say that's a good main?

**James Acaster**

I think that it is undeniably and categorically insane. Especially with the-,

**Ed Gamble**

Chip butty.

**James Acaster**

Build-your-own butty involved. I totally get it. I totally get that it's not always a case of you choose the things that are meant to go well together or the things that are, you know, that you would have on a normal night. 'Dream meal, these are my favourite things and I just want to have them all at the same time.'

**Michelle Keegan**

Yes, all together, that's exactly what it is James. The thing is we don't need to give me a whole portion of chips, we don't need that. Just give me a handful.

**Ed Gamble**

Also, the genius of it for me, I don't normally like a chip butty if I'm honest.

**Michelle Keegan**

Do you not?

**Ed Gamble**

But I've never considered just going one layer. Because when I think about chip butties they're piled high with chips then you've got the bread on the outside.

**Michelle Keegan**

It's too much.

**Ed Gamble**

It's too much. But now I really want to try a one-layer chip butty.



**Michelle Keegan**

One layer because you can taste the salt and vinegar, you can taste the gravy, you can taste the butter, the thin. Oh yes, it's just honestly, it's a game-changer. Like I said before I'm a picker. I like picking at food. So, more choice for me the better. I always say that with roast dinners. As soon as I get a roast dinner in front of my face and it's a big big plate full of food, I don't know what happens but I'm just not hungry. I'll have one spoonful and I'm like no I can't do it. But if it's a roast dinner buffet, you can help yourself and do it yourself, I can eat the whole plate, what I've put on the plate.

**James Acaster**

Interesting.

**Michelle Keegan**

It's like psychological. It's really weird. There's a thing that we have in our family, we have it like at weekends, like a Friday or Saturday. It's called a bits table. We have all our favourite foods, like, we have baked Camembert, we have Parma ham, salami, chorizos, again garlic bread, breaded mushrooms, cheese board. We have all it laid out in front of the TV and, you know, everyone has a takeaway, we have a bits table. That's our treat for the week. That's where I must get it from. I've had that all my life where Saturday night, Friday night is a treat night and we have a picky table. I think that's why I love picking food so much.

**Ed Gamble**

So, the bits table you've done your whole life?

**Michelle Keegan**

Yes.

**James Acaster**

And it's always been called bits table from when you were younger?

**Michelle Keegan**

Always. My grandma did it, bits table. Sunday morning go around hers for breakfast, but it wasn't really breakfast, it was just lots and lots of food on lots of plates. Like a buffet.

**Ed Gamble**

It's so interesting because anyone else saying that I'd assume oh they've gone to the supermarket, they've bought loads of bits and they've organised the bits table. Your family I'd imagine all those bits have come from just everyone in the local neighbourhood.

**Michelle Keegan**

Yes, just go round nicking food of all the neighbours. That's why it's a bits table.

**Ed Gamble**

Yes, you can point at a bit and say the postcode of where you nicked it from.

**Michelle Keegan**

You're not wrong. It makes sense.

**James Acaster**

Dream drink?

**Michelle Keegan**

Am I having a drink for every course or is it just one drink throughout the whole meal?

**Ed Gamble**

You know what?



**Michelle Keegan**

Yes.

**James Acaster**

We did our dream menus on this podcast for the 100th episode. Because a lot of people had come on, mainly chefs, and chosen a different drink for every course and we completely allowed it. So, we really wanted to make use of that and we did it as well. We had a different drink for every course me and Ed. So, we can't tell people they can't do that.

**Michelle Keegan**

Okay, I would like before I start anything have a pina colada. Because I can't have a pina colada while I'm eating, it's like a bit of dessert. So, before I even have the bread, actually when I get my still water I would really like a pina colada with that as well so I can wash it down.

**Ed Gamble**

Is that before the bread?

**Michelle Keegan**

That's before the bread.

**Ed Gamble**

So, you're quite pissed when you're climbing over the fence.

**Michelle Keegan**

Yes, before I climb over the fence I always have a pina colada. That's what gave me the confidence to do that see. Gave me the confidence.

**James Acaster**

Before these five courses of bread you've got coming up, you'd like a pint of cream? That sounds nice.

**Ed Gamble**

This is a big swig.

**Michelle Keegan**

I'd have a pina colada but I like it to be like James said a creamy one. I hate when it's been made and it's, like, juice. It's not the real one.

**James Acaster**

Yes, absolutely. Hear hear.

**Michelle Keegan**

Thank you. I had one the other day actually and I just refused to drink it. No, it's wrong. It's not pina colada, it's pineapple juice with a bit of coconut froth. I think as the meal progresses, I don't like fizzy drinks, like I don't like fizzy water. Gassy, it doesn't quench thirst, it's just rubbish. So, I wouldn't have anything like that. You know what I'd have while I'm eating? A nice orange cordial. Because it's an easy drink, it's easy to drink.

**Ed Gamble**

I've never known anyone in any situation to go from pina colada to orange squash.

**James Acaster**

Wasn't what I was anticipating. When you went, 'You know what I'll have?' I was like, 'I'm half expecting her to say butter beer.' I was like, 'There's absolutely no way.'





**Ed Gamble**

I thought butter beer as well.

**James Acaster**

I thought butter beer was coming up.

**Ed Gamble**

Yes, it's the closest to being able to drink bread, isn't it?

**Michelle Keegan**

I just don't like drinking loads while I'm eating. Especially, what I'm eating as well. I need something to help me, you know, wash it down. It's just easy drinking cordial. I like just orange cordial with ice in it. So, I'd have that and then after my main, that's when I go on the heavy stuff. That's when the cocktails come into play.

**Ed Gamble**

So, pina colada doesn't count as a cocktail or heavy?

**Michelle Keegan**

No, that's an amuse-bouche.

**Ed Gamble**

It's an amuse-bouche, okay.

**Michelle Keegan**

It's to line the stomach before the bread hits it. That's what that's doing. So, then I'll go on the heavy stuff after my main. I think I'd actually go for a really nice Picanti. You didn't like that, both of you didn't like that I can tell.

**Ed Gamble**

I'm nodding, I love a Picanti.

**James Acaster**

Yes, fine.

**Michelle Keegan**

Oh do you?

**Ed Gamble**

I absolutely love a Picanti, delicious.

**Michelle Keegan**

Oh okay, that's good. I only just started getting into that this year, was it this year beginning of this year. First time I tried it and I absolutely loved it. You know, what I think it is because it's got that savoury, sort of, taste.

**Ed Gamble**

It's got the heat.

**Michelle Keegan**

It's got the heat.

**James Acaster**

Hold on what is this?



**Ed Gamble**

It's basically a margarita but with chilli in it right. So, it's tequila lime and chilli.

**Michelle Keegan**

That's it.

**James Acaster**

The only reason I'm at a blank Michelle is because I didn't know what it was. Absolutely sounds delicious.

**Michelle Keegan**

It's good. I don't like anything, obviously, I like my pina colada. Take that out the equation. I don't like anything too sweet like a, I don't know, like a porn star Martini or anything like that. I like it quite clean. But it has to have something, I don't know, something about it. So, for me, Picanti has to be my top choice as a cocktail.

**Ed Gamble**

I think it's a great choice. No, I love a Picanti.

**James Acaster**

So, you've got Picanti and is that for the rest of your, all we've got left is your dessert now. So, is that like with your dessert?

**Michelle Keegan**

No, I think with the desert I would like to have a really nice oaky, vanilla Chardonnay. Out of all my friends, I'm the only one that drinks Chardonnay because I don't like Pinot Grigio and I don't like sauvignon blanc. I just find them really, like, I can't explain them, quite tangy.

**James Acaster**

Acidic.

**Michelle Keegan**

Acidic, yes really acidic. With Chardonnay I found a really nice one from Majestic Wines, am I allowed to say this by the way?

**James Acaster**

Yes.

**Michelle Keegan**

Yes, called bread and butter.

**James Acaster**

No, fuck off.

**Michelle Keegan**

Oh my God, no.

**James Acaster**

Michelle, are you joking?

**Ed Gamble**

Michelle.



**Michelle Keegan**

Oh my God. I didn't even think of it. I need locking up (TC 01:00:00). No, something's wrong, something's very wrong with me.

**Ed Gamble**

It took me a second to click. Because I was like I think I've heard of that, but hang on what.

**Michelle Keegan**

It is. Google it. There's a Chardonnay called bread and butter. It's really unique, it's really oaky, and it's one of the nicest Chardonnays. Now it all makes sense why I like it so much.

**Ed Gamble**

That's incredible.

**Michelle Keegan**

My friends always say to me that Chardonnay is like an old person's drink that was massive in the 70s or something. No one drinks it anymore, enter Keegs.

**James Acaster**

Yes.

**Michelle Keegan**

Love it. Anything with bread and butter on the label I'll have it.

**Ed Gamble**

So, we made a joke that you were going to have bread and butter pudding. We were like oh God imagine. But instead, you're having bread and butter with pudding.

**Michelle Keegan**

I can't believe it. You were nearly right.

**James Acaster**

What is for your desert?

**Michelle Keegan**

See this is a difficult one for me because I'm not a dessert, kind of, gal.

**Ed Gamble**

Feel free though Michelle if you don't like anything sweet you can probably have something savoury for dessert if you want.

**James Acaster**

Shut up, Ed.

**Michelle Keegan**

I feel like I should, I would always say I'd have a cheese board.

**James Acaster**

Listen to me if I was beat on Bake Off by a cheese board mother fucker I am going to absolutely flip the fuck out.

**Ed Gamble**

Michelle, if you want a cheese board and just imagine what you can have with a cheese board a little bit of extra bread.



**James Acaster**

If I was beat on Bake Off by somebody who doesn't even like desserts and sweets and made a bunch of bakes that they would rather, I swear to high Christ if you choose a cheeseboard right now this will be the most I've ever flipped out on this podcast.

**Ed Gamble**

Michelle, just don't be guided by James. If you want a cheese board you can have a bit of bread with it, and the wine. You're having wine. Wine is so lovely with a cheese board.

**Michelle Keegan**

That's what I mean, like, wine and.

**Ed Gamble**

Lovely cheese board.

**James Acaster**

Dear God.

**Michelle Keegan**

That is something, if I was in a restaurant and I had to order a dessert it would be a cheese board.

**Ed Gamble**

So, this is your dream meal Michelle so you should have what you want really.

**James Acaster**

The fuck. You've just eaten a fucking bakery's worth of bread. What's fucking going to have a cheese board at the end of it.

**Ed Gamble**

You have what you want Michelle, you know.

**James Acaster**

Michelle.

**Michelle Keegan**

Very hard. But I'm going to have to go with instinct, I'm going to have to have a cheese board.

**Ed Gamble**

Yes.

**James Acaster**

You absolute piece of shit Michelle. You suck. You suck. You suck. You suck. This is the worst day of my life. Are you fucking joking me? Beat me on Bake Off-

**Michelle Keegan**

I went with my instinct.

**James Acaster**

Then you come on my fucking podcast.

**Ed Gamble**

You got to go on instinct.



**James Acaster**

It took a lot for me to agree to have you on this shit. I opposed it many times over. Every fucking time they suggested having you on I said, 'There's no way I'm letting her in the dream restaurant, she beat me on Bake Off, I'm pretty sure she cheated.' Then you come in here and you choose a cheese board as your dessert. What the fucking-, I hope your bits table catches on fire next time you all sit down and have bits together. I hope it all explodes in your face.

**Michelle Keegan**

Oh no, because my cheese board will be on it though James, my cheese board will be on that bits table.

**Ed Gamble**

What is a cheese board if not a lovely little bits table?

**James Acaster**

Oh my fucking God, Jesus.

**Michelle Keegan**

Again it's what's not to like? Salty, savoury.

**Ed Gamble**

Loads not to like. It's a dessert.

**Michelle Keegan**

Love cheese and there's bits.

**Ed Gamble**

There's bits, it's a little bits table.

**James Acaster**

Why didn't you just make a cheese board when you were on Bake Off if you love it so much? Why didn't you just present them with some cheese and crackers at the end and say that was your happy place? God.

**Ed Gamble**

What sorts of cheeses do you want Michelle? Let's talk through the cheeses.

**Michelle Keegan**

Oh God.

**James Acaster**

Fucking hell, I'm angry. I'm burping I'm so angry. I've never burped out of anger before.

**Michelle Keegan**

I'm crying.

**James Acaster**

That makes two of us.

**Michelle Keegan**

I literally was going to go with another option but I was like-,

**James Acaster**

Fuck me.



**Michelle Keegan**

I have to be true to myself. I have to be true to the listeners.

**James Acaster**

What is the matter with you?

**Michelle Keegan**

And I need to be true to you guys. It would be a cheese board.

**Ed Gamble**

Completely. Yes.

**James Acaster**

Eating bread for every single course and then you have some crackers at the end.

**Michelle Keegan**

But I said at the beginning, 'I am a savoury gal.' I like my savoury salty foods. At the end of the meal, I like to have a nice sip of wine with some Camembert.

**Ed Gamble**

Absolutely, a lovely Camembert. Delicious.

**James Acaster**

This is horrible. It feels horrible. I'm getting beat on Bake Off by a savoury gal.

**Michelle Keegan**

You're not going to get over this are you James?

**James Acaster**

Never going to get over this. Bake Off was bad enough as it was. It was scaring enough and traumatic enough I had to live with it rattling around in my head all the time somewhere in the background. Now I know a savoury gal came out as the victor making cakes and pastries, flapjacks.

**Michelle Keegan**

I wear that apron with pride. When I'm eating my cheese I'm wearing that apron with pride.

**Ed Gamble**

What's even better about this is you started with a pina colada so you obviously don't mind, just to really rub it in.

**James Acaster**

Yes. Really sweet drink at the beginning that I love. I love pina colada's. When I went on Drunk History I drank loads of pina coladas, delicious. That's a sweet boy drink that is.

**Michelle Keegan**

It is.

**James Acaster**

Starting with a pina colada, looks like we're okay. Oh my, I did not see this coming, it feels horrible. Look I'm, I know I've got to let you chat about the cheese board with Ed now but I am so, I'm absolutely furious about this.

**Michelle Keegan**

You're raging James.



**Ed Gamble**

All the signs were there. Michelle likes to end her day with some ham on toast.

**Michelle Keegan**

See.

**Ed Gamble**

And some crisps. She's a savoury, that's how she likes to finish off her day. She has to drink water in the night because she's had so much salt before bed.

**Michelle Keegan**

Well done, Ed. See you know me already.

**Ed Gamble**

I knew this was going to happen.

**Michelle Keegan**

You knew it was going to happen. It was always going to be a cheese board, always.

**James Acaster**

Seeded from the beginning.

**Ed Gamble**

Michelle, what cheeses?

**Michelle Keegan**

Oh God, here we go.

**James Acaster**

I'm going to check my emails while you do this. I can't fucking listen.

**Michelle Keegan**

I love it. Right, what cheeses? I like Camembert.

**Ed Gamble**

Lovely.

**Michelle Keegan**

I like, I tried this one the other day it was gorgeous, it was a truffle Brie.

**Ed Gamble**

Oh yes, love a truffle Brie. with the little the, like, layer of truffles in the middle of it.

**Michelle Keegan**

Oh, yes.

**Ed Gamble**

That's delicious. So good.

**Michelle Keegan**

You don't put it in the fridge, that's the trick.

**Ed Gamble**

Just let it sit out.



**Michelle Keegan**

You don't put Brie or Camembert in the fridge. Obviously, you-,

**James Acaster**

No, you put it in the fucking bin.

Michelle Keegan: So bitter. I love it.

**Ed Gamble: For someone who loves sweet stuff so much he is rather bitter, isn't he?**

**Michelle Keegan**

Yes, he's so bitter. But yes you leave it to room temperature, that's how I like my Brie and Camembert. Then I do really like, you know, that smoky cheese. Is it apple wood or something?

**Ed Gamble**

Yes, apple wood smoke cheese. Yes, delicious.

**Michelle Keegan**

Simple. It's a nice simple smoke.

**Ed Gamble**

So, nice and even more savoury if anything.

**Michelle Keegan**

Yes, exactly. Ed, you know me so well now I love it.

**James Acaster**

Getting on like a house of fire the two of you.

**Michelle Keegan**

I like a really creamy Gorgonzola.

**Ed Gamble**

Oh, lovely. Really, sort of, punch blue situation.

**Michelle Keegan**

Yes. On the side, I'd like some quince.

**Ed Gamble**

Oh, so there is a little bit of sweetness there. That's probably enough sweetness for a dessert.

**Michelle Keegan**

That's enough.

**James Acaster**

Absolutely not. Disgusting quince jelly.

**Michelle Keegan**

I love quince.

**James Acaster**

It's a traitor to the sweet world.

**Michelle Keegan**

A little bit of chutney. Is that a traitor?





**Ed Gamble**

Oh, lovely. Yes, nice and sweet.

**Michelle Keegan**

Then some rosemary sprigs.

**Ed Gamble**

Now, what are you doing sprigs?

**Michelle Keegan**

I sprinkle them on top. If I have a cracker, put a bit Camembert, sprinkle two or three sprigs, and eat it that way. If you haven't tried it Ed you need to try it.

**Ed Gamble**

Raw rosemary, really?

**Michelle Keegan**

Raw honestly. Raw rosemary yes.

**Ed Gamble**

I'm going to do it.

**Michelle Keegan**

Just two or three.

**Ed Gamble**

Sounds absolutely delicious.

**Michelle Keegan**

With some cheese. So good.

**James Acaster**

Here's a question for you Michelle. Are you a fan of visiting Trafalgar Square?

**Michelle Keegan**

Yes, I've been there a few times yes.

**James Acaster**

Yes well, good news.

**Michelle Keegan**

Go on.

**James Acaster**

I'm about to throw you into Trafalgar Square.

**Michelle Keegan**

Like a piece of bread.

**James Acaster**

What I do, anybody on this podcast-

**Ed Gamble**

The good thing about Michelle is she can link anything with bread.



**Michelle Keegan**

Look, he can't even look up. He's really upset today.

**James Acaster**

Anyone who comes on this podcast and choose cheese board I throw them into Trafalgar Square no matter where they are geographically. I don't mind throwing you from-

**Ed Gamble**

The thing is now you've thrown so many people in Trafalgar Square we're having such a nice old cheese party in Trafalgar Square now mate.

**Michelle Keegan**

No.

**Ed Gamble**

It's just all the cheese people.

**Michelle Keegan**

Winners as well. Cheese people and winners. Which James you are not.

**James Acaster**

I'll be climbing over Barbara and Barry Spence and be gorging myself on 99s that they given me.

**Michelle Keegan**

Brenda and Barry.

**James Acaster**

Whatever their names are. I'm getting all their ice cream. I'm going to go over and then you go, 'Why doesn't Michelle come round here anymore?' I was like, 'I'll tell you why. Because she likes cheese board now.' They're going to go, 'i hope she fucking dies.' That's what they're going to say.

**Ed Gamble**

Bit much from Brenda and Barry I think.

**James Acaster**

Yes, even I think that's over the line from them.

**Ed Gamble**

Steady on Brenda and Barry.

**James Acaster:** Apologies for that Michelle. That was out of order from Brenda and Barry.

**Ed Gamble**

Right, James read Michelle her menu back.

**Michelle Keegan**

Okay.

**James Acaster:** Right, Michelle, I'm going to read you your menu back now. This is always the worst of read-backs because I know where it's heading, I know what the final destination of this menu is. Here we go. You would like some still water, bread, you would like Pat and Martins bread and butter. Starter, you want gambas pil pil with freshly made baguette still warm and olive oil. Main course, pesto linguine from the restaurant in Genoa with the same waiter and a side of garlic bread with cheese. Your official side dish is a build-your-own chip butty, really good chippy chips with salt



and vinegar, curry sauce, gravy, mayo, Warburton's thick sliced bread with Lurpak. Drink, you want a pina colada pre-meal, during meal orange cordial, after your main, Picanti, and with dessert, bread and butter, Chardonnay. Dessert, you would like to get thrown into Trafalgar Square with fresh rosemary sprigs dumped on top your head with your face down in the fountain. Can't believe it.

**Michelle Keegan**

That just sounds perfect.

**James Acaster**

Cannot believe it. I'll tell you what, this has put me in a bad mood now for the day.

**Michelle Keegan**

It's ruined your week, hasn't it?

**James Acaster**

Yes.

**Michelle Keegan**

Totally changed.

**Ed Gamble**

Have you noticed mine has as well? I'm, sort of, more open and perky? I'm ready to go, I'm ready to attack the day. I'm going to go downstairs. I've got some cheese in the fridge, Michelle, I'm going to go and eat it.

**Michelle Keegan**

Here we go. What cheese is it? Hope it's not Brie in the fridge, and I hope it's not Camembert in the fridge.

**Ed Gamble**

No Brie in the fridge.

**James Acaster**

I've got a lemon citron tart in the fridge and I'll be eating that.

**Michelle Keegan**

Oh no, all kinds of wrong. James.

**James Acaster**

What's your problem? Lemon citron.

Michelle Keegan

It's too tangy for a start, too citrusy, and there's nothing to it.

**Ed Gamble**

What's really frustrating about that for you is she could make a really a good one as well James.

**James Acaster**

She could. You've hit the nail on the head. That's what hurts about all of this stuff. She'd make a really great one, it would be delicious. Doesn't even appreciate it.

**Ed Gamble**

Michelle, thank you very much for coming to the dream restaurant. I'm sorry you've ended up in Trafalgar Square. It's been lovely to speak to you. Thank you so much for coming.



**Michelle Keegan**

Thank you so much for having me on guys. I've actually loved it.

**James Acaster**

Thank you, Michelle. I hope series three of Brassic is an absolute failure and no one watches it.

**Michelle Keegan**

Hope to see you again soon, James. Hopefully, in another baking competition.

**James Acaster**

Oh, man.

**Ed Gamble**

Well, there we are another wonderful episode of Off Menu. Perfect menu there from Michelle. Thank you so much for coming on Michelle. James farting out of anger now, after your burped out of anger. You really are a disgusting little boy sometimes. The burp was one of the most awful things I've ever seen. It was, like, an obnoxious horrible little burp. Like a bully. Like a bully from a cartoon.

**James Acaster**

Well, not as disgusting as having a cheese board as a dessert, is it?

**Ed Gamble**

No, it's way more disgusting than that. Love cheese.

**James Acaster**

So, that's my objection. That's why I'm displaying how disgusted I am, letting people know how that makes me feel. There will be loads of people listening to this podcast who are absolutely with me. You probably burped in unison with me when that happened.

**Ed Gamble**

No one burped in unison mate. No one's ever done that.

**James Acaster**

Tweet us, tweet us if you burped in unison guys.

**Ed Gamble**

Hashtag I burped in unison.

**James Acaster**

Yes, at Off Menu Official, hashtag I burped in unison. Let us know.

**Ed Gamble:** Or, hashtag I farted with joy. That's how you vote whether you like cheese boards or not. Hashtag I burped in unison, or hashtag I farted in joy. Great Bernice will count them all one by one and we'll let you know the winner next week.

**James Acaster**

You have to say hey Mr. Benito I've got a reaction for you, and then the hashtag.

**Ed Gamble**

Yes, which again I'll remind you hashtag I burped in unison, hashtag I farted in joy. She didn't say desiccated coconut, that's what we need to remember James.



**James Acaster**

Yes, so couldn't kick her out for that which was really annoying. I was hoping that that would be there right at the end when that horrible cheese board was being detailed and catalogued. I thought just say and I'll have a little cup of desiccated coconut please so I can kick you out.

**Ed Gamble**

Thank you, Michelle. I really enjoyed that episode. Don't forget to watch Brassic series three which is on Sky, and you get it from Now their streaming service. All episodes available now on Now.

**James Acaster**

Fair enough. Do watch that actually, it's stupendous.

**Ed Gamble**

Now, if you enjoy that, sort of, thing don't forget to vote for us in the national comedy awards. Go to [thenationalcomedyawards.com](http://thenationalcomedyawards.com) and vote for us in best comedy podcast. When you've done all your votes they'll send you an email, you have to click on the email to confirm your votes. Don't forget to do that.

**James Acaster**

Really?

**Ed Gamble**

Yes. We need to go to this ceremony. We want to be on the shortlist. We want to go to the party. It will be a lovely Christmas time for us.

**James Acaster**

Even though it sounds more complicated than voting in an actual election. Just please do it so we get to go to the party.

**Ed Gamble**

Yes, I can't stress enough there's 30 podcasts on the long list. If we get knocked out at this stage it will be like going out in red light green light.

**James Acaster**

But let's face it if we were in red light green light, I mean I'd be the first one out. Straight away.

**Ed Gamble**

You would be.

**James Acaster**

I'd wobble, bang.

**Ed Gamble**

I'd be the happy old man.

**James Acaster**

Yes, you would be the happy old man.

**Ed Gamble**

Benito would be the big doll.

**James Acaster**

Yes, he would be shooting everybody while they get him what they wanted.



**Ed Gamble**

James, I have a vinyl out. It's a live stand-up comedy vinyl that I recorded at the Black Heart in Camden, pre-pandemic.

**James Acaster**

That's right. Everyone make sure you get Ed's amazing vinyl for his show I can't hear you above the splashing of my neighbours.

**Ed Gamble**

You may struggle to hear me above the crunch of enemies' skulls. It's a beautiful thing. The cover has been designed by my friend, a wonderful designer, and tattoo artist Ian Sellar. It's a beautiful thing. You can go to [edgamblestore.com](http://edgamblestore.com) to buy that. There is a black vinyl version and blood splatter vinyl version, limited edition. Also, go to [edgamble.co.uk](http://edgamble.co.uk) and book tickets for my tour which starts in February 2022. It's called electric and I'm really enjoying getting it ready for you. Please buy my things and come to my things and vote for me in awards. I'm so desperate for love.

**James Acaster**

I think that vinyl looks so amazing. It's so exciting, like, even if you're listening to this and you think Ed is a shit comedian you should still buy that vinyl. It is an absolute work of art. Even if you're like I can't stand Ed Gamble.

**Ed Gamble**

Also, what I would say if you can't stand me as a comedian but you think I can be quick and funny it's mainly we wanted to do a proper live show, it's a lot of crowd work, it's a proper live environment comedy show. So, go and get that.

**James Acaster**

One of the best in the biz, Ed will tell you, one of the quickest wits around.

**Ed Gamble**

Material dog shit but don't worry there's not a lot on there. But come and see.

**James Acaster**

The less said about the material the better.

**Ed Gamble**

For some of the dog shit. Thanks for listening to the Off Menu podcast, we'll see you again next week. Goodbye.

**James Acaster**

Bye.