



Off Menu – Ep144 – Josh Thomas

Ed Gamble

Careful when you open up this episode, I've shaken it a lot and it's going to spray in your face, James. Wow, was that someone opening a fizzed-up bottle or was that the genie coming out, but he's all wet.

James Acaster

I was coming out of the lab, and as I was coming out, someone shook up a bottle and opened it in my face.

Ed Gamble

Oh man, what a sound effect. Who knew? You're like Bobcat Goldthwait.

James Acaster

Yes, it really surprised me. I caught myself off-guard when I did that, Ed, pretty cool.

Ed Gamble

I don't know if Bobcat Goldthwait can do sound effects actually. He does, like, silly noises. It's more the other guy in the Police Academy.

James Acaster

Yes, we don't want Bobcat coming after us but yes, that other guy who was once at Edinburgh Festival. Do you remember that?

Ed Gamble

Yes, he was at the Chortle Awards once. I was quite star-struck.

James Acaster

Yes, it was like we were all excited that the man who does the sound effects in Police Academy was suddenly at Edinburgh and everywhere, and we all got to see him at least once.

Ed Gamble

Forgotten his name though, there'll be people absolutely screaming his name at the top of their voices, Michael-

James Acaster

Fair enough, Michael.

Ed Gamble

Winslow.

James Acaster

Winslow, yes.

Ed Gamble

Michael Winslow, thank you, the great Benito. Anyway, welcome to the Off Menu podcast, where, as well as just trying to remember the names of people, we also ask a special guest their favourite-

James Acaster

Starter, main course, dessert, side dish and drink, and this week's guest is Michael Winslow.



Ed Gamble

Josh Thomas.

James Acaster

Josh Thomas.

Ed Gamble

It's Josh Thomas, a brilliant Australian comedian and writer and actor. He is in a show in Australia called Please Like Me, that's his show, and his show in the States is called Everything's Gonna Be Okay.

James Acaster

That's what it's called, Everything's Gonna Be Okay, Josh -

Ed Gamble

So, go and check that out, track that down if you can, he is brilliant. This is an episode that we recorded when we were in LA, James, in our LA trip but we're recording the intro much later because it was our day in LA, I think we recorded three or four episodes on the bounce, and after that, we didn't want to record and outros, we wanted to go out and we wanted a traditional final evening in LA of drinking slightly too much, eating a lot of food and then going to see a Sting musical about the Newcastle docks.

James Acaster

It was one of the best days of my life, and looking back at it now, that we recorded this intro during quarantine, we're locked down, and oh, I would give anything to be going to see that Sting musical again.

Ed Gamble

Yes, oh man, and the amount of Americans we told what we were doing that night, I've never been looked at like an alien so much, 'It's our last night in LA. We're going to see the Sting musical.' 'What Sting musical?' 'There's a Sting musical, don't you know what's going on in your own town?'

James Acaster

Yes, well, evidently, not a lot of people did because the tickets were freely available until-,

Ed Gamble

Very available, we thought it was going to be sold out. We were, like, 'Oh, I can't believe all the tickets to-', 'was it The Last Ship? Is that what it was called?'

James Acaster

The Last Ship.

Ed Gamble

'The Last Ship are going to be sold out.'

James Acaster

When the last ship sails.

Ed Gamble

We thought, 'They're all going to be sold out. There's no way,' and Benito was, like, 'Oh no, we can sit anywhere.'

James Acaster

'We can sit anywhere we like.'



Ed Gamble

'We can sit on the ship if we want.'

James Acaster

We turned up, like the worst audience members at our own gigs, so we just turned up drunk and sat there laughing our heads off for the whole thing.

Ed Gamble

James leaning over to people we didn't know and going, 'Why have you come here? We're here as a joke.'

James Acaster

Yes, and chatting to people. They liked chatting to me, I think.

Ed Gamble

No, yes, they loved it.

James Acaster

Then Ed bought the soundtrack at the end of the night and was listening to it in his room when he was packing up the next morning. Happier times.

Ed Gamble

James had a whisky in a little plastic cup.

James Acaster

I did. I went to get some more whisky during the show and there was a lad who worked there, sitting outside, and I said, 'Have you seen this show?' He went, 'Not yet,' and I went, 'It's shit,' but I looked so happy, I looked delighted, and he was, like, 'Cool.'

Ed Gamble

Well, I will tell you who is not shit and is absolutely worth the ticket price is the wonderful Josh Thomas, so we're going to speak to Josh Thomas now but we will kick Josh Thomas out if he says a secret ingredient which we have decided now, and that secret ingredient is bean-sprouts. Bean-sprouts, they are never welcome, I find.

James Acaster

You told me, Ed, that they cause food poisoning sometimes.

Ed Gamble

I believe they can. I believe that's often the culprit in a Chinese takeaway because they get left. They're stored in water, I think, and they can go a bit stagnant. I don't know, I don't like them. I don't like them, get rid of them.

James Acaster

I don't like them anyway.

Ed Gamble

So, if Josh Thomas says, 'Bean-sprouts,' he's out on his ear.

James Acaster

Sorry, Josh.

Ed Gamble

We're going to kick him sprout the restaurant, but hopefully he won't say that. Well, here is the Off Menu menu of Josh Thomas. Welcome, Josh, to the dream restaurant.



Josh Thomas

Hello, how are you doing?

Ed Gamble

Very well. Oh, here he is.

James Acaster

Welcome, Josh Thomas, to the dream restaurant. I've spat all over myself.

Ed Gamble

Oh, they geni's dribble.

Josh Thomas

I've never been able to figure out, because, like, I listen to this, I can't tell your voices apart, so you sound like one person.

Ed Gamble

Yes.

Josh Thomas

So, I never knew you were the geni.

James Acaster

Oh really, you didn't know it was me? You thought Ed was the geni.

Josh Thomas

Yes, so it was a huge reveal.

James Acaster

Yes.

Ed Gamble

Were you surprised when you showed up and there two hosts?

Josh Thomas

No, I knew there were two of you but I didn't who was who.

Ed Gamble

One guy gone mad.

Josh Thomas

Yes, I know one of you is diabetic but I don't know which one.

Ed Gamble

I'm diabetic, he's a geni.

James Acaster

Yes, very similar.

Ed Gamble

Both afflictions, in a way, I have to inject before I eat, he lives in a lamp.



James Acaster

Yes, we're both waiting to be freed, me from my lamp, you from diabetes and the hard life of a chronic condition. That's not come up on an episode for a while actually.

Ed Gamble

Diabetes?

James Acaster

Yes, I miss it.

Ed Gamble

Do you miss it?

James Acaster

I like it when it comes up, yes.

Ed Gamble

Yes, well, you like telling that I fell in the Thames.

James Acaster

Yes, raising awareness, that's what's important, isn't it?

Ed Gamble

That's how I got diabetes, that's what he likes a lot.

Josh Thomas

Oh, is that true?

Ed Gamble

No, it's not true.

James Acaster

A lot of illnesses, it's important to raise awareness.

Josh Thomas

You got diabetes probably from what?

James Acaster

Fell in the Thames.

Josh Thomas

What did you do to get your disease?

Ed Gamble

It must have been in a previous life. I couldn't tell you what it was but it was bad.

James Acaster

It was very naughty.

Ed Gamble

It was very naughty, whatever it was.

James Acaster

Very naughty, have you done naughty things that you deserve diseases for?



Josh Thomas

Yes, man. I've been up to some mischief, don't worry about that, but I don't have any diseases. I have no diabetes, I am not a genii, just a guy.

Ed Gamble

You're just living your life.

Josh Thomas

Yes.

Ed Gamble

Yes, well, congrats, man, that's really cool.

Josh Thomas

How are you finding the food in Los Angeles?

James Acaster

Yes, we're having a good time with it.

Ed Gamble

Yes. So, we were in New York for a week and then we're here for a week, and I'll be honest, I think I've burnt myself out on food now.

Josh Thomas

Really? What are you eating in LA? LA doesn't have interesting food, which I don't want to say too much because they don't agree with me and they get really hurt feelings.

James Acaster

Yes, sure.

Ed Gamble

How long have you been here for now?

Josh Thomas

Two years.

Ed Gamble

Two years, and before that, you lived in?

Josh Thomas

Australia.

Ed Gamble

In?

Josh Thomas

Melbourne, very good.

Ed Gamble

Melbourne, which is a very good food place. I've never been there. You looked at me, looking for some sort of-, that I should say something.

Josh Thomas

I was just trying to involve, I was just trying to make eye contact.



Ed Gamble

Yes, that's good. You're good at that so far. I think James is still trying to displace the fact that when he did the genii sound effect, he spat all over himself and I do just want to go back to that.

James Acaster

Me?

Ed Gamble

Yes.

James Acaster

Oh yes, I'll happily talk about it. I always do the genii sound effect, and this time, I just went really big on the sound effect. While I was doing the sound effect, I thought to myself, in my head, 'Oh, this really sounds legit this week,' and I wasn't really focussing on anything else. Then I spat down my chin.

Ed Gamble

A sheet of spit came out, yes.

James Acaster

I was, like, 'Oh, that's happened,' I -

Josh Thomas

I didn't know that wasn't just how it went. I just thought that's how it went.

James Acaster

Yes, you think so, I just put a lot more effort for your episode than I have in any other one.

Ed Gamble

Yes, you went big.

James Acaster

Yes but hopefully, I can sustain that energy for the whole thing.

Ed Gamble

I think you will.

James Acaster

I'm worried now.

Ed Gamble

I think you're doing well.

James Acaster

I've peaked.

Ed Gamble

You spat all your energy out at the start.

James Acaster

Yes, spit all my energy all over myself immediately.

Ed Gamble

So, LA's not a good food town, you think?



Josh Thomas

Well, it's fine but it's not, like, as a tourist, I don't know, when you're like, 'What should I eat?' I don't know, I don't what to tell you. Like, I mean, there are, like, matzo ball soup but if you've just been in New York, you've probably had a better Jewish deli than here. There's, like, Mexican food but then, I mean, it's not as good as Mexico and that's right there.

Ed Gamble

It is right, just to let you know, we're recording at the border.

James Acaster

Yes, we're just on the border with Josh.

Josh Thomas

So, I got no recommendations. I was just wondering if you did.

Ed Gamble

We had a fantastic meal at Bestia the other night, which is an Italian restaurant.

James Acaster

Which was delicious.

Ed Gamble

It felt like a thing.

James Acaster

Every dish there was fantastic, so yes, we had great steak, great fish, desserts.

Ed Gamble

We had nice tacos at Guisados last night.

Josh Thomas

Yes, that's the best tacos.

Ed Gamble

It was really good.

Josh Thomas

Yes, did you get the sample of eight, seven different tiny, little tacos?

James Acaster

I did.

Ed Gamble

James got the sample -

Josh Thomas

That's a nice way to live, isn't it?

James Acaster

Yes, popping them all in, I could do each one in one bite. I had to, like, have a technique, where I, kind of, like, put it in and then post the rest of it in with my thumb but I was still able to do it and get it all in in one go.

Josh Thomas

You want it all in one bite?



James Acaster

Yes, I don't like biting a taco, especially when it's, like, more stewed meats in the middle, and then having it drip onto your hand and having a palm-full of meat juice.

Josh Thomas

That's interesting because, to me, you're the drip boy that likes to drip. I think you're the dripper.

Ed Gamble

He's a very drippy boy, yes.

James Acaster

I made up for it later on in, like-,

Josh Thomas

People are full on contradictions.

James Acaster

Yes, I am pretty drippy, so yes, it does make sense.

Ed Gamble

The lady refused to serve me the spicy one.

Josh Thomas

Did she?

Ed Gamble

The really spicy one, I was, like, 'Can I have that one?' She went, 'No.' She said, 'It's more of a challenge taco.' I was, like, 'No, I'm not up for a challenge, sort of, just want dinner.'

Josh Thomas

I often find Americans telling me that something's spicy. They're, like, 'Oh, you know, you can't have this, it's spicy,' and I'm, like, 'Oh, honey, I could eat it. If you've got it on your menu in this country, I can eat it. Like, give it to me, it's fine.'

James Acaster

Yes, that's fair enough. Are you a bit of a foodie?

Josh Thomas

Yes, I'm very food-focussed. So, all I did in my twenties really was, like, travel and eat usually quite expensive food. That's what I spent all my money on. So, I've been very stressed about this podcast, yes, which I like. When I listen to the podcast and somebody's not really into food, I move on. So, Rose McGowan, she was, like, 'I'd have a pill if I couldn't eat food,' I was, like, 'Fuck off, Rose McGowan. You've got nothing for me today.' So, I've been very serious about it.

Ed Gamble

That's good. That's good. That's what we like to hear.

James Acaster

Yes. Don't you name, like, every episode of your sitcom after food?

Josh Thomas

Food, yes, there's a lot of food, yes, but I, kind of, (mw 10.45) myself of it at, like, 29. So, I haven't really, in the last few years-, now I just eat, unless I'm in LA. The truth is, if I was going to have my



dream meal, it would be things I haven't eaten, right, because I like to try new things and see how they feel but then, I don't know, it's not a good podcast.

Ed Gamble

It's difficult to discuss things if you've never had them.

Josh Thomas

Yes, it's just, 'I'd like to try this,' and also, there are also things that I don't know that I want yet. Do you what I mean? What I would want is for somebody to be, like, 'Well, this is, like, a cake from Egypt that's really good, and this is the best version of it,' and you've never heard of it and here it is and you get to eat it now.

Ed Gamble

So, the podcast is going to be us saying, 'What do you want for your starter?' And you going, 'Well, I don't know yet.'

James Acaster

'What would the chef recommend?' Is that what you're going to say for the - ?

Josh Thomas

That's what I would want, right, but there are two things that, in the dream podcast, I would eat that I wouldn't eat in real life, and one of them is whale, I'd like to taste it but I won't taste it but, I mean, he's a genii, so he can get an ethically-sourced whale.

James Acaster

Yes, absolutely.

Josh Thomas

Sometimes I just see them fighting with Greenpeace on the boat and it looks so crazy, and I think, 'That must be a nice bit of fish.' Don't you think?

James Acaster

Sure, yes, I guess that's the message they're trying to get across to you at the time in those videos but yes, you could-

Josh Thomas

I do the same when I watch, like, movies with drug addicts. I think, like, 'Well, it must have been fun.'

James Acaster

Yes, 'It must have been great.'

Ed Gamble

If they're like that about drugs, they must be good.

Josh Thomas

Yes, they must be. They must have something to it.

James Acaster

Yes, can't be something you can take or leave.

Ed Gamble

Would you like us to give you some meth with the meal?

Josh Thomas

Yes, if you can guarantee that I won't get addicted or die or that I'll -



Ed Gamble

Yes, we can do that and we can ethically source some whale. I mean, whales are pretty big, right. I don't think they'll notice if you just take a little, like, sliver off the side.

James Acaster

Let it carry on.

Ed Gamble

Yes, just a big of carpaccio, that'll scab over.

Josh Thomas

That'll scab over.

James Acaster

That'll scab over, yes.

Ed Gamble

Someone else will point it out to the whale later on.

Josh Thomas

Do I regret saying that I-, I just want to know what it tastes like but I don't want to eat it.

James Acaster

Yes, what?

Josh Thomas

I want to know what it tastes like but I don't want to eat it.

Ed Gamble

So, you want the taste implanted in your head but without having to eat the thing?

Josh Thomas

Yes, once I had horse by accident. Have you ever had horse?

Ed Gamble

Were you riding a horse and you sort of fell into it?

James Acaster

Yes, it bolted quite fast and you were-,

Josh Thomas

No, I didn't.

James Acaster

No? Oh, okay.

Josh Thomas

No, that's silly. I had it at a market and we were trying the sausages, and she put it in my mouth. I didn't like it. I said, 'What is that?' She said, 'Horse.'

Ed Gamble

So, it's good to know you don't like it.



James Acaster

No, but in the moment, I'd rather, like, eat something and be, 'Oh, that's really nice, what is it?' 'It's horse,' and be, like, 'Oh, I didn't want to eat horse,' but in the moment, being, 'I don't like that, what is it?' 'Horse,' that's worse because you're, like, 'Oh God, I've got horse in my mouth.'

Josh Thomas

It's getting a clean taste that wasn't-, without me knowing what it was, so I know that my reaction to it was honest because I just thought it was, like, pork or something, so I like that I got to taste it without the stigma, you know, of, like, 'Oh no, I'm about to eat a horse,' because then sometimes that can ruin something.

Ed Gamble

Then if you don't enjoy it, then you're, like, 'Maybe it's the mental factor was getting in the way.'

Josh Thomas

Exactly, but now I know decisively that I don't like horse. I know also, decisively, that I don't like sheep's brain because once, on an Australian television, I was blindfolded and I was fed it by Nikki Webster, who was the girl that was in the Australian 2000 Olympic opening ceremony, if you remember, she flew in. She's famous in my country. She fed it to me and I was blindfolded and I didn't like, so I know I don't like that, without the stigma, as well.

Ed Gamble

Maybe it's just the way she fed it to you. Maybe if someone else fed you sheep's brain, someone else from the opening ceremony.

Josh Thomas

No, I'm not going to sit here and blame national treasure, Nikki Webster, for me not liking sheep's brain.

James Acaster

It doesn't have to be someone else in the opening ceremony.

Ed Gamble

No.

James Acaster

Do you think Josh only gets fed by people who were in the opening ceremony of the Olympics?

Ed Gamble

Yes, it's very specific.

James Acaster

Yes.

Josh Thomas

I've been fed, blindfolded, by, like, a lot of C-grade Australian celebrities. I was talking about this bird that I want to try, also, you're not allowed to eat it, Ortolan is the word I'm looking for.

Ed Gamble

Ortolan?

Josh Thomas

Do you know it?



Ed Gamble

No.

Josh Thomas

So, it's in Succession, it's in Billions, which are two shows that I haven't heard but everyone keeps telling me about this scene because they're, like, 'You would love this.' It's illegal in France because it's unethical, and that's, like, when the French take a traditional French food and make it illegal because of ethics.

Ed Gamble

Foie gras, that is still legal.

Josh Thomas

They're still into it. It used to be illegal here and they brought it back. In California, they were, like, 'Yes, actually, on second thoughts-'

James Acaster

'We've thought about that and it's fine.'

Josh Thomas

Yes, it's, like, a little bird, I don't really know why it's so controversial. I think maybe it's, like, quite rare, and also, they take the bird and they only feed it in the dark and they, like, force-feed it, the way you would a foie gras, and then I read that, sometimes to kill them, they drown them in Armagnac but I'm not sure if that's true.

Ed Gamble

Fuck, that can't help the flavour, drowning, it's, like, 'Yes, you can really taste the fear.'

James Acaster

All of this is just, like, from a Saw movie.

Josh Thomas

It's a tiny bird and they eat it with napkin over their head, and in Succession, they say that it's partly that, like, hides their shame and partly because it heightens the senses, so it's so no-one can see this evil thing you're doing when you eat this bird. Then you put the bird in, whole body but you hold it by its beak and then you pull it out, and then, like, you eat the whole bird and all the little shells and all the little bones and stuff.

James Acaster

What?

Ed Gamble

It's like some sort of satanic ritual.

Josh Thomas

Yes, it sounds crazy, doesn't it? Would you do it?

James Acaster

No.

Josh Thomas

If it wasn't mean?

James Acaste

Well, I can't imagine it not being.



Ed Gamble

Yes but what are you doing to make that not mean?

James Acaster

Also, I mean, just in general, I wouldn't want to eat, like, a bird, a whole bird, holding it by the beak and then scraping it through my mouth and having all the little bones. I wouldn't like that anyway.

Josh Thomas

The bones, you chew.

James Acaster

I still wouldn't like that, even worse.

Josh Thomas

If you get, like, a tempura prawn and you eat the shell on the outside of the prawn, you know, do you like that?

James Acaster

Yes.

Ed Gamble

Yes.

Josh Thomas

I imagine it's like that.

Ed Gamble

I think the napkin over the head is the step too far for me.

James Acaster

Yes, not into that.

Josh Thomas

That's where I think, 'This must be tasty.'

James Acaster

You get to have napkin over your head.

Josh Thomas

If you're going through all of this, that has to be good.

Ed Gamble

I mean, have you ever tried eating any other foods with a napkin over your head?

Josh Thomas

No. No, I don't.

Ed Gamble

Have a nice chocolate pudding with your napkin over your head?

Josh Thomas

No, it's got to be evil.



Ed Gamble

Yes, it's got to be evil foods, yes.

Josh Thomas

I mean, I'm always not a bad guy, just those, they're the two things that I'm, like, 'If it was a dream restaurant and I could experience it without it being terrible, then I would be interested in the narrative.'

James Acaster

Yes. I mean, I guess, in the dream restaurant, it would be a bird who has voluntarily just hung out in the dark, fed itself all that stuff.

Ed Gamble

Just really went on a big binge.

James Acaster

That was just its lifestyle anyway.

Ed Gamble

Just pigging out, yes.

James Acaster

Bit of goth, just doing that, and then, like, you know, happily just died naturally while swimming in a bowl of Armagnac. Then it was, like, 'Okay, now we can drag it through your mouth and have a napkin over your head,' but that would be the dream.

Josh Thomas

That would be the dream, yes, you're the genii. I don't need to see the work, you know what I mean? Just make it happen.

James Acaster

So, still or sparkling water, Josh?

Josh Thomas

So, I don't like bottled water. I find it, kind of, disgusting and creepy because, well, it's bad for the environment, which is a hard sell for me at the moment, at this stage, that I care about that, but I don't like thinking of it having been, like, on the boats, in the storage, all hot and in the plastic or the glass. To me, that's more disgusting than the tap.

Ed Gamble

Oh, so when you see something, do you think about the whole history of it?

Josh Thomas

I just find bottled water, kind of, unsettling. I just don't, like, know why people think that's more glamorous than tap water because tap water's all moving and I just like it but I know that most people don't want to say, when you're, like, in a fancy restaurant, they say about the water, I always say, 'Tap water's fine. Tap water's fine,' and I say it very quickly so no-one else has to feel the shame of it.

Ed Gamble

You say it before you've said hello. You're walking in, they say, 'Can we take your coat?' 'Tap water's fine.'



Josh Thomas

'Tap water's fine,' but if it's one of the places where they have on-tap still and sparkling, like, it's filtered out of the tap, you know, they do it and it's free.

Ed Gamble

Yes, sparkling all the time.

Josh Thomas

No.

Ed Gamble

No?

Josh Thomas

So, what was the point?

Ed Gamble

You'll still have tap water.

Josh Thomas

Still, yes, I don't like the bubbles with my meal. To me, it's like a treat by itself.

James Acaster

Sure.

Ed Gamble

Oh, so you drink sparkling water on its own?

Josh Thomas

Yes but not, like, with a meal.

Ed Gamble

Oh okay.

James Acaster

I can understand that.

Josh Thomas

Yes, it's all a bit busy.

James Acaster

Yes, I wouldn't want to have a mouthful of food and then a mouthful of sparkling water.

Josh Thomas

It does weird things to the food, right?

James Acaster

Yes, and I think my mouth would just be confused.

Josh Thomas

You know you've had it before, you were acting like you've never done this.

James Acaster

Yes. Well, do you know what, I'm not sure if I have or not.



Ed Gamble

What, eat sparkling water and food?

James Acaster

Yes.

Ed Gamble

Of course you have.

James Acaster

I don't know.

Josh Thomas

This is insane.

James Acaster

I can't pinpoint a certain time.

Josh Thomas

I've got to go.

James Acaster

I can't, I couldn't tell you a specific time I've done that. Maybe I've never done that.

Ed Gamble

You're talking as if you take a mouthful of food and then leave the food in your mouth and take a swig of water, mix it all up.

James Acaster

Oh, no, no.

Josh Thomas

No, he hasn't done that.

James Acaster

No, I haven't done that but I would have had the food and eat it, swallow it, and then I'd have the sparkling water but there's always going to be the flavour of the food still in there, and then the bubbles come over it, are you kidding me, Ed? I don't want to do that. I don't think I've ever done that.

Ed Gamble

You have.

James Acaster

No.

Josh Thomas

Come on, this is the craziest thing I've ever had.

James Acaster

Name one time I've done it.

Ed Gamble

Also, it's like drinking any-, any fizzy drink has the same effect on your mouth.



James Acaster

You can't name a time.

Ed Gamble

Yes but I can't name a time, it'd be weird if I could name a time you've had sparkling water with a meal, right?

James Acaster

Well, it'd stand out because I've never done it.

Josh Thomas

I don't know, I think he's done it.

Ed Gamble

Yes, he must have done it, he's done it, right, don't fall for this shit.

Josh Thomas

There was trust so early in the podcast.

James Acaster

It'd be a weird thing to lie about.

Josh Thomas

Yes, it would be, exactly, that's why we're all so uncomfortable.

James Acaster

Do you want a napkin over your head when you're having your water?

Josh Thomas

No, I don't want a napkin over my head unless I'm eating the evil bird.

James Acaster

You don't want it for the whole meal. We can do it for the whole meal? Would you like, like, a veil over you for the whole thing?

Josh Thomas

No, no, no, I couldn't be more clear about that. I only want the napkin on my head if I'm doing something evil. I'll have it for the whale but they're not in the meal, yes.

James Acaster

Okay, they're not in the meal, neither of them are in the meal.

Ed Gamble

No. Why are you pushing the napkin so hard?

James Acaster

Well, I thought it'd be fun. We haven't had a guest have a napkin over their head for the whole meal. Yes, it may be fun to put a napkin-

Ed Gamble

You can put a napkin over my head if you want.

James Acaster

Maybe the whole tablecloth, you sit there like a ghost.



Ed Gamble

Yes.

James Acaster

Poppadums or bread?

Josh Thomas

So, the poppadum or bread question always confuses me. It feels like a very British thing, that question.

James Acaster

Yes.

Ed Gamble

Yes, to be fair, it is but, like, if there was anything you would normally have at the bread course maybe, that's not bread, that you've had before, that you've gone, 'This is great'?

Josh Thomas

Yes, okay, I know the answer, I just was curious about why poppadums are getting such a high-

Ed Gamble

Yes because, like, if you're having an Indian meal, that's when, instead of the bit where they bring in the bread at another restaurant, they would bring you the poppadums at this point.

James Acaster

Yes, and in the UK, I guess we really love going to Indian restaurants and having that kind of food, being brought some poppadums beforehand. Sometimes I think to myself, 'I think I like these better than bread actually.' Then one day, I was, like, 'Me and my buddy, yes, we're going to do this food podcast.'

Josh Thomas

So, you'd pick poppadums? It would just feel like poppadums are getting very high billing, to put them versus bread in this question every week. Obviously, I'm not choosing poppadums. Sometimes I like to do-, I don't anymore but, like, in my twenties, I used to always do those very long meals, where there are, like, many, many courses and they try and be interesting. There were two bread courses in that which I really liked. One was a croissant made with smoked butter, and that's good.

Ed Gamble

Yes, very good.

Josh Thomas

Both of these places were, like, 'The chef,' and they'd say the chef's name, 'Thinks that bread is so important it should have its own course,' right. It's, like, they're so esoteric that they've brought out the bread halfway through as its own course, right? One other guy did, like, crumpets, which I liked, but definitely the best bread I've had was, you know if you go out in Paris and it's debaucherous and you stay up all night, and then once I was having, like, a multi-day love affair with this boy and then we had a big fun night out and then the bakeries just open, and you get the baguette just as they open and it's warm. He got me that. So, if you could arrange-

James Acaster

Does he have to get it for you?

Josh Thomas



It's got to be, like, with someone who I'm, sort of, having a multi-day love affair with, that I won't ever really see again, we've had a really big night and he knows where to go to get the -, he gives it to me and we eat it and kiss a bit.

James Acaster

Yes, is it a baguette?

Josh Thomas

Yes, it's just a French baguette.

James Acaster

Just properly, like, 'That's nice.'

Ed Gamble

Also, I like the way you said, 'You know when you go to Paris and you stay up all night and it's really debauched,' and me and James both went-

James Acaster

'Yes, we know what that's like.'

Ed Gamble

I know the bread bit, I've definitely had bread.

Josh Thomas

I feel like they do it in movies a lot.

Ed Gamble

Yes, I know what you mean, there's just, like, a whirlwind night, where suddenly you find yourself in a bakery.

James Acaster

Your fiancée lived in Paris for a while. You used to go and visit.

Ed Gamble

Yes but we didn't stay up all night.

James Acaster

No.

Josh Thomas

Why not?

James Acaster

The spark has long died out. It's been discussed on the podcast many times. This marriage is a last-ditch attempt to get the spark back, let me tell you that. That's what I've always said. Even when they were in Paris together, Josh, there was no spark, and you lived above a bakery.

Ed Gamble

Yes but we weren't, like, going out. Yes, she lived above a bakery.

James Acaster

Can you believe this? They lived above a bakery in Paris and you've had a more romantic time in Paris.



Josh Thomas

No but he would have got up and got the bread from the bakery.

Ed Gamble

Yes, I got up and got the bread and then took the bread back to the flat.

James Acaster

Yes but not after a night, staying up all night.

Ed Gamble

Yes but we're not going out. We're not going out all night, are we?

Josh Thomas

To what end? You've got each other, both happy.

Ed Gamble

Yes, exactly, stay at home, lovely.

Josh Thomas

Are you single?

James Acaster

No, I'm not.

Josh Thomas

How's that going?

James Acaster

Lovely.

Josh Thomas

Okay.

Ed Gamble

They're having a lovely time.

James Acaster

Never been happier, absolutely loving it, sparks flying everywhere.

Ed Gamble

Just you wait. So, French bread, after a multi-day love affair?

Josh Thomas

Yes but also, just generally, a French baguette is the best bread to me, I would take that.

Ed Gamble

Fantastic.

James Acaster

Do you want most of your courses after a multi-day love affair?

Josh Thomas

Some of them are, like, pretty specific, yes but also, the food is the food I want.



James Acaster

Yes, absolutely.

Josh Thomas

So, if you can't be bothering with all that other stuff, if you're (mw 25.17) or whatever, I don't know how many podcasts you're doing today, if you don't get all this stuff done, I get it, but mostly, I want the French baguette.

James Acaster

So, your starter, is that from a specific place as well?

Josh Thomas

Yes. I really, really like caviar, and actually, it's expensive and I like value, so I feel like I'm not paying for this dinner, right?

Ed Gamble

Yes.

Josh Thomas

Yes, so I'll have caviar. I've probably only ever had it maybe twice, and one time was in Paris again, which actually makes a lot of sense. I was with a boy, I guess my boyfriend, and we were having a fight, which I won't go into, and we were at a Russian caviar restaurant. That's a good place to have a fight. It's a posh Russian-, so, they've got their own, kind of-, you know those French servers and, like, different countries have their own different service, they've got their own kind of service, little different accoutrements that I haven't seen. Like, you can't eat caviar with metal, you eat it with, like, the shell of a-, mother of pearl shell spoons and stuff. Then they have, like, a vodka cart, as opposed to a champagne cart. I think that's all fun.

Ed Gamble

That's pretty cool.

Josh Thomas

It is cool, and we're really mad at each other but we've been wanting to try this thing at this place, and it's, like, a roast potato and they cut the top off and then they take all the potato out the middle and they make a mash out of the roast potato, and then on that, they just put, like, a bundle of caviar and crème fraiche.

Ed Gamble

It's like a potato skin with caviar in it, right?

Josh Thomas

Well no, you don't eat the skin. You eat, like, the mashed potato out of the centre but the mashed potato been made of, like, roast potato, and it's not this, like, frou-frou-y 50% baked potato, 50% butter thing, which I don't like much. You know, people do that, do you know what I'm talking about?

Ed Gamble

Yes, like, too much better.

James Acaster

Too much, yes.

Josh Thomas

Yes, sometimes 50% and they put it through the ricer, they don't mash it, they put it through the ricer and it becomes very, like, creamy and softer. I don't like that.



Ed Gamble

More like a puree really.

Josh Thomas

It's like a puree, right, I don't like that. It's, like, Russian and it's made from roast potatoes, it's got a strong potato flavour and then you just scoop in this thing, of the caviar and the crème fraiche.

Ed Gamble

Are you scooping it out of the potato?

Josh Thomas

Yes, they serve it in the potato.

Ed Gamble

What, and then you don't eat the skin?

Josh Thomas

I don't think you eat the skin.

Ed Gamble

I'd be so tempted to eat the skin.

James Acaster

Yes, he'd be beyond tempted, he'd do it.

Ed Gamble

I'd do it.

Josh Thomas

Would you?

Ed Gamble

I wouldn't get a spoon, I'd just pick up the whole thing and I'd eat it like a big potato skin.

Josh Thomas

The skin is, like, not that clean, I guess.

Ed Gamble

Yes, no, I'll still do it.

James Acaster

You still haven't said anything that would put him off.

Ed Gamble

Yes, I could still do that.

Josh Thomas

Yes, it feels like the kind of way I would probably end-, if I was scripting this fight over the thing, I would probably end the scene with the boyfriend showing me what's what by eating the skin of the potato to humiliate me in the Russian caviar restaurant, just looking at me in the eyes, like, 'I never really loved you anyway.'

James Acaster

Yes, 'I want this to be over so much, I'm going to eat the whole thing. I'm going to eat this dirty potato.'



Josh Thomas

Yes, and then I'd break up with him for humiliating me.

James Acaster

Did the argument add to the flavour of the dish?

Josh Thomas

I liked the drama of the tension, intercut with just the delightfulness of really one of the nicest things I've ever eaten.

James Acaster

It sounds so good, where you're getting an even amount of, like-, did you say creme fraiche or was it sour cream?

Josh Thomas

I think it was crème fraiche, I've got a bad memory.

James Acaster

Crème fraiche, caviar, potatoes, like, what ratios were you getting on each scoop or were you just, like, just going-,

Josh Thomas

I don't think I was putting too much potato on, I really wanted that caviar.

Ed Gamble

Caviar, I mean, again, I rarely have it but it is nice.

Josh Thomas

It's nice, tastes a bit like Vegemite.

James Acaster

Okay, not something I've ever noticed before.

Josh Thomas

I think the trick with caviar, I think the way you get you, it's very salty, you know, and salty snacks are very more-ish, but you can't have any more. So, it's very salty, you have, like, a teaspoon of it and you're, 'Well, that was yum. I'd like to have that again.' They're, like, 'Well, it's \$100.' Oh, it's a worry about it.

James Acaster

I mean, has anyone ever had any more?

Josh Thomas

It, like, sticks with you, you know. It's like if they gave you one cheese-flavoured cracker, you know, those things, they're, like, really more-ish, I don't know what you call them in your country or what others call them.

Ed Gamble

Is it like a Ritz cracker or a mini-Cheddar?

Josh Thomas

If you had one those and then they were, like, 'Never again,' you'd be, like, 'Wait, wait, take all my money.'



Ed Gamble

My favourite thing about caviar is when you're supposed to push it to the roof of your mouth, right, and then you can feel it pop, so I like the ones that you get in Japanese restaurants, which I think are way cheaper.

Josh Thomas

The salmon roe, it's not caviar.

Ed Gamble

It's eggs, fish eggs, because they're much bigger and they pop.

Josh Thomas

I feel like you got quite tense there, when I said, 'It's not caviar,' you said, 'It's fish eggs.'

Ed Gamble

Yes but that's how I got to this bit of the conversation.

James Acaster: Yes but for a second there, you were in the cross-hairs. As soon as you corrected him, I was, like, 'Oh, -.'

Josh Thomas

Really?

James Acaster

Oh yes, he really got in there quick, like, 'Yes, I know what they are, I like fish eggs. I like fish eggs, I know.' I felt like I was in the Russian restaurant watching you two about to order a meal and it's -

Ed Gamble

Yes, I nearly just grabbed a bottle of vodka from the cart as it came past.

James Acaster

Yes, was that what your argument was about, was that you were sitting down with your boyfriend and he was, like, 'Oh, I love this place. Have you been to, like, Japanese restaurants? You get caviar there.' 'Well, that's not the same, it's actually salmon roe.' 'Well no, I think you'll find it's caviar,' and then, like, it escalated.

Ed Gamble

Also, that's exactly the sort of thing I would say to someone, I'd go, 'It's not caviar,' I would say that. So, I think that's why, when you said it me, I was, like, 'Oh damn.'

James Acaster

Yes, because he knew it, going in.

Ed Gamble

He got me.

Josh Thomas

Did you know it though?

Ed Gamble

Yes, I wouldn't describe that as caviar at all.

Josh Thomas

But you did.



Ed Gamble

No, I didn't, it was the link to fish eggs, Josh.

Josh Thomas

He did say it was caviar.

James Acaster

Yes, it sounded to me like he did.

Ed Gamble

I was moving the conversation on.

Josh Thomas

I'd like to play the tape back. I think you said, 'You know that caviar you get in Japanese restaurants?'

Ed Gamble

No, I didn't say that.

James Acaster

I've seen Ed go out for breakfast and have scrambled eggs on toast and gone, 'This caviar's delicious,' like he thinks it's caviar. Remember, every Easter, you get excited to have your big chocolate caviar, don't you? You can't wait to eat it, big chocolate caviar, given to you by the Easter Bunny. That sounds amazing. I mean, every now and again, there's a dish that I've never heard of, never tasted, on this podcast, that I really immediately want to eat, and that's definitely one of them.

Ed Gamble

Yes, sounds really good.

James Acaster

Like, I really want to try that.

Ed Gamble

I can imagine the setting, yes, great. Have you been to Bob Bob Ricard in London before?

Josh Thomas

No.

Ed Gamble

It's great. It's really fun.

Josh Thomas

What - Bob Bob Ricard?

Ed Gamble

All the decor's all done up like the Orient Express, it's really cool.

Josh Thomas

That sounds really good.

Ed Gamble

Their big thing that does very well for them is, in every booth, they've got a button that just says 'press for champagne', and when you press that, they bring over champagne.



Josh Thomas

Oh yes, oh, I have been there.

Ed Gamble

Oh, you have been there?

Josh Thomas

Yes, I have, yes.

Ed Gamble

You couldn't remember the name of it, the decor, what it was, you just remember the button.

Josh Thomas

I remember the button, yes, obviously, so the 'press for champagne' button, yes.

James Acaster: So, your main course.

Josh Thomas

Okay. So, I was in Tokyo, an exchange student that used to live with her there. So, they took us, like, around, and so it was very hard for this whole thing to not be about that weekend. One of the things we tried, which is not what I'm putting on there, was blowfish, which, as you can imagine, was very thrilling for me because I like food to be weird and dangerous, and blowfish can kill you. It's not something you can just go out and eat, right, like, the chefs have to train for ages and ages. I don't need to explain how blowfish is-

Ed Gamble

We've all seen The Simpsons.

Josh Thomas

Yes, we've all seen The Simpsons, right, yes. At this restaurant, because a lot of restaurants in Japan, you know, they just do one thing, which is really fun, so if you go to a place-

Ed Gamble

Caviar, some of them do caviar, those caviar.

Josh Thomas

Yes, and then, you know, this place just does mackerel, this place just does blowfish and then it's, like, multi-course and you get blowfish every way. So, like, you walk in and all the tanks are filled with blowfish around you, and then you sit down and then you have blowfish every way imaginable. You get, like, blowfish sashimi, fried blowfish. They make, like, a soup at the table, where they put the blowfish in, and they do, I think, pan-seared blowfish. I'm just making up different ways of cooking. Then they brought out the blowfish testicles and we ate blowfish testicles, which are, like, this big, white, puffy ball. You can, like, google them.

Ed Gamble

Do the testicles puff up with the fish?

Josh Thomas

I don't know. They are, like, and kind of foamy and white, and the top has been kind of, like-, I guess they put it under a grill or something, so it was a little caramelised on top.

Ed Gamble

A testicle brulee, sort of thing.



Josh Thomas

Well, I said caramelised, I mean more, like, just browned a little bit. There's no sugar in there, you know.

Ed Gamble

So, how big, in comparison to the blowfish itself?

Josh Thomas

So, I think it must, when it cooks, blow up, so it's like half a fist. I can't remember. There's not a good size metric, bigger than you would think.

Ed Gamble

Okay, that's all I need to know, bigger than I would think, because now I'm thinking about it and I've made it bigger.

Josh Thomas

Yes, there were, like, four of us and we all had a bit of it.

Ed Gamble

There was just one, they gave you one?

Josh Thomas

I think, the whole time, we were just eating one blowfish, and they course it out and you eat the whole blowfish. I don't know, it's hard to really know.

Ed Gamble

So, they must give you two testicles, right?

Josh Thomas

Yes, I think there's two in the bowl. Actually, maybe we had three, so that doesn't make sense.

Ed Gamble

Well, I don't know anything about a blowfish.

James Acaster

No.

Josh Thomas

Jump into Google and I'll show you a picture, I just think for people at home now.

James Acaster

Oh, I think I could safely say it's the last thing I want to see.

Josh Thomas

So, that was interesting. Oh, and then, at the end, just when you think they've done it all, they had a dried blowfish fin and they dip it in sake and lit it on fire and then put it back in the sake and then you drink the sake.

Ed Gamble

That's crazy. I mean, that guy was making it up as he went along. He was, like, 'Oh God, we promised them fifteen blowfish courses and we've really run out of stuff. Dry the fin, set it on fire, put it in sake.'

Josh Thomas

Yes.



Ed Gamble

Did it change the flavour of the sake because of the way they did it?

Josh Thomas

I didn't like sake back then. I think I'd only ever had it once or twice. Now, I love it, but back then, I didn't really like it, so I don't know what it was meant to taste like or what it did.

Ed Gamble

I burnt myself out on it. I'd never had it before. Then I did, like, a tasting course thing at, like, this convention, where you just go round and try all the different sakes, and then half way through I was like, 'I think I like sake,' and then by the end I was like, 'I'm never drinking this again.'

James Acaster

Yes.

Josh Thomas

Did you ever have, like, the brown sake?

Ed Gamble

No.

Josh Thomas

Like the, kind of, more-, no, I had that once and never again.

Ed Gamble

I had jellied sake, have you had that before? You get it in little cans, they come in little cans and it's, like, lemon flavoured jellied sake and I love that.

Josh Thomas

Yes, that's a real treat, I didn't, yes, I'd obviously take that to a picnic with my friends, as like a little treat, you know?

Ed Gamble

Sure.

James Acaster

That does sound nice, I'll have that one.

Ed Gamble

Yes, you would love that one.

James Acaster

Yes, I need the jelly one.

Josh Thomas

You wouldn't otherwise have Sake?

James Acaster

No, I've had it but I wasn't mad into it but, like-,

Josh Thomas

I feel you get a lot of the, like, a lot of the sake here is shit, you know?



James Acaster

Yes.

Josh Thomas

That's, like, a problem, and no-one is navigating the menus so it's like, how do you know what you're ordering, you know?

Ed Gamble

Yes, just look for the jellied one.

Josh Thomas

Like, sometimes people-, I had sake, it was shit, but yes, but if you have two wines, you're not going to like it.

James Acaster

Yes, so for your main course you want the testicles?

Josh Thomas

No, I want-, another thing we did that weekend, well, another, like, really special meal that we came with, was we went to his grandmas house and his grandma made us full Japanese breakfast with all the little containers of miso salmon and rice and pickles and all this stuff.

James Acaster: Wow, amazing.

Josh Thomas

That's really good and, like, an old Japanese town, that's a real dream, but my favourite thing I ate there, because some of my favourite Japanese foods is eel on rice. You know, with the barbecue sauce?

James Acaster

Yes.

Josh Thomas

They took us to this place and it's, like, a little, in the country, it's a little Japanese style building like you'd imagine, and then because we're tourists, they take us out the back and they have hundreds of eels in these tanks, slithering around. There was blood everywhere and then you order the eel and they, like, kill it and cook it there in the little hut, and that's what I'm having.

Ed Gamble

Bring out the napkin. Yes, you don't want to get under a napkin for this?

Josh Thomas

No.

Ed Gamble

Eating the eel in the blood hut?

Josh Thomas

Well, I was fine to eat it, there was a lot of blood, yes. It was, like, we ordered it and then they took us out, there was more blood than we probably wanted. It's the best eel you've ever had.

Ed Gamble

Oh yes, I'm sure.



Josh Thomas

It's one of my favourite dishes, so it's like the best version of my best dish.

James Acaster

Yes, that's fair enough.

Ed Gamble

So, is it fresh water eel, is it unagi, is that right, is that the word?

Josh Thomas

I guess so, yes.

Ed Gamble

Yes, it's really delicious, I know, with the barbecue on top and-

Josh Thomas

Yes.

Ed Gamble

It's really delicious stuff.

Josh Thomas

It's really nice, and I feel like it's never, like, I don't know if it's one of these things that I feel you never get that good quality, because there's so much sauce in it, why would they bother, you know?

James Acaster

Okay, yes, sure.

Josh Thomas

It's, like, you go to food courts and stuff and it's delicious, anyway.

Ed Gamble

Yes.

Josh Thomas

You know?

Ed Gamble

You need it in the blood hut really.

James Acaster

Yes.

Josh Thomas

In the blood hut?

Ed Gamble

Yes, that adds something.

Josh Thomas

It's, like, you really have to go a special place to get them to kill the eel fresh.

Ed Gamble

Yes.



Josh Thomas

You just don't see that much, you don't see that much, you know?

James Acaster

Yes, the fresher the better.

Ed Gamble

Yes.

James Acaster

You want to see the look in its eyes.

Josh Thomas

As it dies.

James Acaster

As it realises and then you get to eat it.

Ed Gamble

Yes.

Josh Thomas

Yes.

James Acaster

Okay, fair enough, eel for the blood hut it is. So, what's your side dish with that?

Ed Gamble

Well it's okay, but it comes with rice, right? So, it could, you know.

Josh Thomas

I'm not baking fucking rice, fuck you.

Ed Gamble

Say fuck you directly into the microphone please Josh.

Josh Thomas

Fuck you. Why is there not an amuse-bouche?

James Acaster

Oh, sometimes there is.

Ed Gamble

Sometimes there is.

James Acaster

Sometimes I do amuse-bouches, but today-

Ed Gamble

You wouldn't like it.

James Acaster

Today, the amuse-bouche was spit, and I was also as surprised as you.



Josh Thomas

Oh, we've all been there. I like it, I like just, like, a little palate cleanser, but I don't really care what it is.

James Acaster

You don't care?

Ed Gamble

You don't care what the palate cleanser is?

Josh Thomas

You know, like a little something.

James Acaster

Yes.

Ed Gamble

Okay, we'll get you a little something.

Josh Thomas

Yes, a little something, yes, I don't want to skip it.

Ed Gamble

Yes.

Josh Thomas

It's a nice course, that.

James Acaster

Have some buttered peas.

Josh Thomas

Peas are my least favourite thing.

James Acaster: Oh no.

Josh Thomas: They make me feel a bit sick.

James Acaster

I hit upon the least favourite thing.

Ed Gamble

Also you went buttered peas and I could see our producer just literally lean round to me with the frowning just going, 'What the fuck is he talking about, buttered peas?'

James Acaster

I haven't said anything.

Josh Thomas

It's got to be a palate cleanser.

Ed Gamble

You wanted an amuse-bouche?



Josh Thomas

Amuse-bouche is at the beginning, right?

Ed Gamble

Yes, that's at the beginning.

James Acaster

Yes, not -

Josh Thomas

Then we missed that which is annoying, I'm like, 'That's my favourite course.'

Ed Gamble

Do you want-, so you want a palate cleanser, sort of, dish as your side dish, to take you into the dessert?

Josh Thomas

I just need some clear thinking time on the side dish.

Ed Gamble

A little sorbet perhaps?

James Acaster

A little sorbet? It's in the main meal, so we give you a savoury sorbet?

Ed Gamble

A cucumber sorbet.

James Acaster

Cucumber sorbet.

Josh Thomas

Yes, I'll swap the side dish if I get, like, at the beginning an amuse-bouche and I want-, I had it last week, it was a pork crackling with salt and vinegar stuff on it, the restaurant brought out, that was nice.

Ed Gamble

Great, we can have that beginning.

Josh Thomas

I'll have that at the beginning and I'll have as a palate cleanser, you know, like, I like when they put campari in it, like a campari sorbet or a little-,

Ed Gamble

Perfect.

Josh Thomas

Some, like, compressed watermelon, I don't know why they do that, but, something.

Ed Gamble

I mean for somebody who was struggling to come up with something and then land on campari sorbet and compressed watermelon, that's-,

James Acaster

Yes.



Ed Gamble

'Just campari sorbet and compressed watermelon, fine.'

James Acaster

Thank you very much.

Josh Thomas

Is that my side dish, yes?

Ed Gamble

That's going to be your-,

James Acaster

That's a nice little palate cleanser.

Ed Gamble

Yes, a little palate cleanser leading you through to the next course.

Josh Thomas

Not a lot of vegetables in this meal.

Ed Gamble

No, it's a dream meal mate.

James Acaster

No, but it's a dream meal isn't it?

Josh Thomas

Potato.

James Acaster

Yes, I mean vegetables aren't any fun, you can't watch them get bled to death, but, you know?

Ed Gamble

You could eat the watermelon in a hut where there's loads of seeds everywhere if you want?

James Acaster

Yes, if that would make you feel better?

Josh Thomas

Then who gets hurt?

Ed Gamble

Yes, good point.

Josh Thomas

So, what's the point?

Ed Gamble

You could draw a face on the watermelon.

Ed Gamble

Yes.



Josh Thomas

Yes, okay.

Ed Gamble

Really screaming.

James Acaster

Like Wilson.

Ed Gamble

Yes.

James Acaster

Your drink?

Josh Thomas

Usually I would get, like, I'd get a cocktail because I like to see what they've got going on.

James Acaster

Yes.

Josh Thomas

I reflected on that today and I realised that they're never good.

Ed Gamble

Yes, correct, I feel exactly the same.

James Acaster

Yes.

Ed Gamble

I always fall for it.

Josh Thomas

Yes.

Ed Gamble

I always go, 'Oh, that's interesting,' and then I taste it and I'm like, 'Oh, I don't like that.'

Josh Thomas

It's not good, and I always want to see, like, what the restaurant is doing and the wine I feel like, 'I can buy this from the shop.'

Ed Gamble

Yes.

Josh Thomas

You know? So, once I had to buy expensive wine, I was really mad about it, we went to this restaurant and the cheapest wine they had was just so expensive. You know, usually there's one you can get away with, right?

Ed Gamble

Yes.



Josh Thomas

I was, like, 25 and we had to buy it, it was €180, which is a lot.

James Acaster

Yes.

Josh Thomas

That's, like, way more than I would ever. I was upset, really upset, we were in a really beautiful restaurant that's carved into the side of a cliff or something under this, like, old town right, in Europe?

James Acaster

Yes.

Josh Thomas

I'm just so upset that I've just spent this money on this wine and then it came out and it was delicious enough.

James Acaster

Right, great.

Ed Gamble

It was delicious enough to pay for that?

Josh Thomas

Like, it was, like, I was so worried that this wine was going to come out and I just spent €180 and I was so upset about it. I was expecting it was going to come out and not be good and then it came out, it was-, I don't know how to say things, it's Chassagne-Montrachet. Do you know how to say it better?

Ed Gamble

No, that sounds good.

James Acaster

What was it?

Josh Thomas

Chassagne-Montrachet

James Acaster

Okay, yes, great, Chassagne-Montrachet?

Josh Thomas

Yes.

James Acaster

Yes.

Josh Thomas

You guys can do French better than me though.

Ed Gamble

I mean you're talking to James Acaster, this guy can't say anything.



Josh Thomas

Yes.

Ed Gamble

That's true, yes. Chassagne-Montrachet.

Josh Thomas

Montrachet?

Ed Gamble

Yes, Chassagne-Montrachet, Chassagne wine.

James Acaster

Chassagne, what you say.

Josh Thomas

Yes, Chassagne what you say.

James Acaster

Yes.

Josh Thomas

That's my favourite wine.

Ed Gamble

What, is it red, is it white?

Josh Thomas

It's white, it's, like, I'd say it's similar to chardonnay. It's, like, from a region, you know?

James Acaster

Yes, okay, I know the kind of wine you're talking about here.

Josh Thomas

Yes, and it's not-, I don't know, it's just this wine I had once that just, just I've never really-, because I was so upset, I've never had something cheer me up as good.

Ed Gamble

Yes, okay.

Josh Thomas

The base point was very low.

Ed Gamble

Yes.

Josh Thomas

So, I just was, like, it was just such a relief that actually it was, like, precious wine that I liked.

Ed Gamble

So, it's wine so good that it can win you round?

Josh Thomas

Yes, won me around, even though-, and, like, my boyfriend at the time was with me, and he was just so annoyed that I wouldn't cheer up because we were at this very beautiful restaurant.



Ed Gamble

Was this the guy from the Russian restaurant as well?

Josh Thomas

No, it was different, there's been a lot.

James Acaster

Right okay, someone else was-

Ed Gamble

It's a different argument?

Josh Thomas

Yes, no, this is not an argument.

Ed Gamble

Someone else's night you ruined.

Josh Thomas

This is not an argument this is, like, him giggling and trying to cheer me up, but I just won't come around.

Ed Gamble

Yes.

Josh Thomas

I just won't come around and then yes, I did, because the wine, the whole night was fine.

Ed Gamble

Fantastic, a bottle of that, it is.

Ed Gamble

Your dessert?

Josh Thomas

So, this I struggle with, I really love desserts, okay, but it's hard to find a dessert that's that special because they put sugar in all of them and that's really nice. So, like, sometimes you'll go to a restaurant or you'll go somewhere special and they'll put all this effort in and it's good, but it's not that much better than a Twix, you know, it just isn't. So, I found that hard to pick, like, a special one. I was in Thailand on Christmas and we're on the beach and we were on this weird island and my dad's girlfriend is Thai and she, like, found these little sticky rice parcels that have banana in them.

Ed Gamble

Yes.

Josh Thomas

I'd always seen them at the markets, I didn't know what was in them, you know? I really loved them and I was just really glad that she opened me up to this world of the little sticky banana things, but that's not what I'm picking.

Ed Gamble

Okay.



Josh Thomas

I think the key to a heightening of dessert to a point that it's special is freshly baked, I think that's, like, the key. In LA actually, one of the good things they do in America is chocolate chip cookies, like, they're actually amazing.

Ed Gamble

Yes.

Josh Thomas

They do them a lot but we're in LA, so I won't pick that, I'll pick something from Australia because then I can just go get it, you know?

Ed Gamble

Yes.

Josh Thomas

It's a waste of a genie.

James Acaster

Yes, sure.

Josh Thomas

In Australia they do-, I think this is an Australian thing, like, hot jam doughnuts.

James Acaster

Oh, hot?

Josh Thomas

They're not that special, they're just a hot doughnut, they serve it hot with jam and, like, put the cinnamon sugar over. They serve it hot often out of trucks or at music festivals.

Ed Gamble

Right, okay, yes.

Josh Thomas

It's, like, that just made them.

Ed Gamble

So, they just fried them?

Josh Thomas

Yes.

Ed Gamble

Then they inject the jam in?

Josh Thomas

Then they inject the jam in and they give it to you, like, really quickly and you walk around like a market or a festival eating the hot jam doughnut.

James Acaster

Yes, sounds very good.

Ed Gamble

I think-, I'm not really a doughnut guy unless they're hot.



Josh Thomas

So, I didn't know that other countries would be serving them cold. So, we serve them cold as well, but I would never.

Ed Gamble

Yes.

Josh Thomas

Then here, we had doughnuts here though.

Ed Gamble

No.

Josh Thomas

Oh man, they're really good.

Ed Gamble

Did we have a doughnut-, no we had a doughnut thing the other night at Bestia didn't we?

James Acaster

Oh, by that point I was completely blasted, so.

Josh Thomas

That's not, like, if you're at Bestia, I don't think their doughnut thing is really-, it's like the doughnuts they bring to sell, like.

James Acaster

Yes, like, go to a-,

Josh Thomas

Every day doughnuts are, like.

Ed Gamble

Right, okay.

Josh Thomas

Those pink ones and then the bear claws, because I filmed a show here and they won't work unless they're within 25 feet of doughnuts.

James Acaster

Yes.

Josh Thomas

It's, like, the law here, it's like the unions and I learnt all about them. Like, the maple bars and the bear claws. Bear claws, did you know they have apple in them, they're like an apple turnover but, like, in a doughnut.

Ed Gamble

Right.

James Acaster

I didn't know that, because I've seen them.



Josh Thomas

Yes.

James Acaster

I remember one of the cops on Dexter would always have a bear claw.

Josh Thomas

Yes, exactly. It's, like, I've heard of them so much, but they put apple in them.

James Acaster

Right, okay.

Ed Gamble

They only had that on Dexter because they were just on set.

Ed Gamble

Yes, it was probably just there.

Ed Gamble

He was just constantly being like, 'Oh, I'll make this part of my character, so I'll always have a bear claw,' yes.

Josh Thomas

Yes, and then so I would try new ones every day.

Ed Gamble

Great.

Josh Thomas

The maple bars, maple syrup on top which is, like, really good.

Ed Gamble

Yes.

Josh Thomas

You don't get that, do you get that in Britain?

James Acaster

No.

Ed Gamble

No.

Josh Thomas

You don't get this, kind of-, and I'll ask them questions about them and they look at me like I'm so stupid.

James Acaster

They like the doughnuts.

Ed Gamble

Yes.

Josh Thomas

There's different types of batter, did you know this?



Ed Gamble

No.

James Acaster

No.

Josh Thomas

So, there's yeast risen and there's, like, cake batter ones, and people have strong preferences, and on set you have both.

Ed Gamble

Yes.

James Acaster

Right, oh okay.

Ed Gamble

So, you have to have both?

Josh Thomas

Yes, there's, like, different textures of doughnuts and thanks, on my show they get the doughnuts from three different locations.

James Acaster

Wow.

Josh Thomas

I don't know why.

James Acaster

Wow.

Josh Thomas

The best ones, if you're going to get the-,

Ed Gamble

The budget on your show must be fucking insane.

Josh Thomas

Yes.

Ed Gamble

It's, like, the whole columns of doughnuts.

James Acaster

I need doughnuts.

Josh Thomas

Americans are crazy with doughnuts, very important. I put on a lot of weight. If you were going to get a doughnut here to try the best one, you've got to get the ones they made with potato flour. So, they make them with potato flour, which I don't know-, what that does is you know on the outside of a chip or something, it gets, like, a nice crisp texture, that texture you get a bit of that on the outside of the doughnut. Then the inside is, like, very light and it's yeast risen. I would always get yeast risen, not the cake ones.



James Acaster

Oh yes.

Josh Thomas

It's what we have in Australia.

James Acaster

Yes, that sounds great.

Ed Gamble

So, you want a hot, yeast risen doughnut with potato flour, with jam in the middle for your dessert?

Josh Thomas

I don't know if I want that with potato flour, I want the Australian one.

Ed Gamble

You can have the Australian one.

Josh Thomas

Yes, and I will.

James Acaster

Okay, well I'll read your order back to you now. First of all, before any of it has started, you're having an Amuse-bouche, which is the pork scratchings with the salt and the vinegar?

Josh Thomas

Yes.

James Acaster

You're having tap water, you're having a fresh French baguette in debauched Paris. It's what I've got written down here. Starter, mashed roast potato with caviar and crème fraiche after an argument.

Josh Thomas

During the argument.

James Acaster

During an argument, apologies.

Ed Gamble

Oh, it's got to be during the argument, yes.

James Acaster

Main course, eel killed in the blood shed or whatever it was.

Ed Gamble

The blood hut.

Josh Thomas

Yes.

James Acaster

The blood hut?



Josh Thomas

Yes.

James Acaster

On rice with barbecue sauce. Side dish is, like, a campari sorbet, it's really just a palate cleanser that you want.

Ed Gamble

Campari sorbet and compressed watermelon.

Josh Thomas

You need it after that though.

James Acaster

Yes, so, and your drink, the-

Ed Gamble

Oh no.

Josh Thomas

Chassagne-Montrachet.

James Acaster

Chassagne-Montrachet wine, in a restaurant that's carved into the side of a cliff, while you're still having an argument.

Josh Thomas

That wasn't an argument.

James Acaster

No, well you got-

Josh Thomas

I was sulking.

James Acaster

You're sulking and somebody is trying to cheer you up?

Josh Thomas

Yes.

James Acaster

There's hot jam doughnuts, from Australia, I'm guessing you're (TC 00:50:00) about to argue with someone?

Josh Thomas

No, that's on a nice day.

James Acaster

Yes, that's a nice day.

Ed Gamble

Yes, that's a lovely end to the day.



Josh Thomas

No, I like it when the poshness of the situation contrasts with the mood.

Ed Gamble

Yes.

James Acaster

Yes.

Josh Thomas

That I really like, but that's walking around a market or, like, hopefully they get, a music festival and it's been raining for a few days and we're cold.

Ed Gamble

Everyone is getting on.

Josh Thomas

Then we get to the market and then we get the hot doughnuts and we, like, we hide under an umbrella.

Ed Gamble

It's lovely, you're, sort of, your menu really tracks the whole relationship.

Josh Thomas

Quite a few actually.

Ed Gamble

Yes, like, romantic time, debauched night in Paris, arguments, sulk and then everything comes together at the end.

James Acaster

Yes.

Josh Thomas

The food, sometimes you can eat really tasty food, but it's just you forget, 'Oh, it's boring.' Or sometimes you'll go out, someone will, like an agent or someone who will take you to a fancy dinner, but it doesn't taste good because you're with your agent or whatever. I don't know, whoever the business person is.

James Acaster

Sure.

Josh Thomas

Ad sales team or something and they're like, 'This is the best, whatever, beef,' but it doesn't taste good because I'm with them.

James Acaster

Yes.

Josh Thomas

You know?

James Acaster

Yes, they should say, 'This is the best restaurant in Hollywood, warning beforehand, I am going to ruin the flavour of it with my presence.'



Josh Thomas

Yes.

James Acaster

Like, you should come back here with someone that you want to have a fight with at some point, because it is-, oh it's so good if you're mid argument or sulking, this was a really good place.

Ed Gamble

Josh, thank you so much for coming to the dream restaurant.

Josh Thomas

Thanks guys.

Ed Gamble

Thank you Josh. Well, there we are, what a nice menu, I really like the selection of a little something.

James Acaster

Yes, Fantastic, also, you know, we don't normally records the intros and outros a whole year after interviewing the guest and it's really nice just to reflect on it now and how our lives are so different.

Ed Gamble

Yes, oh man.

James Acaster

A year ago.

Ed Gamble

Oh man, it's really changed.

James Acaster

He didn't say bean sprouts, really appreciate that.

Ed Gamble

No, thanks man.

James Acaster

When the last year sails.

Ed Gamble

Oh, and who knew that was the last live theatrical event that I was going to go to.

James Acaster

Yes, I think that might be the last thing I ever saw live.

Ed Gamble

You know what, if I'd known that, I wouldn't have gone. Thank you to Josh, do go check out his shows, Please Like Me and Everything's Gonna Be Okay. Thanks for listening guys, we're going to be back again next week I'd imagine.

James Acaster

Yes please, I would love to be back next week.

Ed Gamble



Thank you very much, see you in a year.

James Acaster

Bye.