



# Off Menu – Ep145 – Kiri Pritchard-McLean:

**Ed Gamble**

Welcome to the Off Menu podcast, taking the jelly of conversation, the custard of humour, the cream of the internet, and creating the trifle of good times.

**James Acaster**

Yes, I don't think it's fair that you did such a good one just now, because I think that misrepresents you to the Great British Menu viewers.

**Ed Gamble**

No, this is just us being normal, remember.

**James Acaster**

Yes, it's just us being normal, and that was very good

**Ed Gamble**

Thank you.

**James Acaster**

That's the best one you've done in quite a few series-

**Ed Gamble**

I turn it on.

**James Acaster**

Yes.

**Ed Gamble**

I turn it on when it's for TV, mate.

**James Acaster**

Maybe we pretend that's there for every episode. That was certainly very good, the trifle.

**Ed Gamble**

Thank you.

**James Acaster**

Can't believe you've not done a trifle one before.

**Ed Gamble**

I know. I'll be using that today, later. James, why don't you tell everyone what the podcast is about?

**James Acaster**

This is the Off Menu podcast with Ed Gamble and James Acaster, where we invite a guest into the dream restaurant and ask them their favourite ever starter, main course, dessert, side dish, and drink, not in that order. And this week our guest is Kiri Pritchard-McLean: .

**Ed Gamble**

Yes, Kiri, a wonderful comedian, writer, she's part of a sketch group, but she's not even on stage with them.

**James Acaster**



No. Very rare that you get someone who doesn't-, you know, a performer, but who doesn't put their ego first.

**Ed Gamble**

No. She writes for that, she does her own stand-up, she does Amusical, it's called-,

**James Acaster**

I'm always worried when I tell people it's Amusical because it sounds like I'm saying that she's doing a musical.

**Ed Gamble**

Yes, but it's Amusical.

**James Acaster**

It's the Amusical.

**Ed Gamble**

It's comedians singing songs from musicals-,

**James Acaster**

Yes.

**Ed Gamble**

I've done it, you've done it in a non-singing capacity.

**James Acaster**

I was a dancer.

**Ed Gamble**

Yes, you were a dancer, because you don't like singing in public.

**James Acaster**

No, hate it.

**Ed Gamble**

Even though at the Off Menu live shows you did a song medley, didn't you?

**James Acaster**

Yes. Yes, I faced my fear.

**Ed Gamble**

Yes, you did face your fear. You did it, and as you were going out on stage I suddenly remembered, 'James doesn't normally sing in public-,'

**James Acaster**

Yes, I hate it.

**Ed Gamble**

'I better not mention it because then he'll remember that it's his main fear.'

**James Acaster**

Yes, I forgot it, luckily and I did the song. So, that was good. So, maybe I'll do that for Amusical one day, if we get an official Off Menu musical, because it's songs from musicals, so then I could go in Amusical and do the Cawston Press Medley.



**Ed Gamble**

Off Menu would make a really good musical, and it would be the first podcast that had a musical based on it.

**James Acaster**

Then maybe that would start a trend, you know. Like, for ages jukebox musicals weren't a thing, and then suddenly everyone does them now. It seemed stupid at one point, but at one point there will be a podcast musical and we'll have all the Off Menu songs in it, and they'll be, 'Hey, let me stir Benito. I've got an intro for you, whoa.'

**Ed Gamble**

'Still or sparkling, still or sparkling. Make your choice. Choose your water.'

**James Acaster**

'Choose your water.'

**Ed Gamble**

That would be great. First half, still or sparkling-

**James Acaster**

Yes.

**Ed Gamble**

Poppadoms or bread, the curtains start to come down and you're like, 'Why has it finished?' Then, they just come up suddenly, it goes-

**James Acaster**

It would scare them.

**Ed Gamble**

Yes, yes, a really scary one,

**James Acaster**

Yes, and it's got to be a huge one as well. So, it can't just be me jumping out. It's got to be, like, a big projection on the screen, s 3D of my head, like a hologram.

**Ed Gamble**

Of course, the musical will go around the world-

**James Acaster**

Yes.

**Ed Gamble**

So, you can't be at every performance, so they're going to have to use a hologram anyway.

**James Acaster**

We'd probably have to be, like, Lin Manuel Miranda is of, like-

**Ed Gamble**

Well said.

**James Acaster**

Usually, he's thinking-, in the OG cast.



**Ed Gamble**

Yes.

**James Acaster**

So, you'd have to do, like, you know, original cast, and then maybe, every now and again when it opens in different countries we will be in the cast to get the punters in.

**Ed Gamble**

Yes. Or, Puppetry of the Penis was originally started by two men and then they franchised it and they auditioned other penii.

**James Acaster**

So, we should do this until we've done it so much that we've permanently damaged our penises.

**Ed Gamble**

Yes, until they're all flat and they've gone a different colour.

**James Acaster**

And they've all got different angles that shouldn't be there on a penis. I'm in.

**Ed Gamble**

We love Kiri, but if she says a secret ingredient that we've pre-selected, we'll cook her out, and it's an ingredient we don't like. That's the rules.

**James Acaster**

Yes, it's always an ingredient we don't like. This week the secret ingredient is dusty meringues.

**Ed Gamble**

Dusty meringues. This is one of your choices, James.

**James Acaster**

Yes. I'm the new Bleasdale. I hate powdery, dusty meringues. I've chosen the secret ingredient this week, very proud of myself. I hate it. I love chewy meringue-

**Ed Gamble**

Yes.

**James Acaster**

It's one of the best things ever. You feel like you really lucked out when you have a chewy meringue. It's a good day.

**Ed Gamble**

Do you pray to Jesus?

**James Acaster**

I pray to Jesus, to meringue Jesus. So, thank you, God bless your chewy centre, chewy meringue Jesus.

**Ed Gamble**

Meringue Jesus was very chewy in the middle. That's how they nailed him up there.

**James Acaster**

He was.



**Ed Gamble**

Because if it had been one of those supermarket dusty meringues, shattered straight away.

**James Acaster**

He would have just got down. 'Bad luck, Suckers.' 'I haven't got any hands now, but-,'

**Ed Gamble**

That's true. The dusty meringues, if you break into them or you try and put a fork in them, they explode like a vampire that has just been put in the sun.

**James Acaster**

That's exactly what they look like, and you know it's not going to taste good. All you're tasting is all the sugar and nothing else. No flavour. So, it's just-,

**Ed Gamble**

Sounds like you should like it.

**James Acaster**

No, because it's just stuff that's bad-, so you just go, 'Here's a reminder of why this is bad for you,' and that's it-,

**Ed Gamble**

Right.

**James Acaster**

And I want it to be so tasty that I just forget. That's the perfect desserts, that you forget it's bad for you at all because it's so delicious. Meringue is just, like, there you go. You can literally feel it rot your teeth and then seep into the rest of your body, all at the same time, and that's all. That's all you get. That's more my Dad's speed.

**Ed Gamble**

Yes. Your Dad just likes to get the pure shot of sugar, doesn't he?

**James Acaster**

Get it in, loves it. I don't like dusty meringues and I like choosing the secret ingredients that allows us to doff our caps to the great ingredients.

**Ed Gamble**

The good version.

**James Acaster**

The chewy meringues are the best, and these ones are worst and shouldn't be there.

**Ed Gamble**

So, if Kiri comes in and specifically picks dusty meringues that explode like a bad Jesus-,

**James Acaster**

Yes.

**Ed Gamble**

She's out of the dream restaurant.



**James Acaster**

Look, I should come clean. It wasn't completely my idea. We talked about this with Meera Syal, in her episode, about dusty meringues, because she chose Eton mess. So, we did kind of slag it off with Meera.

**Ed Gamble**

Look, sometimes our inspiration comes from other people, you know, we're always chatting about these things. New ideas are coming up all the time.

**James Acaster**

We've kicked one person out of the dream restaurant in the past, one person only. That was Jade Adams. Jade Adams co-hosts Amusical with Kiri.

**Ed Gamble**

Good point.

**James Acaster**

It would be pretty poetic if we kick them both out.

**Ed Gamble**

And we love poetry.

**James Acaster**

We love poetry here on the Off Menu podcast-,

**Ed Gamble**

There was a young boy called Benito-,

**James Acaster**

Who liked to put socks on his feet-o-,

**Ed Gamble**

But along came a spider who crawled in his shoe-, Is that, you do, is it one rhyme? I can't remember how it works.

**James Acaster**

No, no. Spider should-, never mind with the next bit-,

**Ed Gamble**

Oh, right.

**James Acaster**

If it's a limerick.

**Ed Gamble**

Crawled up inside her?

**James Acaster**

Yes.

**Ed Gamble**

But who's the she?

**James Acaster**

Who's to say. And then he ate all of his Weetos. Doesn't really-,



**Ed Gamble**

Should we get on with the podcast?

**James Acaster**

Yes.

**Ed Gamble**

This is the Off Menu menu of Kiri Pritchard-McLean: .

**James Acaster**

Welcome, Kiri, back to the dream restaurant.

**Kiri Pritchard-McLean: :**

Yes. Thank you so much for having my repeat booking.

**James Acaster**

Welcome, Kiri Pritchard-McLean: to the dream restaurant. We've been expecting you for some time.

**Ed Gamble**

Wow. You said that so quickly.

**James Acaster**

I thought this could be really cool, because it'd be quick. Also, I was planning on saying more stuff. I was planning on saying, like, you know, that we've been expecting her for some time, although already been on it, and we're been expecting her again, but then I ran out of breath.

**Ed Gamble**

Yes. We should explain for the listener what happened, because you're probably thinking, 'Oh, we've not heard Kiri on here before.'

**James Acaster**

Yes, 'Have I missed an episode?'

**Ed Gamble**

'Have I missed an episode?'

**James Acaster**

Stop scrolling through the old episodes, listeners.

**Ed Gamble**

Hold your horses. We've all missed an episode, because we recorded an episode with you, Kiri, a brilliant episode, from memory, and then it all went down the pan because the great Benito ruined.

**James Acaster**

Yes. He said a lot of stuff. He spoke out in the episode and said stuff that is un-broadcastable, and we had to not-, we couldn't put it out.

**Ed Gamble**

Yes.

**James Acaster**

He shouted a lot of fruity opinions.



**Ed Gamble**

Yes. He aired some of his views. Good, you are staying quiet now. Good, because after last time-,

**James Acaster**

He has learned his lesson.

**Kiri Pritchard-McLean**

It was like a lost episode, like Dr Who, but there wasn't as much demand for other people to find the episode. Dr Who with no demand, which I think is Torchwood.

**James Acaster**

It was.

**Ed Gamble**

But that's because they found out about the Dr Who episodes. Now that people know about the lost episode there's going to be as much demand as there is for a Dr Who lost episode.

**Kiri Pritchard-McLean**

Oh, I hope so.

**James Acaster**

Yes.

**Kiri Pritchard-McLean**

I don't want to be John Barrowman, in every sense.

**Ed Gamble**

We are very glad you could come back into the dream restaurant, Kiri, and actually now in person as well. It's not on Zoom anymore.

**Kiri Pritchard-McLean**

Yes, it was lockdown 1, I think, wasn't it?

**James Acaster**

It was a long time ago we recorded it.

**Kiri Pritchard-McLean**

I remember one thing that I said and I don't remember anything else.

**Ed Gamble**

I don't remember anything at all. I don't remember-, as soon as we finish a recording it all just goes from my mind. It all goes into a big shredder, just anything I do. Just no memory.

**Kiri Pritchard-McLean**

Like that Banksy?

**Ed Gamble**

Yes, exactly. My brain is like that Banksy, which I don't even remember what that was of. Saw it on the news and-,

**Kiri Pritchard-McLean**

They re-sold it for more money. I heard that.





**Ed Gamble**

Now it has been, like, half-shredded, or whatever?

**Kiri Pritchard-McLean**

Yes.

**James Acaster**

Wow. Yes, of course.

**Ed Gamble**

People are thick, aren't they?

**James Acaster**

It's like Hendrix's guitar, man, when he smashed it up. Frank Zappa sent his roadies out to get all the smashed up bits, then they put it back together again.

**Ed Gamble**

Yes. That torched wood?

**James Acaster**

Yes. He torched his wood? He did set it on fire. That's brilliant. This episode is back on track. Torched wood. I remember some bits you said. We'll see if euphemisms come up again.

**Kiri Pritchard-McLean**

Interesting.

**Ed Gamble**

Yes. You've got a much better memory than me.

**James Acaster**

So, there was, like, a, like, a barn in your garden and you'd go and eat food secretly in there.

**Kiri Pritchard-McLean**

Oh my gosh, yes.

**James Acaster**

Yes. And your Dad would make you a certain meal in, like, a chip pan, or something, that he never washed. He never washed it-,

**Kiri Pritchard-McLean**

Yes that has not changed.

**James Acaster**

And thought that it would add flavour to it each time, if he didn't wash it.

**Kiri Pritchard-McLean**

Oh my gosh, yes.

**Ed Gamble**

That's really good, man. Well done.

**Kiri Pritchard-McLean**

Both the things he's referencing have deep levels of, like, hygiene-related red flags. So, I think you've just, you've remembered the most disgusting stuff, feels like. Oh yes, my childhood of dysentery. Yes, I remember that.



**James Acaster**

Yes. Oh, I was very glad to be doing that episode over Zoom, and I'm very tense about this, actually, that we've let you in person here.

**Ed Gamble**

Has your dad washed the pan since we've recorded?

**Kiri Pritchard-McLean**

No. He's got this, sort of, you know, like, quite solid frying pan that is, sort of, blackened-, you know when you-, it's like a crust of black stuck on it, and then he has oil in that, and he cooks everything in that. So, eggs, sausage, bacon, whatever, and he never empties it. He thinks that the more, sort of, juices are in there, the more flavour it has.

**Ed Gamble**

There is some logic to that, in that it's like seasoning the pan. Like, I've got a cast iron pan, like, a proper cast iron pan. You're not supposed to put it in the dishwasher, you're not supposed to wash it with, like, washing up liquid, because it ruins the stuff on the pan-,

**Kiri Pritchard-McLean**

Okay.

**Ed Gamble**

You're supposed to season it by cleaning it with oil and then, like, baking it so it hardens on, and it all keeps the flavour in. I'm not sure it's quite what you're dad is doing. I think what your dad is doing is just not wiping a load of bacon grease off it.

**Kiri Pritchard-McLean**

Yes. To be fair, he did go through a stage where my-, when he got diagnosed with type 2 diabetes, shock horror-,

**Ed Gamble**

Ledge. Legend.

**Kiri Pritchard-McLean**

So, where he did, sort of, endeavour to be more health conscious, he would pour the fat out into an old Nescafe jar on the side-,

**Ed Gamble**

And then drink the Nescafe jar.

**Kiri Pritchard-McLean**

Yes, pop one of those, like, straws with a little flamingo on the end.

**James Acaster**

Once it's full, like. Eventually, when the jar is full then it's, like, 'You know what I've got to do, kids.' 'You've got to down the jar jug, yes.'

**Kiri Pritchard-McLean**

Well, he was, like, 'It's for the birds,' but then I would see him use a spatula to, sort of, scoop out the hard stuff on the top and put it back in the pan.

**Ed Gamble**

Back in the pan.



**Kiri Pritchard-McLean**

My father is, what's it called? A circular-, he's very, sort of, inadvertently, he's quite green, I think. Circular economy, that's my father's whole system.

**James Acaster**

Yes, but it's awful for him.

**Kiri Pritchard-McLean**

Oh, he's a mess. He's a testament to the NHS and their patience.

**James Acaster**

So, I mean, I can't remember if you said still or sparkling water. So, this is exciting straight away.

**Ed Gamble**

Yes, it's very exciting.

**James Acaster**

I mean, my money is on-,

**Ed Gamble**

Oh, this is a good thing. We can bet on our own memories.

**James Acaster**

You know, if this has changed or not, since last time.

**Kiri Pritchard-McLean**

This is the only thing I'm sure about, that this is the same.

**James Acaster**

I think it's still still.

**Ed Gamble**

Then, for the sake of tension I'm going to go sparkling sparkling.

**James Acaster**

Although, use that it's still sparkling.

**Ed Gamble**

It's sparkling sparkling.

**Kiri Pritchard-McLean**

You need to deliver it in a sparkling way otherwise that doesn't work.

**Ed Gamble**

Alright. It's sparkling sparkling.

**Kiri Pritchard-McLean**

It is sparkling sparkling.

**Ed Gamble**

Yes.

**James Acaster**

Whoa. I was so sure it was still.



**Kiri Pritchard-McLean**

I know. Sorry. No, this has stayed, because since I, sort of, hit 30, I have just got, I think like most people, got really absolute buzz of sparkling water these days. Love it. Got a SodaStream. I used to, like most people, hate it, because my mum used to buy it in, like, big two-litre bottles from Aldi or Lidl, or whatever. This is so bizarre, because the taste is very specific, and she used to let it go flat, because she liked the taste but not the bubbles, which is the most profoundly disturbing thing in the world.

**Ed Gamble**

Okay. I might be being really dumb here. Isn't that just water, then?

**Kiri Pritchard-McLean**

No, because it's got the taste of sparkling water without the fun of the bubbles. I take the fun of the bubbles is, like, I will take it on the chin, the taste of sparkling water, because I like the fun of the bubbles. But with Mum, she doesn't like the fun of the bubbles, which does stack up if you know her personally, but she does like the bitter taste.

**James Acaster**

Your dad gets the Nescafe jar full of oil and fat and he puts it in the SodaStream, doesn't he, and he fizzes it up?

**Kiri Pritchard-McLean**

I wouldn't be surprised. That has made me feel really deeply ill there.

**Ed Gamble**

'Dad, what are you doing?' 'It's for the birds.'

**James Acaster**

For the birds. They like them fizzy these days.

**Kiri Pritchard-McLean**

I specifically remember going with my friend, Myfanwy to Brighton with her friend, Dom, I think his name was. You know when you're out and you're, like, 'Do you want a fizzy drink as a nice treat?' Fun, fizzy drink, and he was, like, 'Oh, I don't fizzy drinks.' He was, like, 'I just stopped having them and now they taste like chemicals.' And I was, like, 'What a cunt.' I remember specifically thinking that in my twenties. Then I stopped drinking them. I used to just neck Diet Coke, to the point where I was worried that if you cut me open I'd look like one of those lovely, sort of, amethyst paperweights, it's all crystals inside. So, then I just stopped, for whatever reason, and I went back to it now, and fizzy drinks are quite horrible, like, chemically. If you-, like, most tins of them are really quite disgusting, but sparkling water still gives you that sweet, sweet high of bubbles, but without the, like, taste.

**James Acaster**

So, you used to drink a lot of Diet Coke-,

**Kiri Pritchard-McLean**

Loads.

**James Acaster**

And then you stopped drinking Diet Coke for a really long time-,

**Kiri Pritchard-McLean**

Yes.



**James Acaster**

And now when you go back to it, it tastes like chemicals?

**Kiri Pritchard-McLean**

Yes.

**James Acaster**

That's interesting, isn't it, guys? That's the next step on from my story, because I used to drink a lot of-,

**Ed Gamble**

You've basically teed James up for a story he has told on this podcast 80 times.

**James Acaster**

Well, hold on. Hold on, though, because this is like Kiri has come up with a sequel, because I've told this story a lot, I used to drink a lot of Coca-Cola, and I stopped drinking caffeine for, like, five years and then start drinking Diet Coke, and it tasted just like Coca-Cola used to taste. It's like a hack. Then, I'm drinking loads of Diet Coke. Now, it seems that if I then went the next step and stopped drinking the Diet Coke for five years, I would then go back to Diet Coke and it would taste like chemicals, and that's interesting.

**Kiri Pritchard-McLean**

It is, yes, but you're really playing a long game on this, aren't you?

**James Acaster**

Yes.

**Ed Gamble**

Yes.

**Kiri Pritchard-McLean**

You strike me as someone who hasn't got many vices, so have your Diet Coke.

**James Acaster**

Well, yes, I'm letting myself do that now but, like, it's interesting to know that there's another phase for this because it's one of the listeners' favourite stories on the podcast, is that-,

**Kiri Pritchard-McLean**

A fan favourite.

**James Acaster**

Yes, fan favourite.

**Ed Gamble**

I think saying to someone, 'You strike me as someone who doesn't have many vices,' is the most polite way of saying, 'You're an absolute dweeb.'

**Kiri Pritchard-McLean**

Oh no. More, sort of, like, and then this, sort of, like, caveat in the air is like, 'Other than all the sex workers you murder.'

**Ed Gamble**

Oh yes.



**James Acaster**

It's one or the other, isn't it? I am either a dweeb or you suspect I'm secretly a murderer.

**Ed Gamble**

You can be both.

**James Acaster**

A sex murderer, to be specific.

**Kiri Pritchard-McLean**

You reminded me about something then, when you were talking about giving up something, I've lost it now.

**Ed Gamble**

Go on.

**Kiri Pritchard-McLean**

Yes, I've got that brain-, I've got attention deficit disorder, so sometimes it'll be, like, 'Ah, say that' and then I don't want to interrupt because I'm a guest at the restaurant.

**Ed Gamble**

I mean, you've got such bad attention deficit disorder you couldn't remember the name for attention deficit disorder and called it 'brain thing'. That's hardcore.

**Kiri Pritchard-McLean**

Yes, I do make it sound much more, sort of, severe than it is.

**Ed Gamble**

That's -

**James Acaster**

Also, now you've said about the-, that visual of being cut open and you look like an amethyst paperweight-,

**Ed Gamble**

Yes, I'm still thinking about that.

**James Acaster**

I drink a lot of Diet Coke, a lot of Cherry Pepsi Max, so now every time I drink it I'm going to think I look like a geode inside.

**Ed Gamble**

Do you like that idea?

**James Acaster**

It will remind me of The Simpson's episode where they all bring in geodes for show and tell. That's one of my favourite Simpson's bits.

**Ed Gamble**

I used to collect geodes and rocks, and stuff.

**Kiri Pritchard-McLean**

Course you did.



**James Acaster**

I love this. I didn't know this.

**Ed Gamble**

Yes.

**James Acaster**

I didn't know this.

**Ed Gamble**

I subscribed to a magazine-,

**James Acaster**

Wow.

**Ed Gamble**

Where you got, like, a rock every month.

**James Acaster**

Sounds like someone doesn't have many vices, if you know I'm saying?

**Kiri Pritchard-McLean**

If you catch my handbag -

**Ed Gamble**

I can't remember what the magazine was called, but it was advertised on TV and stuff and I was, like, 'Mum, I want to subscribe to this.'

**Kiri Pritchard-McLean**

I remember it.

**Ed Gamble**

You got a little box-,

**Kiri Pritchard-McLean**

Yes, a box with it.

**Ed Gamble**

With, like, a geode or a rock in it. I used to read the magazine quite quickly but I was so happy with my little rocks, and I couldn't believe that they were just giving away what I assumed to be previous gemstones. So, I was, like, 'I'm going to get this every month and I'm going to be rich.' Like, I remember saying to my mum. I was, like, 'When should we sell these because we're going to be-, they are giving me gems, Mum.'

**Kiri Pritchard-McLean**

'Pop those on the Nat West pigs. That's your pension, Mum.' I used to get Bugs magazine-,

**Ed Gamble**

Oh, I remember Bugs magazine.

**Kiri Pritchard-McLean**

Yes, and you would get, sort of, a bit of plastic glow-in-the-dark thing, and you would build a scorpion, which you would slot together, and the spider, and they were really quite magnificent-,



**James Acaster**

Over time?

**Kiri Pritchard-McLean**

Yes, over time. So, that's the whole thing is magazine one, they lure you in with something amazing, so you're like, 'Well, I want that,' and then you're also-, so you get the first thing and you're, like, 'This is exciting' and then obviously you have to spend about £80 getting the quite crap thing that it build and goes together. But your one is good, because I remember being into gems when I was that age, and stones as well, and of course, thinking everything was precious, except Fool's Gold. I was, like, 'You're not having me, mate. I know what that is.' Yes, I remember really wanting that magazine, but we were a Bugs house instead.

**Ed Gamble**

You were a Bugs house. Well, we were a rocks house, and then I realised they weren't precious and then I started collecting salt and pepper pots instead.

**James Acaster**

The most precious items in the world.

**Kiri Pritchard-McLean**

It, sort of, reminds me-, now I'm picturing you as-, do you remember there was a child who was an antiques expert?

**James Acaster**

Yes.

**Ed Gamble**

Yes.

**Kiri Pritchard-McLean**

Her name's Lauren.

**Ed Gamble**

Yes, Lauren Harries.

**Kiri Pritchard-McLean**

Yes, and just that, sort of, really eccentric, sort of, set of interests of being, like, rocks and salt and pepper pots is absolutely adorable.

**Ed Gamble**

Yes, I had Lauren Harries vibes. Sure. I wasn't as smart, I didn't dress as smart when I was a child.

**James Acaster**

You know what, it's quite refreshing for me to be sitting in a room and have someone else be told they're the one with Lauren Harries vibes because for too long now I've been compared to Lauren Harries when she was a child-,

**Ed Gamble**

Yes, but it's too late now. Now, you're that train guy.

**James Acaster**

Which train guy?

**Kiri Pritchard-McLean**

Oh, I bet I know who you mean.





**Ed Gamble**

Isn't he like the train guy?

**Kiri Pritchard-McLean**

The train guy. Yes.

**Ed Gamble**

Francis.

**Kiri Pritchard-McLean**

Is that his name? He's lovely.

**Ed Gamble**

He's really great. He's a really enthusiastic train spotter. He goes viral on TikTok all of the time. I showed Benito a video of him all of the time. Isn't he like James?

**Kiri Pritchard-McLean**

Really handsome.

**Ed Gamble**

Really handsome? See, really handsome.

**James Acaster**

Oh, that's nice. Thank you, Kiri.

**Kiri Pritchard-McLean: : And he has a camera that, sort of, points to his own face, and he stands on bridges, and he's got one of his mates as a train driver and he'll, sort of, do the horn, or whatever it's called.**

**Ed Gamble: I'm just going to get you a picture of him with the camera stuck to his head because-,**

**James Acaster**

Okay. Thank you very much. I mean, I can't believe that we were-, I've just hit gold with the fact that Ed used to collect gemstones and geodes from a magazine and now it's still going back to me looking like a trainspotter.

**Ed Gamble**

So, I found a good picture of him. I'm going to show you this. Really great, people love him.

**James Acaster**

Okay.

**Ed Gamble**

So, this isn't an insult, but you've got similar vibes.

**James Acaster**

Fine, yes.

**Kiri Pritchard-McLean**

Yes. Do you know what it is? It's a lovely smile, symmetrical face and a good jumper.

**James Acaster**

Yes. Yes, yes.



**Ed Gamble**

Here's a picture of him with the, I mean, when the camera is strapped to his head it's-,

**James Acaster**

Oh, that's insane. I mean, that's ridiculous.

**Kiri Pritchard-McLean**

Yes, it loses all perspective.

**James Acaster**

He seems to be finding it funny, to be fair. He sees the funny-, he knows that's a laugh.

**Kiri Pritchard-McLean**

I remember what I was going to say. It's not good.

**James Acaster**

Here we go.

**Kiri Pritchard-McLean**

When you were talking about having Diet Coke and it now tastes like Coke, you've forgotten what it tastes like, right?

**James Acaster**

Yes.

**Kiri Pritchard-McLean**

Well, now I've thought of something else. I think that's-, I'm plant-based. I think it's the same with cheese. I think vegan cheese is good because I've forgotten what cheese tastes like. Anyway, that's an aside.

**James Acaster**

Oh, that is interesting, actually.

**Kiri Pritchard-McLean**

When I have Red Bull I can taste vodka in it because of how hard that I smashed that in my twenties in uni.

**Ed Gamble**

Totally understand that.

**Kiri Pritchard-McLean**

Ever Red Bull I'm, like, 'There's vodka in this.'

**Ed Gamble**

Tastes are just completely linked now. They're completely tied into each other. I completely understand that. Yes.

**Kiri Pritchard-McLean**

Absolutely. Yes. My body is, like, 'We know what this is. You're about to have terrible sex.'

**James Acaster**

Poppadoms or bread? Poppadoms or bread? Kiri Pritchard-McLean: , poppadoms or bread? What was it like, by the way, you are the first person who has had poppadoms or bread shouted at them over Zoom and in person.



**Ed Gamble**

Yes.

**James Acaster**

Which one did you prefer?

**Kiri Pritchard-McLean**

I think I preferred it in person-,

**James Acaster**

Thank you.

**Kiri Pritchard-McLean**

Because over Zoom I can sense the spit, but in person I can see it.

**Ed Gamble**

You've got to see the spit.

**James Acaster**

Really flew, really flew today.

**Ed Gamble**

It did. You really went for it.

**James Acaster**

Trying to scare Kiri. I wanted Kiri to be scared but, you know, Kiri does a podcast about serial killers. Very hard to scare her during the food pod.

**Ed Gamble**

Can't spook her during the food pod.

**James Acaster**

No. I imagine when you're doing the serial killer podcast you're a fair-, absolutely terrified, aren't you, both of you? 'Well, who's has done a murder.'

**Kiri Pritchard-McLean**

I am very jumpy. I scream all the time. If my partner-, I need to get him to wear, like, a bell around his neck, because if he comes into the room and I'm not expecting it, even though I know he's there, I'll scream in his face. I'm really, really jumpy. Yes, really quite worryingly. Sometimes I'll freak myself out. This is a story, I apologise, I've told on my podcast, but when I lived in Manchester I got convinced there was a murderer upstairs, and I was too scared to go upstairs, and I needed a wee where the bathroom was so I weed in a saucepan in my kitchen and slept on the sofa.

**James Acaster**

Is it right that you never washed that saucepan as well, you just let it build up each time? Let the layers build up?

**Ed Gamble**

Let's just say the birds around your way are not happy.

**James Acaster**

'Oh no. God, lads, it's piss. It's piss. Don't bother with it.'



**Kiri Pritchard-McLean**

'This tastes like vodka Red Bull.'

**James Acaster**

Yes, I know. 'There's vodka in this, I swear.'

**Ed Gamble**

My wife can really scare herself as well. Sometimes we'll be lying in-, I'll be going to sleep, we'll just be in the dark, in bed, and she'll suddenly go, 'Hello, Ed.' I'll go, 'Yes, what?' She'll be, like, 'Oh, sorry. I thought about it not being you.' So, she's imagined in her head that it's not me and that someone else is in the bed and then she'll scare herself.

**Kiri Pritchard-McLean**

Now I've got that one.

**Ed Gamble**

There you go.

**James Acaster**

I'm just getting to used to hearing Ed say, 'My wife.'

**Ed Gamble**

I love it.

**Kiri Pritchard-McLean**

I think it's so lovely.

**Ed Gamble**

I say it at every opportunity, and I've not got into that awful habit of doing it in a Borat voice yet. I'm going to resist that for as long as possible.

**James Acaster**

That's impressive.

**Kiri Pritchard-McLean**

Yes. Or, having an eye roll built into it as well.

**Ed Gamble**

Well, I kind of do want to start doing that, going, 'My bloody wife,' only with really positive stuff to say. 'My bloody wife is so supportive.'

**James Acaster**

She's not, though.

**Ed Gamble**

What makes you say that, James?

**James Acaster**

Doesn't support me.

**Ed Gamble**

Doesn't support you?

**James Acaster**

No.



**Ed Gamble**

No.

**Kiri Pritchard-McLean**

I don't think it's blanket support. I don't think she's, like, 'Thumbs up, Isis.'

**James Acaster**

You don't get the tag support if you're not supporting everyone. 'Oh, I just support one person.' That's not a good personality trait.

**Ed Gamble**

Yes, but that's like football supporters support one team, don't they? They don't support the notion of football.

**James Acaster**

Yes, okay. Got me there. Poppadoms or bread, though?

**Kiri Pritchard-McLean**

Okay. I think this might be the easiest one. Yes, bread. Bread every time.

**James Acaster**

I'm pretty sure you said bread last time.

**Kiri Pritchard-McLean**

Yes, I think I said bread last time. I really like poppadoms, but as, very tedious to say again, as someone who is plant-based, the dippage isn't very good. It's chopped up raw onion. No thanks. With mango chutney. I'm alright, cheers. Too much like jam that they're trying to pass off as a savoury.

**James Acaster**

I mean, you just described heaven.

**Kiri Pritchard-McLean**

Really? What, savoury jam?

**James Acaster**

I wish in all cuisines they were passing off jam as savour stuff, just giving me a pot of jam.

**Kiri Pritchard-McLean**

I don't know. I just think jam is sort of for me in the bracket of war food with, like, spam and stuff like that, you know, like, corned beef.

**Ed Gamble**

And anything that-, like lamb?

**James Acaster**

Ham?

**Kiri Pritchard-McLean**

No. Yes, my acrostic poem about war.

**Ed Gamble**

Take anything from the war-,



**Kiri Pritchard-McLean**

Corned beef, like, powdered egg kind of stuff, powdered mustard, you know, like when you get in a little thing, and for me, jam is in there. It just feels like quite a boomer food.

**Ed Gamble**

WI sort of stuff?

**Kiri Pritchard-McLean**

Yes. You just, I've never seen anyone finish a pot of jam.

**Ed Gamble**

Good point. Who's finishing a pot of jam?

**Kiri Pritchard-McLean**

It's just there, isn't it? Maybe at a hotel when they give you a tiny one you're, like, 'Oh, this I could do.' A little holiday with jam, but-

**James Acaster**

They annoy me, though, the little pots, because you can't quite get in with a-, they should give you a knife that is to scale with the pot, I think-

**Kiri Pritchard-McLean**

Interesting. Push your whole tongue in.

**James Acaster**

Because you're putting the big knife in there and you can't really get all the corners-

**Ed Gamble**

Your hand is too big for that, so they should give you a little rubber hand to attach to the knife as well.

**James Acaster**

Yes, and you just do the whole thing real little, like a Wallace & Gromit cartoon.

**Kiri Pritchard-McLean**

This is reminding me of videos of, you know when people bake a tiny cake for hamster?

**Ed Gamble**

Yes.

**Kiri Pritchard-McLean**

It boils my piss. It's the most irritating thing in the world.

**James Acaster**

Easy to boil your piss. Straight to the sauce-, ready to be boiled.

**Ed Gamble**

Lovely.

**Kiri Pritchard-McLean**

Yes, it really-, I find that stuff so irritating. I just want to fucking slap the person who's doing it.

**Ed Gamble**

Why do you find it irritating?



**Kiri Pritchard-McLean**

I'm just, like, 'Oh, fuck now.' Like, it's so deeply pointless and irritating, like, just pissing about with that much care on something-

**James Acaster**

That's so small in parameter.

**Kiri Pritchard-McLean**

That's so small, yes. Fair enough if you're painting tiny doll's furniture because I secretly want a doll's house. Fine. But if you're making a cake for a hamster that, the hamster won't eat it, it just is really irritating, because it clearly takes ages as well. I find it really winds me up.

**James Acaster**

I think that's fair enough, because the whole thing is just, like, it might be a nice little video, but when you take into account how long that is taking, how much effort is going into it, and the fact the hamster, for all it knows-, hamster doesn't know what's going on. Stupid, isn't it? The hamster.

**Kiri Pritchard-McLean**

Yes, very.

**Ed Gamble**

I like it.

**Kiri Pritchard-McLean**

Really?

**James Acaster**

Why? Why do you like it so much?

**Ed Gamble**

Imagine having a thing that small?

**James Acaster**

What?

**Ed Gamble**

Just the having a small thing is cool. Like, I've seen a burrito one where they make a little burrito for a hamster.

**Kiri Pritchard-McLean**

Oh-,

**James Acaster**

Actually, it looks funny when it's eating it, that one.

**Ed Gamble**

Yes. Picks it up-,

**James Acaster**

They've got a sense of humour there, because they know it's going to pick it up with both hands and eat it like a-, that's quite funny. The cake, it's not like it's going to eat it properly. It's just shoving its stupid face in there. But, like, the burrito, it's eating it like you would eat a burrito, you know?

**Ed Gamble**

Yes.



**James Acaster**

Not you specifically.

**Kiri Pritchard-McLean**

You saw me eating outside on the pavement.

**James Acaster**

Yes, there she is.

**Kiri Pritchard-McLean**

All I seem to do in London as well, because I'm always too scared to eat in places, is I just find myself resting on a bin and eating over it. I'd say at least once a day when I'm here. It's such a common site for me to be just hunched over. You know like when buzzards put their wings around their food? Like, hunched over my food, eating over a bin so I can throw it away and then just keep walking. It's really disgusting. I think I'm, like, two more telly appearances away from not being able to do that.

**James Acaster**

Yes, you're edging closer to a Heat magazine Spotted.

**Kiri Pritchard-McLean**

I think I've bought the last phone that I'll buy from Cex before I can't do it. Do you know what I mean? They will be, like, 'I'm sure it's so-and-so from so-and-so and she's in the Cex buying phone.'

**James Acaster**

If you can store food in your cheeks like a hamster, would you do it?

**Kiri Pritchard-McLean**

I think I can. I feel quite confident that I can do that.

**Ed Gamble**

Have they got pockets in there, though?

**James Acaster**

I think they've got some pockets. They've got pockets, right?

**Kiri Pritchard-McLean**

Yes, special ones that-, but my weight fluctuates, so I feel like there's quite a lot of give in my face, or you know like when you used to get the Guinness Book of Records at Christmas-, I hope that's a universal observation?

**Ed Gamble**

Yes.

**Kiri Pritchard-McLean**

Yes. You know those people who used to put pegs? I always wanted stretchy skin. It turned out that they had a skin defect and that's why they can all do it, and I was, like, 'Why? Why am I not able to do this?' My mum was, like, 'It's a good thing.'

**James Acaster**

What kind of bread are we talking?





**Kiri Pritchard-McLean**

So, I love a bread with a bit going on in it. Don't like just plain bread, although every now and then really cheap white sliced bread with this really salty crap butter on-, oh, no, like, marge on it, is, like delicious. So, I like a brown, sort of, like bread with walnuts in is really nice. I just-, oh, my God. You know when you get the bread basket and you finally feel comfortable enough to ask them to fill it up again? That has been a life changing experience, for me, that I don't feel ashamed now.

**James Acaster**

You can get refills on the bread basket? I don't think we've had a guest who does refills of a bread basket before.

**Ed Gamble**

I was in a place last night and we got a refill on the bread basket.

**James Acaster**

It's not all about you, Ed. The guests-

**Ed Gamble**

Love it, but I'm just making Kiri more comfortable.

**James Acaster**

I'm not trying to make Kiri feel self conscious, I'm just saying it's exciting..

**Kiri Pritchard-McLean**

Did you ask?

**Ed Gamble**

Yes, we did ask and they were, like, 'Oh, okay.'

**Kiri Pritchard-McLean**

Yes, exactly. This is the thing, it's-, you forget, you can just ask and they can't really say no. I love a white bread with olives in. I think the salty pop of an olive is so delicious in bread and when I went to-, you've both done Kilkenny Festival?

**Ed Gamble**

I've never done it.

**Kiri Pritchard-McLean**

Really?

**Ed Gamble**

No.

**Kiri Pritchard-McLean**

It's worth going.

**Ed Gamble**

Worth it for the bread?

**Kiri Pritchard-McLean**

Genuinely. There's a-, I think it's called, 'Truffles.' There's an Italian restaurant there that does brilliant vegan stuff. They made me a vegan Eton mess.

**Ed Gamble**

Oh, wow.



**Kiri Pritchard-McLean**

And, he was, like, 'Oh, we can make this.' And just knocked it up. So, yes, my partner and I, we got-, you could take away Guinness bread and this olive-, what's it called?

**Ed Gamble**

Tapenade.

**Kiri Pritchard-McLean**

Yes, tapenade. So, we had this massive meal and, then, just went straight back to our hotel and, then, in bed, with no clothes on, just ate a Guinness loaf. He's lovely, the owner, and was really enthusiastic and because we're both plant based was, like, 'How is this? Was this okay? Would you change it?' He was just really sweet.

**Ed Gamble**

Oh, that's nice.

**Kiri Pritchard-McLean**

Yes, and, so, we were, like, 'Can we please buy some of this to eat?' And, then, we were meant to save it for the next day but even though we were full, just smashed through it. It was so good. So, I love salty tastes and that, sort of, I guess-, I don't know, what is Guinness?

**Ed Gamble**

Stout, almost earthy, really deep rich flavour.

**Kiri Pritchard-McLean**

Yes, love that. Love that. And, then, it's about the butters and stuff. So, I really like salt, to the point where it's definitely a problem. Oh, this is something I mentioned on the last podcast.

**James Acaster**

I was going to say. Because this is mad because, like, this is something where you not only mentioned it, you then sent some of the product to us. We got-,

**Ed Gamble**

Oh, yes.

**James Acaster**

We got some free stuff off you and it's never even been out on the pod before.

**Kiri Pritchard-McLean**

Yes, so, where we live, my partner and I, on Anglesey/Ynys Môn, on the island at the top of Wales, is an amazing place and the Menai Strait is the stretch of water between the mainland and the island, and it's incredibly clean water because the muscle beds, they naturally filter everything out. Some kids I went to school with, their parents had a sea zoo, which was wild. It's such a cool story. So, their parents met in uni and, to make money, would sell fish in the student's union, like, just sell it. Which is wild. Apologies if any of them are listening and I've got it wrong. Then, when they left uni, they set up a fishmongers and they used to have tanks in there with some of the stuff in and everything was from the Strait, so people used to ask them questions. It got to the point where people were coming to ask questions about it, so they set up a sea zoo. So, they have a licence for the water in the Strait and at some point, they were, like, 'There's really good salt here.' So they started making salt and now it's Halen Môn, which is amazing, and Barack Obama has had it in the White House and stuff like that. But the salt is so delicious-,

**Ed Gamble**

It's really good salt.



**Kiri Pritchard-McLean**

It's so good, isn't it? The garlic one, I have it in everything, even sweet stuff, I'm, like, 'Put some garlic in the brownies.'

**Ed Gamble**

Yes, oh, it's so good.

**Kiri Pritchard-McLean**

It's so delicious. So, yes, I would definitely-, really salty butter, I just love. And, flavoured salt, as well, because I think I would just have olive oil and salt on bread. Is that a bit weird?

**Ed Gamble**

No, it's great.

**James Acaster**

It's great.

**Ed Gamble**

If it's good olive oil and good salt and good bread, you don't need anything else, really.

**Kiri Pritchard-McLean**

I think so.

**Ed Gamble**

Didn't they make that ketchup, as well, that you said?

**Kiri Pritchard-McLean**

Oh, my days.

**Ed Gamble**

The black garlic ketchup.

**Kiri Pritchard-McLean**

You get a pin badge with black garlic ketchup on it, like, a little thing of the bottle.

**James Acaster**

I got it for all my family for Christmas, that black garlic ketchup.

**Kiri Pritchard-McLean**

It's so good, isn't it?

**Ed Gamble**

Oh, amazing.

**James Acaster**

Yes, I put it in the, you know, little basket of-, little food basket for everyone, a whole bunch of different things from Cawston Press, things like that.

**Ed Gamble**

All your favourites.

**James Acaster**

Yes, put the black garlic ketchup in there, pretty pleased with myself.



**Ed Gamble**

It's so good.

**Kiri Pritchard-McLean**

It's really good. There's-, yes, oh, God, that's so good. There's a really good fake bacon now. Have you had this-,

**Ed Gamble**

Yes, it's really good.

**Kiri Pritchard-McLean**

It's really good, isn't it?

**Ed Gamble**

It's really nice, yes.

**Kiri Pritchard-McLean**

That with some-, oh, my God, I'm just getting so excited. With, like, nice thick bread is so lovely. But, yes, have you tried their-, they've got, I think, it's like a salted smoked caramel spread and that's-, I can't have it because it's got butter and stuff in it but it's meant to be absolutely amazing. I'll send you some.

**James Acaster**

This is the thing. After this, Benito, make sure we get rid of this one, as well, and we keep on getting Kiri on again. More free shit, this is the way to do it. We come on to the starter.

**Kiri Pritchard-McLean**

Do you remember what it was?

**James Acaster**

I don't think I remember.

**Ed Gamble**

No, I've got no idea. The old Banksy shredder has kicked in there.

**James Acaster**

I think it was something-, I think we got in to your home cooking and family cooking late on in the podcast so I think this is from a restaurant, the starter, but maybe I'm wrong.

**Kiri Pritchard-McLean**

Interesting. I've got two ideas for it. They are mains but it's a starter size.

**Ed Gamble**

Perfect.

**Kiri Pritchard-McLean**

So, my options, you can help me narrow it down, my partner cooks Brussels sprouts with-, so, this is so rank, it's quite-,

**James Acaster**

Now, this was on the podcast last time.

**Kiri Pritchard-McLean**

Was it?



**James Acaster**  
Samphire.

**Kiri Pritchard-McLean**  
Yes.

**James Acaster**  
I'm pretty sure I was excited that someone was finally mentioning samphire.

**Kiri Pritchard-McLean**  
Yes, which I've recently learnt how to forage.

**James Acaster**  
Yes.

**Kiri Pritchard-McLean**  
Yes, so-

**Ed Gamble**  
Let's not just keep saying, 'Yes.' Every time Kiri says something.

**Kiri Pritchard-McLean**  
He is pointing-

**Ed Gamble**  
Remember, we're all hearing it for the first time.

**Kiri Pritchard-McLean**  
Was that the starter?

**James Acaster**  
This is fun for me. I'm going to keep saying, 'Yes.' It's my catchphrase for this episode. Can you tell us about how you forage it.

**Kiri Pritchard-McLean**  
I could tell you loads about this starter. So, I'm going to just lay out what the starter is because it's actually quite involved.

**James Acaster**  
Yes.

**Kiri Pritchard-McLean**  
So, what you need to do is go to my local Chinese and you need to order salt and pepper tofu, which is really good from there. It's the only Chinese in the countryside so it doesn't have to be good.

**Ed Gamble**  
I thought you were about to say it was the only Chinese in the country there. I was, like, 'Kiri, I've got news for you.'

**James Acaster**  
You have no idea.

**Ed Gamble**  
This is going to blow your mind.



**James Acaster**

I don't know Wales that well, to be fair, so maybe it is.

**Kiri Pritchard-McLean**

It has, like, no rights being good but it's excellent, especially for vegan stuff. So, you get the salt and pepper tofu from there, then you eat all the tofu, you don't let your partner do what he wants to do and eat all the chillis and stuff that's left behind, all the gooey stuff.

**Ed Gamble**

Love that gooey stuff.

**Kiri Pritchard-McLean**

It's so good.

**Ed Gamble**

It's so good.

**Kiri Pritchard-McLean**

Keep that gooey stuff, right?

**James Acaster**

In a Nescafé jar.

**Ed Gamble**

I was going to say, 'The apple doesn't fall far from the tree, here.'

**Kiri Pritchard-McLean**

I am disgusting, yes. I got his varicose veins and his eating habits. So, yes, you cook Brussels sprouts, if you cut them in half, you boil them a little bit and then you toast them and, then, put these salt and pepper stuff in them. So, you fry them off in that so if you look at Brussels sprouts as texture and not taste, they're perfect as building blocks for it. So, fry them in with the salt and pepper stuff, then add vegan cream cheese and samphire and it is such a salty, snappy, crunchy but creamy dish. It is so good and my partner always makes a mountain of that and I end up eating it all. Oh, God, it is so good.

**Ed Gamble**

It does sound good.

**Kiri Pritchard-McLean**

And, yes, samphire is known as sea asparagus but they look-, I don't know how to describe how it looks. It looks like a succulent you find in a hipster café, on a table, and it grows anywhere that there's seawater and sandy flats, basically, and you can go and forage it and it's all perfectly legal, guys, which immediately makes it sound like it isn't.

**Ed Gamble**

No one was thinking it was illegal.

**James Acaster**

Sounds like the kind of vice I'd have, if I were to forage samphire.

**Ed Gamble**

I'm a bit worried about James, he's started foraging samphire.



**James Acaster**

Don't tell the cops.

**Kiri Pritchard-McLean**

I don't know if you've ever foraged? You do strike me as people who might have done it, as a result of this podcast?

**James Acaster**

I haven't, would like to.

**Ed Gamble**

Yes, I'd love to do a bit of foraging.

**Kiri Pritchard-McLean**

Oh, my gosh. Yes, samphire, Brussels sprouts, cream cheese and salt and pepper, all those, like, leftover bits in together, a bowl of that for my starter.

**James Acaster**

That sounds great.

**Ed Gamble**

Amazing.

**James Acaster**

That sounds delicious.

**Ed Gamble**

Now, there was another option but I'm very happy with that.

**Kiri Pritchard-McLean**

Yes, that's fine then.

**James Acaster**

Now, do you want-, here's the option, do you want me to do this as we go along, I can tell you what you chose last time, or do you want to know all of it at the end?

**Kiri Pritchard-McLean**

See, I know what my pudding was. So, let me just get through the main and, then, I want to know because I don't want it to influence my decision on my main.

**James Acaster**

Yes, fine. I'll keep it secret. Your main course.

**Kiri Pritchard-McLean**

I hope this allowed but I absolutely buzz off loads of picky bits.

**James Acaster**

Yes.

**Ed Gamble**

Picky bits?

**Kiri Pritchard-McLean**

Yes, so, I'd love a main of loads of picky bits and, then, could I tell you about what the picky bits are?



**James Acaster**

Yes, yes.

**Ed Gamble**

Look, you're not the first person to do picky bits as the main course. I'm telling you that because there's a precedent for it so we're not going to deny the picky bits.

**James Acaster**

You're not going to get in trouble.

**Ed Gamble**

You're not going to get in trouble.

**Kiri Pritchard-McLean**

But, then, I want my side to be what should be the main dish, really.

**James Acaster**

Interesting.

**Kiri Pritchard-McLean**

Yes.

**Ed Gamble**

So, you want a series of sides for your main course and, then, your side dish is going to be a main course?

**Kiri Pritchard-McLean**

Yes.

**Ed Gamble**

Right, okay, good.

**Kiri Pritchard-McLean**

Then, they'll go, 'Do you want to make it a side dish portion?' I'll be, like, 'No, it's fine. It'll be fine.' And, then, you get two mains.

**Ed Gamble**

We'll all share and, then, the waiter will go, 'Who's we?' And you go, 'They're coming.'

**Kiri Pritchard-McLean**

Me standing over this bin.

**Ed Gamble**

In the middle of the table, do you want there to a bin in the middle so you can-

**Kiri Pritchard-McLean**

No, I think I'll be alright. Have you ever been to Bem Brasil in Manchester?

**Ed Gamble**

No.

**Kiri Pritchard-McLean**

It's really good, it's one of those Brazilian ones where they slide your sausage off a big stake. You know, like a-





**Ed Gamble**

Yes, yes.

**Kiri Pritchard-McLean**

And, then, they cut the steaks-

**Ed Gamble**

A churrascaria.

**Kiri Pritchard-McLean**

Is that what's called?

**Ed Gamble**

I believe so, yes.

**James Acaster**

Wow, he surprises me every episode.

**Kiri Pritchard-McLean**

Yes, that's great.

**James Acaster**

The stuff he knows. The stuff he knows.

**Kiri Pritchard-McLean**

Is it one of the ones where you have a little disc that's red or green?

**Ed Gamble**

Yes.

**Kiri Pritchard-McLean**

I absolutely love that.

**Ed Gamble**

The first time I went to one of those, we didn't realise that was the thing. I went to one with my dad and my step mum and brother and sister and they kept coming over to my sister and giving her the meat and we were in Brazil and we'd just decided that-, we were, like, 'All the Brazilian guys really fancy my sister because all the waiters are coming over and only giving her the meat.' And, then, we realised it was a traffic light system, where you had to flip the thing to green to get served the meat and we were all on red and my sister was on green.

**James Acaster**

Yes, we're going back, now.

**Ed Gamble**

And, we'd put it down to some, sort of, horrible, weird, xenophobic thing and were, like, 'All the foreign men coming on to my sister.' No, she just had the green drinks matt up.

**Kiri Pritchard-McLean**

I love those. I love the simplicity of the little card that you flip round, I think it's a nice little novelty. Also, the Bem Brasil ones, in Manchester, the buffet in the middle, absolutely banging and doesn't need to be.



**Ed Gamble**

Oh, yes.

**James Acaster**

Nice.

**Kiri Pritchard-McLean**

I remember going there with-, why I'm talking about the bin thing, I'm so sorry, is I remember going there-, it was quite dear when we were students, it was, like, £30 a head, which was a lot of money as students but we'd be, like, 'Right, we'll go for Bem Brasil.' For occasions and I remember we went for something that was quite special and, so, there was six of us there and, then, there's a thing at the end of the table and everyone was, like, 'What's that for?' And, I was, like, 'It's to put your bones in.' Really confidently. It was a champagne bucket, I'd just never seen one before. So, just, like, me being a scumbag but never wanting to show face that I don't know what things are. So, we were like Henry VIII, just throwing our bones in to this champagne bucket and, eventually, one of the people who worked at the restaurant very kindly came along and took it away. It's only when I saw other people with bottles of wine and champagne in it, I was, like, 'Oh, no, this is so embarrassing.'

**Ed Gamble**

Imagine her taking it-, oh, God.

**James Acaster**

This has got loads of bones in it.

**Kiri Pritchard-McLean**

Got someone from Wales in again, they've-,

**James Acaster**

They've asked for a Nescafé jar, does anyone know what that means?

**Ed Gamble**

I guess we'll put this out for the birds.

**Kiri Pritchard-McLean**

Okay, no, no bin, although I do love a Lazy Susan in the middle of a table.

**Ed Gamble**

Yes.

**James Acaster**

Yes, yes, yes.

**Kiri Pritchard-McLean**

My favourite Chinese, a restaurant in Manchester, RIP, it used to do Dim Sum until three. That was a very-,

**James Acaster**

Is that where you took me?

**Kiri Pritchard-McLean**

Yes, it will have been, yes.

**James Acaster**

I remember.



**Ed Gamble**

Can I just check, you mean it shut down? It wasn't called RIP?

**Kiri Pritchard-McLean**

No, no, it shut down, yes.

**Ed Gamble**

No, okay.

**James Acaster**

I mean, that's the-, no, literally, no.

**Kiri Pritchard-McLean**

I find with Chinese restaurants, as well, the ones that you can sit in, the worse the toilets, the better the food. So, if the towels are all cracked and the toilet's leaking, I know they're going to do some really good stuff.

**James Acaster**

That's where you're eating your meal, anyway, isn't it? Hovering over the toilet, ready to immediately expel it all. Don't put any extra effort in to this.

**Kiri Pritchard-McLean**

So, they have Lazy Susans in that one that we took you to. I think it was there we took you.

**James Acaster**

I remember being on the way there and there was about three or four of you taking me to this place and you were all very excited about it. You all said to me, 'It's like the food in Spirited Away, how you imagine it to taste and that's how it tastes.' As in the buns in Spirited Away. So, you were saying, 'Those buns, Spirited Away.' So, I may have even said this on the podcast before and said people took me to a restaurant once and said about the buns so I've even, like, referenced it and I remember getting the buns and they were-,

**Kiri Pritchard-McLean**

They were great.

**James Acaster**

They were like the buns in Spirited Away. So, if it was the place with the great buns, that is where I went.

**Kiri Pritchard-McLean**

It is. And, do you know what, the buns aren't even making the cut this time because I do like the buns but there's two things I would like to shake off the shackles of my none eating meat, you know, situation and have on this meal and this restaurant. So, one is normal steamed rice with cabbage leaves on top but they do it with three roasted meats on top. So, you get your belly pork-, I fucking miss belly pork every day.

**Ed Gamble**

No, there's no vegan equivalent of that, is there?

**Kiri Pritchard-McLean**

And, we've tried. Like, Jack Monroe, who is amazing, their cookery book had a vegan, what's it called, vegan belly pork recipe in it and it was delicious, it just didn't taste like belly pork so don't say it's going to taste like it. Even the introduction was, like, 'My friends couldn't tell the difference.' And, I was, like, 'Okay, well, your friends are idiots.' Oh, my gosh, I love belly pork so much and it's a really cheap cut of meat, as well. So, I remember when I lived-, this is an ex-boyfriend of mine, I was



cooking for him and I would make belly pork and you do a crumb for it with breadcrumbs, mustard and rosemary and it bakes on. It's really lovely with pork but it was obviously a really cheap cut of meat so I was, like, 'I'll make these.' One of the bits of belly pork had a nipple on it so I just cut off the nipple-

**Ed Gamble**

You've got to cut the nipple off.

**Kiri Pritchard-McLean**

Threw it away and just still gave it to him.

**Ed Gamble**

I think you've either got to cut it off and pretend it didn't happen or make a feature of it, maybe pierce it.

**James Acaster**

Yes, pierce it.

**Ed Gamble**

Yes, put a little ring through it.

**James Acaster**

Sexy little cut.

**Kiri Pritchard-McLean**

It also had a tattoo, is that-, yes, so, it has belly pork, char siu-, is that-, am I saying that correctly? The one that's red round the edge.

**Ed Gamble**

Is red, yes, yes.

**Kiri Pritchard-McLean**

Yes, the red one and roast duck and they're just so-, all of them are really juicy. Off the bone because I don't like messing around with bones.

**James Acaster**

Thank you, good to know.

**Kiri Pritchard-McLean**

So, yes, it's just called, like, 'Meat roasted three ways.' Or something like that or, 'Three roast meat.' Or something like that. That would be on there, definitely, because it's so delicious and succulent and I do miss that. I miss belly pork-, I was going to say more than I miss my grandparents but that's not fair.

**Ed Gamble**

You went about that in the worst way possible. You had the thought, which was awful, you didn't say it, you didn't go all in the with the joke but you said it out loud anyway.

**James Acaster**

You just go, 'Yes, I'm not going to go through with it as a joke but it was how I genuinely felt. It was the first thing that came in to my heart when I thought about how much I miss belly pork.'

**Kiri Pritchard-McLean**

No, do you know what it is? It's actually I've not had belly pork for four years, they have been dead for ages so, if anything, they've stayed loyal to me for longer. That's what it is, belly pork has



actually been more consistent than my grandparents. So, yes, that would be on there. They also used to do, at this Chinese, it was rice paper with king prawn inside and we used to call them Prawn Dicks because they were the width of a dick. So, they were really meaty.

**Ed Gamble**

They were the width of a dick?

**Kiri Pritchard-McLean**

Not like the kind of dick you would talk about good or bad, either, but a decent-

**Ed Gamble**

But, you'd be, like, 'Oh, alright, fine.'

**Kiri Pritchard-McLean**

You look at it and go, 'Oh, that's dick sized.'

**Ed Gamble**

Yes.

**James Acaster**

Yes.

**Kiri Pritchard-McLean**

These ones are rice stuff but it's deep fried so it's got that lovely, crisp crunch.

**James Acaster**

Now, they're rarely the width of a dick.

**Kiri Pritchard-McLean**

Exactly, which I'm, like, 'Where are they getting these king prawns from?'

**James Acaster**

So, that's why I can see why you have said it.

**Kiri Pritchard-McLean**

Oh, yes, it's noteworthy. I wouldn't bring up the dick thing if it wasn't.

**Ed Gamble**

I'm still thinking about the way you described the size of the dick, being not one you would talk about, good or bad.

**Kiri Pritchard-McLean**

Yes, you know, not either way.

**Ed Gamble**

That's so perfect, such a good way to describe a dick.

**James Acaster**

Yes, and I've heard Kiri talk about dicks so-

**Kiri Pritchard-McLean**

A lot.



**James Acaster**

I know exactly what she means because I know the kind of dicks that Kiri talks about, good and bad. I've heard them-, no one else ever brings the subject up but if someone's got a story-,

**Kiri Pritchard-McLean**

It's a unit of measurement, like, with pizzas, I can only work out how big they're going to be from that because I don't use inches-,

**Ed Gamble**

Oh, for inches, other than-, yes, other than dicks, yes.

**Kiri Pritchard-McLean**

Yes, yes, I'm, like, 'Oh, okay, yes, twenty inch.'

**James Acaster**

'Well, when did I see a twenty inch dick?'

**Kiri Pritchard-McLean**

So, I've got the rice for the meats, I've got the rice paper-,

**Ed Gamble**

Prawn dicks.

**Kiri Pritchard-McLean**

Prawn dicks is what we used to call them.

**James Acaster**

Yes, prawn dicks.

**Kiri Pritchard-McLean**

And, then, I'd also like some of those Linda McCartney-, have seen her fake chicken bucket things she does?

**James Acaster**

No.

**Kiri Pritchard-McLean**

It's like a fake KFC thing.

**Ed Gamble**

No.

**Kiri Pritchard-McLean**

It's so delicious to whack down with some garlic mayo.

**Ed Gamble**

Now, at this point, you've entered the world where you're going to-, in this dreamworld, you're going to have these meats and the prawns, why are you then introducing fake chicken? Is it so good that it's better than the chicken equivalent?

**Kiri Pritchard-McLean**

Yes, but what it's mimicking doesn't taste of chicken. So, no one has to die for it and it still tastes like shit chicken. Win win.



**Ed Gamble**

Right, okay. Yes, so, that's what vegan stuff does very well, I think.

**Kiri Pritchard-McLean**

I think so.

**Ed Gamble**

Mimics shit versions.

**James Acaster**

Yes.

**Kiri Pritchard-McLean**

I'm going to have to add something to my main now you've said that.

**James Acaster: Excellent.**

**Kiri Pritchard-McLean: : I was trying to find one on the way here. I am-, I don't know if this is an act of bravery to say but clinically addicted to the plant based Chicken Royale from Burger King.**

**James Acaster**

Oh, okay.

**Ed Gamble**

Really?

**James Acaster**

Benito's nodding his head, he did the chef's kiss.

**Kiri Pritchard-McLean**

It's so good, isn't it? It's so brilliant because it's so shit in the-, like, the bread still tastes of sugar, the mayo is really salty, the lettuce is cold and crunchy but clearly not fresh and the chicken thing is that spongy rubbish chicken but it's all-, it's meant to be like that, it's designed like that. Oh, my God, it's so good. It's so good.

**James Acaster**

So, are you adding that to your main?

**Kiri Pritchard-McLean**

You know what, I'm going to push the Royale out.

**Ed Gamble**

Good to give it a shout out, though.

**Kiri Pritchard-McLean**

Yes, yes.

**Ed Gamble**

Good to help a struggling business.

**Kiri Pritchard-McLean**

I love an underdog. Okay, so-,



**James Acaster**

Put that on the website, Benito, Burger King.

**Kiri Pritchard-McLean**

I'm going to have prawn dicks, the rice with three meats on it and a Linda McCartney, sort of-, yes, whatever her rip off of a KFC bucket is, that.

**Ed Gamble**

Yes, great.

**James Acaster**

That's your main?

**Kiri Pritchard-McLean**

Yes, and I love condiments. Well, I love different flavours of mayo is actually much clearer to what my heart's telling me. So, lots of different flavoured mayo to dip stuff in.

**Ed Gamble**

Take us through them.

**James Acaster**

Yes.

**Kiri Pritchard-McLean**

Well, a roast garlic mayo is really good.

**James Acaster**

Simon Mayo.

**Ed Gamble**

That's the worst joke you've ever made, by the way.

**Kiri Pritchard-McLean**

What did you say?

**Ed Gamble**

He said, 'Simon Mayo.'

**Kiri Pritchard-McLean**

I liked it.

**James Acaster**

Yes, good joke. Imagine, you know, 'Can I have loads of different types of mayo please?'

**Ed Gamble**

Then, Simon Mayo turns up.

**James Acaster**

And one of them is Simon Mayo.

**Kiri Pritchard-McLean**

Mayo, the county.

**Ed Gamble**

Yes.





**James Acaster**

Yes.

**Kiri Pritchard-McLean**

That's it. That's all the mayos I can think of, I'm out now.

**James Acaster**

Let's hear your different types of mayo.

**Kiri Pritchard-McLean**

So, the sriracha mayo you can get from Lidl.

**James Acaster**

Yes.

**Ed Gamble**

Yes.

**Kiri Pritchard-McLean**

Yes, with the goose-, lucky goose or something like that.

**Ed Gamble**

Lucky goose.

**Kiri Pritchard-McLean**

Yes, that's good. Although, recently, I think they've changed the ingredients, it's got hotter.

**Ed Gamble**

Really?

**Kiri Pritchard-McLean**

Yes, I've noticed it because I'm an absolute pussy with hot stuff and I-, yes, I'm sure that the ingredients have changed because I used to be able to just, you know, smash back a bottle in no time but, now, I'm, like, 'I can't, it's too much.' I have to have normal mayo-,

**Ed Gamble**

Cut it with normal mayo.

**Kiri Pritchard-McLean**

Yes.

**James Acaster**

Probably for the best so that you're not -

**Kiri Pritchard-McLean**

In between, an amuse-bouche of Hellmann's mayonnaise. You know what, I'm glad they sat out the game for so long and, then, came back in and were, like, 'We've done it, we've made the perfect vegan mayo.' Because Hellmann's vegan mayonnaise is absolutely outstanding.

**Ed Gamble**

Is it? They've smashed it?



**Kiri Pritchard-McLean**

I don't think you could-, I'd be interested to see what you think, as someone who can remember the taste of stuff like that.

**Ed Gamble**

I bet I don't think-, I bet I don't think?

**James Acaster**

Wow.

**Ed Gamble**

I bet I couldn't-, I bet I couldn't tell the difference.

**James Acaster**

Wow, 'I bet I don't think.'

**Kiri Pritchard-McLean**

The last thing he said before he had a stroke.

**Ed Gamble**

You're playing with fire, mate.

**James Acaster**

What?

**Ed Gamble**

You're playing with fire.

**James Acaster**

What are you talking about?

**Ed Gamble**

The first thing you did on this podcast, you go, 'We do, we've been expecting you for some time.'

**James Acaster**

That was great. Everyone said it was great. But, you just said, 'I bet I don't think.' And that's going to be-,

**Ed Gamble**

Well, I bet I don't think.

**James Acaster**

That's going to be a No Context Off Menu-,

**Ed Gamble**

I bet I don't think I could tell the difference.

**James Acaster**

No Context Off Menu are going to tweet that. It's going to be great.

**Ed Gamble**

Sriracha mayo is vegan, anyway, isn't it?

**James Acaster**

Want's to move on from it, doesn't want to dwell on it.



**Kiri Pritchard-McLean**

Well, that one is.

**Ed Gamble**

I think the official Sriracha mayo is vegan, anyway.

**Kiri Pritchard-McLean**

Really? Interesting.

**James Acaster**

I bet it is.

**Ed Gamble**

I bet I don't think it is.

**James Acaster**

I bet I don't think it is.

**Kiri Pritchard-McLean**

Have you ever made your own mayo?

**Ed Gamble**

No.

**James Acaster**

Of course not.

**Kiri Pritchard-McLean**

Well, because we've got rescue chickens now so we have-,

**James Acaster**

Who do they rescue?

**Kiri Pritchard-McLean**

All the English people who go up Snowdon in flip-flops.

**James Acaster**

Send the chickens up.

**James Acaster**

Yes, they're freezing up there. They go, 'What's the harm, we'll come and help you.' Then suddenly, they're climbing up on ropes. I can't do a chicken impression. 'Rescue chickens.'

**Ed Gamble**

They've got a little bottle of sriracha mayo around their neck.

**James Acaster**

'Have a little sip of this, it's going to warm you up nice.'

**Ed Gamble**

Sorry, Kiri.

**Kiri Pritchard-McLean**

It's fine.



**James Acaster**

You've got rescue chickens?

**Kiri Pritchard-McLean**

Yes.

**James Acaster**

Have you made your own mayo?

**Kiri Pritchard-McLean**

Well, no. I want to.

**Ed Gamble**

It's always, like, more yellow when people make it and it looks so delicious but then when it comes down to it, can't be arsed.

**Kiri Pritchard-McLean**

Can't be arsed, yes.

**James Acaster**

No way I'm ever doing it.

**Kiri Pritchard-McLean**

Yes. Sriracha mayo, garlic mayo. There's a company that does, I can't remember what is on the front of the jars, but they do, like, a vegan hollandaise and it is absolutely excellent and they do a really good roasted garlic one as well. The black garlic ketchup of yesteryear fame, of Ynys Môn. So, I don't like tomato as a flavour, I really think it can get to fuck. I can't stand-

**Ed Gamble**

Across the board?

**Kiri Pritchard-McLean**

I'll tolerate it on a pizza but outside of that, no.

**Ed Gamble**

You, sort of, have to tolerate it on a pizza. If you want a pizza-

**James Acaster**

You're on its turf. You're on its turf there.

**Kiri Pritchard-McLean**

Yes, yes, agreed.

**James Acaster**

You can't get angry with it.

**Kiri Pritchard-McLean**

I also think that mayo is-, like, mayo with rice, brilliant. Like, everything there would be great with mayo.

**James Acaster**

You've not mentioned my favourite my mayo.



**Kiri Pritchard-McLean**

I promise.

**James Acaster**

I was quite excited when you said, 'Loads of different mayos.'

**Ed Gamble**

No. Oh no.

**James Acaster**

And then my favourite one didn't come up.

**Kiri Pritchard-McLean**

Oh my God. No, I've got it, I've got it. Okay, my favourite mayo-, I've got a mayo story to tell you. This is so, so-, okay. So, What A Pickle! is a company-,

**James Acaster**

I thought you were doing, like, the title of the story then. 'I've got a story to tell you, What a Pickle, by Kiri Pritchard-McLean: '

**Kiri Pritchard-McLean**

Actually, it will work with the title.

**Ed Gamble**

Right, okay, here we go.

**James Acaster**

What a pickle.

**Kiri Pritchard-McLean**

Okay. So, picture the scene. Like, anything vegan we'll buy, anything small business, we'll buy. So, we just take a punt on tarragon mayo from What A Pickle! and we get it home and-,

**Ed Gamble**

This doesn't sound like a pickle so far, by the way.

**Kiri Pritchard-McLean:**

We finish the jar in a day so then we go back to get it, there's no more tarragon mayo. They were like, 'No one is buying it.' Like, that was it. 'You had the last jar.' So, we were like, 'Oh God. How are we going to track this down?' So, then there's a lockdown and all we're thinking of is this tarragon mayo. So, then we go back to-, I've said this slightly wrong. Okay. So, right, we go to a shopping centre near us-,

**Ed Gamble**

I love there's a lockdown and all you're thinking about is tarragon mayo.

**Kiri Pritchard-McLean**

I promise you, okay. Right-,

**Ed Gamble**

Not worried about the NHS or anything?



### **James Acaster**

Also, my favourite stories are ones that are flagged up at the beginning going, 'Right, I've got a story,' and then go wrong and have to be started again. My favourite type of story. I love it, it's like, 'Oh no, I've remembered this wrong. Back to the beginning.'

### **Ed Gamble**

Okay, no-,

### **James Acaster**

What a Pickle by Kiri Pritchard-McLean: . Okay, here we go.

### **Kiri Pritchard-McLean**

It's because I got distracted on the way and I actually thought, 'I know the good bit of the story. This is just pre amble.' Right so, Fron Goch (ph 53.13) is a lovely garden centre in North Wales. My partner and I love to go there and they've got a little shop in the corner. So, we go there, there's tarragon mayo, 'Let's try some of this.' Take it home, finish it, like, immediately. Like I say, day, two days, it's so so good. We're, like, 'We've got to go back there.' By the time I'm not working, there's another lockdown, so we're like, 'Oh God.' So, then they lift the lockdown, we go back, we make a beeline for it and it's not there anymore and we're, sort of, mooching around being like, 'Oh it's not there, it's not there.' The woman in the shop is, like, 'What are you looking for?' We said, 'Oh, you had this tarragon mayo before, it was really good,' and she went, 'Oh God yes,' she said, 'We had loads of jars of it left and no one was buying it and then the lockdown happened,' she was, like, 'It was about to go off so we threw a load of it away and we gave some to the staff,' and I was like, 'Really?' Then we joked and went, 'Where are the bins?'

Then she said, 'Oh I took some home for my daughter because she's a vegan and she was, like, 'I don't think she's even opened it,' and we were like, 'Oh right, okay.' Then she was like, 'Where do you live?' And I said, 'I live on the island,' and she went, 'I live on the island.' She said, 'Whereabouts?' I was like, 'Well, you tell me where first,' and then she's like, 'No, you tell me.' So, I told her the tiny village that I live in and she went, 'My auntie lives there. I'm going past,' and she was like, 'Tell you what. If she's not opened the jar-, ' and she said, 'If it hasn't got a little green fur jacket on it,' is the phrase that she used. She said, 'I'll leave it for you, like, by the house,' and I was like, 'Oh okay.' So, just, like, didn't think anything of it. Anyway, a week later at the end of, like, where we live is a little plastic bag with a little post-it note on it going, 'I've brought you the tarragon mayo. I hope you enjoy it.' From this woman and she'd given us her tarragon mayo.

### **Ed Gamble**

I don't think that story should be called What a Pickle. That story should simply be called, 'Wales.' 'I live in Wales.' I just remembered something from earlier on, we were talking about never finishing a pot of jam or never being able to clean the jar, right. My wife's friend but now, our friend.

### **James Acaster**

This is actually Ed.

### **Ed Gamble**

It's great fun, she's great fun. But, she found a gadget she really likes so she sent it to all her friends which I love. It's called the, 'Supoon,' it's a plastic spoon that's weirdly shaped that is designed specifically for getting everything out of a jar. I was really, really cynical about this and then it arrived and I was, like, 'I'm not using this supoon. It's such a weird thing to send someone.' Then I had a jar of peanut butter, I was, like, 'Alright, I'll use the supoon.' Quietly, I didn't tell Charley because I don't want to be seen to be enthusiastic about something I was previously cynical about. One stroke like that, I was like, 'This is the best thing I've ever been sent,' and I got all the peanut butter out, right? It was clean, like, clean, completely clean. I marched into the sitting room and went, 'Look at this. Washed it, have I?' 'No, you've not washed it, you've used the supoon on that,' 'No, I used the supoon thank you very much.' It's, like, completely clean. So satisfying.



**Kiri Pritchard-McLean**

Wow. I'm going to get one of them.

**James Acaster**

That's one of the examples of his wife being supportive there, that story. Really could have told him to get fucked. 'Yes, well done.'

**Ed Gamble**

And that's a day's work, isn't it?

**James Acaster**

Yes, yes. She's done well there. I can see why she-,

**Ed Gamble**

'Get dressed Ed, it's 6:00pm.'

**James Acaster**

I can see why she got a shout out in the speech. Your dream side.

**Kiri Pritchard-McLean**

Okay.

**James Acaster**

That you said was a main, really, and you've already picked a lot of small mains as your main.

**Kiri Pritchard-McLean**

Okay. Well, I'll go, 'Excuse me, you know this? Could you do it as a side dish?' and they'll say yes. But, I'll know that they don't have the size bowl for it. So, I'm still going to get main. But, we both know what's going on.

**Ed Gamble**

That is the most Alan Partridge selection of a side dish. On a twelve inch plate.

**Kiri Pritchard-McLean**

It's kottu, I think I'm saying it right. So, yes, from Sri Lanka which is a dish I had while I was out there on holiday. The end of 2019 with my partner. The food was so good there and kottu is-, one of the things that we can be sure of because there's loads of brilliant seafood, we were on the coast as well. At first, we had this rule that, like, 'We can eat meat when we're on holiday,' and that makes holidays even better. But, then you just get too in your head about eating meat anyway and you're like, 'Ergh.' Because I got so excited to go to Berlin, we hadn't been vegan very long, maybe about six months and I was like, 'We can go to Berlin, we're going to smash all this cheese and red meat.' Then, turns out, Berlin is, like, the most vegan friendly city in the world. So, it was impossible not to eat vegan which is really irritating. So, that's all set the precedence. So, yes, so kottu is cooked in, like, a wok, a stir fry thing. Quite often, it's street food and it's lots of, like, cabbages and vegetables. Vegetables for the first time, loads of vegetables in there.

I think with the vegetarian ones, they wack an egg in. I wasn't going to ask questions and then they cut up paratha and they, sort of, marinate it. There's always loads of curry leaves in Sri Lankan food. So, they marinate it so that it's really-, it's got lovely spices and how they cook it in this wok, I don't know how they do it. But, it comes out, kind of, chewy like meat. So, it feels like you're getting meat but you're not and it's so delicious. One of the places we stayed in Sri Lanka, it was so cheap because it wasn't really a place that people went yet. I think maybe travellers went there but tourists didn't. So, like, a kottu is, like, £2. So, obviously, we had double dinners every night. So, we'd walk



to one far away, we'd get kottu and, like, a mango daiquiri and then on the way home, we would get another of exactly the same somewhere different.

**Ed Gamble**

You've got to do it, yes.

**Kiri Pritchard-McLean**

Yes and it was so, so delicious and such nice flavours and a heat that I could manage as well. Well, like, you know when spices are-, it's spicy and tasty but not hot and I felt that was what was really delicious about Sri Lankan food. So, I'd love a side dish of that if I may.

**James Acaster**

That sounds very nice.

**Ed Gamble**

But, we've only got the main sized bowls.

**James Acaster**

Yes, we've only got the main sized bowls.

**Kiri Pritchard-McLean**

Oh, do you know what? Just do, yes, however it comes.

**Ed Gamble**

Okay. Clever.

**James Acaster**

I fell for it.

**Ed Gamble**

My memory's jingling. I think kottu came up last time.

**James Acaster**

Interesting. I know the answer.

**Kiri Pritchard-McLean**

Do you?

**James Acaster**

I know the answer. I've looked at your whole menu. I know if kottu came up last time or not.

**Ed Gamble**

Are we not revealing that yet?

**James Acaster**

Whenever Kiri wants the reveal of what her menu was last time, I can give her the reveal.

**Kiri Pritchard-McLean**

Well, now I think I've forgotten. I've only remembered one bit of my pudding so I might get it all-,

**James Acaster**

I can give you the-, do you want to know everything up to your side dish that you chose last time?

**Kiri Pritchard-McLean**

Yes.





**James Acaster**

Okay. You chose sparkling water, you chose warm olive bread with vegan salty butter that's as good as butter last time.

**Kiri Pritchard-McLean**

Interesting.

**James Acaster**

You didn't choose salt and oil. You went with-

**Ed Gamble**

Have you moved away from that in your life now? To do with the oil, yes.

**Kiri Pritchard-McLean**

Yes.

**James Acaster**

Now you've decided that that's impossible, haven't you? Suddenly, that's impossible. So, now you've got the oil and the salt. Starter, kottu.

**Kiri Pritchard-McLean**

Okay.

**Ed Gamble**

There we go.

**Kiri Pritchard-McLean**

So, like, a starter size?

**James Acaster**

Brackets, main sized portion. That's exactly what it says.

**Kiri Pritchard-McLean**

Really?

**James Acaster**

That's exactly what it is, yes. Now, your main was completely different. your main was a wedge of Safeway bread with AGA heated tinned macaroni cheese.

**Kiri Pritchard-McLean**

Oh God yes, from my childhood.

**James Acaster**

Which is how we got onto your dad and the pan was because you wanted that dish that had made at home.

**Kiri Pritchard-McLean**

Yes, that was really good. Yes.

**James Acaster: Are you now going to add that to your tapas?**



**Kiri Pritchard-McLean**

No because I feel like it's going to pull focus. But, that was really good, yes. Really thick, yes. The bread that you cut yourself. Yes and so it would always be a funny shape and then yes, macaroni cheese that you wack in an AGA. Oh, that was really delicious after school.

**James Acaster**

I do think your menu is better this time around.

**Kiri Pritchard-McLean**

I think it is. It's because I love food so much. I could do it next week and have a completely different one.

**Ed Gamble**

Because that main course sounds disgusting.

**James Acaster**

He's absolutely-,

**Ed Gamble**

No wonder I put that through the Banksy shredder. That probably went in as you were saying it. Yes, 'And macaroni-, just sit and listen until I say about this. Disgusting meal.

**James Acaster**

Your side dish that you chose last time, Brussels sprouts with vegan cream cheese, garlic salt and samphire.

**Kiri Pritchard-McLean**

Oh.

**James Acaster**

So, you've switched them around.

**Ed Gamble**

You've switched them around.

**Kiri Pritchard-McLean**

Yes, interesting.

**James Acaster**

Do you know what I'm going to say? I'm going to say because Ed's saying he prefers the one that you've done today because he hates that main so much. However, I would say that the starter and the side were a better way around the first time because I would go with you having kottu as a main sized portion for your starter and your side dish because you've got so many sides, if you had the Brussels sprouts with vegan cream cheese because it's got the samphire. I would see that as more, 'That's a side dish.' What do you think? I don't want you to change this but just saying.

**Kiri Pritchard-McLean**

I won't.

**James Acaster**

But just saying, that's what you did last time.

**Ed Gamble**

Or would you like us to just bring everything all at the same time anyway?



**Kiri Pritchard-McLean**

I love that.

**Ed Gamble**

Yes?

**Kiri Pritchard-McLean**

When you just go, 'Just whenever-,

**James Acaster**

It comes out as it's ready.

**Kiri Pritchard-McLean**

Yes. As it's ready.

**James Acaster**

It's like Wagamama.

**Ed Gamble**

Yes.

**Kiri Pritchard-McLean**

Actually, I think you might have a compelling point there because the samphire as well, because it's quite creamy, you could dip stuff in that as well. So, it feels like it's more the same flavours than kottu which feels like it's a step away from the other, like, picky bits I've got for my main.

**James Acaster**

I love that, I'm just looking at, 'Main sized portion,' in brackets.

**Kiri Pritchard-McLean**

It's so embarrassing. The only thing I'm consistent on is, 'It will be the size of a main.'

**Ed Gamble**

Well, we'll of course be doing an episode with you every year to see how your tastes change and what you can remember. It's, like, 7up.

**James Acaster**

Your dream drink, Kiri.

**Kiri Pritchard-McLean**

This will have changed because there's things-,

**James Acaster**

Will it have?

**Kiri Pritchard-McLean**

Yes. Or maybe it's-,

**James Acaster**

Do you want to say it at the same as each other and I'll say your old one and you can say the one you're going to say now and see if it's the same one?

**Kiri Pritchard-McLean**

I don't think when we did this I knew what this drink was.



**Ed Gamble**

Oh, you mean, you didn't pick a drink last time that you didn't know what it was? You mean the drink you're going to pick?

**Kiri Pritchard-McLean**

I mean, as in it's new to my life. I think I would have said, maybe a cherry beer. Like, a creek thing. But, now I've had a Welsh one called Dwynwen and it's a strawberry beer from Bragdy Mona, Mona brewery on the island and it's really delicious and it's named after our patron saint of love.

**James Acaster**

Yes. So, last time you said, 'Cherry B brandy with dandelion and burdock,' and then in brackets, it says, 'AKA dandelion and B burdock,' because clearly, we had done a little jokey.

**Ed Gamble**

We'd done a little fun jokey about combining the two.

**James Acaster**

About Cherry B. Dandelion, burdock-, I now remember that we had really all enjoyed saying dandelion and B burdock. B burdock was a really fun thing to say.

**Kiri Pritchard-McLean**

Those are two great drinks. Yes, I love dandelion and burdock. That's the only one that doesn't taste of chemicals to me. It still tastes, like, kind of, natural and Cherry B is really delicious. Those little, like, 70s bottles. I'll be having a few of those over Christmas.

**James Acaster**

Yes?

**Kiri Pritchard-McLean**

Yes. Love it, love it, love it.

**James Acaster**

Is that your vibe on Christmas day?

**Kiri Pritchard-McLean**

Yes, I really like cherry flavoured things in particular but I can never find-, I'm searching for a taste of cherry that I've had once in my life and never again since. Like, dark cherry stuff is so delicious and it's so rare, that taste is transported into whatever is palming you off with cherry. I love those, like, dark chocolate sweets with the cherry inside. It's like, cherry brandy inside. God, those are so good and they're actually quite hard to find, that are vegan. When we went on this holiday to Berlin, the Lidl next door had them and we were buying four cases a night and then just eating them with, like, prosecco in the Lidl. So, we really were culture vultures.

**Ed Gamble**

Yes. I've got a piece of advice for you and your partner. When you're away, don't buy anything just before bedtime. Wait until the next day because clearly, every time you get something just before bed to save for the next day, that's not lasting the night.

**Kiri Pritchard-McLean**

But the happiest I feel and, like, most romantic is when I'm eating in bed with my partner. It's so nice. I know there's crumbs in the bed and stuff like that but, like, it's just such a horrible thing to do that it's, like-, it's as vulnerable as shitting in front of someone, I think. So, I think eating together like that is so joyous and is, like, a real trust thing.



**James Acaster**

Also, I'm imagining-

**Ed Gamble**

Yes, you can't leave each other now.

**James Acaster**

I'm imagining that because, and I know this isn't true because I've seen your stand-up, but I'm imagining that because you two are going out, you're getting loads of food and you're just eating it in bed, that you just have zero sex life as a result of it, which is why you're, like, comparing all food to dicks and stuff. Because, like, all your thinking of is, 'I just want your dick.' Too busy eating in bed.

**Kiri Pritchard-McLean**

Well, quite often the situation we have is that, like, you think, 'Oh, we'll bang tonight,' but then actually, I'd say nine times out of ten, we're too full to do it. But, I think that's normal couple stuff, right?

**James Acaster**

Sure.

**Ed Gamble**

Oh, for sure.

**Kiri Pritchard-McLean**

Yes, yes, yes and then you're too full.

**Ed Gamble**

Why not eat some more?

**Kiri Pritchard-McLean**

Why not eat some more?

**Ed Gamble**

The idea of people in the hotel room next to you being like, 'Oh, they were at it all night.'

**James Acaster**

Ed's sex life-, Ed uses the, what's it? A spoodle? What was it called?

**Ed Gamble**

Oh no. It was going to be so good.

**James Acaster**

It was so good and then I've forgotten what it was called.

**Ed Gamble**

Supoon. Supoon.

**James Acaster**

The supoon. Ed uses a supoon in the bedroom and he goes, 'Look at that. Washed it, didn't I?'

**Ed Gamble**

Looks like I washed it, didn't it? No, used the supoon.

**Kiri Pritchard-McLean**

Oh God, that's so chilling.



**James Acaster**

Yes, each person who hears that joke, they each imagine a different thing. So, it's up to them how gross that joke is.

**Kiri Pritchard-McLean**

Interesting, what were you imagining? I was imagining it as your penis because I think I've still got it in my head from-, at first I wasn't, I was imagining it on your wife's genitalia.

**James Acaster**

Right, okay.

**Kiri Pritchard-McLean**

But, now, I was imagining it as your penis because then I started thinking about that-, do you remember that thing on Mumsnet where that woman was like, 'Do you all have a penis beaker by the bed?' Do you remember the thing?

**Ed Gamble**

No.

**Kiri Pritchard-McLean**

It was like-, i think it was on Mumsnet, a woman was like, 'You all have a penis beaker, right?' people were like, 'Go on,' and she was like, 'You know, a little cup of water,' I think, 'by the bed that your partner, like, slooshes his member in before so it's clean,' I think. You know, like.

**James Acaster**

Wow.

**Kiri Pritchard-McLean**

Yes, yes. I imagine it's like, you know, the little cup you have in the dentists with blue stuff in.

**Ed Gamble**

Yes, rinse, yes.

**James Acaster**

Yes, you don't want to get that mixed up.

**Ed Gamble**

No.

**James Acaster**

After having sex, 'That's thirsty work. Ah, I drank out the penis beaker again.'

**Ed Gamble**

That's what James says every time he finishes.

**James Acaster**

'That's thirsty work. That's thirsty work. I need a drink. Whoa, I did it again.'

**Ed Gamble**

See, and that wouldn't happen if you just used the suppoon.

**James Acaster**

Yes, use a suppoon, you'll be fine.



**Kiri Pritchard-McLean**

My dear friend in university, you know when you wake up hungover and you just need water and you just neck it, you know, like, on your bedside table? So, she did that but she woke up in someone else's room and, like, necked it and didn't realise it was neat vodka that they'd been distributing other drinks and they just put it in a pint glass, decanted into that. So, she was, like, about half a pint down as well.

**Ed Gamble**

Oh God.

**Kiri Pritchard-McLean**

But, imagine being hungover, dehydrated and then, you've just necked half a pint of vodka. It's nightmarish, isn't it?

**James Acaster**

Also, that'd be better in the dick beaker whatever it's called. Just vodka.

**Kiri Pritchard-McLean**

Yes, rubbing alcohol.

**James Acaster**

That's a proper treat. So, my love, we're going to have such a good night.

**Ed Gamble**

It's thirsty work.

**James Acaster**

It's a lot of thirsty work.

**Ed Gamble**

Oh so, on that time before this guy has sex he says, 'This is going to be thirsty work.'

**James Acaster**

Oh, this is going to be thirsty work.

**Ed Gamble**

That's it. That's that over.

**James Acaster**

Yes, sexy talk.

**Ed Gamble**

That's never going to happen.

**James Acaster**

Come in here. This is going to be thirsty work.

**Ed Gamble**

Bye, just hears the door shut. Not for me, thank you.

**James Acaster**

But, your drink now is a strawberry beer.



**Kiri Pritchard-McLean**

Yes, well because I thought I would have said cherry beer but I didn't know this strawberry beer existed and it's really lovely.

**Ed Gamble**

Is it a sour beer?

**Kiri Pritchard-McLean**

I don't think so. I don't really like beer but I do like the ones that are flavour-y but sometimes the flavour-y, it does taste that flavour when you burp in your mouth afterwards whereas the actual beer doesn't. Whereas this is very strawberry, kind of, like almost syrupy. I'll send you some it's from a really cute little brewery on the island and they're all named after different saints and this is Dwynwen so it's a love one so that's why it's strawberry. It's really delicious.

**Ed Gamble**

Oh, amazing. I'm getting more into it. I used to be very militant about beer. I was like, 'No flavours, no fruity stuff', and now I love it.

**Kiri Pritchard-McLean**

It's great. Pod.

**James Acaster**

I'd say yes, when we started this podcast I was all like, 'I loved mad beers with fruity flavours in them', and I think we're the other way around now.

**Kiri Pritchard-McLean**

Really?

**James Acaster**

Now, I'm just like yes, I probably steer clear of the mad flavour ones. He's sending me photos every night of the week. We're going to have a marshmallow, a toasted marshmallow beer.

**Kiri Pritchard-McLean**

Have you had the bubblegum one?

**Ed Gamble**

No.

**Kiri Pritchard-McLean**

That's still in our fridge. I'll find out what it is because that is very bubblegummy.

**Ed Gamble**

The issue with some of those and I get a lot of beers from an Edinburgh based brewery called Vault City who do amazing sours, like, some incredible proper fruity sours, they're really nice. But, the higher the sugar in a beer, the higher the alcohol content most of the time because the things they put in the sugar all converts to alcohol. So, the marshmallow one was 10.5% and you can't drink that. You just can't drink it. I had two sips I was like, 'I get it but I can't drink that.' David Acaster would, yes.

**James Acaster**

Count on -

**Ed Gamble**

One big lick all gone.





**James Acaster**

Yes.

**Ed Gamble**

I got to make a sour beer with Signature Brew as well so are a really cool brewery in Blackhorse Road and it was a rhubarb crumble and custard sour called Let's get Eddy to Crumble, because I got to name it. But, the fruity beers I'm on board with.

**Kiri Pritchard-McLean**

Yes, do you have to be careful of that with your diabetes as well?

**Ed Gamble**

Oh yes, they're so sugary.

**James Acaster**

His whole life is being careful he's a careful boy. He's got to be careful all the time. I'm not careful.

**Ed Gamble**

Aren't you?

**James Acaster**

Never careful. Ed's got to be careful all the time.

**Ed Gamble**

See, look perfect example. Just smashed a glass against the microphone.

**James Acaster**

I didn't even mean to.

**Ed Gamble**

Not careful at all.

**James Acaster**

Case in point.

**Ed Gamble**

How often are you having this fruity beer? Is it a special occasion thing or are you necking a few a day?

**Kiri Pritchard-McLean**

No, I'm allergic to alcohol so I don't drink very often and if I do drink I do it with intent because, you know, right well I've got to get cunted because I'm going to put my body through this too. We've got to make it count.

**Ed Gamble**

Yes, you've got to be so drunk that you don't notice the allergy effects.

**Kiri Pritchard-McLean**

Yes, it was my birthday a couple of weeks ago and we went and brought £200 worth of prosecco from Lidl. A barrel, they do small barrels of-,

**Ed Gamble**

£200 of prosecco from Lidl?



**Kiri Pritchard-McLean**

Yes, which is a lot because it's a fiver a bottle.

**Ed Gamble**

That's so much prosecco from Lidl.

**Kiri Pritchard-McLean**

Yes, there were quite a lot of people coming there were still loads left. So, we had yes, a mini keg of this Dwywnwen one, which is the strawberry one, and a mini-keg of the Seiriol which I think-, there's two. There's Cybi and Seiriol who are both saints and here's a cool thing. So I think it's called Seiriol Wyn and I think it's Cybi Dee (ph 01.12.09). So, Dee is black and Wyn is white and it's because they used to meet in the centre of the island, these two now saints. One would walk towards the sun, the sun facing him and then, walk home with the sun facing him and the other one would walk in the sun's shadow in and out, so one was really pale and one was really tanned and that's where they got their names from. But, yes there are cool stories behind everything and the artwork's really beautiful as well. So, yes every now and then oh, Wild Horse have you had Wild Horse Brewery?

**Ed Gamble**

No.

**Kiri Pritchard-McLean**

Okay, so it's called Nokota and it's absolutely amazing and they're phasing out the barrels very sadly but I'll get you some because I think you would absolutely buzz off that as well. Sorry, I'm getting distracted so it's a special occasion thing.

**Ed Gamble**

You've promised to send us so much stuff on this podcast.

**Kiri Pritchard-McLean**

I know but it's because I get so excited about Welsh stuff that I think you'll love.

**James Acaster**

So, we're coming onto your dessert. Now, you're confident this is the same, are you?

**Kiri Pritchard-McLean**

I'm confident that some of it is the same. Yes, no I think I can tell you what the original one was and it's going to be part of it still so I think I wanted a dessert slider type affair.

**James Acaster**

Go on.

**Kiri Pritchard-McLean**

Where it's like you know you can get several desserts in a dish, again just hedging my bets so I can eat more. But yes, I've had it before where we've had you know how you get burger sliders like three of them where you get a dessert one with that. Have you ever done these things where it's like a night of eating desserts and it's seven courses and they're different desserts?

**James Acaster**

No, but tell me the info on that. Forget all that other shit that you were going to send us for free.

**Kiri Pritchard-McLean**

Manchester had a dessert supper club in a brilliant little café called Home Sweet Home and they do you know those cakes where Barbie dolls, mad shit coming out of the top of them, mainly giant pretzels but, you know, exciting things. So, they had it once and it was eight or nine courses of



desserts. It's such a fun idea but by course three you're like, 'My teeth hurt so much I want to go home.'

**James Acaster**

No, no, no, no.

**Kiri Pritchard-McLean**

Really? Do you not get teeth ache?

**James Acaster**

No.

**Ed Gamble**

I don't know why you're so excited about this. It's just like Tuesday night at your house.

**James Acaster**

A little tasting menu.

**Kiri Pritchard-McLean**

They had a fry up made of cookies and stuff. It was wild and the baked beans were marzipan with peach coulis over them and everything was something. Yes, it was very delicious but fatigue set in hard.

**Ed Gamble**

If there's one thing I hate more than baked beans it's marzipan.

**James Acaster**

What?

**Ed Gamble**

The thing you describe there is my nightmare.

**James Acaster**

I love marzipan.

**Kiri Pritchard-McLean**

I love marzipan so much.

**Ed Gamble**

No.

**Kiri Pritchard-McLean**

It's going to make it on my dessert.

**Ed Gamble**

Is it?

**James Acaster**

Yes, as it should. It's good, marzipan. It's great. I buy it for my brother-in-law every birthday. He loves marzipan. He loves eating it raw just on its own. Just a big packet of marzipan. So, I get him multiple packets every birthday.

**Ed Gamble**

Your brother?



**James Acaster**  
Brother-in-law.

**Ed Gamble**  
Oh okay so married like for like in the Acaster family.

**James Acaster**  
Yes, he's married into the family, absolutely belongs with us and I sent him multiple packets of marzipan for his birthday and once he texted him, 'One of my favourite things to do is tell my children that they're not having extra dessert and then, when they leave, have a big slice of pan.'

**Kiri Pritchard-McLean**  
Have you had the things from I think it's Lidl or Aldi, one of them, it's a thin layer of dark chocolate and then, just a marzipan lump in the middle? That's really fit.

**James Acaster**  
Oh, I've not had that but that sounds great.

**Kiri Pritchard-McLean**  
So, my dessert slider I'm going to have a slice of stollen on there which is German fruitcake with a load of marzipan in the middle.

**Ed Gamble**  
Yes, I don't mind-, I'll put it out there I don't mind marzipan in that context.

**Kiri Pritchard-McLean**  
Oh, interesting.

**James Acaster**  
Stollen's good stuff, man.

**Kiri Pritchard-McLean**  
It's really good and also I think I feel like slightly warmed might be the vibe for it. You know, some puddings are nicer if they're just warm so yes, stollen and then, there's a brownie company I absolutely love in Bristol called Dark Eat Matters I think is the name of it.

**Ed Gamble**  
Yes, you mentioned this before.

**Kiri Pritchard-McLean**  
Yes.

**James Acaster**  
Last time it was-, well we've just got written here Dark Matters brownie taster menu.

**Kiri Pritchard-McLean**  
Yes, so I went for all brownies last time but I'm going to mix it up and it's literally because of the time of the year you're asking me. So, a little disclaimer about me is if I think about Christmas too much I cry because I love it so much. So, if anything like Mariah Carey or Muppets' Christmas Carol comes on, my partner will have to switch it off because I'll immediately burst into tears so I love it. So, we're now in this, sort of, run up when this is being recorded in the run up to Christmas.

**James Acaster**  
You're, kind of, welling up a little bit now.



**Kiri Pritchard-McLean**

Yes, I can't think about it. I'll just talk quite quickly through it otherwise I will cry.

**Ed Gamble**

So, listeners, it's the 17th November.

**James Acaster**

Yes.

**Kiri Pritchard-McLean**

My birthday's the 6th so we have to get my birthday out the way and then, we're into full on Christmas.

**Ed Gamble**

On the runway?

**Kiri Pritchard-McLean**

Yes, on the runaway towards it absolutely. I think it's the purest, most-, I think it's the most wonderful time of the year so it's massively influencing what's on here. I love Dark Matter brownies so, so much. She's really great. She came along to a gig and gave me some for free and then, I'm like, 'Oh no, I'm clinically addicted to these.' They are so gooey and good and they're vegan as well. She does them mail order and they're just like, you know, when it's dense and chewy but then, a bit crispy on the outside. She does really good flavours. She does one with mint in and I think chocolate and mint is a hard flavour to get right in a brownie and not taste cheap. She does a really good one and she does one with, I think it was with raspberry as well which I think raspberry is the perfect note to put into a brownie with lots of dark chocolate. It's like a really nice bite to it. I'm chasing the dream of cherry. That's what I want is I want it with cherry. Yes, cherry brownies.

**Ed Gamble**

Have you asked her?

**Kiri Pritchard-McLean**

No, I haven't maybe I should ask her actually.

**Ed Gamble**

Look, this can be the official ask on here.

**James Acaster**

Yes, said it on the pod. What hashtag should they use if they're going to tweet Dark Matters brownies?

**Kiri Pritchard-McLean**

She's a woman running a business on her own. I know a lot of people listen to this I don't want to ruin her life.

**Ed Gamble**

Let's dox her.

**Kiri Pritchard-McLean**

Dox this feminazi.

**James Acaster**

She should be doing this cherry brownie and work your name into the name somehow. I don't know if Kiri and Cherry.



**Ed Gamble**

Cherry Pritchard-McLean.

**James Acaster**

Cherry Pritchard-McLean.

**Kiri Pritchard-McLean**

Right, yes so I would ask her to create a brownie that is cherry because just the denseness and everything is perfect and I love the mint one. There's a marmalade one. The only town with just marmalade is hers, and some stollen and okay, yes a slice of my mum's Christmas cake.

**James Acaster**

Yes, we really are going for Christmas.

**Kiri Pritchard-McLean**

But, it's really delicious it's the same game she makes for anything. Let's say it's birthday then, Easter whatever.

**James Acaster**

So, no marzipan in it or there is?

**Kiri Pritchard-McLean**

Well, in my house we have some icing lovers and some marzipan lovers and so mum makes it-,

**James Acaster**

Tell us who's who. Who's in each gang?

**Kiri Pritchard-McLean**

So, me and one of my brother's and dad are in the marzipan gang and then, mum and one of my other brother's is in the icing gang which is-,

**Ed Gamble**

The marzi gang.

**James Acaster**

The marzi gang, and I can't think of anything else.

**Kiri Pritchard-McLean**

Yes, so the marzi gang and the icing gang so she always makes it with both on and then, what happens is you, sort of, peel off the layer and you divvy it up and share it. So, it's like a 70s fruit cake thing but she puts loads of stuff in it, loads of nuts and loads of things. She also then makes it early about two weeks early and then, puts it in a cake tin with cherry brandy about a inch deeper and then, when it sucks it all up she fills it up again so it's ruthless. So, when you cut into it it's really moist and boozy and that smell of like that cake-y boozy smell is so lovely. Then, so I would have it with marzipan, I'd have peeled off the icing I'm not a idiot and then, I'll also have another layer of marzipan from one of my brothers.

**Ed Gamble**

I love that. It's a proper feudal society where you're all sharing out the marzipan and icing. In my family, there are some people who like egg white and there are some people who only like the yolks. So, when they have fried eggs I've seen this on holiday, some people cut all the white off and give it to someone and they'll give their yolk back.

**Kiri Pritchard-McLean**

Really? That's lovely.



**Ed Gamble**

So, I've seen my mum just sit there and eat three egg yolks for breakfast.

**Kiri Pritchard-McLean**

Like Hulk Hogan?

**Ed Gamble**

Yes.

**Kiri Pritchard-McLean**

Is your mum bulking?

**Ed Gamble**

Oh, she's so muscly my mum.

**James Acaster**

Looks exactly like Hulk Hogan, your mum.

**Kiri Pritchard-McLean**

Yes, I think that would be the trio and then, I would like some clotted cream, you know the one that's like got a picture of a maid on it. You know, the one you have to use a spoon with and it's got a slightly crispy bit on top.

**Ed Gamble**

Oh, yes you've got to puncture through. It's almost like a bit of wax on the top but you eat the wax. You've got to get through that, I love that. The little lid.

**Kiri Pritchard-McLean**

I really love that.

**James Acaster**

I don't know what you're talking about.

**Kiri Pritchard-McLean**

It's clotted cream.

**Ed Gamble**

Have you not seen clotted cream where there's like a hard bit on the top? It's almost like yellower on the top.

**James Acaster**

Oh, okay sorry yes. I've mainly seen clotted cream on top of an ice cream cone that I brought in Devon I think.

**Ed Gamble**

You've mainly seen this on top of one ice cream cone? What does that mean?

**James Acaster**

Well, that's a ice cream. I think it's Devon they do it in. I can't remember if it's Devon or Cornwall now. Devon I think. I got a ice cone cream, they put a big scoop of ice cream on it and then, they put a big spoonful of clotted cream on top of that and I ate it. That was the main place where, where you said the wax on top I was like, 'Okay, now I know what it is because I had it on top of an ice cream.' That's most things I only know what they are if I had them on top of a ice cream.



**Kiri Pritchard-McLean**

Just when it's thick and it's almost got the consistency of butter that is so delicious because also then if the Christmas cake is a bit warm and the stollen, it'll melt a little bit and it just is really lovely. Yes, and I do miss that kind of cream because they're not vegan equivalent for that. I know like we do for environmental reasons mainly and we'll have the rule of you can eat it whenever you want because that's the only way to keep doing it for me. It's like you can go back whenever you wanted. Having said that I met the lovely Henry Widdicombe for food in Brecon. This is a while ago now and it was a little café attached to the cathedral or the church and so I said, 'Excuse me, what are your vegan options?' What did she say? She said, 'What about quiche?' So, straight away I was like okay but I never want to be one of those people who's causing fuss so I said, 'Oh no, I can't have eggs actually and then, she was like, 'Oh, there's a pasta.' It was a tomato pasta but because I had already caused the scene I was like, 'That would be lovely thank you so much.' It's like a tomato and basil pasta and when it turns up there's loads of cheese on it but I don't want to be that person who's like, 'Excuse me.' So, I was just like, 'Just eat it these people are so lovely', and then, pissed through my ass fifteen minutes later. I'm absolutely definitely lactose intolerant and so I was having a really good chat and I was like, 'Excuse me, I'm just going to nip to the toilet and I was like, 'Oh my I'm so glad I'm near consecrated ground because this is absolutely and holy what's about to happen.' So, I'm now scared of dairy. I put myself in a position where I'm terrified of it.

**James Acaster**

But, you still want the clotted cream?

**Kiri Pritchard-McLean**

I think it's safe in this scenario.

**Ed Gamble**

In this dream restaurant, it's fine.

**Kiri Pritchard-McLean**

In the dream restaurant, there are no shits. That's the tag line, right?

**James Acaster**

Unless you want them.

**Ed Gamble**

Or, the best shit you've ever had.

**James Acaster**

Yes, whatever you want. I'm going to read you back your menu now and see how you feel about it. This is your mark two. Sparkling, sparkling water. Top one was a bread.

**Ed Gamble**

Say it properly.

**James Acaster**

Sparkling, I can't remember how you said it.

**Ed Gamble**

Just in a sparkling way.

**James Acaster**

Sparkling, sparkling.

**Kiri Pritchard-McLean**

That was better than his.





**Ed Gamble**

That was actually. Well done, mate.

**James Acaster**

That was quite good, wasn't it, and yet one of us gets more voice work. (Laughter) I can see why you got that one actually.

**Ed Gamble**

Yes, you have to do that as a bottle of sparkling water. That would have been confusing.

**James Acaster**

James, can you stop doing it as a bottle of sparkling water or we're going to get Ed to replace you? Bread, you wanted brown bread with walnuts, white bread with olives and Guinness bread with lots of salt and olive oil but we could also chuck in the vegan butter that tasted like as good as normal butter there as well.

**Kiri Pritchard-McLean**

Yes, I would like that if it exists.

**James Acaster**

Starter, Brussel sprouts with samphire, salt and pepper and the gooey stuff from the tofu and you want vegan cream cheese in there as well made by your betrothed.

**Kiri Pritchard-McLean**

My partner, yes.

**James Acaster**

Main course, picky bits. We've got steamed rice with belly pork, roasted duck and whatever that's the-, chai-,

**Ed Gamble**

Chai suey.

**James Acaster**

Chai suey. Prawn dicks, Linda McCartney fake chicken bucket, roast garlic mayo, hollandaise, sriracha mayo, vegan honey soy sauce.

**Ed Gamble**

I feel like the teacher in Educating Yorkshire at the moment. He just keeps looking at me to check that he's doing alright.

**James Acaster**

Tarragon mayo, side, kottu brackets, main side portion. Drink, the strawberry beer, Dwynwen.

**Kiri Pritchard-McLean**

Perfect.

**James Acaster**

Yes?

**Kiri Pritchard-McLean**

Really good, yes.



**James Acaster**

Dessert.

**Ed Gamble**

I'm just imagining you in the King's Speech now.

**James Acaster**

It would have been good King's Speech.

**Ed Gamble**

Yes, you would have been good King's Speech.

**James Acaster**

Would it have still won Best Picture we'll never know? Dessert sliders, stollen, Dark Matters brownie brackets cherry, mum's Christmas cake double marzipan with clotted cream. It sounds like a pretty good menu, happy with it?

**Kiri Pritchard-McLean**

It is. Yes, there's something I missed out but yes.

**James Acaster**

Go on.

**Kiri Pritchard-McLean**

I've just discovered a vegan cheese place. They're Welsh girls down in London called La Fauxmagerie, and they do a Camembert that you can bake that's truffle flavoured and we ordered six of them after we had our first one.

**Ed Gamble**

I've heard of this place. It sounds amazing.

**Kiri Pritchard-McLean**

It's exceptional.

**Ed Gamble**

Kiri, thank you so much for coming to the dream restaurant again you've been brilliant. We'll see you in a year.

**James Acaster**

Delete the file, Benito.

**Ed Gamble**

Well, there we have it James.

**James Acaster**

Always a pleasure to speak to Kiri. I like there being a forgotten episode that we can compare to. That was an interesting element. I was quite fascinated and I really enjoyed that some of it married up, some of it was completely different.

**Ed Gamble**

It's a lot to ask of a guest, if you want to make it a regular thing.

**James Acaster**

What?



**Ed Gamble**

To record a whole episode, delete the episode and then, record a new one, months and months later.

**James Acaster**

Well, listen, if the listeners would like us to do that format again, they have to suggest a guest that we can do it with and we will do it deliberately once more. That's our pledge.

**Ed Gamble**

Yes, and how will they let Benito know that they want that?

**James Acaster**

They must tweet the podcast @offmenuofficial. 'Hey there Mr Benito, I've got a suggestion for you- o, do the memory episode with,' and then-

**Ed Gamble**

Yes, then whoever you want to do the memory episode with but, crucially, they can't be anyone we've done an episode with that we've realised already because we cannot go back and delete that episode.

**James Acaster**

It has to someone else, and do you know what? If it's a guest that really suits that format maybe someone who's done something to do with-, oh. I did it again.

**Ed Gamble**

Yes, but not very careful.

**James Acaster**

Not very careful. Maybe, someone who's done something in the past that's to do with memory.

**Ed Gamble**

Benito just moving away a big jug of water from you, James.

**James Acaster**

Where am I going to put my penis?

**Ed Gamble**

You've been very blue today.

**James Acaster**

Kiri was talking about prawn dicks, what do you want from me?

**Ed Gamble**

That's a new catchphrase you've started doing as well. What do you want from me?

**James Acaster**

Have I?

**Ed Gamble**

Yes, you've been doing that quite a lot. Anytime I'll go, 'James that wasn't very good or any mild insight you would be like, 'What do you want from me?'

**James Acaster**

That's a good impression of me but yes, I think if a guest has done something to do with memory in the past then, that's really suited to it, you know, Guy Pierce memento.



**Ed Gamble**

Yes, Mr Swallow.

**James Acaster**

Mr Swallow. Obviously, a lot of people are probably going to suggest Derren Brown and actually if we get Derren Brown we will do it with me but we will trick him. So, we'll do the episode, delete it, get him back on and then, we'll tell him what he said last time but we'll completely change it but we will convince him that he did say that, the stuff that we've made up. Then, he'll go away going, 'I guess I wanted that stuff originally.' No, you didn't.

**Ed Gamble**

Then, we'll go, 'Ha-ha, we've Derren Brownded you.'

**James Acaster**

You just got brownded.

**Ed Gamble**

Kiri did not say dusty meringues.

**James Acaster**

She didn't and, you know, we could have been really out of order with this one. We could have just gone and looked at her original menu that she did ages ago and picked something from there.

**Ed Gamble**

Oh, imagine.

**James Acaster**

Say if she chooses Samphire then, she's out.

**Ed Gamble**

Oh, man.

**James Acaster**

You know, which I wouldn't want to do because it's a delicious ingredient but some people don't like it so we could have-

**Ed Gamble**

Funny to do that.

**James Acaster**

We could have just done that and gone.

**Ed Gamble**

Maybe, we'll do that in one of our future memory episodes.

**James Acaster**

Derren Brown's going to get chucked out.

**Ed Gamble**

Yes, you've been brownded. Do listen to Kiri's podcast, All killer no filler which she does with Rachel Fairburn, another very funny comedian. They talk about serial killers and it's a very good podcast.

**James Acaster**

That's not a food podcast. That's not cereal as in breakfast cereal.



**Ed Gamble**

No, it's about serial killers, murderers.

**James Acaster**

Murders.

**Ed Gamble**

But, they actually do it in a very-, it's very funny and informative but also they do it in a very sensitive way to the subject matter which I think a lot of true crime podcasts often don't manage but they manage to find that balance very well.

**James Acaster**

Yes, and Kiri gave you a little taster of some of the stories that they've told on the podcast in the past that were very funny stories so plenty more where that came from, do you know what I'm saying?

**Ed Gamble**

Yes, do get stuck into that. Have a listen to that. I'm on tour now James a show called Electric. You should go and see that and you can buy tickets [edgamble.co.uk](http://edgamble.co.uk).

**James Acaster**

Wow, this is very exciting everyone you better get along to that. The success of the podcast has meant that Ed wants to have a go at stand up and this is very exciting. Cashing in. It's going to be a great tour.

**Ed Gamble**

Hey thanks, man.

**James Acaster**

I can't wait to see it. Electric.

**Ed Gamble**

If you can't make it I also have a vinyl available for purchase. You can go on my website to find that as well.

**James Acaster**

Best artwork on any vinyl ever including music vinyl.

**Ed Gamble**

Correct, thank you very much James. Anything you want to plug?

**James Acaster**

You know, go on my website [jamesacaster.com](http://jamesacaster.com) and you can watch my special Cold Lasagne Hate Myself 1999. You'll have to pay a pretty penny but it goes to the man himself. Me.

**Ed Gamble**

James, you are the man, yes.

**James Acaster**

It's thirsty work.



**Ed Gamble**

I've just forgotten about that and now I've remembered. It is an amazing show I heavily suggest you go and buy that because the guy puts in a lot of effort. It's thirsty work what he does.

**James Acaster**

It's thirsty old work that special, doing that special.

**Ed Gamble**

This is going to be thirsty work.

**James Acaster**

This is going to be thirsty work is what I'd say before going on stage.

**Ed Gamble**

Yes. Thank you very much for listening to the Off Menu podcast. We love you all.