



# Off Menu – Ep149 – Adam Buxton

## Ed Gamble

Welcome to the Off Menu podcast. Taking the protein powder of conversation, the plant based milk of humour, mixing them together in the blender of the internet, hitting high for ten seconds, downing it all and then being really strong, big strong boys.

## James Acaster

Yes, big strong boys named Ed Gamble and James Acaster.

## Ed Gamble

We are big strong boys actually aren't we?

## James Acaster

We're big strong boys. I hope our parents are proud.

## Ed Gamble

Yes indeedie doodie. Strapping young lads.

## James Acaster

We own a dream restaurant. Ed is the maître d', I am the genie waiter, we can get people any food from any place any time. We always invite a guest in and we ask them their favourite ever starter, main course, dessert, side dish and drink. Not in that order. And this week our guest is Adam Buxton.

## Ed Gamble

Adam Buxton. God, I mean, if you were building a Mount Rushmore of British podcasting, Buckles is on it, right?

## James Acaster

Buckles is on it.

## Ed Gamble

Me and you.

## James Acaster

We're on there.

## Ed Gamble

Herring?

## James Acaster

Herring. The Ramseys.

## Ed Gamble

Josh and Rob?

## James Acaster

Josh and Rob. Dad wrote a porno.

## Ed Gamble

I don't think this mountain's a good idea.



**James Acaster**

The Elves. Qi Elves.

**Ed Gamble**

He's a very successful podcaster, writer, broadcaster. He does all that sort of stuff. He's a legend is Buckles.

**James Acaster**

Yes, actor, comedian, he's done everything. He's done everything and we've got him on the pod. And look, much respect but if he chooses the secret ingredient, an ingredient which we deem to be gross then we will kick him out of the dream restaurant.

**Ed Gamble**

He's out of here.

**James Acaster**

Yes.

**Ed Gamble**

And the secret ingredient this week is ginseng. I don't know what it is, seng, I don't know what it is.

**James Acaster**

I've had it in tea before.

**Ed Gamble**

Yes.

**James Acaster**

Don't like those teas I had that had it in it.

**Ed Gamble**

No. Look, I don't really know what it is. I think anything that sounds like tea based stuff is not really up my street. I'm not really a tea boy as you know, I'm a coffee lad.

**James Acaster**

Yes.

**Ed Gamble**

So, ginseng sounds like the sort of thing that was medicine and now people are going, 'Oh, imagine that. We'll eat that.'

**James Acaster**

Yes, maybe. I mean, I've liked herbal teas and stuff in the past, but those ones, no. Ginseng-,

**Ed Gamble**

Because you're a little hippy aren't you?

**James Acaster**

Little hippy. I'm a little hippy boy, peace and love. Peace and love everybody, peace and love.

**Ed Gamble**

Obviously that whole phrase has been absolutely ruined by that Ringo Starr video.



**James Acaster**

Ringo Starr, you know, a bit of a hippy himself, but he really did-, now it sounds like I'm telling people not to send me fan mail which-

**Ed Gamble**

I mean, if you've not seen that video, I'm sure you have. It is-,

**James Acaster**

Could do one of those videos

**James Acaster**

Everybody, this is James Acaster speaking to you with peace and love. I am asking you please stop sending DMs to Ed Gamble to pass onto me. I'm asking with peace and love. They will not be responded to from here on out. No DMs sent to Ed Gamble will be passed onto me anymore. With peace and love I ask you that. Peace and love.

**Ed Gamble**

Fantastic. You know what, a pretty good impression of Ringo Starr. As you're impressions go there was a lot of James Acaster still in there but the rhythms were very Ringo.

**James Acaster**

Yes.

**Ed Gamble**

I tell you what does have a lot of great voices in it, my tour show, Electric, which is going all over the country. Edgamble.co.uk. A lot of the shows are busy, so, you better get those tick ticks soon.

**James Acaster**

It's a hot ticket.

**Ed Gamble**

It's a hot ticket baby.

**James Acaster**

Just like electricity.

**Ed Gamble**

Yes.

**James Acaster**

Electricity is hot.

**Ed Gamble**

Good link, yes. It must be, yes, I've never felt it. But do go and buy a ticket for that. But broadly I think what we're all trying to get across here is if Adam says ginseng, he's out.

**James Acaster**

He is out, but let's see. Will he say it, won't he say it? There's only one way to find out. This is the Off Menu menu of Adam Buxton.

**Ed Gamble**

Wow, that's the most in sync we've ever been.

**James Acaster**

Yes.



**Ed Gamble**

Welcome Adam Buxton to the dream restaurant.

**Adam Buxton**

Howdy. Nice to be here. What the hell was that noise?

**James Acaster**

Welcome Adam Buxton to the dream restaurant. We've been expecting you for some time. Shabam.

**Adam Buxton**

Woah, I just saw a genie.

**James Acaster**

Yes, you did.

**Adam Buxton**

Is that normal?

**James Acaster**

Yes, that's pretty normal for a lot of people in this dream restaurant. They see a genie. How many genies have you seen in your life?

**Adam Buxton**

Only the two that played the beautiful lady genies in the TV shows. Barbara Eden and who was the other one?

**James Acaster**

We don't know. You were talking of I Dream of Jeannie, right, the TV show?

**Adam Buxton**

Yes.

**James Acaster**

Yes, me and Ed are not the people to ask about the casting choices.

**Ed Gamble**

No, you might not know this Adam, it's actually very bad form to reference other genies in the presence of a genie.

**Adam Buxton**

Is it? I'm sorry. That is not cool. That's the kind of thing that would have been fine before 2015, but in the last five years that's come to be frowned upon.

**James Acaster**

Yes, no, not your fault. You don't know. Just don't do it again.

**Adam Buxton**

Okay I'm sorry. I'm 51. But listen, that's fine, I've taken that on board. You know, some 51-year-old guys would go, 'Screw you. I'll reference anything I want in the presence of a genie. Genies are getting too sensitive these days.' But not me. If that's the way genies feel that is totally cool. Let's all grow together.

**James Acaster**

Really appreciate that. You're a true ally to genies. Thank you very much.



**Ed Gamble**

James, there was a new noise there that I've not heard before that the genie made when you popped out the lamp. Can you just repeat that for me?

**James Acaster**

Shabam.

**Adam Buxton**

Woah.

**Ed Gamble**

What's happened?

**James Acaster**

Well, I burst out of the lamp as usual but I actually went up a bit higher than I would have liked and so when I landed I decided to really put my all into it. I really put my haunches into it when I landed and it just made a real shabam noise because loads of sparks and extra magic dust, kind of, flew out from under my feet as I made impact with the ground. So, it was a big one for you, Adam.

**Adam Buxton**

Is it, like-, and apologies if this is very rude, kind of, conversation for a genie. But is it like the TARDIS inside the lamp? Have you got a lot of space in there or is it cramped?

**James Acaster**

Actually, no, that's a perfectly fine question to ask. You're right there. It is actually, it's massive in there. It's humongous. It's, kind of, the size of Heathrow Airport roughly, yes, in there. But just empty, just, like, you know, whatever I want to fill it with on any given day. Sometimes, you know, during this pandemic I have made it look like the inside of Heathrow Airport because I miss it. I miss travel, you know, who doesn't?

**Ed Gamble**

So, the genie has to get planes normally?

**James Acaster**

If I want to, yes. Obviously I've got a lot of hook-ups with magic carpets and stuff like that, so I don't always need to get a plane.

**Adam Buxton**

Does it require a great deal of genie energy to transport yourself to different places? I was watching Ghost the other day, for example, and the-,

**James Acaster**

Okay, listen, I'll stop you there again. Ghosts and genies are different and if you're going to just, kind of, come here and make out like we're all the same then-,

**Adam Buxton**

Honestly I wasn't, I was just referencing the idea of non material, non corporeal transportation and body switching and things like that.

**James Acaster**

Okay, fair enough.



**Adam Buxton**

And in that film when the ghosts occupy someone else's body it takes a great deal of energy and they're knackered afterwards. They can barely stand up.

**James Acaster**

Yes, well, Ed knows that a lot of my genie powers take it out of me and at the end of every Off Menu episode I have to have a long lie down. I'm really sweaty and just quite exhausted by the whole thing. And it takes it out of me emotionally as well. I'll cry a lot after every episode.

**Adam Buxton**

Oh, yes.

**Ed Gamble**

It's pretty tricky when we've got back to back records I'll be honest. You can always tell when it's the second of a double bill.

**James Acaster**

Yes, you can tell the second one. And I'm really struggling.

**Ed Gamble**

Luckily you are the first and only episode we're recording today Adam.

**Adam Buxton**

Oh okay, cool. And it's a Friday so it's genie party night.

**James Acaster**

It's genie party night. I did a big shabam when I landed. I'm feeling really good about making your meal. Are you a food guy?

**Adam Buxton**

I am. You know, I've come to realise that I am. And I think it's one of my principle pleasures in life and I'm only just at this mid point-, well, I'm way beyond the mid point, but at 51 years old I'm only just beginning to realise that actually I love food and I wish that I had been more adventurous as a youngster. And only in the last five years have I just started to widen my horizons a little bit and eat different types of food that I used to turn my nose up. I was at-, turn my nose up at, I was. That's the order that I want this sentence to go in.

**James Acaster**

Always turn my nose up at.

**Ed Gamble**

Yes.

**Adam Buxton**

I was such a picky eater when I was little. I was terrible. I mean, I still don't like cheese, so, that's still off the menu.

**James Acaster**

Great.

**Adam Buxton**

I didn't like a lot of vegetables, like, no tomatoes, yuk. I mean, pretty much no salad of any kind. Lettuce was the only thing that I would, you know, tolerate. But apart from that, no, I didn't like anything.



**James Acaster**

And now you're into vegetables, do you have tomatoes?

**Adam Buxton**

Yes.

**James Acaster**

Yes, yes.

**Adam Buxton**

Now, in the last five years I've been trying to eat more vegetarian and vegan dishes. So, in the process of doing that I've discovered the wonderful world of all sorts of amazing vegetables. Cherry tomatoes, I was having some earlier on today. Yum, yum, yum, I was thinking as I bit into those little bastards.

**Ed Gamble**

I'll be honest when you were talking about this journey discovery you've been on in the last five years and truly discovering the world of food, I wasn't expecting cherry tomatoes to be the headliner.

**Adam Buxton**

Yes, because it used to be-, for me a fancy meal used to be having spaghetti bolognese and then, you know, you take a couple of frankfurters, Herta Furter, you know, the Herta brand, and I honestly swear to you that I thought, 'I'm, kind of, like a brilliant chef.' Because I suddenly one day thought of the idea of taking two frankfurters and chopping them into little slices and, sort of, sprinkling them like croutons (TC 00:10:00) onto my spaghetti bolognese. You know, because it's nice to have just a bit more meat on the spaghetti bolognese of a slightly different kind, a bit more, you know, synthetic, kind of, piggy meat on top of this spag bog.

**James Acaster**

Now, spaghetti bolognese obviously is Italian, Frankfurters are German. What voice are you doing?

**Ed Gamble**

Yes.

**Adam Buxton**

So, that is my generic offensive Euro voice.

**James Acaster**

I love it.

**Ed Gamble**

I guess if you don't like cheese, what are your options for sprinkling over the top of bolognese, right, so, it's pretty much only chopped up frankfurters?

**Adam Buxton**

Yes, I mean I probably would have gone with hundreds and thousands if there hadn't been any frankfurters to hand, but that was my idea of a pretty classy meal, otherwise it would have been frankfurters in white bread because my mum never used to buy the buns.

**James Acaster**

Now you said when you were younger you thought of tomatoes as yuk, yuk, yuk, and now you're eating tomatoes and you're thinking yum, yum, yum. So, that's been the story. Because Ed's making out like it's some laughable narrative ark for you, but it is actually quite a big deal that you used to think yuk, yuk, yuk and now you think yum, yum, yum.



**Ed Gamble**

So, it was yuk, yuk, yuk, you went to yum, yum, yum. Was it ever yuk, yuk, yum, or, yuk, yum, yuk? Or, was it just straight to the yum, yum, yum?

**James Acaster**

Yes, good question Ed.

**Adam Buxton**

That is a good question. Initially I was, sort of, holding my nose and thinking yuk, yuk, yuk, yuk, yuk. But then I think what you realise when you actually do start to cook things with a bit of seasoning and, you know, mixing things up, different flavours is, like, 'Oh, this is interesting now.' And I'm not so offended by the textures as I used to be. I didn't like the texture of tomatoes, it was too squishy and not nearly as good as ketchup as far as I was concerned. Because I was fine with ketchup and my parents always used to say, 'But you like ketchup.' And I was, like, even then I knew ketchup is not tomatoes really. So, yes, there was a short period of resistance, but like everything, you know, you kind of realise, 'Oh, it's great. This is what all the fuss is about.' One day maybe I'll have that epiphany with cheese because I do look at pizzas and think, 'Yes, I totally get why that's good.' But I just personally don't like it.

**Ed Gamble**

Because a lot of people say they don't like cheese but they make an exception for melted cheese, or they make an exception for pizzas. Are you off pizzas because of the cheese?

**Adam Buxton**

Yes, no pizza.

**Ed Gamble**

Oh man.

**Adam Buxton**

And I've been through trying to have pizzas without cheese and it's just too much like a blasted barren surface of an alien planet really isn't it without the cheese.

**James Acaster: We always start with still or sparkling water. Do you have a preference Adam?**

**Adam Buxton**

Well, a few years ago I would have said sparkling like a shot because it's the champagne of the waters, but then I had the misfortune of being on a bill with Nick Helm the comedian in Dublin a few years back and after we did our set in the club and we killed, we absolutely killed everyone, we said, 'Wow, we killed everyone, let's go a celebrate.' So, me and Nick Helm and Tim Vine-,

**James Acaster**

What a trio, good bill.

**Adam Buxton**

What a trio, repaired to the hotel bar where we were staying and we lived it the heck up. But Nick Helm ruined everything by blithely announcing that sparkling water which I started off-, actually, no, after we'd been boozing for a while I said, 'I'm going to switch to water because I've got to get up in the morning.' And I ordered a sparkling water. And he said, 'Oh, that stuff rots your teeth.' And I was, like, 'Yes, whatever Nick Helm.' And he said, 'No, it really does, it rots your teeth.' Was that a good impression?





**James Acaster**

Wow, what happened to him in between when you said it the first time and the second time?

**Ed Gamble**

Did he have a sip of sparkling water?

**Adam Buxton**

I inhabited him. It's exhausting. I thought he was just taking all the piss out of me, but it turns out he wasn't and that stuff is absolutely deadly as I'm sure you probably realise. I didn't know that, did you?

**James Acaster**

So, what do you mean, if it's deadly it literally wears your teeth away?

**Adam Buxton**

Yes, look, I've got some factoids.

**James Acaster**

Okay.

**Ed Gamble**

Great.

**Adam Buxton**

The process of making fizzy water involves adding carbonic acid, that 'feel good mouth sensation you get after sipping a carbonated drink is in fact the chemical activation of pain receptors on your tongue responding to this acid giving it a more-ish taste. Acids are very damaging to teeth. They weaken the enamel surfaces making the teeth vulnerable to decay and sensitivity. If you're desperate for sparkling water use a straw because when you drink with a straw you can enjoy the flavour without the liquid coming into direct contact with the enamel reducing the risk of damage.'

**Ed Gamble**

Is that from Nick Helm's website?

**Adam Buxton**

Yes, that's from Helm.com information about dangerous food and drink.

**James Acaster**

So, at that point did you return the unhealthy sparkling water and carry on drinking copious amounts of alcohol with Nick Helm?

**Adam Buxton**

No, I just drank it down and totally ignored Nick Helm because I thought, 'I'm not taking any advice from you.' And then I googled it the next day and I was, like, 'Oh, shit, Nick Helm's right.'

**Ed Gamble**

So, from that day you haven't been able to drink sparkling water without thinking of the health implications and I'd imagine thinking of Nick Helm telling you about the health implications?

**Adam Buxton**

Yes, exactly. It's one of those things, they are forever linked now in my mind. So, it's going to be tap water.

**James Acaster**

Tap.



**Ed Gamble**

Tap specifically?

**Adam Buxton**

Yes, I like tap, and we live out in a hard water area out here in South Norfolk and I love hard water.

**James Acaster**

Do you, go on?

**Adam Buxton**

Yes, the harder the better.

**James Acaster**

What's the best thing about hard water?

**Adam Buxton**

Oh, man, it's bracing. You can feel that calcium going in there and calcifying everything. I can feel all my insides gradually turning into the inside of our kettle, getting all white and furry and crusty. And, no, I don't know, it feels as if it's got more flavour. It's got more edge, you know, it's more refreshing. I don't know. I'm probably imagining that but that's how it feels to me.

**James Acaster**

No, it's called something different for a reason, right? There must be a difference there and you notice it. I mean, you're doing trips to London all the time for work. You're going to be an expert on this stuff. You've got your chilli bottle there full of hard water.

**Adam Buxton**

It's full of hard water, yes, and I love it.

**Ed Gamble**

To the layman it looks like you've got a, sort of, chrome bottle, but that's actually a see through bottle and that's how hard the water is right?

**James Acaster**

Yes, reflective.

**Adam Buxton**

Yes, exactly.

**Ed Gamble**

Like drinking mercury.

**Adam Buxton**

It's calcified it and turned it rose gold.

**Ed Gamble**

Do you think the hard water, all of the calcium and stuff in the hard water is slowly rebuilding your teeth from your years of sparkling water consumption?

**Adam Buxton**

Yes, there you go, maybe that's what I'm doing is subconsciously compensating for all those years of-, I mean, no, it's a scandal for sparkling water, it's deadly stuff and people have known about it for years but just the information has never gone over ground. If it weren't for brave people like Nick



Helm I would still be drinking that deadly shit. I mean, Ridley Scott in the first draft of Alien, I think the alien didn't bleed acid, it bled sparkling water. That's how dangerous that stuff is.

**James Acaster**

Good, yes.

**Ed Gamble**

So, do think this is a conspiracy then? You feel like you're getting a conspiracy theory out there?

**Adam Buxton**

Yes. Also I don't think Ridley Scott wrote Alien, did he? You know, it was-

**James Acaster**

That's his business.

**Ed Gamble**

When I was asking that question, all you were thinking about was that you might have got that wrong, right, and people were going to come for you?

**Adam Buxton**

Yes, I was just thinking I was going to be attacked by nerds.

**James Acaster**

He knows his fan base. They'll be on him like a shark. You think Ridley Scott wrote Alien?

**Adam Buxton**

It was Dan O'Bannon.

**James Acaster**

Well, when I say his fan base I mean including Joe Cornish, he would absolutely destroy you for that.

**Adam Buxton**

Yes, that's true and I would deserve it.

**James Acaster**

So, as a hard water guy do you bully soft water kids because they're dweebs, because they're not hard like you?

**Adam Buxton**

No, I understand some people can't take hard water. It's not for everybody. Especially children, you wouldn't want to give them hard water, that's crazy.

**James Acaster**

Be honest though, when you meet someone who lives in a soft water area do you have the urge to beat them up because you're a hard water boy?

**Adam Buxton**

I mean, I am thinking 'snowflake', sure, but I don't like that term and I wouldn't use it against anyone.

**James Acaster**

But you are thinking-

**Adam Buxton**

I am thinking it.



**James Acaster**

I want to sock that dweeb between the eyes.

**Adam Buxton**

Yes, that pathetic softy. You don't know what life is like with your soft slimy water that doesn't even fur up the kettle. That's what I'm thinking.

**James Acaster**

Poppadoms or bread? Poppadoms or bread Adam Buxton? Poppadoms or bread?

**Adam Buxton**

Bread every time. I mean, there's nothing wrong with poppadoms, they are of course great, but I do love bread. I love bread. I'm bread boy.

**James Acaster**

Yes.

**Adam Buxton**

I should write a song about bread. I've written a song about almost every other food stuff. Did you ever write food songs James in your band?

**James Acaster**

Well, I was in a band called The Capri-Sun Quartet for a while, so, we were, kind of, food related anyway. But, I've written most of my food songs on this podcast, a lot of food and drink songs over the years that have made an appearance, improvising sometimes on the pod.

**Ed Gamble**

Yes, they're not written are they, you just, sort of, improvise them.

**James Acaster**

Improving is writing.

**Ed Gamble**

No. Adam, the difference between our podcasts is that you'll put a lot of effort into yours in terms of writing jingles, doing research and things like this. Not so much on this podcast, we tend to just, sort of, see what happens and James will occasionally make up a song about Cawston Press.

**James Acaster**

Not true. Ed isn't a musician, he doesn't know what he's on about. Me and you know what we're talking about Adam. We've both written songs. You write songs for your podcast. I write songs for my podcast. Let's just agree that that's what happens.

**Adam Buxton**

Were you ever in a band Ed?

**Ed Gamble**

I was in a band called Tethered Priest very briefly.

**Adam Buxton**

Tethered Priest. What was your best Tethered Priest song?

**Ed Gamble**

We had one song called 'Love in an abattoir'.



**Adam Buxton**

Wow.

**James Acaster**

There you go.

**Ed Gamble**

It was about two people falling in love in an abattoir.

**Adam Buxton**

Yes, can you remember any of it?

**Ed Gamble**

'Love in an abattoir, lust in a cemetery, the eve of Lucifer'. That's all I can remember.

**James Acaster**

Wow.

**Adam Buxton**

Wow.

**James Acaster**

And that was pre-written, not improvised.

**Ed Gamble**

Yes, didn't improvise that. Sat down and wrote that in probably a maths lesson. Wrote that on the back of a folder.

**Adam Buxton**

I mean, I think a lot of people when they're trying to write music they gravitate towards food maybe just while they're developing the lyrics as a place holder, you know, but actually I think food is pretty good to write music about because it is such a universal thing. And it's generally derided as being hacky subject matter in the same way that people look down at toilet humour, fart jokes, etc. All of which I'm a great fan of and I personally, I don't think it is hacky per se to do those things or make jokes about those things or write songs about food for example. It's the way you do it. If you write a good food song or do a good fart joke, mate, life doesn't get better.

**James Acaster**

Well, then allow me to ask you this Adam, at the end of this meal are you going to do a big stinky fart and shit in your pants?

**Adam Buxton**

I'm not going to shit in my pants. So far that hasn't been a problem. I'm looking forward very much to that day. Have I ever shat in my pants? I'm just trying to think. I want to be honest. I don't want to be just like-

**Ed Gamble**

Because of food let's keep it on theme. Have you every shat in your pants because of food Adam?

**James Acaster**

Yes, you're doing a big glorious fart and you're really enjoying the farts as, like, a triumphant moment at the end of the meal and then you shit your pants.

**Adam Buxton**

You see how happy it's made me?



**James Acaster**

Yes.

**Ed Gamble**

And me to be fair. It's right up both of our streets.

**James Acaster**

Shitting in my pants. Shitting in my pants.

**Adam Buxton**

No, I never have. I only ever shat in my PJs because I was on antibiotics for an earache and I was watching *The Man Who Fell to Earth*, with my mum. I was eleven years old. It was already embarrassing because David Bowie was getting his knob out. I thought it was going to be like *Star Wars* with David Bowie, i.e. the perfect film. Turned out to be very pretentious and arty and difficult to understand, plus long extremely embarrassing sex scene towards the beginning of the film that I had to watch in total silence with my mum. And then I felt my stomach rumbling and thought it was a fart and went to enable the fart and then discovered that it was not a fart, it was some bad stinking lava from my insides.

**Ed Gamble**

As if watching a sex scene with your mum in the room is not embarrassing enough, you then shat your pyjamas. Like a nightmare.

**Adam Buxton**

It wasn't good, no.

**James Acaster**

Imagine, all the times I've been watching films with my parents there's been sex scenes in them, I've been embarrassed. I can only imagine during that point shitting my pants thinking, 'Oh, this is so awkward. Oh, no, what have I done?'

**Adam Buxton**

It's such a strange scene as well. It's, like, it's *Rip Torn*-, you know who *Rip Torn* is, right, *Artie* from the *Larry Sanders Show*, and he is playing a, kind of, an ageing college professor and he's having an affair with one of his students. So, it's already fairly unsavoury and they start bonking and taking photographs of each other, and it gets very animalistic and they're, sort of, shouting and grunting and squealing, and the whole scene is inter cut with Bowie in maybe a Japanese restaurant having a bowl of soup and watching some *Kabuki* dancers shouting and screaming at each other as well. It's very odd.

**James Acaster**

So, you like bread. What kind of bread would you like?

**Adam Buxton**

Yes, man. I'll have some-, I mean pretty much any bread I'm happy with-, as soon as the bread arrives I'm delighted. I used to like garlic naan when I was in my Indian takeaway days in south London, Stockwell. And I would order from the takeaway. I would ask them if I could have extra mango chutney and then it ended up with me just saying, 'Can I have twelve pots of mango chutney please?' And the guy was like, 'Twelve?', like 'Yes, I really like mango chutney,' he's like, 'Well you can just buy a jar, just buy a jar of the mango chutney.' I was like, 'Ah it's not as good as your mango chutney.' But I also like Moroccan, I think it's called *khobz*, it's a flatbread, we had that when we went to Morocco, me and my family, and stayed in a place in *Imlil*, up in the mountains. And it was a bit of a culture shock and the children weren't very excited about the prospect of the tagine dish that we were about to consume, because they're kind of as unadventurous as I used to be



when I was little, when it comes to food. But, when that flatbread came out, all warm, and dip it in the oil, and a bit of a salt, everyone was happy.

**James Acaster**

So what's it going to be then, the flatbread with the oil and the salt, with your family in the hills of Morocco, or your student days, eating a garlic naan and twelve pots of mango chutney?

**Adam Buxton**

I wish it was my student days, it wasn't that long ago.

**James Acaster**

It wasn't? When was it? I assumed you were a student.

**Ed Gamble**

No, he didn't say student days, he said takeaway curry days, which didn't specify the time.

**Adam Buxton**

It was when I was when I was first married and me and my wife bought our first house in south London, so it was like, 'We've got a house, we can do anything we want.' And we didn't have children at that point, so what we used to do was just watch 24, sometimes five episodes in a single night and eat takeaways. And I think I would have to go for the garlic naan with the chutney.

**Ed Gamble**

Now Adam, you say your kids are as picky as you were, when you were a kid, have you decided on an age where you're going to sit them down and introduce them to the joy of cherry tomatoes?

**Adam Buxton**

Actually, gradually they're shifting. So my eldest is 18 and he's quite adventurous now when it comes to food. And he has, he's kind of a self-styled aesthete. I think he has turned into that really, in opposition to his brother, who's much more of monkey man. And so his younger brother, about the most adventurous he gets is fish fingers.

**James Acaster**

Your dream starter?

**Adam Buxton**

Dream starter? I think the most amazing time I ever had with a starter was one of the more memorable restaurant experiences I had, which I talked about on my podcast ages ago actually, with my friend Garth Jennings, who's a film director. He directed the film Sing, and a couple of other things. And he was working with Disney toward the beginning of the 2000s and when it was my wife's birthday in 2006, as a special treat me and Garth kind of conspired to book us a table in a fancy restaurant in Paris. And Disney booked us this table at a super fancy restaurant called Les Ambassadeurs, in one of the most flash hotels in the world, called Hôtel de Crillon. And I think the restaurant has since closed, but inside it was like, a kind of comedy version of a fancy Parisian restaurant, you know what I mean, like gold and very ornate. It was like the Palace de Versailles, big mirrors and marble floors and one waiter per person and only a few tables with loads of space in between each table. And it was really fun and we dressed up and everything.

And I'd made a big deal out of saying, 'I'm paying for this, this is my treat. You know Garth, I'm really grateful that you got this table booked and this is exciting and fun but this one is on me.' And then we sat down, we looked at the menus and everyone was like, 'Oh, there are no prices on these menus,' and then I looked at mine, there were prices on mine because they knew that I was the, sort of the lead diner, I was paying. And I took a look and I realised quite quickly that even if we went for the cheapest options the meal for four of us was going to cost not less than £1,000. So I was thinking like, 'Oh shit, that is worth it. I'm not going to spend £1,000 on a meal, that's insanity.'



But I'd made this big song and dance about it. So I was like, 'Well, I don't know what I'm going to do.' So I told Garth and he was like 'Mate, we can split it if you want.' And I was like, 'No, splitting's the least of it.' I think we did split it in the end. But even so that's still £500 each. But basically we went ahead and we had the meal. And actually, it was worth it. I mean, if by worth it we're saying you know, like, so what is worth £1,000? It's something I've remembered for the rest of my life and I always will remember.

**Ed Gamble**

But is it the food that you remember or is it that you were panicking because it was so expensive?

**Adam Buxton**

Everything, the whole experience. The place, the feeling of panic, but then also the food. It was one of those places where you get about eleven courses or something. And they're all presented with a flourish, all the waiters arrive (TC 00:30:00) at the same time and they lift of the dome and, 'Ta-dah,' there it is and it's small portions. So in a way it was like eleven starters. And each one of them was this crazy kind of, you didn't know what it was just by looking at it. It was a sort of, little piece of art, Heston Blumenthal type construction. Although I've never eaten at a Heston Blumenthal restaurant so I don't know what that food is like. But you know, it was like, 'Oh with this little bit of,'

**Ed Gamble**

He's back, Frankfurter guy's back.

**James Acaster**

There he is.

**Adam Buxton**

'This is a bit of a womble, breast of womble, and it has been lightly bullied and served underneath a little lattice made of stretched fingers of fudge.' So it could have been anything, it was impossible to tell, but every one of them was beautiful. You know, it would be like a little miniature tower of something with dust over it, yummy dust, and you'd eat it and you weren't, and it was like, 'Is this meat? Is this, you know, is this snickers? What is going on here?' Every single one was amazing.

**James Acaster**

So your starter is any of those dishes from that restaurant because you don't actually know what any of them were?

**Adam Buxton**

Yes.

**James Acaster**

And one of your guesses is breast of womble.

**Adam Buxton**

Yes, with a lattice of-,

**James Acaster**

Fudge.

**Adam Buxton**

Fingers of fudge.

**James Acaster**

Fingers of fudge. Do you want that to be your starter?





**Ed Gamble**

Or do you want the stack of something with yummy dust?

**Adam Buxton**

I mean, either is fine. Honestly, anything that they had in there, buckle of jerkin with marinated joy beans, I mean, honestly I literally couldn't tell you any actual thing that we ate but all I know is that every single one of those little tiny art pieces was amazing and we were just looking at each other-, and also, you know, the whole thing about a restaurant experience isn't it, it's the whole thing, it's the presentation, it's the place, and you've got some wine so that makes you a little bit more tooty and up for enjoying yourself I guess.

**Ed Gamble**

And there really is something to be said for the feeling of when you panic about something being really expensive and then just realising you have to buy it. So you've got to just lean into it and enjoy it.

**Adam Buxton**

Yes, that's right. And then the joy of not regretting it as well. The joy of realising afterwards actually, that was money well spent. Relatively speaking. Let's not even begin to think about all the other things you could do with £1000 or all the people who would just kill for £1000 for all sorts of reasons. But, when we got out of that restaurant, ah man, we were on a high.

**Ed Gamble**

I'm intrigued by this menu situation of the person paying is the only one with the prices on the menu.

**Adam Buxton**

Yes.

**Ed Gamble**

Surely the point of paying for something is everyone can see how much you're paying for it and you look like a big generous man?

**Adam Buxton**

I know. I mean, you could go either way with it couldn't you? I think the idea is that your guests, they're not even bothered because they don't want to feel bad about how expensive everything is.

**Ed Gamble**

Right okay, that makes sense.

**Adam Buxton**

So they're not thinking about the money. It's like, 'Have what you want, don't you worry about the money, only one person is going to worry about the money at this table.'

**James Acaster**

For me I'd be tempted though, if that was me with the menu with the prices on and I'd said I'd pay, if someone was like, 'Oh I think I'm going to have the squid,' I'd go, 'Yes, just give me a second, oh.'

**Ed Gamble**

That's basically what Adam did. He went, 'Ah, guys.'

**Adam Buxton**

I did say that about the wine, I said, because we had a conversation about it, I told the others, because I said to my wife as well, I wanted her to know what was going on, because I didn't want her to come out and just say, 'You spent what?' So we did talk about it and we agreed that we would



economise by, you know, only having a £50 bottle of wine, rather than the next cheapest which was about £150.

**James Acaster**

bWas she trying to negotiate with you, being like, 'Adam are you sure we need twelve pots of mango chutney, can't we just get one?' Let's look at your main course now. We've sort of started out in Paris, having womble breast, where we travelling to now?

**Adam Buxton**

Well, I don't know where this dish originates but this is, I think, a standard sort of salad option that you can whip up at home and it is my current fave go-to lunch option. And it is the cauliflower taco bowl. And it represents to me an encouraging chapter in my eating evolution. As I said before, I used to be very picky and it's everything in one meal that I used to absolutely despise. Like even after I started eating vegetables, which was in my twenties, the only vegetable I would really eat was broccoli. And I thought, well, I used to go out with a girl who really looked after herself and ate very well and stayed fit and she was like, 'You've really got to eat better, otherwise you're just going to die soon.' And I said, 'Alright well, I'll eat one healthy thing.' And she said, 'Okay, eat broccoli then, because it's really good for you.' So I was like, 'Ugh, okay.' And I tasted it and thought, well it's horrible but I can get it down without vomiting everywhere, so I'll go for broccoli. And then over the years I sort of ended up quite liking broccoli, but cauliflower, forget about it. I just thought, 'No, I'm never going to eat that.' It looks like brains, it's all anaemic and disgusting and also I think I was traumatised because I was forced to eat cauliflower cheese at school and I think I did puke then, and that was traumatic.

**James Acaster**

What David Bowie film were you watching when you puked?

**Adam Buxton**

Labyrinth. Yes, I always hated cauliflower, and then, I don't know, I tried this recipe, because I get these recipe boxes delivered. I thought that would be a good way to expand my horizons. And it actually, it's really worked well, and you follow the, they give, they deliver all the ingredients and you've got a little recipe. You follow the recipe, I follow it to the letter, to the second, I've got my timer out there. And it's really enjoyable and one of these dishes was the cauliflower taco bowl, and you chop up the cauliflower and you kind of put it in, you sprinkle sort of piri-piri rub over it, you know what I mean, like a load of spices, onion powder and paprika and cardamom and ginger and all that stuff. Bit of oil, stick them in the oven, roast the hell out of those little cauliflower florets. Meanwhile you're making yourself the taco bowl, right. So you get a floppy taco wrap and you fold it into a heatproof bowl, by just folding it in sides a few times, you know what I mean?

**Ed Gamble**

Yes, no.

**Adam Buxton**

Have you ever done that?

**Ed Gamble**

Never done that, but I like the way it's going. I didn't realise you were making an edible bowl at this point.

**Adam Buxton**

You're making an edible bowl.

**Ed Gamble**

I don't think I've ever heard of anyone make an edible bowl at home before and I absolutely love it.



**Adam Buxton**

Yes, because usually it's, you go to one of those restaurants and you can have the big bread bowl right?

**Ed Gamble**

Yes.

**Adam Buxton**

And that's fun, I get that. But as you say, not something you can necessarily do at home. But you can with the wraps, the tortilla wraps. You fold them in, you kind of do little pleats, so you can fit them into the bowl, and then you stick them in the oven for two or three minutes, or something like that, until they start going brown at the edges, then you take them out and once they cool down they retain the bowl shape. And so then you can fill that with the rest of the ingredients for the taco bowl. The roasted cauliflower in that piri-piri rub, chopped onions, halved cherry tomatoes, black beans, strips of carrot. That's the other thing I learnt how to do. Because normally I would just chop them up and it would be carrot coins, that would be my go-to serving suggestion for carrots. But then I got this recipe and it said, 'No, no, you don't have to do the carrot coin, you can take the peeler, pull down the peeler on the whole carrot until you have ribbons of carrot and that is nice. And then you squeeze a bit of lime, chop up some coriander, or if you are American, cilantro, and then it is great taste party for your mouth.'

**Ed Gamble**

I'm not sure I trust the guy because he was the guy who was telling you to sprinkle frankfurters over bolognaise earlier, he's got absolutely no consistency.

**James Acaster**

He's gone quite the journey as well.

**Adam Buxton**

He has, yes. That was in the old days, he was younger as well then.

**Ed Gamble**

Yes.

**Adam Buxton**

Now it's all about cilantro. When Americans used to talk about cilantro I was like, 'What, they're eating food that we just don't have in this country, what the hell is cilantro?' Did you always know about cilantro?

**James Acaster**

No, I always heard them say it, didn't know what it was, when I discovered it was coriander couldn't believe it, so different.

**Ed Gamble**

Because you don't hear about that one as much do you? Because you don't hear about that being coriander. Eggplant, everyone knows what eggplant is.

**Adam Buxton**

Aubergine.

**Ed Gamble**

Yes, exactly. And zucchini, we hear about that.

**Adam Buxton**

What is zucchini again?



**Ed Gamble**  
Courgette.

**James Acaster**  
Courgette.

**Adam Buxton**  
Courgette.

**Ed Gamble**  
But the cilantro problem very rarely comes up.

**Adam Buxton**  
Zucchini, it's so show-offy isn't it?

**James Acaster**  
We come to your side dish.

**Adam Buxton**  
Yes, side dish. I tell you what I'm going to have. I'm going to have a bit of sushi. Specifically the Inari. Now do you know what that is?

**James Acaster**  
No.

**Ed Gamble**  
I do.

**Adam Buxton**  
Yes, you tell me.

**Ed Gamble**  
No, I'm not going to tell you, you tell. I need to make it very clear that I know what it is before you say what it is.

**James Acaster**  
I know, how about you both say it at exactly the same time and then I'll know that you both do know what it is.

**Ed Gamble**  
Because it's not like a song lyric. There's not an official-,

**James Acaster**  
Ed.

**Ed Gamble**  
Description of what it is. Me and Adam are not.

**James Acaster**  
Ed's worried because he doesn't really know what it is. I'll count to three and then you both say. One, two, three.

**Adam Buxton**  
Seasoned and fried tofu bean pouch.



**Ed Gamble**

Sweet tofu pocket.

**Adam Buxton**

Yes, pocket is a good description.

**Ed Gamble**

Pocket, yes.

**James Acaster**

Pocket and pouch.

**Adam Buxton**

And inside the pouch generally you've got rice but you can put a bit of avocado in there if you want, chop some other salad items in there, go nuts. You can put a few smarties in if you want. But I will usually have just the classic rice pocket, with the tofu bean wrapping. Yum, it's amazing. God it's good. I can eat hundreds of them.

**James Acaster**

Hang on a second. You said sushi.

**Adam Buxton**

That's sushi, isn't it?

**Ed Gamble**

Yes.

**James Acaster**

Is there no raw fish in this?

**Adam Buxton**

No, that's, maybe you're right, maybe sushi means raw fish, but it's generally, like if I go to a sushi restaurant then there will be Inari on the menu.

**James Acaster**

You got me all excited for raw fish, I love raw fish.

**Adam Buxton**

I really love raw fish as well, but I mean, I could also have one of those little salmon rolls, maki rolls. Those are amazing too.

**Ed Gamble**

The fact that you love raw fish now, Adam. Surely that's more of an adventurous leap from your previous picky self to eating cherry tomatoes. You really buried the lead here.

**James Acaster**

Yes.

**Adam Buxton**

Yes, that's weird isn't it. I mean I was always okay with raw fish. Well-, actually, no, I would never have wanted to eat sushi. When sushi first became a thing in the '80s it was a byword for 'absolute twats'. The only people, outside of Japan obviously, who ate sushi, were dickheads and you know, yuppies, and people in adaptations of Bret Easton Ellis novels. And then in the late '90s I met my



beautiful wife and she said, 'You know, sushi's good, let's go to a sushi restaurant,' so that was one of our first dates, going to a Tsunami Sushi restaurant.

**James Acaster**

Were you already in love?

**Adam Buxton**

I was pretty far gone, yes.

**James Acaster**

How quickly did you fall in love with your wife?

**Adam Buxton**

Oh, man. I mean -. I feel as if it was fairly instant, the first time I saw her at a party, sitting in a corner. She's very tall and sort of haughty looking. I tell you she, to me she looked like Sean Young in Blade Runner.

**Ed Gamble**

Is that how you opened the conversation Adam?

**Adam Buxton**

I think it was actually, yes. I said, 'Have you ever seen Blade Runner?' Because she had that, she had one of those big jackets with a big, massive collar, big furry, fake fur collar thing. And she had big hair and she was pretty great looking. Still is, obviously. Yes, pretty instantaneous. And then the deal was sealed in the sushi restaurant over some warm sake. But I love, I mean, I really love sushi, I wrote a big long song about sushi and did a video for it that I think is offensive. So I don't know if, it may not be on my YouTube channel because there's some problematic stuff in there. It's a really nicely made video but I think the director just got a little carried away with some of the imagery and it perhaps wasn't as sensitive as it could have been. It was made back in 2012. But I was really happy with the song.

**James Acaster**

During the Olympics.

**Adam Buxton**

I found the-, was it during the Olympics? There you go, yes. I found some of the lyrics.

**James Acaster**

Well you don't have to read those out.

**Ed Gamble**

Right.

**Adam Buxton**

These are just choice lyrics, I won't read the whole thing.

**James Acaster**

Well you don't have to.

**Adam Buxton**

And this deals with wasabi, you know the paste right?

**Ed Gamble**

Yes.



**James Acaster**

Yes.

**Adam Buxton**

This is a verse about wasabi. 'I used to be afraid of wasabi, the green paste that comes with sushi and has a very strong taste. Mix it with soy sauce to make wasabi joyu, or take it on its own but be careful because boy you can blow your head if you overdose. It's not as bad as chilli but it comes really close. It'll cauterize your sinuses and fry up all your brains but there's something that I love about wasabi pains.' And then the other verse I was happy with was, 'Ooh, sushi restaurants, you see them more and more. I only wish I had one that delivered to my door. There's a sushi chain called Itsu where I often go to scoff it. Though that Russian spy was poisoned there, don't let that put you off it.' That's not very nice is it?

**James Acaster**

When I die bury me with Cawston Press, Cawston, Cawston, Cawston Press. I'm a little bit baby and I drink it from the breast.

**Adam Buxton**

Where's that? What's that from?

**James Acaster**

That's my song about Cawston Press, a drink I like, just so, you know, sharing songs with each other.

**Ed Gamble**

Insists on singing despite knowing that his mum listens to this podcast and hates it when he says he drinks Cawston Press from the breast. Has called him about it and said, 'Please stop doing that.'

**Adam Buxton**

I don't even know what Cawston Press is.

**James Acaster**

It's a delicious lightly sparkling drink. It's a kind of compromise between people who love sparkling water and the Nick Helm's of the world. It's like a lightly sparkling drink that's like apple juice but with rhubarb in it, is my favourite flavour of the Cawston Press, you can get orange, you can get straight up apple, and elderflower. But the rhubarb one's my favourite, rhubarb Cawston Press, that's what I'm talking about.

**Ed Gamble**

James, have you, are you singing this again because you've run out of Cawston Press?

**James Acaster**

I'm heading down to the orchard, via the rhubarb patch. Going to pick me up a can of Cawston Press, going to tip it down the hatch.

**Ed Gamble**

There's another crate in the post right now, you just know it.

**James Acaster**

Hopefully, fingers crossed.

**Adam Buxton**

Oh yes, I've had cloudy apple.



**James Acaster**

There you go.

**Adam Buxton**

It is refreshingly crisp.

**James Acaster**

Now Adam, you've mentioned raw fish, you've mentioned sushi, Suzi Ruffell came on the podcast and she talked about sashimi. And she likes to have sashimi from the Sushisamba in the Shard. Prompting the tongue-twister, 'Suzi likes sashimi from the Sushisamba in the Shard.' Very hard to say.

**Adam Buxton**

Very tricky.

**James Acaster**

Would you like to have a go and see how fast you can say 'Suzi likes sashimi from the Sushisamba in the Shard'?

**Ed Gamble**

James currently struggling to say each word individually with big gaps between.

**James Acaster**

So difficult for me.

**Adam Buxton**

Suzi likes sashimi from the Sushisamba in the Shard.

**James Acaster**

That's the best anyone's ever done it.

**Ed Gamble**

First time, pretty good.

**James Acaster**

That's the best I've ever heard it.

**Adam Buxton**

Suzi likes sashimi from the Sushisamba in the Shard.

**Ed Gamble**

Oh yes.

**Adam Buxton**

That is good words!

**James Acaster**

Wow.

**Adam Buxton**

Sushi Ruffell.

**James Acaster**

That is good.





**Adam Buxton**

Good for her, that sounds great. I'd love to go to that place, that sounds cool. And actually, thinking of sushi, actually, no, sushi is Japanese, I'm thinking of something Chinese now, when it comes to my drinks. Like, so, you haven't asked me about my drinks but I'm getting ahead of-

**James Acaster**

Well we're moving on to the drink right now so let's just slide on into it.

**Adam Buxton**

Beautiful. Because I was going to say, I was going to say, Carlsberg.

**Ed Gamble**

I'll have the famous Chinese drink Carlsberg.

**Adam Buxton**

But then I thought, actually, I was thinking of going to a Chinese restaurant in Soho in London called, New World. Have you ever been there?

**Ed Gamble**

No.

**James Acaster**

No.

**Adam Buxton**

It's massive. It's one of the biggest ones in Europe as far as I'm aware. It's on like about, I'm not joking, six or seven floors.

**James Acaster**

Right.

**Adam Buxton**

And it is absolutely huge. My girlfriend used to call it the factory because it was just, like the service was terrible. You could go in there, it was terrible as far as, like you get served okay, you get served the food quickly, so in that respect it was great. But they were so surly and there was absolutely no question that they were going to help you with anything, explain anything or do you any favours or change anything, like that. It was like, there you go deal with that. But the food was incredible and we used to have this sparkling lychee wine, have you ever had that?

**Ed Gamble**

No.

**James Acaster**

I think I have had similar stuff to this, a lychee wine.

**Adam Buxton**

Oh man.

**Ed Gamble**

I can't even imagine what that would-, I don't think I've had a lychee in a decade, let's say.

**Adam Buxton**

Did you like it when you had one?



**Ed Gamble**

I'm rarely put off by texture and I think lychee is something that does put me off. It's the eyeball thing. It feels like you're putting an eyeball in there.

**Adam Buxton**

It's a bit I'm a celebrity, bushtucker trial, isn't it?

**Ed Gamble**

Yes.

**James Acaster**

Which you're going to be on? Do you want to announce that now on the podcast? That you're going to be on the next series of I'm a Celebrity.

**Adam Buxton**

I can dream. But I know what you mean. I've always quite enjoyed-, maybe it appeals to a sadistic side of me that I quite like imaging it's some alien bollock that I'm biting into and getting down to the nut in the middle.

**Ed Gamble**

I broadly don't like eating anything that you could put in a Halloween thing, you know, like you put something in a box and then you put your hand in and you say it's eyeballs. I don't like anything from those boxes in my mouth.

**James Acaster**

Very weird category that Ed doesn't like there.

**Adam Buxton**

But what about spaghetti though? That's your go-to thing for those mystery Halloween -

**Ed Gamble**

That's a good point. Are they worms?

**Adam Buxton**

Worms of guts.

**James Acaster**

Or witches hair.

**Adam Buxton**

Witches hair? That's not scary. The least scary bit of a witch is her hair.

**James Acaster**

What? No, really scary the hair.

**Adam Buxton**

If someone was like, 'Feel a witches nose or brush her hair,' I'd be brushing her hair in a heartbeat. But it might have snakes on the end though.

**Ed Gamble**

That's true. Yes, but she can do that with any of her bits, right?

**Adam Buxton**

Yes, but witches, I mean, she could probably do some bad things with her hair. So you do have to be careful.



**James Acaster**

I bet she doesn't wash it very much.

**Adam Buxton**

That's right. There are all sorts of things living in there. There's probably some terrible dandruff. It's greasy. I realised the other day that there is a-, I always sit on the same spot on the sofa in our front room and-

**Ed Gamble**

There's a witch there.

**Adam Buxton**

And I'm married to her. No. Like, we're usually in there in the evening only and the other day I went in during the day when it was all light, and I saw that behind where I sit there's a greasy stain where my head goes because I'm such a greasy hair guy, it was revolting.

**James Acaster**

That's why only you sits in that seat. Everyone else is like, 'No, thank you.'

**Adam Buxton**

It's like an old guy couch. And I thought, like, 'Oh my god, I've reached the point where I'm going to have to invest in an antimacassar.'

**Ed Gamble**

Or a hat.

**Adam Buxton**

Or a hat or some shampoo I suppose.

**James Acaster**

Sure. Some shampoo might be the first port of call.

**Ed Gamble**

Like on the tube when you sit on the tube by the window, there's always a big grease spot on the window where a greasy guy has fallen asleep, you're the greasy guy.

**Adam Buxton**

I'm the grease ball.

**James Acaster**

So, no one else in the house has noticed this though?

**Adam Buxton**

Well, I pointed it out because I was so appalled, I didn't want them to discover it for themselves. You know what I mean? Like when you transgress or when you've done something bad, one of the responses available to you is just to go, 'This is me, I did it, I did it, I'm horrible.' That's what I did.

**Ed Gamble**

I lifted up my side of the sofa, the cushion the other day, and there were so many crumbs and bits of food under there and then I lifted up my fiance's half of the sofa and it's completely pristine. I'm obviously just sat there just shovelling food into my mouth and missing it most of the time. Horrible.



**James Acaster**

I think that your fiance when you're out of your room just eats all the crumbs and stuff in her part of the sofa. Sticks her head in the sofa and eats them all.

**Ed Gamble**

That must be it. Yes, she's a crumb sucker.

**Adam Buxton**

She's like a little Dyson. She gets in there. A couple of ten p's as well for her trouble. Remember money from the olden times?

**Ed Gamble**

Oh crazy right?

**Adam Buxton**

People used to just pass it to each other. So, I'm going to have either some lychee wine or a Carlsberg. I do like Carlsberg because it's fizzy. I like a fizzy larger that is fairly low in alcohol. Like, I'm into volume. I just want to chug that stuff without getting absolutely hammered. And Carlsberg, as far as I can tell, is one of the few alcoholic beers that is, what is it about-, it's less than 4% I think. It's about 3.8% or even 3.5%. And for some reason they just don't have it in very many supermarkets anymore. You used to be able to get it really easily and now I can't find it anywhere. It's weird. And my conspiracy theory is that especially during the pandemic the supermarkets were all pushing high alcohol products and all the alcohol started getting stacked at the front of the supermarket. Did you notice that?

**James Acaster**

No.

**Adam Buxton**

Maybe it's just where we live. But in our supermarket, like, our local Sainsbury's, from about, I think it was the second lockdown especially in November or December or whenever it was, I guess it was coming up to Christmas as well, so that's boozy time, but boy, they were really pushing, it was like, 'Okay, here's the only way you're going to be able to deal with this, just drink loads.' It seemed really strange to me. And lower alcohol options just didn't seem to be there. And it's one or the other now. It's a bit like the political climate in this country. It's either get absolutely off your tits or it's zero alcohol lager. It's like, 'Mate, can I not just have something in between?'

**James Acaster**

But you want either a fizzy lager or a fizzy wine despite your opinions on water.

**Adam Buxton**

Yes. Yes, I do love fizzy drinks. The thing is that water is one time when I can avoid the fizz I suppose and protect my teeth. But, I mean, I do like drinks. And it was a real tough choice between Carlsberg-, I do love a cherry Dr Pepper. When you mentioned your cherry Pepsi Max I perked up.

**James Acaster**

You did, actually I did see that in your eyes. When I said cherry Pepsi Max, I genuinely did see you brightened up a bit like, 'Oh.'

**Ed Gamble**

You went went, 'Oh.'

**James Acaster**

You were quite interested in that.



**Adam Buxton**

Yes, because normally people are fairly rude about the cherry options aren't they?

**James Acaster**

They can be, they can be a bit snobby about them.

**Ed Gamble**

I remember a blog you wrote. It's literally just popped up in my head from when you were doing the Fringe and I think you were doing your show, I, Pavel.

**Adam Buxton**

Oh yes, that's when I first met you isn't it?

**Ed Gamble**

Yes. And you wrote on a blog that you would finish your show and go out into the courtyard and drink a Leffe beer and then go home.

**Adam Buxton**

Yes, that's right.

**Ed Gamble**

And for some reason that really stuck in my mind because I think I was a student's show at the Fringe perhaps and we were getting absolutely shitfaced every single night and I think we were really tired because of alcohol and staying up really late. And me and my friend Tom Neenan read that blog that you were having one beer and then going home and we both looked at each other and said, 'That sounds lovely.'

**Adam Buxton**

I mean, I probably had more booze when I got back if that makes you feel any better.

**Ed Gamble**

That wasn't in the blog.

**Adam Buxton**

Maybe I didn't. Maybe I was a little more restrained in those days. The other thing is that that Leffe is really quite strong. This is the cloudy stuff. So, one big old glass of that was more or less all I needed, especially after doing a show and I was jangling and fairly drained anyway. But, yes, delicious. That was the first time I'd ever had it. Yum.

**James Acaster**

So, which of the drinks are you choosing?

**Adam Buxton**

Well, I'm going to go for some Carlsberg.

**Ed Gamble**

That feels like a solid choice.

**James Acaster**

I'll tell you this about Carlsberg, the Carlsberg brewery is in Northampton. There was a comedy gig for a long time in Northampton where the Carlsberg employees always attended it, at The Picturedrome. It was always a bad gig because the Carlsberg employees would show up and just heckle the comics for the whole thing. And one of them, James Dowdeswell, was doing it and getting heckled and eventually he just said, 'Carlsberg don't do comedy clubs but if they did you pricks wouldn't be invited,' or something like that. Horrible gig. Horrible people.



**Ed Gamble**

Really, really bad gig, that.

**Adam Buxton**

Oh dear. Fuck. How about a strawberry margarita?

**James Acaster**

Yes, sure.

**Ed Gamble**

Okay, fine, yes. Yes. Of course. Yes.

**James Acaster**

Moving onto your dessert.

**Adam Buxton**

Dessert time.

**James Acaster**

I get the feeling you like dessert.

**Ed Gamble**

Yes, that's the most excited you've been going into a course I think. None of the other courses have had 'something' time in front of them.

**James Acaster**

Yes, in that voice.

**Ed Gamble**

With a lovely little voice.

**Adam Buxton**

The thing is that normally I'm such a piggy man that I would overeat in the earlier courses and there wouldn't be any room for pudding and I would just say, 'No, I'll skip pudding.'

**Ed Gamble**

Well then you're not a true piggy man. A true piggy man then tucks into the dessert.

**Adam Buxton**

But what'll happen is I'll wait until I get home and there's a bit more room in the old piggy bank and then I'll start shovelling some more food in there. And one of the things I might have shoved in there would have been-, this was for about a five-year period, I was obsessed with Gu puddings, Gu-Zillionaire specifically. I think the Gu-Zillionaire was also called-, the description was chocolate cheesecake pudding, so that initially put me off. I was like, 'Cheesecake? No thank you.' I hate cheese. But then I found out that cheesecake doesn't necessarily have anything to do with cheese. Is that right?

**James Acaster**

I think it is associated but it doesn't taste like cheese.

**Ed Gamble**

Well, it's cream cheese isn't it? Well, it depends on the type of cheesecake because, like, a cheesecake that probably-, an Gu-Zillionaire if I may, they probably use cheesecake and cream cheese. Now, Adam, I know you're big on the podcast scene, but on our Zoom it's suddenly come



up in the right-hand corner, 'Adam Buxton is the host now.' I don't know how this has happened. This is the power of Adam Buxton's podcast.

**James Acaster**

Is Benito still here?

**Ed Gamble**

Maybe Benito's internet went out.

**James Acaster**

I think Benito has vanished from the call and we are just-, for the first time.

**Ed Gamble**

Adam, it's a pleasure to be on your podcast.

**Adam Buxton**

You're welcome. I want some tears, some confessions and then we'll end on a laugh.

**Ed Gamble**

No, I think cheesecake does have cream cheese in it, but maybe with a baked cheesecake it doesn't.

**Adam Buxton**

I don't know. I'm sure you're right. But anyway, for whatever reason, I didn't realise that it was described as a cheesecake and I started snaffling these things. And if you've never had one, they're the ones that come in the little glass ramekin and the Gu-Zillionaire is multi-layered, I think you're dealing with about four layers of joy. And on top it's the, sort of, chocolate layer and then you get the caramel-y stuff and then you go down a bit further there's some biscuit at the base, and just above the base is probably the cream cheesy zone, even though it just tastes like marshmallow. And, oh god, it's great. And I went through an extended period of liking those. And incorporated into a, sort of, live bit when I was trying to write a few more actual stand-up style bits, I did a whole thing about the Gu-Zillionaire pudding and my collection of ramekins because I still have all the ramekins. I mean, I think I have about (TC 01:00:00) 500 and they're just the ones that I save.

**Ed Gamble**

Where do you keep your Gu-Zillionaire ramekins?

**Adam Buxton**

In all the cupboards, you know, like, open any cupboards in our house and you'll find some ramekins.

**Ed Gamble**

What do you use them for?

**Adam Buxton**

They're quite good for ketchup, especially during the ketchup years for the children. They're coming out of the ketchup years a little bit now, they don't have to have ketchup on absolutely everything. But during the ketchup years sometimes they've have an individual ramekin of ketchup at dinner. And other times when I'm doing art they're quite good if I'm painting for some gouache (inaudible 01.00.39 I'll use the ramekins. I mean, they're very useful. Peanuts you can pop in there. You can keep your cocaine in there. Nuts and bolts. All sorts of applications.

**James Acaster**

Can you foresee a situation where you would need all 500 of them?



**Adam Buxton**

Yes. And it would be an amazing party. On stage I used to talk about the fact that I felt these puddings were aimed at someone of my class and that class I described as middle-premium. And they're the middle-premium pudding of choice. And one day I was going to have a middle-premium party and invite all my other middle-premium friends. And to decorate the whole house we would have tea lights in the Gu-Zillionaire ramekins. So, there'd be all snacks being served out of the ramekins and tea lights everywhere. And that was my fantasy. And then I got into this whole thing about one night I was eating one of these puddings watching TV and I was just enjoying it so much, I was thinking, 'Oh my god,' every single bite of this thing is unbelievable. And then I look down and I thought, 'Shit, I'm already halfway through,' and then I thought, 'This is like my life. I'm kind of at the midpoint of my life. It's halfway gone, probably more than halfway gone.' And now I've got to make every bite count. Every remaining bite of this pudding and of my life has to count. And then I wrote-, part of my bit which I got rid of on stage because it wasn't good was-, what was it? It was like, when you get halfway through you have a mid-pudding crisis and at this point some people will go out and buy a flashy spoon or come back with a really young looking pudding, and is there anything more pathetic than seeing some middle-aged guy fucking a Munch Bunch yoghurt. That was my line that I did on stage more than once.

**James Acaster**

I mean, yes, it's a good observation. There probably isn't anything more pathetic than seeing that.

**Ed Gamble**

No, yes, that would be awful. But the pudding is your life in the analogy and then you're saying that some people when they get halfway through their lives go out and buy a younger life.

**Adam Buxton**

Yes, it's all over the place. I should have it to some joke scientists.

**James Acaster**

Look, we appreciate you, the podcast king, you took over this podcast, you became the host of the Zoom, but now we're going to score you on stand-up comedy and that (inaudible 01.03.20) shit.

**Adam Buxton**

Yes. How about this then, I mean, I got rid of that bit and then I ended of, you've really got to make the most of those last few bites of the pudding. But almost as you're thinking that, you realise there's only one bite left and then you get cancer and that takes most of the fun out of the last bite.

**James Acaster**

Interesting.

**Ed Gamble**

So, how would that go down?

**Adam Buxton**

Never that well.

**James Acaster**

Took the roof off.

**Adam Buxton**

No, I mean, I think it sort of-,

**Ed Gamble**

Bummed everyone out.





**Adam Buxton**

There was a couple of gasps once or twice when I did. I think it's not what people wanted from me or maybe anyone.

**James Acaster**

You'd do that line and then you'd walk off to not much and then sit down in front of Leffe and then just drink that. And then while you're drinking your Leffe thinking, 'Oh god, I should have made the analogy be about Leffe because it sounds like life anyway, I could have just done it that you get to the last bit of Leffe, oh Jesus, a mid-Leffe crisis that's funny, mid-Leffe crisis would have been great.

**Adam Buxton**

Mid-Leffe crisis, a whole show called mid-Leffe crisis.

**James Acaster**

Jesus Christ. What the fuck are you doing?

**Adam Buxton**

Wow. I mean, listeners, this you are getting masterclass. This is a difference instantly between a comedian of the calibre of Ed Gamble or James Acaster and someone like me whose strengths lay elsewhere.

**James Acaster**

I love how much you were loving the pudding though and I do agree with you that the problem I have with Gu dessert, whenever anyone brings it up, I think, 'Yes, exquisite, delicious, too small.'

**Adam Buxton**

Too small.

**James Acaster**

Four teaspoons full and you're done.

**Ed Gamble**

But very rich.

**James Acaster**

And then you've got a glass ramekin forever as well. So, I mean, you've already highlighted everything that I don't like about it. So, I love how-, it is delicious but I don't like it that it's over really soon and then the bit of the dessert that I wasn't bothered about is there forever. The bit I wanted is gone in seconds, the bit I didn't want is in my life forever.

**Ed Gamble**

So, it's like life.

**Adam Buxton**

Isn't it more sustainable though? Like, glass is easier to recycle than plastic, a plastic tub. And I think there's a foil topping as well. I think you can recycle the foil. And the ramekin is good for-, well, we've been through all the various uses. And I agree with you about them being too small, hence the brilliant routine. The way I solve that particular problem was by having another one.

**Ed Gamble**

Yes.

**James Acaster**

Twelve I imagine.



**Ed Gamble**

Twelve and then use the ramekins for the mango chutney, right?

**James Acaster**

Best of both worlds.

**Adam Buxton**

Yes, and then I vomited into the ramekins.

**Ed Gamble**

Is two too many? Do you need, you know, like 150%?

**James Acaster**

No way.

**Adam Buxton**

No, I think you're right, yes.

**James Acaster**

What?

**Adam Buxton**

I think one and a half times the size. Gu max.

**Ed Gamble**

Gu max.

**James Acaster**

I could comfortably eat a jam jar full of Gu. I could do it.

**Adam Buxton**

Yes. But you say that, but look at you. You're not someone who does that.

**James Acaster**

I am.

**Adam Buxton**

Whereas I have no self control and I would comfortably eat a bucket.

**James Acaster**

I just don't get what I deserve. One day I will get what I deserve but so far in life-,

**Ed Gamble**

We live in hope that James is eating all these desserts and he's almost storing them in the Cloud and then one day they're all going to download into his body and we're all going to laugh so much.

**Adam Buxton**

I know some people that's happened to.

**James Acaster**

It will happen.

**Adam Buxton**

I mean, the only other options for dessert were Sara Lee chocolate cake with vanilla icing or/and a bag of Revels.



**Ed Gamble**

With all the Revels? Or would you like us to mock you up a bag with just your favourites in?

**Adam Buxton**

No. I'm happy. That's why I love Revels. Happy with every single Revel.

**James Acaster**

Are you?

**Adam Buxton**

Yes.

**James Acaster**

Wow.

**Adam Buxton**

What would I not be happy with?

**James Acaster**

Coffee.

**Ed Gamble**

Coffee.

**Adam Buxton**

I don't think they're even in there anymore.

**Ed Gamble**

Oh, you want a modern bag, interesting.

**Adam Buxton**

Yes. Get out and taste the modern Revels.

**James Acaster**

Do they still have the orange one?

**Adam Buxton**

I love the orange one.

**James Acaster**

I quite like it but it's a bit chalky. I don't like the texture of it as much.

**Adam Buxton**

Love it. I was talking about this on the podcast with Lee Mack the other day and we concurred, they are terrific.

**Ed Gamble**

What I don't like about Revels is they have Maltesers in them and I'm always disappointed when I pop a Malteser in because I can just buy a bag of Maltesers if I want Maltesers.

**Adam Buxton**

Agreed.



**James Acaster**

And I don't like eating the single Malteser. I would rather eat Maltesers by the handful than have a single one on its own.

**Adam Buxton**

If you did tackle a bag of Revels, or if you're tackling a bag of Maltesers, are you going one at a time or popping multiple balls in?

**James Acaster**

Revels I'm going one at a time.

**Ed Gamble**

I'm going one at a time, it's all about the journey. It's a lot like life I think when I'm eating a bag of Revels.

**James Acaster**

What are you doing with your Revels Buxton? Are you having handfuls of them?

**Adam Buxton**

Try-Revel. The trifecta each time.

**Ed Gamble**

And what are you hoping for? What's the combo that you're hoping for?

**Adam Buxton**

Well, I mean, what are the potential number of combinations? I'm not a mathematician so I can't tell you, but loads, I'm thinking loads.

**Ed Gamble**

It's around loads isn't it?

**Adam Buxton**

Yes. So, it's just great. You know, you get a couple of those chalky orange ones, and then the third one turns out to be quite a hard toffee one, brilliant times, that's a very varied textural party that's happening right there, to say nothing of the taste. And then sometimes you get the Malteser with the orange cream. Did they have the raisinettes in there still? I'm not sure.

**Ed Gamble**

Yes, they've got-

**James Acaster**

They're still knocking around.

**Ed Gamble**

Surely they've got the raison ones in there.

**James Acaster**

I want to read your menu back to you now Adam and see how you feel about it.

**Adam Buxton**

Alright.



**James Acaster**

Adam Buxton, you would like-, my internet's gone, be back in one minute. Apologies. Benito always texts us the menus on the WhatsApp. I'll just start from the first thing that he sent us. Sorry. Apologies. Adam Buxton, you would like water, hard tap water. Hard.

**Adam Buxton**

Yes please.

**James Acaster**

Popadoms or bread? Garlic naan with twelve pots of mango chutney. Starter. Anything from the restaurant in Paris.

**Adam Buxton**

Oui.

**James Acaster**

Just anything from there. What was it called again, the restaurant?

**Adam Buxton**

I think it was called Les Ambassador.

**James Acaster**

Les Ambassador. Main. Cauliflower taco bowl. Side dish. Inari. Drink. Carlsberg. Dessert. Gu-Zillionaire cheesecake.

**Adam Buxton**

Time one and a half.

**James Acaster**

How do you feel about that?

**Adam Buxton**

I feel pretty good.

**Ed Gamble**

For you Adam, because when we bring the bill, which is zero, in the dream restaurant sometimes you might get mints or something with the bill. But for you we're going to bring a bag of Revels, but then somewhere in the bag of Revels there's one cherry tomato.

**Adam Buxton**

No, that's okay because if the Revels do still have raisins then that's the vegetables in there.

**James Acaster**

Ed said that the bill is zero, it's actually not for you because I'm afraid you've ruined our chair with your greasy head. So we are going to have to charge you for that.

**Ed Gamble**

Despite the soilage cost, Adam Buxton, thank you very much for coming to the dream restaurant.

**James Acaster**

Thank you, Adam.

**Adam Buxton**

I loved it. Thank you so much for having me. This has been the greatest night of my life.



**Ed Gamble**

Well, there we are. Thank you so much to Adam for coming onto the show and into the dream restaurant.

**James Acaster**

Thank you, Adam, Much obliged, lovely menu.

**Ed Gamble**

It's made me want a Gu now.

**James Acaster**

I'd like a Gu.

**Ed Gamble**

Yes.

**James Acaster**

Yes. Yes please.

**Ed Gamble**

I love a Gu.

**James Acaster**

They're great, aren't they?

**Ed Gamble**

Yes. Really good stuff.

**James Acaster**

But I agree with him. You know, you get to the end and you go, 'More please.' I could shot a Gu.

**Ed Gamble**

You could shot a Gu. I've seen you shot a Gu.

**James Acaster**

Yes, you've see me shot a Gu. I shouted to you, 'Look at this. I just shot a Gu.'

**Ed Gamble**

And thank you for not saying Ginseng, Adam.

**James Acaster**

Yes, thank you. Very considerate of you.

**Ed Gamble**

That would have been awful if we'd had to kick you out of the restaurant for saying that.

**James Acaster**

Would have felt bad about it.

**Ed Gamble**

And we would never have got to the Gu situation.



**James Acaster**

No, exactly. I would have never got to hear about the Gu. That's my fear always with kicking people out of the restaurant. That's why I'm glad that the only time we've had to do it so far was during the dessert course so I got to at least hear about some dessert.

**Ed Gamble**

Yes, exactly. Adam does a podcast but you know that if you're listening to this.

**James Acaster**

Yes, surely. But if you don't know it, hey, what a treat for you. You've got a lot to look forward to. All the Adam Buxton podcasts.

**Ed Gamble**

Yes. They're real good. Now, I tell you where I might be taking a Gu is on my tour, Electric, going up and down the country. Up and down many countries. Do go on my website [Edgamble.co.uk](http://Edgamble.co.uk) for ticket details. Thank you.

**James Acaster**

Yes please. Spare no expense.

**Ed Gamble**

Spare no expense, but I must stress the tickets are all of a similar price and are quite affordable I think.

**James Acaster**

And Ed showed me the images that are going to be the backdrop of his show and they are fantastic. I'm not going to spoil them here, but you need to see them in the flesh because they are a visual feast for the eyes.

**Ed Gamble**

Yes. So, if you're not interested in what I'm saying, there will something to sort of look at.

**James Acaster**

Yes. You put a lot of effort into it and I'm proud of you.

**Ed Gamble**

Thank you very much. Come and see the show. Not you.

**James Acaster**

No.

**Ed Gamble**

The listener. But you're very welcome.

**James Acaster**

Please.

**Ed Gamble**

Goodbye.

**James Acaster**

Goodbye.