



Off Menu – Ep153 – Joseph Quinn:

Ed Gamble

Welcome to the Off Menu podcast. Taking the milk of humour, putting the strawberry syrup of the internet and shaking it all around in a big conversation. James?

James Acaster

Is that the end?

Ed Gamble

Yes.

James Acaster

Ed Gamble there. My name is James Acaster, we own a dream restaurant and we're inviting in a guest and ask them.

Ed Gamble

Milkshake.

James Acaster

And ask them their favourite ever.

Ed Gamble

Strawberry milkshake like Greg Davies had with the strawberry syrup.

James Acaster

Their favourite ever starter, main course, side dish and drink, not in that order. And this week our guest is.

Ed Gamble

Milkshake can be a dessert and a drink.

James Acaster

And this week our guest.

Ed Gamble

It's not a great one but this is the first in the series and I probably should have done something differently.

James Acaster

And this week our guest is Joe Quinn.

Ed Gamble

Joe Quinn. Joe Quinn. A wonderful actor, of course. Plays Eddie Munson in Stranger Things.

James Acaster

Yes. Currently, the most talked about man on the planet.

Ed Gamble

Yes, apart from Jesus Christ, our lord and saviour.

James Acaster

Yes, to be fair.



Ed Gamble

Who's held the top spot for a long time.

James Acaster

Hey, and you can't hold the top spot forever.

Ed Gamble

No, Munson's coming for you, Christ.

James Acaster

Here comes Munson. Hey, we've both just finished watching Stranger Things 4, we both loved it.

Ed Gamble

Brilliant, absolutely brilliant.

James Acaster

We both loved the character of Eddie Munson, we're very excited about this episode.

Ed Gamble

Yes, yes. Very excited to speak to Joe about his dream meal. But, it would be a shame, James, if Joe picks a secret ingredient that we previously discussed, because we will have to remove him from the dream restaurant and put him in the upside down dream restaurant.

James Acaster

Into the upside down dream restaurant. Where's the Benagorgon lives.

Ed Gamble

Not the Benagorgon.

James Acaster

The Benagorgon lives in the dream restaurant, in the upside down.

Ed Gamble

Loyal listeners will know, of course, of the Benagorgon, which is Benito's character in Stranger Things.

James Acaster

Yes, congratulations.

Ed Gamble

I'm the Benagorgon.

James Acaster

And this week's secret ingredient is Eggo waffles.

Ed Gamble

Eggo waffles. It's another secret ingredient that we've picked specifically because of the guest.

James Acaster

Yes. In Stranger Things the character of eleven eats Eggo waffles, loves them. So, Eddie Munson doesn't eat them but it's a food heavily associated with the show.



Ed Gamble

Yes. My wife made me cry laughing the other day because we were watching Stranger Things and there was Mike and Eleven are in a relationship, and she said, 'Why would you ever fancy Eleven? You'd be trying to kiss her and suddenly she goes, 'Papa, papa, I want Eggos.' Weird.' So, now every time I watch it, I really, really laugh. I'm imagining going, 'Stop it, stop saying papa.'

James Acaster

She never asks papa for the Eggos, does she?

Ed Gamble

No.

James Acaster

She talks about papa a lot but she only asks papa for the Eggo.

Ed Gamble

But it's Hopper for the Eggos, papa.

James Acaster

Papa and Hopper, it's pretty similar. That reminds me, we should do a spoiler warning for this episode.

Ed Gamble

Yes, we're going to speak to Joe and all the episodes are out of Season four, and obviously a lot of stuff happens. If you've not seen it, we're going to try and not spoil stuff in this chat.

James Acaster

We'll try but, look, we're only human so spoiler alert, spoiler warning.

Ed Gamble

Yes, go and watch Stranger Things series four.

James Acaster

Yes, go and watch it and then listen to this podcast.

Ed Gamble

But, today, because it's good first-day listening, the numbers are quite important so if you could just go and watch it now, and then come back, make sure it's on the same day, that would be really useful for us.

James Acaster

I think all the Stranger Things series four is probably 23 hours long, so then get this in.

Ed Gamble

The Benagorgon says, 'Listen to it on the first day.'

James Acaster

'Please listen to it on the first day, it really helps us.'

Ed Gamble

I wonder if we'll manage to get the Benagorgon into the chat with Joe.

James Acaster

I hope we can.



Ed Gamble

Yes.

James Acaster

I hope if we do manage to do that, it makes the edit.

Ed Gamble

Fingers crossed. It is the first episode of the series, it's a wonderful way to start. I will also remind you that I'm on tour, I'm going to the Edinburgh Fringe, doing my show, Electric, from the 8th to the 14th at the George Square Assembly Theatre. And then, also I'm back on a National Tour from September. Go to edgamble.co.uk to check for tickets.

James Acaster

And I have a book coming out in August, James Acaster's Guide to Quitting Social Media: Being the Best You Can Be in Curing Yourself of Loneliness, Volume One, wherever you get your books.

Ed Gamble

But, without further ado, this is the Off Menu menu of Joe Quinn.

James Acaster

Joe Quinn.

Ed Gamble

Welcome, Joe, to the dream restaurant.

Joe Quinn

Hi.

James Acaster

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

Joe Quinn

Jesus, hi, yes.

Ed Gamble

Now, when you reacted, you were quite shocked there, when the genie popped out.

Joe Quinn

Was not expecting that.

Ed Gamble

Weren't expecting it.

Joe Quinn

Yes, wow.

Ed Gamble

You looked so shocked but I didn't know whether it was some great acting, because you've done some amazing stuff on Stranger Things reacting to some horrible stuff happening.

Joe Quinn

Well, that wasn't horrible.

James Acaster

More surprising than any of the stuff on Stranger Things, though, fair to say? Yes?



Joe Quinn

Yes, surprising things.

James Acaster

Yes, that would be a good TV show.

Ed Gamble

Yes.

James Acaster

Starring me, Surprising Things.

Ed Gamble

Just you jumping out from behind stuff.

James Acaster

Yes, quite surprising.

Ed Gamble

Low budget as well.

James Acaster

Yes, yes. Would draw from different films, I think.

Ed Gamble

Yes.

Joe Quinn

'Surprised you, didn't I?'

James Acaster

Pull influences from different films, yes, yes, yes, how surprising I am all the way through. And everyone would say at the end, 'That was really surprising, that series. That was more surprising than the last one,' I think. The surprises on your show we probably can't talk about, can we talk about them now?

Joe Quinn

We can talk about all the surprises now?

James Acaster

All the surprises.

Joe Quinn

The surprises are out.

James Acaster

It's exciting, the series'll be pretty fresh in everyone's minds but we're recording it the Monday after-, so it came out on the Friday, the final episode, didn't it?

Joe Quinn

Yes, the last two came out on Friday.

James Acaster

What are you feeling like? Eye of the storm right now?



Joe Quinn

It is, yes.

James Acaster

You go on your social media, it's going nuts.

Joe Quinn

It's still pretty raw.

James Acaster

Are people going insane?

Joe Quinn

People are insane.

James Acaster

Are they going insane about it?

Joe Quinn

They're insane about it, they're so surprised.

James Acaster

Yes, yes, yes, there are loads of surprises, things happened.

Joe Quinn

Yes, we're still very much in the eye of it, really, at the moment, yes. It's mad.

James Acaster

It's good. Every time you really go wide with your eyes, I just think I'm talking to Eddie Munson, every time, 'There it is, there he is, there he is.' Good accent.

Joe Quinn

Thank you. That's perfect, James, do you take card?

James Acaster

Yes, yes, yes, but you're American.

Ed Gamble

James is very good at accents as well so he loves meeting another guy who's good at accents.

James Acaster

Yes, yes, it's nice to meet you.

Joe Quinn

Shall we, do you want to do one?

James Acaster

Yes, sure.

Ed Gamble

Do you have any requests for James's accents?

Joe Quinn

No, it's up to him. Maybe an American, just a general American.



James Acaster

Yes.

Joe Quinn

That's perfect, it's good.

James Acaster

Okay, okay. Yes, yes. What do you want me to talk about in my American voice.

Joe Quinn

Just the last time you were surprised.

James Acaster

I'd say the last time I was really surprised would have to be when I watched Stranger Things.

Joe Quinn

It's good.

James Acaster

That was surprising.

Joe Quinn

Surprisingly good.

James Acaster

Yes, that's my American voice that I would do if I was in Stranger Things and people would think I was American, and would be surprised when I was English.

Joe Quinn

Honestly, that's how I thought I sounded.

James Acaster

Yes?

Joe Quinn

Yes, you feel like a sociopath. Hey, man. After a while I was so far down the rabbit hole after points of just being like, 'Do I sound good? Do you like this? Do you like what I'm doing?'

Ed Gamble

Doing it to Americans.

Joe Quinn

Yes. Well, you put the shoe on the other foot, I was talking to Joe Keery and at one point I was honestly so deep in it, and he was just like, 'Dude, I can't save you, I can't save you but I promise you it's going to be fine.' But, yes, thank you for that, James.

James Acaster

Hey, no worries, I'm happy that I put my American accent out there, pretty good. I thought you were going to make me do Shrek so thank you for not making me do Shrek. Are you a big foodie?

Joe Quinn

I'm a foodie, yes, definitely. I know what I'm like and that's most things. I think we all try to be patient of other people's stuff but I struggle with picky eaters, fussy eaters. It's like, 'Oh, I don't like that. Oh, is there mushrooms in it?'



Ed Gamble

The mushroom people are the worst.

Joe Quinn

Eat it, it's delicious, do you know what I mean? Or, 'Oh, I don't like fish.' But, it's clearly something psychological that they just need to-, get over it, eat it, it's good.

James Acaster

Yes, yes.

Ed Gamble

Yes.

James Acaster

We always start with still or sparkling water.

Joe Quinn

Sparkling. But, where do you stand on the whole, it's bad for you thing? Because I think it's a myth.

Ed Gamble

What have you heard?

Joe Quinn

I've heard that there's acid in the water and the acid in the water, it's the nice feeling that you get in the mouth, but that's bad for you because it's rotting your teeth. So, apparently you're meant to use a straw so it avoids the teeth but then you don't get the satisfying feeling.

Ed Gamble

No, then you're just putting it straight in, right?

Joe Quinn

What's the point.

Ed Gamble

If it can damage your teeth, what's it doing to your stomach?

James Acaster

What, do you think it erodes your stomach? There's the acid in your stomach to fight it, they fight.

Joe Quinn

Your stomach is full of acid.

James Acaster

Yes, so I reckon if there's acid in the water and acid in the stomach, then that's where the battle takes place.

Joe Quinn

What's more acid to acid?

James Acaster

Yes, just go head to head.

Ed Gamble

But, why are they going head to head if they're both acid? Surely, they'd be friends.



Joe Quinn

They're working together.

James Acaster

Yes, they make friends, that's quite nice.

Joe Quinn

Still.

James Acaster

Still water.

Joe Quinn

Yes.

James Acaster

Changed mind.

Joe Quinn

Yes, yes.

James Acaster

Changed mind, still water.

Joe Quinn

Still water's fine.

James Acaster

But, then that's not acid.

Joe Quinn

Yes.

James Acaster

So, then the stomach acid's going to see it and then fight it.

Joe Quinn

Acid on the side.

James Acaster

Yes, you want a little bit of acid there.

Ed Gamble

Just a little acid chaser.

Joe Quinn

Chaser, yes.

James Acaster

Are you a water fan in general? Do you drink enough water?

Joe Quinn

Love it, have to have it, yes. Do I drink enough? Do I drink enough?



James Acaster

Yes, do you think you're hydrated enough?

Joe Quinn

I thought I drank enough until I spent a lot of time in the States. They're fanatic about it.

Ed Gamble

They're obsessed with it, aren't they?

Joe Quinn

And there's pHs and there's stuff that's-, I don't know. It's weird over there.

James Acaster

Do you think it's changed you? Have you become one of them?

Joe Quinn

No, no, no.

James Acaster

Did you pretend?

Joe Quinn

No, no, it takes work though. I started some of the-, little things invade your vernacular like, 'Sure,' 'Sure,' start saying that and don't like it. And also the little things that are very weird, they're so forward. They say, 'Appreciate you.' I don't say that my mum, do you know what I mean? It's just like, 'Hey, I appreciate you.' And obviously, because we're apologising all the time, saying sorry, they don't do that. So, they'll go, 'You're fine, you're fine.'

Ed Gamble

That's completely bang-on.

Joe Quinn

And it's just, 'You're good.'

Ed Gamble

And you want to go, 'No, I wasn't really apologising.'

Joe Quinn

'No, I know I'm good.'

Ed Gamble

'I didn't mean it.'

Joe Quinn

'I know I'm good, I'm just sorry, okay?'

Ed Gamble

Or the worst is, I say thank you a lot. You go to America and say, 'Thank you,' and they go, 'Uh-huh.' Whereas, here they go, 'Oh, yes, no problem, of course.'

Joe Quinn

And they never say please either. They go, 'Can I get a something? Let me get a something.' It's never please and if you say please, they're-, I don't know. It's just different animals.



James Acaster

They think it's cute and quaint, you say it.

Joe Quinn

They do and we are.

James Acaster

We are quite cute and quaint actually. Poppadoms or bread?

Joe Quinn

Bread, bread, bread. It's bread.

James Acaster

Woah.

Joe Quinn

Sit down. Poppadom, fucking poppadom or bread? It's bread.

James Acaster

Yes?

Joe Quinn

Yes.

James Acaster

Are you sure?

Joe Quinn

Yes. That's not to say I don't like poppadoms but I love bread with salty butter.

James Acaster

What kind of bread?

Joe Quinn

Any bread. Maybe a sourdough, just something with mainly crust and very gooey dough, that's my bread.

James Acaster

Is there a best place where you've gone and it's like, 'That's the best bread I've ever had, that place'?

Joe Quinn

Well, I guess, does focaccia count?

James Acaster

Yes.

Ed Gamble

Yes, as bread, yes.

Joe Quinn

Yes, but you can't have that as your first-, I want the Frenchy bready bread with the butter with the salt granules on it. You know that? That's the bed I want. Can I have that bread?



Ed Gamble

Yes, you can have that bread.

James Acaster

Oh, mate, come on, of course you can have that bread. We're not going to say no.

Joe Quinn

Yes.

James Acaster

Where this focaccia place though?

Joe Quinn

I had focaccia in Italy, they do it there. And I was in Puglia and I had some really, really good focaccia there. Also, in Genoa they do this focaccia with cheese on it. I can't remember the kind of cheese that it is but that'll blow your head off. I guess, an assortment of breads.

Ed Gamble

Yes, we can do an assortment, for sure. Sourdough?

Joe Quinn

Sourdough, focaccia, cheesy focaccia, enough.

Ed Gamble

And how are you doing it? With an assortment, would you eat all of the sourdough, all of the focaccia, all of the cheesy focaccia, or are you going in bit by bit?

Joe Quinn

I think bit by bit. How would you approach that?

Ed Gamble

It's an interesting one, isn't it? Because I'm almost saving the cheesy focaccia until last. So, I think I'm going in bit by bit with the sourdough and plain focaccia and then at the end I'm fully focusing on the cheesy focaccia. And it's face down, and it's pig time.

Joe Quinn

I like that way, I'm going to copy that, I'm going to do that.

Ed Gamble

Feel free.

Joe Quinn

You don't want to dilly-dally around.

Ed Gamble

The cheese, it's all about the cheese.

James Acaster

Ed loves saving his favourite until last.

Ed Gamble

That's how I was taught to do it. Save your favourite until last, eat all the boring stuff first, get it out the way and then you know you've always got the best bit of the meal for the end.



Joe Quinn

Great. Do you not save a bit of everything for the last bite?

Ed Gamble

No, because what if it's boiled carrots, broccoli, and then a really nice bit of roast chicken? I want that last bit to be pure chicken.

Joe Quinn

All chick.

Ed Gamble

All chick, or straight chick all the way. So, I'm going carrots, broccoli, chicken, chicken, chicken.

Joe Quinn

Chicken, chicken, chicken.

James Acaster

I remember when I was a kid, complaining that I really love this bit of the meal and then I eat it and it's gone, I've just got the rubbish bits, and my dad saying, 'I always save the best bit to the end.' And it blew my mind. I remember thinking, 'That's the cleverest thing anyone's ever said to me, I'm going to do that from now.' And I still think of it from now, whenever I do that, I think about my dad when I was that age imparting that wisdom to me. That was very smart.

Joe Quinn

I can see you figuring that out. 'My favourite bit as the end?'

Ed Gamble

The beautiful mind, isn't it? Just, 'What?'

Joe Quinn

Carry the one, divide the two.

James Acaster

It was amazing. Are you using the same butter for all three of these bits of bread?

Joe Quinn

No, the butter is exclusively for the sourdough situation. Then, focaccia, that's doused in oil anyway, you don't need anything on there, God willing. And then, cheesy focaccia, forget about it.

James Acaster

Yes, yes.

Ed Gamble

Imagine putting a bit of butter on some cheesy focaccia. You'd go to space. It'd be awful. Even I wouldn't do that and I love fat. Just be like, 'Wow,' I do want to try it now.

James Acaster

Yes, yes, you would try it.

Ed Gamble

I would try it.

James Acaster

Don't sit here and pretend like you wouldn't do it, because I know that you would.



Ed Gamble

I would do it, I would do it, you've got me, I'd do it.

Joe Quinn

There are rules, somebody would stop here.

Ed Gamble

Yes, an Italian.

Joe Quinn

From nowhere, yes.

Ed Gamble

An Italian would run out of nowhere and just go, 'What the hell are you doing?'

James Acaster

That's a great impression.

Ed Gamble

Thank you, we can all do accents.

James Acaster

Have you ever had to eat on camera?

Joe Quinn

Yes.

James Acaster

Because every time actors are eating on camera, I get quite obsessed with it because I look at it and it's like, they're not really eating that, they're avoiding it, they don't want to eat it every single take. So, they're not doing it. But, then when they do eat it, I'm like, 'Respect.'

Joe Quinn

You like that.

James Acaster

Well, yes. Either that was the take, either they said to the director, 'This is it, I'm going to eat it this time.'

Joe Quinn

'I'm going to do it for real,' yes.

James Acaster

'So, we're going to do it,' or they did it every time. So, either time I'm like, 'Big respect that they properly ate the thing.'

Joe Quinn

Well, you don't want to be putting too much in because you could be there for days, but you do need to put something in because otherwise you're going to know you're not eating.

James Acaster

You'd look mad.

Joe Quinn

Yes. How long have you been obsessed with this?



James Acaster

Ages.

Ed Gamble

He's talked about it before, in all honesty.

James Acaster

Yes, yes. I've been in touch with a lot of people who come on the podcast. A lot of the time, you want to get lost in the scene, and you're watching them eating food and you're going, 'That person keeps on chopping something up.' And then, lifting it up and then not putting it in their mouth every single time, and they're not eating any of this, they're just moving it round the plate. But, then when someone's properly going through it and eating, then I'm like, 'I believe this scene.' But, also a part of me is going, 'They must have sat there and eaten loads of food on-set.'

Ed Gamble

You're still out of the scene regardless.

James Acaster

Yes, either way if there's food in the scene, it just reminds me it's not real.

Joe Quinn

The passive fork put down is a real get-out-of-jail-free card in this kind of situation. So, you're talking, you're eating, someone says something, you don't like what they said, you know when you put the fork down and it chinks on the plate, you're out of jail, you don't have to eat anything, the fork's not in your hand.

Ed Gamble

You could throw in an extra line into the script, being like, 'I'm not even hungry anymore,' and then that's it.

Joe Quinn

That's good.

James Acaster

'There goes my appetite.'

Joe Quinn

Writing that down.

Ed Gamble

'I don't like this food.'

Joe Quinn

'I've already eaten.'

James Acaster

Yes, yes. 'No thanks, I'm already full.'

Dream starter.

Joe Quinn

Okay. So, I'm going to see if I can get away with this. This is before I've even entered the restaurant, really. I want to sit outside, because it's nice isn't it, when you get to a restaurant and you don't go straight in? So, you're sat outside, and I want six oysters and a pint of Guinness.



James Acaster

Lovely.

Joe Quinn

And that's not my starter.

James Acaster

Okay, okay.

Ed Gamble

So, the loophole you've found is that you're not in the restaurant yet.

Joe Quinn

I'm not in.

James Acaster

I think that's fine.

Ed Gamble

Are you sat down though?

Joe Quinn

I can stand if that's going to make it easier.

Ed Gamble

Well, because if you're sat down outside the restaurant that to me feels like you're on restaurant property.

Joe Quinn

Well, I can't get oysters to go. Road oysters?

Ed Gamble

Could you have some road oysters?

James Acaster

You can't eat an oyster standing up.

Joe Quinn

If this is a deal breaker, I will go for the road oysters. I would like to be sat down with a pint of Guinness outside the restaurant. How about a bench? A stool? I'm not comfy but I'm not stood.

Ed Gamble

I think you need to be across the road from the restaurant.

Joe Quinn

Okay, fine.

James Acaster

Why?

Ed Gamble

Because then you're not within the restaurant property.



James Acaster

Okay.

Ed Gamble

If you've not bought them from the restaurant, maybe there's a hatch.

Joe Quinn

The pavement's public property, Ed.

Ed Gamble

Yes, but what about the tables, you can't just pop yourself down on a table outside a restaurant.

Joe Quinn

I'd bring my own table.

Ed Gamble

You'd bring your own table.

Joe Quinn

There you go.

Ed Gamble

And a little fold-out chair.

Joe Quinn

And a little fold-out chair.

Ed Gamble

Okay, yes. Where have you got the Guinness from then?

Joe Quinn

Oh, I'd like that from the restaurant.

Ed Gamble

Well, then you've started your meal.

Joe Quinn

We can get through this, we're close, come on. So, what do I need to do? A can of Guinness, would you reduce me to that?

Ed Gamble

No, I'm not going to do that to you.

James Acaster

Also, you've got to come up with all these rules on your own because I was completely fine with it.

Joe Quinn

How about, I get to the restaurant, 'We're not ready yet but there's a Guinness and oyster stop just across the road.' 'Okay, great, I'll just nip over there.'

Ed Gamble

A little hatch.



Joe Quinn

Okay. And then, as soon as I've finished my sixth one, as soon as I've put the shell down, they run over and get me and they say, 'You're ready.'

Ed Gamble

Yes, come in.

Joe Quinn

Come on.

James Acaster

Are you okay with that?

Ed Gamble

A little hatch.

James Acaster

What?

Ed Gamble

I'm the only one pushing the hatch.

James Acaster

An oyster hatch?

Ed Gamble

Oyster and Guinness hatch.

James Acaster

Yes.

Joe Quinn

Shack.

Ed Gamble

Shack.

James Acaster

A shack.

Ed Gamble

Shack.

James Acaster

And what, so it's a hatch but the hatch has seating?

Ed Gamble

Just next to the hatch, it's a shack.

James Acaster

So, there's a couple-, is that what makes it a shack, when the hatch has seating?

Ed Gamble

I think it needs a little roof but outside.



James Acaster

An awning.

Ed Gamble

What's a shack.

Joe Quinn

A shack.

Ed Gamble

It's a little old place.

Joe Quinn

It's the hatch where you can't really see the person who's serving you.

James Acaster

Yes, a hatch is just a hole in the wall.

Joe Quinn

It's a hole in the wall. And a shack.

James Acaster

A shack.

Ed Gamble

Feels like it needs to be a little building.

James Acaster

Feels like a shed, like a little shed.

Ed Gamble

Yes. Well, what's a love shack? It's a little old place where we get together, right?

James Acaster

Yes.

Ed Gamble

So, just imagine that but oysters.

James Acaster

Yes.

Joe Quinn

Right. I don't think we're done yet. So, a hatch, everyone okay?

James Acaster

I'm okay with a hatch. The shack is what I'm hazy on.

Joe Quinn

The shack. I think it's wood. It's wood and it's sanitarily ambiguous, I don't think it's good. It's a beach thing, a shack.

Ed Gamble

Would you want oysters from a shack then? No.



Joe Quinn

But, then it's near the sea.

Ed Gamble

Yes. But, is this near the sea?

Joe Quinn

No, this is in London.

Ed Gamble

So, this is a shack-, I wouldn't get oysters from a shack in London.

Joe Quinn

You wouldn't. No, no, no, no.

Ed Gamble

Hatch.

Joe Quinn

Hatch.

Ed Gamble

Might be alright with a hatch.

James Acaster

Would you?

Ed Gamble

Yes. If the hatch was attached to a pub, or something, where I knew they did good oysters.

James Acaster

The hatch was attached, oh, Dr. Seuss.

Ed Gamble

What's a hutch?

Joe Quinn

Okay. Let's spend a lot of time on this now.

Ed Gamble

Yes, I think so.

James Acaster

Well, I like the pre-meal oysters.

Ed Gamble

Yes, so do I.

Joe Quinn

Great. And if there's any going, just very, very thin chips, frites and mayonnaise. Just a couple.

Ed Gamble

Sure?



Joe Quinn

Yes.

James Acaster

Throwing those in?

Joe Quinn

Yes.

Ed Gamble

So, do you want them just to be.

Joe Quinn

Oh, he's going to have a fucking problem with this, isn't he?

James Acaster

Yes.

Joe Quinn

Okay.

James Acaster

We're very much good cop, bad cop on this episode.

Ed Gamble

Yes. When you say, 'Just a couple,' just going to burrow down into this, do you just want a couple on a plate with a little dip or would you like a full-sized portion and then you just have a couple of them?

Joe Quinn

Yes.

Ed Gamble

Full-sized portion.

Joe Quinn

Yes, I know it's a waste.

Ed Gamble

But, can you do that?

Joe Quinn

Can I? I'm asking you.

Ed Gamble

I couldn't. No, but physically.

Joe Quinn

Oh, what? You'd just pound them?

Ed Gamble

Yes, if they're there, I'm having them.

Joe Quinn

I think I get interrupted. So, it's like, 'Mm, oysters, nice, okay, there's some chips here, okay.'



Ed Gamble

'Your tables ready, sir.'

Joe Quinn

'Can I bring these in?' 'No, you can't, these are from the shack.'

Ed Gamble

Yes, you've got to remember that. You can't take that onto their property. Make sure that goes on the order.

Joe Quinn

Not even my starter, no.

James Acaster

Not even your starter. Are you okay with all that now?

Ed Gamble

Yes, I love this.

Joe Quinn

Great.

Ed Gamble

Oysters and Guinness, that's a good start for a night out as well. You get a little rush, it's good.

James Acaster

And the frites.

Joe Quinn

It'll get you.

Ed Gamble

And the two frites.

Joe Quinn

Two frites.

James Acaster

Yes, yes, yes. So, what's the starter then?

Joe Quinn

Have you been to Musso and Frank in LA?

James Acaster

No.

Ed Gamble

No.

Joe Quinn

Okay, never mind. No, so they do this really good steak tartare there. I haven't really spent that much time in that part of the world but I was there recently with my friend and it was his birthday, and we went there. And it's an old Los Angeles institution, and I guess you could compare it to maybe Zidel, The Ivy, that kind of thing but it just feels better. It's in West Hollywood and it's just



fucking great. And we went in and we had this amazing steak tartare with this dirty Martini. Are you aware of the concept of the side jar?

Ed Gamble

No.

Joe Quinn

The side jar. It's on the side of your drink. It's a little vase and if you order a dirty martini, which I'd like, briny, you have your glass with the martini and then next to it you have a tiny little ice bucket with more martini in it. So, you don't have to order another one. So, it's a small glass and so the satisfaction of finishing the drink and then picking up a little bit more and putting it in there, yes, I have no words.

James Acaster

And it's such a briny martini in the side jar.

Joe Quinn

It's a briny martini with a side jar of briny martini.

James Acaster

Of briny martini.

Joe Quinn

Next time you're in LA, go to Musso and Frank.

Ed Gamble

First thing I'm going to do.

Joe Quinn

It's amazing, and the steak tartare is just-, yes. I don't know if the steak tartare was particularly mind-blowing but it was just something about that whole experience that I'd want to experience again.

James Acaster

Mary Lynn Rajskub also chose a dirty martini from Musso and Franks, that is from the great Benito there. But, Mary Lynn Rajskub, of course, was in 24, played Chloe in 24 if you were a fan of that show.

Joe Quinn

I'm in good company.

James Acaster

So, there you go. Do you want Mary Lynn Rajskub to join you at this stage of the meal?

Ed Gamble

Do you want a quiet night?

Joe Quinn

Yes, that'd be great.

James Acaster

You would like her to join you?

Joe Quinn

I suppose in this world that can happen, can't it?



James Acaster

It can happen. It can absolutely.

Joe Quinn

When people pick the same thing.

James Acaster

If you've picked the same thing we can get that person to join you for that.

Joe Quinn

So, maybe she's across the bar and we can do a little cheers

James Acaster

Yes, that's nice.

Ed Gamble

That's nice. Maybe she's sent you the dirty martini.

Joe Quinn

There we go.

Ed Gamble

Yes, and then she just nods.

Joe Quinn

Where's this come from?

James Acaster

Quite nice, 'Mary Lynn Rajskub, sir.'

Ed Gamble

Mary Lynn Rajskub. I'm so on board with the choice of dirty martini, I love it so much.

Joe Quinn

It's good, it's always good. It's not always good actually but when it's good, it's good.

Ed Gamble

Yes, it's really good. I've said this on the podcast before. In Bob Bob Ricard in Soho, I had a dirty oyster martini. So, just combining some of the things that you enjoy, a whole oyster bobbing around in a vodka martini, how do you feel about that?

Joe Quinn

What you doing later? Wow.

Ed Gamble

Let's do it.

James Acaster

Could I tempt you in, getting an oyster for the shack to go, bringing it to the dream restaurant. They bring over your martini, you have maybe the first one as is, and then you top it up with your side car, or whatever, and then you plop in your to-go oyster.



Joe Quinn

I think the only way I could sneak it in is to have it in my mouth. It's like, 'Your table's this way,' 'Mmhmm.'

Ed Gamble

I'm glad you remembered the rules about bringing in off-premises food.

Joe Quinn

Exactly, yes. You can't pocket oysters, can you?

Ed Gamble

Imagine what poor old Mary Lynn Rajskub's going to think. She's sent you a dirty martini and then you nod at her and then spit an oyster into it.

James Acaster

Yes, what the hell? Oh you're flopping the glass.

Ed Gamble

Why's he got an oyster in his mouth like a fucking pelican?

James Acaster

That sounds lovely.

Joe Quinn

I think it would be lovely.

Ed Gamble

Also, huge respect for the clear technique of choosing a drink with every course.

Joe Quinn

Yes, come on.

Ed Gamble

No discussion about it, just straight away, two drinks already.

Joe Quinn

Yes, absolutely.

Ed Gamble

Amazing.

James Acaster

We didn't factor that into the pod when we started it and then mainly chefs utilised, and we'd do it, and so when we eventually did our dream menus without even having discussed it with each other, we'd both done that because we're absolutely.

Joe Quinn

Yes. It speaks for itself, it's obvious.

James Acaster

Got to. And a Guinness and then a dirty martini so far, it's a nice little one-two. Tells us about this steak tartare.



Joe Quinn

So, the steak tartare, it's raw cow and it's delicious. And you want lots of gherkin in there, lots of spice in there and you want, traditionally this very thin, crusty, toasty crustini, kind of thing.

Ed Gamble

Steak tartare is an absolute go-to starter for me, I do love it.

Joe Quinn

And you want the yoke in there as well, just always the yoke. It's a classic.

Ed Gamble

It's true classic. Have you ever had it done table-side?

Joe Quinn

Talk to me, Ed. What is it.

Ed Gamble

They love doing that in America, where they bring over all the ingredients in a little trolley and they go, 'What, do you want that? Do you want that?' And then, they chop it up table-side and put it all together. I can't remember where I had that, might have been in America actually.

Joe Quinn

Please try, that sounds so good.

Ed Gamble

Yes. I think it was in the States in one of those very traditional red leather-banquet restaurants.

Joe Quinn

Okay. I'm such a sucker for them.

Ed Gamble

Yes. So good.

James Acaster

Would you bite a cow, a live cow? Would you just bite it? How raw do you like it?

Joe Quinn

Would I bite a cow? No, I wouldn't bite a cow, no.

James Acaster

No?

Joe Quinn

No.

James Acaster

Any animal you would bite?

Joe Quinn

No, I love animals.

James Acaster

No animal you'd bite.



Joe Quinn

No.

Ed Gamble

Would you bit an animal live?

James Acaster

Yes.

Ed Gamble

What?

James Acaster

Those dickhead bats in Stranger Things. I'd bite one of them.

Ed Gamble

I think it's pronounced demobats.

James Acaster

Taste of their own medicine. I'd bite them. Everyone's always hitting them, I'd bite them like Ozzy Osbourne. I think they reference that in it.

Joe Quinn

They do, yes.

James Acaster

That is a reference in it. See, we're proper fans, man.

Joe Quinn

Yes.

James Acaster

We know it.

Ed Gamble

Look, obviously Eddie Munson, big metal fan.

James Acaster

Big metal fan based on Ed.

Ed Gamble

Huge for me.

Joe Quinn

You're a big metal fan, aren't you?

Ed Gamble

Yes, I'm a huge metal fan.

James Acaster

He loves board games as well.

Ed Gamble

Let me tell you, the metal press went absolutely mad when that last episode came out.



Joe Quinn

Yes, I know.

Ed Gamble

All my tweets were from Kerrang and Metal Hammer, and stuff. So excited that there's a Metallica song in Stranger Things.

James Acaster

Oh, yes, when you hear the guitar. Now, here's another thing I always think when watching stuff.

Joe Quinn

This should be good.

James Acaster

It will be good. Whenever an actor's doing music, I'm like, 'Are they actually playing it or is it someone else's hands?'

Ed Gamble

You think, 'Is it someone else's hands?'

James Acaster

Sometimes they do close-up shots of the guitar and it's someone else shredding and playing, because when he was playing it, when you're playing that Metallica song, bits on the fret model, I'm like, 'They're playing that song, that is properly playing that song.' But, have you learnt it? Are you doing that? Or have they got a handsy person in.

Joe Quinn

I'll be totally honest with you. Most of it's me and I'm doing the hands, the music hands to make the music. The difficult music, the solo, they're not my hands.

James Acaster

Dustin's hands?

Joe Quinn

They're Dustin's. Nothing gets passed you, does it? It was Dustin's hands.

James Acaster

Suddenly, it's a child's hands, they're tiny.

Ed Gamble

Yes, they should have thought of that.

Joe Quinn

Yes, so it's a little bit my hands, a little bit other mystery hands.

James Acaster

Another question about the guitar.

Joe Quinn

Come on.

James Acaster

When you get it just before that scene, when you up on the roof to shred, you get it off the thing and you're excited about doing the solo. You put it on and then you swing it over onto your back in one fwoomph.



Joe Quinn

Do you like that?

James Acaster

How many takes-, is that a real guitar or is that made of polystyrene so that it would fly easier?

Joe Quinn

Real guitar.

James Acaster

Real guitar.

Joe Quinn

I can't remember how many takes, not that many.

James Acaster

Did you drop it at any point?

Joe Quinn

No.

James Acaster

Just goes, 'Fwoomph,' every time?

Joe Quinn

Drilled it. Drilled the strap into the guitar so that we'd avoid that problem.

James Acaster

Brilliant, see?

Ed Gamble

What do you mean, see? Why are you looking at me like that?

James Acaster

Well, I've answered the question?

Ed Gamble

Yes, I thought it was a good question, great answer, I'm just sat here enjoying it.

Joe Quinn

Shall we move on?

James Acaster

In many ways, this is the best and the worst time for us to interview you. Best time for us, we've just seen it and we just want to talk about it loads. Worst time for you because we've just seen it and we want to talk about it loads.

Joe Quinn

That's okay.

James Acaster

Your dream main course, what you drinking with that?



Joe Quinn

Okay, I'm really verging on taking the piss now. This isn't my main course, this is my pasta course.

James Acaster

Love this, I love it.

Ed Gamble

Look, respect, absolute respect.

James Acaster

The more hacks, the better.

Ed Gamble

Yes.

James Acaster

Okay, so pasta course. So, the focaccia, we had it early, we're staying in Italy now. We're doing the way the menus are there.

Joe Quinn

We're still there. So, I'd like, it's called the orecchiette alla barese. So, orecchiette, it's a pasta that it's meant to be little ears or something and it's very specific to this one area of puglia in Italy. And so, they do this dish and it's sausage and broccoli, and I want it.

James Acaster

Yes, yes, yes.

Joe Quinn

It's really fucking good.

James Acaster

Sounds like treats of chorizo-broccoli pasta.

Ed Gamble

Oh God.

James Acaster

Doesn't it, a little bit, Ed?

Ed Gamble

James is obsessed with something he cooks called chorizo-broccoli pasta, and as soon as you said sausage and broccoli I was like, 'Maybe he wouldn't have picked up on that, maybe we're not going to get a mention of the chorizo and broccoli pasta.' But, it does, yes, sound a bit like chorizo-broccoli pasta.

Joe Quinn

Let's talk about it.

James Acaster

It's delicious. Me and my girlfriend started making it during lockdown, we had it three or four times a week sometimes. Delicious stuff. I mention it on the podcast a lot, I don't know how often Benito keeps it in the edit. But, broccoli, it's with the stalks, not the head, other side.

Joe Quinn

what do you do with the heads?



James Acaster

Well, this is the thing, you see.

Ed Gamble

You're asking all the wrong questions.

Joe Quinn

I realised.

James Acaster

Originally, we were cooking broccoli, just using the broccoli heads and throwing away the stalks and we were like, 'This feels quite wasteful,' so we wanted to find a recipe that would use up the stalks, we found this one. But, it's such a delicious recipe that now we're using the stalks and we don't know what to use the heads for.

Joe Quinn

All stalks, no head.

James Acaster

So, what we say in our household is we used to think, 'What are we going to do with the stalks?' And now we're thinking, 'What are we going to do with the heads.'

Ed Gamble

He's answered that question more than you've answered, 'Do you play guitar in your life?' And no question's been asked.

Joe Quinn

You just crowbar it in, do you?

James Acaster

Yes. And it's the best dish.

Joe Quinn

Great.

James Acaster

It's a delicious dish and I'm glad that someone's come on and also picked it.

Joe Quinn

It's basically like that, but what kind of pasta do you use with it?

James Acaster

Oh, yes. I never know the name of it so I'm quite bad-, we do buy a specific pasta.

Joe Quinn

What does it look like?

James Acaster

But, the shape's a bit indescribable.

Joe Quinn

Okay.



Ed Gamble

How's the shape indescribable?

James Acaster

Like an ear, like a little ear.

Ed Gamble

What size ear?

James Acaster

Little.

Ed Gamble

Little.

Joe Quinn

Little, they're just little ears.

James Acaster

Not far off. So, there we go, chorizo-broccoli pasta, put it down. That's what Joe Quinn picked.

Ed Gamble

It's a different sausage though, I guess?

Joe Quinn

Sausages are sausage.

Ed Gamble

Well, Italian sausages got fennel in them and stuff.

Joe Quinn

It's quite fennelly, it's more cured and it's really good. Sometimes you get it with tomato in it, which is a bit of an addition but originally it's just broccoli, olive oil, sausage, good times.

Ed Gamble

Chilli?

Joe Quinn

Chilli, there's some heat in there.

James Acaster

Garlic.

Joe Quinn

Garlic.

James Acaster

Capers?

Joe Quinn

Capers, no, there's no capers in there.

James Acaster

I put capers in the chorizo-broccoli pasta.



Joe Quinn

You put capers in the chorizo-broccoli pasta?

James Acaster

Yes, yes, yes.

Ed Gamble

That feels like a step too far to me.

James Acaster

A secret ingredient.

Joe Quinn

That's over-kill surely.

James Acaster

No, that's what gets it the prize, that's what gets it the gold medal.

Joe Quinn

Olives in there?

James Acaster

No.

Joe Quinn

You don't need it with the capers, right?

James Acaster

Yes, no olives.

Joe Quinn

Okay.

James Acaster

Capers, chilli, garlic, chorizo, broccoli, pasta and some parmesan at the end, black pepper.

Ed Gamble

Is there parmesan on this?

Joe Quinn

Yes, there is.

James Acaster

Got to be.

Ed Gamble

And do you want the parmesan on it already or do you want someone to come over with the block of parmesan and the grater?

Joe Quinn

It's excessive, that, I don't need the ceremony.

Ed Gamble

You don't need that, you need it on already.



Joe Quinn

Well, it's just maybe a little bowl with it in there and I can just put it on myself.

Ed Gamble

If someone came over with the block.

Joe Quinn

it's the whole black pepper thing that just gets on my tits. 'Yeah, okay,' 'Black pepper?' And it's needlessly large, it's just, 'Well, yes, I guess so, you're here, you could have done that earlier.'

Ed Gamble

Yes. But, would you send them away.

Joe Quinn

No, no, no, you politely go, 'Yes, I'll have black pepper.'

Ed Gamble

And then, just sit there in silence.

Joe Quinn

They're just waiting in the wings constantly, the pepper people, aren't they?

Ed Gamble

The pepper people.

James Acaster

Yes.

Ed Gamble

The pepper people.

Joe Quinn

Yes, the pepper people.

James Acaster

Yes, pretty scary. But, yourself, you can put it on yourself?

Joe Quinn

I can put it on myself.

James Acaster

With your hands or Dustin's hands? Up to you.

Joe Quinn

I want Dustin to do it.

Ed Gamble

So, he pops out.

Joe Quinn

In fact, he's my server, my waiter. See, do you know what I mean? It's little things like that, my server.

Ed Gamble

Yes, very American thing to say.



Joe Quinn

Horrible. My server.

Ed Gamble

Whenever I go to the States I always slip into, especially in California, slip in-, if someone's taking an order I'll go, 'I'm going to do the,' and then pick the thing. So, I do the food rather than choose it.

Joe Quinn

Oh, 'I'm going to do.'

Ed Gamble

'Can I do the Caesar salad?'

Joe Quinn

Oh, no, awful.

James Acaster

I'd like to see you try that here.

Joe Quinn

Yes, the waiter'd go, 'Are you going to fuck it, mate?'

James Acaster

Yes, 'You're going to fucking get the fuck out of this restaurant.'

Ed Gamble

'Are you going to fuck this Caesar salad, are you?'

James Acaster

Yes. No drink with this pasta?

Joe Quinn

I want a glass of bang average white wine.

Ed Gamble

Why bang average?

Joe Quinn

Well, we'll get to that.

Ed Gamble

Okay.

James Acaster

Not now?

Ed Gamble

It felt like the perfect time to get to it.

Joe Quinn

I want it chilled but totally forgettable.

Ed Gamble

Okay.



James Acaster

Okay.

Joe Quinn

Yes, like me.

James Acaster

It's like your whole thing. Come on, Joe Quinn. Okay, so that's your pasta course but your main course is different.

Joe Quinn

Yes.

James Acaster

Okay. What we talking?

Joe Quinn

I want a big, buttery fish.

James Acaster

I have a question.

Joe Quinn

You know when you're at a restaurant, you get a fish and it's big and it's buttery, and it's brown butter and there are capers, maybe there's some samphire and there's lemon. And there's maybe some fresh parsley on there and it's massive, and you split it with friends, and you get the fork and you get the fishy flesh off the bone. I want that. And I want with it, I want a side, Ed, I want just any green, like a spinach or a broccoli sauteed with oil and garlic and then just any kind of spud, any kind of potato, I'm not fussy.

James Acaster

Not fussed about the potato.

Joe Quinn

Could be mash, could be new, could be whatever, I don't mind.

James Acaster

Wow, we've not had that before, normally people would have a preference.

Joe Quinn

I'd quite like to be surprised by the potato.

Ed Gamble

Surprising things.

Joe Quinn

Surprising things.

James Acaster

Well, you came to the right place, surprising things. That's the twist at the end of surprising things.

Ed Gamble

Do you want to reveal the surprise now? Do you want to say what sort of potato's going to happen?



James Acaster

Yes.

Ed Gamble

Yes, go on.

James Acaster

Dauphinoise.

Joe Quinn

Wow.

Ed Gamble

I think you've picked the only potato that wouldn't go with that fish.

Joe Quinn

There's a lot of dairy on that potato.

James Acaster

Are you saying it's a problem? This is what you get when you play surprising things with your potato.

Joe Quinn

Okay, well, thank you.

Ed Gamble

Are you happy with that?

Joe Quinn

Yes, very happy. I'll take what I'm given.

Ed Gamble

I love the idea, about this fish, it sounds so good.

James Acaster

I regret saying dauphinoise.

Ed Gamble

Yes, too late now.

James Acaster

Because, especially in the accent it would have been more fun to say hasslebacks in that voice, I think.

Joe Quinn

You were doing an accent?

James Acaster

I'm doing my American accent.

Ed Gamble

Was it?

James Acaster

Dauphinoise.



Ed Gamble

We both missed that unfortunately.

James Acaster

Hasslebacks, that would have been more fun. I think dauphinoise, if you listen back you can hear. Did you think that's my normal voice? You've known me for years.

Ed Gamble

Well, sometimes you just say things in a silly way.

James Acaster

Yes, yes, dauphinoise.

Ed Gamble

What type of fish is this?

Joe Quinn

See, I haven't really thought about it. It's just a non-descript white fish and it's big, I don't know if it's a place, I don't know because I never know what that fish is, but it's white and it's big and there's a big spine that you have to rip out.

James Acaster

When we went to skate.

Ed Gamble

Yes, possible.

James Acaster

I'm thinking about the skate that we had. We had a massive-, the full thing, didn't we? The skate.

Ed Gamble

It was a wing.

James Acaster

It was a wing?

Ed Gamble

Yes, it was a wing.

James Acaster

It's fucking humongous.

Ed Gamble

Yes, yes, they're big boys.

James Acaster

Is that how big a skate is?

Ed Gamble

Yes.

James Acaster

Are you shitting me, I thought that was the whole fish.



Joe Quinn

Skate wing's gorgeous but I don't want that one.

James Acaster

You don't want that.

Ed Gamble

I know what you want.

Joe Quinn

What do I want?

Ed Gamble

Turbout.

Joe Quinn

I want the turbout.

Ed Gamble

You want turbout.

James Acaster

Oh, man.

Joe Quinn

I'll have the turbout.

Ed Gamble

Have you been to BRAT?

Joe Quinn

Love BRAT.

Ed Gamble

There you go, the turbout from BRAT.

Joe Quinn

I want the turbout from BRAT.

Ed Gamble

Yes, yes, incredible.

James Acaster

Well, where's this place, what are we talking about?

Ed Gamble

You've been there. We didn't have the turbout though.

James Acaster

When have I been there?

Ed Gamble

Very early in Off Menu.



James Acaster

With Benito?

Ed Gamble

Yes, after we'd done the first series, we walked over to BRAT, we walked in and then we set up at the little bar.

Joe Quinn

It's a lovely place.

James Acaster

When did this happen?

Ed Gamble

They do a lot of cooking on open flames and stuff, it's an amazing restaurant.

James Acaster

Sounds nice, I'd like to go.

Joe Quinn

It's delicious things there.

James Acaster

And you want the turbot from there?

Joe Quinn

I want the turbot from there. No, I just want a butter-, I want that but not from there.

Ed Gamble

Just that vibe.

Joe Quinn

That kind of vibe.

James Acaster

I like the samphire being in there.

Joe Quinn

Samphire is good.

James Acaster

That has to be very nice, that's the taste of the sea, right?

Joe Quinn

Yes. I'm not going to lie, that's the ingredient that I thought might get me chucked out.

Ed Gamble

I'm still thinking about this fish. I can imagine it peeling away when you take it off.

Joe Quinn

There's something about those dishes where sharing them with friends is just-, I love doing that.

Ed Gamble

And when you take it off the bone and it slides off the bone so perfectly and leaves the fish skeleton, you're like, 'I think I'm a fish now.'



Joe Quinn

And then, you take it home.

Ed Gamble

You take the fish skeleton home.

James Acaster

Yes? What do you do with it when you get home?

Joe Quinn

Don't know.

James Acaster

Come on. Don't say you don't know.

Joe Quinn

Just look at it a bit.

James Acaster

Come on, be honest.

Joe Quinn

Put it on different things and go, 'Oh, that's good.'

James Acaster

You put it on different things?

Ed Gamble

Now it's over there.

James Acaster

Yes, now it's sitting on that.

Joe Quinn

Yes, I, kind of, do a thing with my flatmate where I come home and I go, 'Where is it? Oh, it's there,' and then it's my turn.

James Acaster

Do you name it, give it a name?

Joe Quinn

No, that's ridiculous.

James Acaster

Oh come on, I think you give it a name. I love combing fish-meat off the bone, that skate-wing.

Joe Quinn

It's so satisfying, oh, especially with the skate-wing as well.

James Acaster

Yes, just combing that, I think about it quite a lot, when we combed the meat off the bone like that.

Joe Quinn

They should give you comb, a fish comb, yes, that would be pretty good, wouldn't it?



James Acaster

Comb a fish.

Joe Quinn

Then you just comb it all off.

Ed Gamble

Yes, yes.

James Acaster

No, no-one else on-board with this?

Ed Gamble

I guess Ariel. No, she got a brush, didn't she, or she used to use a fish-bone as a hairbrush.

James Acaster

Oh yes, what did she use? That's fucked up if she's using a fish-bone.

Joe Quinn

You want a fish brush.

Ed Gamble

Well, you know Little Mermaid, right?

Joe Quinn

Love, yes.

James Acaster

Familiar?

Ed Gamble

She brushes her hair with a fish-bone, I think.

Joe Quinn

She does, yes.

Ed Gamble

Yes, but we were just saying, that's messed up.

James Acaster

That's messed up, Flounder's her mate.

Joe Quinn

Yes.

James Acaster

She's half fish.

Ed Gamble

Yes.

James Acaster

Imagine that.



Ed Gamble

Yes, it's like us, like, brushing our hair with a human bone.

Joe Quinn

Or, like, teeth.

James Acaster

Yes, you come in here and I'm brushing my hair and you're, like, 'What's that comb? Oh my God, it's Dustin's spine.'

Joe Quinn

I'd recognise that spine anywhere, yes.

James Acaster

I love Dustin but, like, he was mate in the-, he was your main mate, he was your Flounder.

Joe Quinn

My main mate, yes.

James Acaster

He was your little flounder, yes.

Joe Quinn

You want to make a comb out of him.

James Acaster

I don't want to but just saying it.

Joe Quinn

It's beyond your control.

James Acaster

That's what Ariel was essentially doing around Flounder, that was what she was doing, you know.

Joe Quinn

Yes, it's horrible.

Ed Gamble

That's delicious, the fish is delicious.

Joe Quinn

Yes, the fish is delicious.

Ed Gamble

Really, really good choice.

James Acaster

Your dream side, is that already what you've said then with the surprise potatoes?

Joe Quinn

You know, the fish is the star here. I just want something kind of green and garlicky next to it, and then I can use that bread we were talking about to just get in there and get all that butter up, up in my face, and then I can, yes, just take the potatoes. I guess it's nice to have a little bit of a surprise, you know, it's like, 'Oh okay, this is out of my hands. I wouldn't have picked it, but okay.' You know like when you go to a restaurant and someone orders for you? I guess you've just done that for me.



James Acaster

Well, you would have been off asking-, Ed would probably choose a better potato to go with the fish.

Ed Gamble

Yes, see, I rarely like a boiled new potato unless it's in that scenario.

Joe Quinn

Right.

Ed Gamble

I think I agree with you that the fish is the star. You've got all that butter and stuff, and actually, a, sort of, boiled new potato soaks everything up nicely. It's, sort of, plain enough to sit alongside it and just give you the right texture.

Joe Quinn

I think so too. What I'm going to do is I'm just going to scrape all the shite off the potatoes and then just, kind of, use that as the vehicle for the butter.

Ed Gamble

Okay.

James Acaster

Yes.

Ed Gamble

It's not feeling like a dream meal now.

Joe Quinn

No.

James Acaster

No, whenever the word 'shite' gets involved.

Ed Gamble

And 'scraping', if I'm honest, yes.

James Acaster

Then you're, like, 'Oh dear, it doesn't sound as nice anymore.' So, is the shite going onto the bread?

Joe Quinn

No, no, it's just I've got this kind of clump of, kind of, cheese and milk, I guess, but that's for Dustin.

James Acaster

That's for Dustin, get his little hands in there.

Joe Quinn

Yes, come on.

James Acaster

Congratulations, Dustin. Before we move on, is there a drink with that main course you're having as well?

Joe Quinn

Oh, so this is where we get the nice wine.



James Acaster

Yes, other nice wine.

Joe Quinn

You this idea that you start with the good wine, so that then you can just drink anything after and it doesn't really matter, if you the antithesis with that one glass, you really feel the benefit. So, like, if you have a kind of bang-average white wine, whatever, and then, when you level up, you're a happy person. So, what I want, and I'm not like, a, kind of, wine guy, I'm a wine Philistine. Nothing, James, no?

James Acaster

What?

Joe Quinn

Wine Philistine?

James Acaster

Oh, was I supposed to go in with a pun?

Joe Quinn

Yes, as, 'Oh Jesus.'

James Acaster

Yes, (inaudible 44.04) wine.

Joe Quinn

Yes, so I guess I'd like, kind of, maybe a Picpoule or a Sancerre or an Arneis or just something dry and chilled and good.

Ed Gamble

Perfect with that fish as well.

James Acaster

Lovely.

Joe Quinn

Yes, perfect with the fish.

James Acaster

I like the theory of have the bad one first.

Ed Gamble

Yes.

James Acaster

Then you notice, you feel the benefit when you get the good one.

Joe Quinn

Yes.

Ed Gamble

We had Picpoule at my wedding, with the starter.



James Acaster

That was a forgettable day.

Ed Gamble

You said it was the best wedding food you've ever had.

James Acaster

Well, I said it to you on the day, yes, of course I told you. I said, 'You're the best couple ever.'

Joe Quinn

It's also the only wedding you've ever been invited to.

Ed Gamble

We had Picpoule.

James Acaster

I don't remember that.

Ed Gamble

No, okay.

James Acaster

I remember that the bread was the best bread I've ever had.

Ed Gamble

There you go.

Joe Quinn

Woah.

James Acaster

So, if you're looking for your ultimate bread basket and you want a bread that you've never had in there, surprise bread, I would say put the Ed wedding bread in there.

Joe Quinn

Wedding bread.

James Acaster

Yes, Ed-ding bread of whatever. I know I let you down before. I've got to make up for it now, the Ed-ding, the Ed-ding bread. So, you've had drinks every course.

Joe Quinn

Yes.

James Acaster

Do you still have a dream drink on its own?

Joe Quinn

My favourite drink is, you know, just filthy Martini.

James Acaster

A filthy one now?

Joe Quinn

Just briny, cold, boozy. I was told about, there's a Martini, have you been to Duke's?



Ed Gamble

No.

Joe Quinn

Have you heard about this Martini?

Ed Gamble

We're obsessed with going. We've still not been. We were told about this place.

James Acaster

I still haven't been.

Ed Gamble

We're all going.

James Acaster

We're going.

Ed Gamble

We're all going.

Joe Quinn

So, I was told about this, apparently it's five shots, five shots of vodka, one of vermouth, and you only get one. So, if you ask for another one, unless you're, like-, I was thinking about name-dropping, I'm not going to do it.

James Acaster

No?

Joe Quinn

No, I'm not going to. I was told the story by someone, they're really famous, and basically, yes, they were asking for another one and they still said, 'No.'

James Acaster

Wouldn't give it to the really famous person?

Joe Quinn

No but I just love that they just nanny you, go, 'No, you've had your fun, can make you a normal one,' but apparently they're really good.

James Acaster

Yes.

Ed Gamble

I drink quick as well, so I'd be through that in two minutes.

James Acaster

Yes, I do want to try that. I wasn't sure, when you said about the filthy Martini, I've heard of this thing, and then you were, like, 'Oh yes, yes,' I didn't know if it was that or the olives that are stuffed with Stilton.

Ed Gamble

Have you heard about this?



Joe Quinn
In a Martini?

Ed Gamble
Yes, blue cheese-stuffed olives.

Joe Quinn
Oh, I could get on-board, yes.

Ed Gamble
We had it mentioned to us so much when we recorded in America and I still hadn't had one, and then, when I went to America recently, I found a place with it on the menu, and it is as phenomenal as you'd hope.

Joe Quinn
I bet, yes.

Ed Gamble
Yes, and anything to make it dirtier and saltier, right, blue cheese in an olive.

Joe Quinn
Yes, wow.

James Acaster
Yes, Will Byers recommended that to us. 'You've got to try it.' That's what he said. 'Hey you, have you had a blue cheese olive in a fucking Martini before? You fucking jackass.'

Ed Gamble
You've met him, you know what he sounds like.

James Acaster
'I had them at the Upside Down. I (mw 47.12) them at the Upside Down the other day, me and the fucking demi-gorgon.' That's what he said, 'The mind flayer, me and the mind flayer, the fucking mind flayer. I've been sitting there in my little hut making myself a fucking Martini and I feel it on the back of my fucking neck. Last time I drank one of these, it was with a mind flayer, down in the Upside Down. The demi-gorgon, he was there. I got two Martinis at Duke's, oh my God, my fucking neck was going off like a rocket. No, you're never going back down there. They do a good Martini though.'

Ed Gamble
Good idea for a bar that, the Upside Down.

James Acaster
Dream dessert.

Joe Quinn
Right. So, have you ever had lunch at The French House?

Ed Gamble
No.

Joe Quinn
Boys.



James Acaster

So sorry.

Joe Quinn

You're doing it all wrong.

Ed Gamble

I think we might be.

Joe Quinn

Basically, it's my favourite place to go and get lunch. It's in Soho. It's a bit fucking 'actor' of me but it is just-, you go there, they only serve lunch. Fergus Henderson starting chef-ing upstairs at The French House. Also, you know menus, when they, kind of, just write it, I love that, don't know why, I just love and it just means that they're just constantly changing stuff. Anyway, the thing that doesn't change on that menu is for pudding, the only thing you can get are madeleines, you know, and they freshly bake them for you there and I think you can either get four, eight or twelve. I want four madeleines with an Affogato, and traditionally, you only really have an Affogato with vanilla ice cream, right. Okay, I'm going to rock the boat now, I want a pistachio one. I want pistachio, coffee mess. That's what I want, and I want it with a Fernet-Branca.

Ed Gamble

That's great.

James Acaster

What's a Fernet-Branca?

Joe Quinn

Fernet-Branca, is an Italian kind of-, well, it's a liqueur, I guess.

Ed Gamble

It's a digestif.

Joe Quinn

It's a digestif, that's precisely what it is, and it's kind of not very nice but it is. It's confusing. Some people can't bear it, they can't go anywhere near it. It's just what you want at the end of it, something bitter, something a bit suspect, something a bit surprising.

Ed Gamble

Chefs swear by it as well because apparently, it, like, means you can then eat again in two hours' time. Like, it really sorts you out and then you can go for another massive meal.

Joe Quinn

It's like bleach, I think.

Ed Gamble

Yes, the madeleines they do at St John as well, what an amazing way to finish a meal, warm and-,

Joe Quinn

It's just they're warm and they feel bespoke. Like, they feel kind of, 'Okay, we'll just stick them in the oven for you now.'

Ed Gamble

Yes because you have to wait for a little bit for them, right?



Joe Quinn

Also, like, I think that you don't, after a big meal-, because it's been a bit of a saga this meal, let's be honest.

James Acaster

It's been loads.

Joe Quinn

I've really taken the piss. You don't want something too sweet, but you're a bit of a sweet nut, aren't you?

James Acaster

Yes, love them. Love desserts.

Joe Quinn

Love them.

James Acaster

I'm happy with this dessert. It sounds great.

Joe Quinn

Okay, because I can dip the madeleine in the ice cream, and it's-,

James Acaster

Yes.

Joe Quinn

It's good. I just think it's going to make me happy.

James Acaster

This is the first appearance of pistachio ice cream on the podcast.

Joe Quinn

Yes.

Ed Gamble

Grown-up ice cream. That's what I always think about pistachio. I never used to like pistachio ice cream and then the first time I had it when I enjoyed it, I was like, I'm a grown-up now.

James Acaster

Have you always liked pistachio, or when did you get into it?

Joe Quinn

I've always had quite a wise head on my shoulders, so-,

James Acaster

Yes, of course.

Joe Quinn

So, pistachio, pistachio, pistachio. Other kids were just Maxibon, Maxibon, Maxibon.

James Acaster

Yes, yes.



Joe Quinn

And I wanted gelato straight away.

Ed Gamble

First shout out for Maxibon on the podcast as well, actually.

James Acaster

Yes, actually, yes. Overdue, long overdue. Love a Maxibon.

Ed Gamble

Pistachio affogato, that's a great shout. That's really good.

Joe Quinn

But the thing is, it could be rank. I think vanilla is just the foundation for the coffee to go in and do its thing, but I don't know, I'm going to take a risk.

James Acaster

So, you've not had it before?

Joe Quinn

Never had it.

James Acaster

So, is this a new-, and is this because pistachio's your favourite ice cream?

Joe Quinn

Pistachio's my favourite ice cream.

James Acaster

So you're just going for it?

Joe Quinn

Yes, but you want a little coffee as well, kind of-, little up-y. So, I think I've got a feeling it's going to work out, it's going to be good.

James Acaster

I think it will work. It sounds quite nice. I think they're two grown-up flavours, the coffee and the pistachio.

Ed Gamble

This feels to me like this whole meal, you've had quite a lot to drink during the meal, you're having a little coffee at the end as a little perker, but it feels like you're going to go out after this meal as well.

Joe Quinn

Yes, we're going to Duke's.

Ed Gamble

Yes. That would not be a good idea.

James Acaster

No, actually, we haven't got a (inaudible 51.41). I just feel like we should tell you not to do that.

Ed Gamble

Please. Did not go to Duke's.



James Acaster

Even in the dream, do not do it. I'm going to read your menu back to you now, see how you feel about it.

Joe Quinn

Okay.

James Acaster

There's a lot to read. You would like... well, sparkling water, it says, but I thought you changed it to still.

Joe Quinn

I'll take what I'm given, yes. I guess it's sparkling, then.

James Acaster

Yes. You would like an assortment of breads, sourdough, focaccia and cheesy focaccia with salted butter.

Ed Gamble

I love that you're worried about sparkling water being bad for you, and then you've picked about 83 units of booze. It just does stuff to your teeth.

James Acaster

I'll chuck in Ed's bred-in bread there as well.

Ed Gamble

Yes, say it properly.

James Acaster

The Ed in bread. The bread in.

Joe Quinn

You're not a pun guy.

James Acaster

Leave that to Tim Vine, God bless him. Pre-meal outside from the Shack, six oysters with a Guinness with some frites with mayo.

Joe Quinn

We settled on the Shack, then?

Ed Gamble

Shack, I think.

Joe Quinn

Good.

James Acaster

It sounds like, yes, feels right. Starter, steak tartare with dirty martini and a side jar. From?

Joe Quinn

Musso & Franks.

James Acaster

Pasta. I can't pronounce this. Orecchietti alla baretta.



Joe Quinn

First time. Perfect. Yes.

James Acaster

And a glass of bang average white wine. Main course, big, buttery turbot with a side of spinach or broccoli. Any greens. Surprise potatoes, dauphinoise and a nice dry white wine that you could appreciate in comparison with the bang average one that you had earlier. Your dream drink-,

Joe Quinn

It was the juice martini.

James Acaster

Juice martini, and dessert is four madeleines, affogato with pistachio ice cream and a Fernet Branco.

Joe Quinn

Branca.

James Acaster

Branca, and that's all from the French-,

Joe Quinn

House.

James Acaster

House.

Joe Quinn

Now, you can probably tell, my stomach's going off like a rocket here. That's one of my favourite menus ever.

James Acaster

Yes, you love it?

Ed Gamble

So much of that stuff actually appeared on mine as well, I think. Well, like the Guinness, I don't think I had oysters, but-, no, I had oysters for my starter, didn't I? But they were the-,

James Acaster

It's very similar to your-,

Ed Gamble

I love it.

James Acaster

Drink menu.

Ed Gamble

So good. Well done.

James Acaster

They're shaking hands.



Ed Gamble

Well done. My stomach's going off.

James Acaster

No one's ever got a Gamble handshake before.

Joe Quinn

Well, I kind of went in for it.

Ed Gamble

I think, yes. It's the Quinn handshake.

James Acaster

The Quinn handshake. That's rarer than the Hollywood handshake. I think we all know that.

Joe Quinn

But what if my stomach-, what if that's a sign that Vecna's still alive?

James Acaster

What, that your stomach's rumbling?

Joe Quinn

Yes, it would be much funnier if that's what Will Byers' got.

James Acaster

Your stomach-, (talking over each other 54.15) what's going?

Joe Quinn

False alarm.

James Acaster

Can you get us on the writing team? We've got ideas.

Ed Gamble

We've got good ideas. Text the reference.

James Acaster

Yes, we got the latest draft in from those guys that you got in, Joe. They've mainly just had, Will Byers is farting and there's a lot about Dustin's hands in here.

Ed Gamble

It says, 'Cut to Will holding his stomach, but it's not his hand, it's Dustin's hand.'

James Acaster

Yes. Dustin's hand is holding Will's stomach, but the audience don't know that.

Ed Gamble

And then he's brushing his hair with a fish bone. We know what's going on.

James Acaster

Yes, you can see why we would have a problem with this.

Ed Gamble

Joe, thank you very much for coming to the Dream Restaurant.



Joe Quinn

Thank you for having me.

Ed Gamble

There we are. A wonderful menu.

James Acaster

Hey, I think you fell in love with that menu.

Ed Gamble

Great menu. Look, it's a lot of cross-over with my dream menu, actually.

James Acaster

Yes.

Ed Gamble

I mean, the fish was-, the fish was an amazing choice. That's not something I picked, but yes please.

James Acaster

Martinis throughout. There's a lot of stuff there that speaks to your heart.

Ed Gamble

Look, and I got the Quinn handshake. What can I say?

James Acaster

You got the Quinn handshake. I mean, you know, I don't think any guest has shook my hand.

Ed Gamble

No, why would they?

James Acaster

Why would they?

Ed Gamble

Well, Paul Hollywood tried to shake your hand in the photo, but you didn't notice it.

James Acaster

Gutted.

Ed Gamble

So, you still haven't had a Hollywood handshake.

James Acaster

Gutted. I can't believe he did that. I genuinely didn't know, and you guys only told me after he'd gone home.

Ed Gamble

Yes. You didn't even have a chance.

James Acaster

It was too late. Yes, and didn't choose egg-o waffles.



Ed Gamble

Didn't choose egg-o waffles, no. I don't even know if egg-o waffles are commercially available any more.

James Acaster

Probably not, but then, Dream Restaurant, isn't it?

Ed Gamble

Yes, that's true.

James Acaster

So, he could have got them. To me, it just sounds like egg-o-

Ed Gamble

Why do you want-

James Acaster

Just makes me think of-

Ed Gamble

Eggy waffles.

James Acaster

Just makes me think of, they probably taste like eggs so I don't want eggy waffles.

Ed Gamble

Yes, don't want it.

James Acaster

But then, I have said on the podcast before about, once I had-, went to that amazing waffle place where they-, the eggs weren't baked into the waffles, but everything else was, and there was egg on the top of it. So, I do love egg on waffles, so I don't know-

Ed Gamble

Maybe you do want-, you do want an egg-o waffle.

James Acaster

I'd love one.

Ed Gamble

Yes.

James Acaster

In my head, it's like an egg custard tart, though.

Ed Gamble

No.

James Acaster

An egg-o waffle, you know? And I like egg custard tarts, so yes-

Ed Gamble

You'd like it either way.



James Acaster

I don't know what I'm moaning about.

Ed Gamble

Papa.

James Acaster

Papa, I want an egg-o.

Ed Gamble

I want egg-os.

James Acaster

It's a nice marriage.

Ed Gamble

Obviously, obviously, go and watch Stranger Things. I'm sure you've watched it already. That's what we're plugging.

James Acaster

Yes. Look, if you thought we were fanboying out too hard with Joe, listen, we could have gone way harder.

Ed Gamble

Yes.

James Acaster

All we've been thinking about for the last month is Eddie Munson.

Ed Gamble

Yes.

James Acaster

So, we did quite well, I thought.

Ed Gamble

Yes. He's one of the most metal characters in the history of television.

James Acaster

Yes.

Ed Gamble

Of course I enjoy it.

James Acaster

Means a lot to you.

Ed Gamble

Thank you very much to Joe for coming in. Just a little reminder, I am on tour with my show Electric, Edinburgh festival for a week in August. Check out my website, Edgamble.co.uk, with all the dates of my tour there.

James Acaster

Yes please. I would like to thank someone for sending me some beer, Anspach and Hobday.



Ed Gamble

Oh, yes?

James Acaster

I think that's how it's pronounced.

Ed Gamble

Yes. Well, it's on your hat. You're wearing your cap.

James Acaster

I'm wearing the cap. They gave me a cap as well. I went to Phil Wang's house on the weekend of the Platty Jubes, and he has his own beer now, Phil Wang, called the All-Wang Attack, and he had loads of cans there and I went ga-ga for it.

Ed Gamble

Did you?

James Acaster

It was delicious. Because it's a salty beer, and I wasn't prepared-, you know, I think when this podcast started I went on about how I've just got into sour beers. I'm the other way now.

Ed Gamble

No, but I think it is a sour.

James Acaster

Yes, so it's sour but it's been salted. Delicious. I love it. Told Wang how much I loved them, so they sent me a bunch of beer-,

Ed Gamble

Very nice.

James Acaster

And-,

Ed Gamble

Awangatans?

James Acaster

A bunch of Awangatans, and when I was at-, my girlfriend keeps getting the name wrong, and thinks they're called the Wanganation, but they're not called the Wanganation, they're called Awangatans.

Ed Gamble

That's when Romesh quits the Ranganation, right?

James Acaster

Yes, yes.

Ed Gamble

And Phil Wang takes over.

James Acaster

If Phil Wang takes over it's called the Wanganation.



Ed Gamble

It's built for that type of-

James Acaster

Yes, that's going to happen, surely one day, but they're delicious beer, and I don't know if it's limited edition, the Awangatans, but if people can get in there-

Ed Gamble

I can't believe I've not been sent any.

James Acaster

Yes.

Ed Gamble

Also, more beer shout-outs. Two Tribes Brewery, Mondo Brewery, and Brick Brewery have all sent us beer, and I've not had a drop of that yet.

James Acaster

No, I don't think I've had a drop-

Ed Gamble

Benito's been hoarding.

James Acaster

Benito, the little hoarder. Hey, he's earned it. First, he worked editing out all the references to himself, so he's got to go and drink all that beer.

Ed Gamble

And also thank you to Lil Ray's Rum.

James Acaster

Come on, Ray.

Ed Gamble

Lil Ray. Come on, Ray, you're not so lil.

James Acaster

I like that name, and been a while since I've had a nice rum, so-

Ed Gamble

There you go. You'll enjoy that.

James Acaster

Yes. Thank you very much, Lil Ray.

Ed Gamble

Thank you, Lil Ray. It is, of course, the first episode of the series, which means we've got loads of great episodes to come. So, we will see you next week for another absolutely corking episode of the Off Menu podcast.

James Acaster

The Off Menu podcast.