



# Off Menu – Ep 156: Amy Gledhill

**Ed Gamble**

Welcome to the Off Menu podcast, cutting into the-, what are you doing, James?

**James Acaster**

There's a fly on the desk and I was just getting it, but I got the cutlery as well.

**Ed Gamble**

Oh alright, okay. I was going to do 'it's like an avocado' and then the stone was going to be-,

**James Acaster**

We own a dream restaurant, Ed and I, and we invite a guest every single week. 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 Amy Gledhill.

**Ed Gamble**

Amy Gledhill, a wonderful comedian. She's a stand-up comedian, she's in a sketch group as well. Absolutely brilliant, so funny. Can't wait to have her in the dream restaurant.

**James Acaster**

Yes, I'll say one our favourite new comedians of recent years.

**Ed Gamble**

Absolutely.

**James Acaster**

I don't know, the term 'new' is because we're so old now.

**Ed Gamble**

Yes. It's quite shocking when I have to confront that.

**James Acaster**

Yes.

**Ed Gamble**

Amy was recently on Hypothetical as well, wasn't she?

**James Acaster**

Yes, she was fantastic on Hypothetical, I love her sketch group The Delightful Sausage, one of the best sketch groups going today I'd say, and she's doing her debut Edinburgh solo stand-up show, isn't she, this year?

**Ed Gamble**

Yes, 'The Girl Before The Girl You Marry' is the name of the show, which is a great title. She will be doing that for the month of August at the Edinburgh Fringe at The Monkey Barrel, so do go and check that out. I'll be at Edinburgh Fringe for a little bit as well doing the 8th to the 14th at The Assembly George Square Theatre. Go on to my website, [edgamble.co.uk](http://edgamble.co.uk), for details of that and of the rest of my tour. But I'm one of those guys who just goes up for a few nights now. An old man.

**James Acaster**

Also, listen, very excited to have Amy on the podcast. But as with all our guests if she picks an



ingredient, a secret ingredient, which we deem to be disgusting then we will kick her out of the dream restaurant. And this week, the secret ingredient is a horrible sausage.

**Ed Gamble**

Because as you just heard, Amy is in a sketch group called 'The Delightful Sausage' so the secret ingredient this week is a horrible sausage.

**James Acaster**

Yes, so if she picks the sausage we will ask her-

**Ed Gamble**

You said 'if she picks a sausage' there in the exact rhythm of The Wonderful Wizard of Oz.

**James Acaster**

'So if she picks a sausage, we'll ask if it is horrible.' There you go, yes.

**Ed Gamble**

We found it guys, my exact perfect humour.

**James Acaster**

Exactly what Ed likes. So yes, but remember just a sausage on its own, we're not going to kick her out. We're going to ask how nice the sausage is on a scale from delightful to horrible, and if she says 'horrible'-,

**Ed Gamble**

But I also think it should be if she picks like one of those Richmond sausages, or a Peperami, she's gone.

**James Acaster**

Yes, yes. Because we think they're horrible.

**Ed Gamble**

We think they're horrible.

**James Acaster**

So anything that we think is a horrible sausage, you're gone.

**Ed Gamble**

Yes. But I hope she doesn't say that because she's great fun. This is the Off-Menu menu of Amy Gledhill. Welcome, Amy, to the dream restaurant.

**Amy Gledhill**

Thank you very much.

**James Acaster**

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

**Amy Gledhill**

This is really exciting, it's more dramatic than I thought it was going to be.

**James Acaster**

Yes? Ah, thank you.

**Ed Gamble**

The visuals, you weren't expecting the visuals.



**Amy Gledhill**

No, wow. Sound effects.

**James Acaster**

Can you describe to the listener the high budget, the sound effects, you said they were quite big.

**Amy Gledhill**

You know how in the new Obi Wan series they're not using green screen, they're using actual LCD TVs, basically, it's that, isn't it? But it's the floor, it's the ceiling. It's you guys, it's really blowing my mind. I can't believe it.

**James Acaster**

That technology is great, isn't it?

**Amy Gledhill**

Yes.

**James Acaster**

I love all of that stuff.

**Amy Gledhill**

Yes.

**Ed Gamble**

I've not seen it.

**James Acaster**

It's the same stuff they used in The Mandalorian.

**Ed Gamble**

What, they don't use green screen in that?

**James Acaster**

No, it's the 360 stuff, isn't it?

**Amy Gledhill**

Yes.

**Ed Gamble**

360 stuff, do you mean the world?

**James Acaster**

Yes, yes.

**Ed Gamble**

Like we've got now, right?

**James Acaster**

Yes, yes, yes. They go into this little space, don't they?

**Amy Gledhill**

Yes.



**James Acaster**

And it goes all around, doesn't it, and it's got like stuff in it.

**Ed Gamble**

You've never sounded more Kettering.

**James Acaster**

I do, it looks like they're in there. You would think they were there, (inaudible) stuff.

**Amy Gledhill**

It's amazing, Ed, you're going to love it.

**Ed Gamble**

Because I was imagining, when you said the LCD screens, like a box of just all screens like a sort of '90s rap video.

**James Acaster**

Kind of.

**Amy Gledhill**

Oh yes.

**Ed Gamble**

Is it a bit like that?

**James Acaster**

Kind of like The Matrix when he goes into Kentucky Fried Chicken World with all the screens.

**Ed Gamble**

What?

**James Acaster**

Where all the screens have got the Colonel on them.

**Ed Gamble**

I don't remember the specific bit of The Matrix where he goes into Kentucky Fried Chicken World.

**James Acaster**

The bit where he's like-, the guy that's like the Colonel and there's all the screens.

**Ed Gamble**

Right, oh okay, I know what you mean.

**Amy Gledhill**

Oh right, yes.

**James Acaster**

Architect.

**Ed Gamble**

It's not the Colonel though, is it? No.

**James Acaster**

They don't explicitly say it is. Clear that up, there's a lot of exposition in that film so you'd think that if it wasn't the Colonel they'd go out of their way to say it wasn't.



**Ed Gamble**

Quite appropriate for this podcast then if we were in Kentucky Fried Chicken World in The Matrix.

**James Acaster**

Yes, is that what you would like if you were in The Matrix?

**Amy Gledhill**

Let's do it, yes. Let's get the Colonel up on these screens.

**James Acaster**

Yes.

**Amy Gledhill**

Look there he is, there he is.

**James Acaster**

Would that be your go-to?

**Amy Gledhill**

No.

**James Acaster**

KFC?

**Amy Gledhill**

No.

**James Acaster**

Of the fast foods?

**Amy Gledhill**

Do you know what, it would be Greggs. God, what a loser. I know that's bad.

**Ed Gamble**

But that wouldn't have translated globally for The Matrix I don't think.

**Amy Gledhill**

No, sure. They could have changed Neo's name to Greg.

**Ed Gamble**

Oh yes.

**Amy Gledhill**

That would have been cool.

**Ed Gamble**

That would have been good.

**Amy Gledhill**

That would have been pretty good.

**James Acaster**

Your real name is Greg? Fair enough.



**Ed Gamble**

So your go-to, but I wouldn't even think of Greggs as fast food though. I still live in a world where Greggs is a bakers.

**Amy Gledhill**

Wow.

**James Acaster**

Pretty fast. But I know what you mean. If you were thinking, 'Oh I want some fast food,' you would choose a Greggs over any other chain?

**Amy Gledhill**

Yes, I would, I would. I think you've got more variety. You know, you've got your hot stuff, you've got your cold stuff. You don't often get that in a super-fast food restaurant.

**James Acaster**

Yes.

**Ed Gamble**

Yes.

**Amy Gledhill**

They don't often do the cold stuff.

**Ed Gamble**

Sometimes they do.

**Amy Gledhill**

Sometimes they do, but it's not as-

**Ed Gamble**

Not deliberately though.

**Amy Gledhill**

No. It's not fast enough. (talking over each other). And sweet stuff as well.

**Ed Gamble**

Yes.

**James Acaster**

Oh yes.

**Amy Gledhill**

You've got the whole range there.

**James Acaster**

But what's your-, I don't want to be doing spoilers, is Greggs on your dream menu?

**Amy Gledhill**

No but do you know what? You could get some of the items from Greggs.

**James Acaster**

So I was going to say like, you know, hot stuff, cold stuff, sweet stuff from Greggs. Have you got like a go-to for each of those categories?



**Amy Gledhill**

Ooh, from Greggs?

**James Acaster**

Yes.

**Amy Gledhill**

Ooh yes.

**James Acaster**

Let's play 'Hot Stuff, Cold Stuff, Sweet Stuff' with Amy Gledhill.

**Amy Gledhill**

Ooh, this is great, this is brilliant.

**James Acaster**

Now, I'm going to say that Benito's dog is being too noisy.

**Ed Gamble**

Benito kept saying before we were recording, 'Toast is going to be in here for this recording, don't worry, he'll just go to sleep.' And every time he said that I thought, 'No, he's not.'

**James Acaster**

Let's play 'Hot Stuff, Cold Stuff, Sweet Stuff' with Amy Gledhill.

**Amy Gledhill**

Love it. Hot stuff, cheese and onion pasty. Cold stuff, chicken baguette. Sweet stuff, a six-pack of Yum Yums.

**James Acaster**

Wow.

**Amy Gledhill**

That's too much, isn't it?

**James Acaster**

That's strong stuff, actually. No, six-pack of Yum Yums sounds good, you're speaking my language.

**Ed Gamble**

So Yum Yums but times six.

**Amy Gledhill**

Yes, you get them in a pack of-

**Ed Gamble**

So 12 Yums really.

**James Acaster**

Say it! Say what it is.

**Ed Gamble**

Yum-yum yum-yum yum-yum yum-yum yum-yum yum-yums.

**James Acaster**

Yes, the last (talking over each other) has to be 'yums'.



**Amy Gledhill**

That's how I ask for them.

**James Acaster**

Yes.

**Ed Gamble**

Yes.

**Amy Gledhill**

Yes.

**James Acaster**

We would ask the listeners to film themselves, role playing, ordering a six-pack of Yum Yums at Greggs. And you have to do it without the script and you have to get it right, and make sure the last one is 'yums'.

**Ed Gamble**

Yes.

**James Acaster**

Tweet them at @OffMenuOfficial please, and make sure you tag in Amy Gledhill.

**Ed Gamble**

Right.

**James Acaster**

Benito's dog Toast is going crazy. I mean, listen Toast, this is not your episode, this is Amy's episode. Maybe Toast wants to play 'Hot Stuff, Cold Stuff, Sweet Stuff', that's what it is.

**Amy Gledhill**

What would you go for?

**Ed Gamble**

I have not been to Greggs in years, but I was very surprised when you didn't say sausage roll.

**Amy Gledhill**

Okay.

**Ed Gamble**

Because I would think everyone surely would say sausage roll.

**James Acaster**

Sure.

**Ed Gamble**

The Greggs sausage roll is a beautiful thing.

**James Acaster**

I mean, I've been to Greggs twice ever.

**Amy Gledhill**

What?





**James Acaster**

Yes, pretty bad, eh? Once in Kettering, and once when on the road, can't even remember where I was. Sausage roll once I had, and the other one I had some sort of bake. Steak bake or something.

**Amy Gledhill**

Yes.

**Ed Gamble**

Well I say sausage, bean and cheese bake is really good. But I've eaten a lot of the hot things cold because I used to work in a pub next to the Greggs, and we used to have lock-ins. And then at 5:00 in the morning, they used to come in and pick up the old stuff and bring the new stuff. And if you come out the pub, just at the time of day, you go, 'Can I have that?' 'Okay, yes, yes, yes, have a bag of that,' and you go back home, put it all in the fridge and then spend the next few days eating cold steak bakes and stuff.

**Amy Gledhill**

And yum-yum yum-yum yum-yums.

**Ed Gamble**

Yes and yum-yum yum-yum yum-yum yum-yum yum-yums.

**James Acaster**

Maybe get one of the hot things cold, put some sugar on it, it's all three categories.

**Ed Gamble**

Yes.

**Amy Gledhill**

Oh, my god.

**James Acaster**

That's the dream.

**Ed Gamble**

Yes.

**James Acaster**

Ultimate life hack.

**Amy Gledhill**

This is great!

**Ed Gamble**

Yes, I'd go sausage roll, probably some sort of sandwich. I don't know, I don't think their cold game is as good as their hot game.

**Amy Gledhill**

No, you're absolutely right. You're absolutely right.

**James Acaster**

Amy, if you were in The Matrix and you go into a room and the person behind The Matrix, the architect, is also a mascot for a fast food chain, which mascot for a fast food chain would you hope it would be? There's a lot to choose from here, you know, there's obviously the Burger King.



**Amy Gledhill**

Well, what does a Burger King look like?

**James Acaster**

I think his head is a burger and it, like, flaps it (talking over each other) mouth is like that.

**Amy Gledhill**

That's so scary. I don't want that one.

**James Acaster**

Although, no, for a while there was like an actual king (talking over each other).

**Ed Gamble**

Yes, yes, there was, yes.

**James Acaster**

It looked like a bit of V for Vendetta kind of thing.

**Ed Gamble**

Yes. He had quite a long face.

**James Acaster**

Yes, yes, I didn't really like it.

**Ed Gamble**

No.

**James Acaster**

But there's a whole cast of characters from McDonald's obviously, I bet you'd have any of those ones.

**Ed Gamble**

Yes.

**Amy Gledhill**

Sure, okay. Okay.

**James Acaster**

You have the Hamburglar or Grimace or Ronald himself.

**Ed Gamble**

Not to spoil my answer.

**James Acaster**

Yes. I'll let you have the Barcelos cockerel from Nando's.

**Amy Gledhill**

Oh.

**Ed Gamble**

Are we going global? Can we have Wendy from Wendy's?

**James Acaster**

Yes, yes. You can have Wendy from Wendy's.



**Amy Gledhill**

I think she'd be the nicest one. I think she'd be the least threatening. All the rest have got a bit of a sinister energy so far, I think.

**Ed Gamble**

They do.

**James Acaster**

They do, yes. Don't really notice that.

**Ed Gamble**

Until you put them all together.

**James Acaster**

Yes, breaking them down.

**Amy Gledhill**

Yes, I'd go Wendy's. What about you?

**James Acaster**

You'd go Wendy's.

**Ed Gamble**

I'd go Grimace.

**James Acaster**

Yes, I think you'd want Grimace to explain to you what the Matrix is.

**Ed Gamble**

Yes and also explain to me what he is.

**James Acaster**

Yes.

**Ed Gamble**

Just makes no sense. Ronald McDonald barely makes sense but then the Hamburglar, I get that. Just steals hamburgers, right? It's a hamburger restaurant.

**James Acaster**

Sure, it is.

**Ed Gamble**

What the fuck is Grimace?

**James Acaster**

Yes. What is it? I think I'd want the Little Chef.

**Ed Gamble**

Oh, yes. Interesting you didn't name the Little Chef because you already had it in the back of your mind, what you were going to pick.

**James Acaster**

I didn't, actually. No, no, no.



**Ed Gamble**

'I'm not letting Amy pick the Little Chef, I'm not even going to say it.'

**James Acaster**

It was between the Little Chef or that fucking Quaker who runs the Toby Carvery.

**Ed Gamble**

We're not surely including the Toby Carvery in, sort of, popular fast food restaurants?

**James Acaster**

(inaudible) episode.

**Amy Gledhill**

Oh, do you know what? Oh, is it fast food? It's not fast, is it? But I think it deserves to be up there.

**Ed Gamble**

Yes?

**Amy Gledhill**

Yes. I think it deserves to be up there.

**Ed Gamble**

Yes, it's a chain mascot.

**Amy Gledhill**

It's a chain, what a chain. What a great chain.

**Ed Gamble**

Are you a fan of the Toby Carvery?

**Amy Gledhill**

Do you know what? I've had too much. You know when you listen to a song too much and it's ruined? I've been to Toby Carverys all round the country.

**Ed Gamble**

But how does that come up so often? Because I don't see a Toby Carvery really. Like, when you hear a song, it's on the radio the whole time. I'm not listening to the radio and they're going, 'Go to the Toby Carvery'.

**Amy Gledhill**

You can find it, Ed. If you know where to look and you-,

**Ed Gamble**

Are you seeking them out?

**Amy Gledhill**

Yes. So, I went on-, I was doing tour support for someone and they, sort of, said, 'Let's go to Toby Carvery before every single-,'

**James Acaster**

Do you know what I thought? I thought for a second, 'Why hasn't Amy named who she was on tour support with? Normally they'd name them,' and then you said that and I was like, 'Yes, that's why'. You don't want people to-, you think, they might not want that being made public.



**Ed Gamble**

Is it Dave Gorman? It sounds like one of his challenges.

**James Acaster**

A Dave Gorman challenge.

**Ed Gamble**

Before every show, was it a big tour?

**Amy Gledhill**

It was, yes. It was too much. I ruined-, like the first one it was like, 'Oh, this is quite nice.' Yes, you know, you're getting some veg in, lovely. By, like, day 26 or something you're like, 'I'm going to be sick. I'm going to be really sick.'

**Ed Gamble**

So, I guess are there options at a Toby Carvery if you, like, want to eat a bit lighter before you go on or whatever?

**Amy Gledhill**

Yes, of course. But it's very difficult to choose that. I don't think I have that in my DNA to, like, go up to a place where you can have as much as you want and just select, you know, the appropriate amount.

**Ed Gamble**

No, I agree, I'm sort of the same.

**Amy Gledhill**

Whack it on, I'll decide when I get to the table, then it's too late, the damage has been done. We all know what's going to happen. Such a slow, bloated performance every single night.

**Ed Gamble**

For both of you, I get the impression.

**Amy Gledhill**

Oh, absolutely, yes.

**James Acaster**

You and Morgan Spurlock.

**Ed Gamble**

Not heard his name said out loud in, like, eight years. Spurlock's back.

**James Acaster**

Spurlock's in town. Amy, you've got a new challenge, we do Toby Carvery every day, prove it's not good for you. 'Spurlock, you've gone too far this time.' 'Well, I've only done it for a day. I'm going to prove it.' Right-,

**Ed Gamble**

Do you get a choice of gravy at a-, I don't think I've been to a Toby Carvery before.

**Amy Gledhill**

You do.

**Ed Gamble**

You do?



**Amy Gledhill**

You do, yes. You get a choice of-

**Ed Gamble**

What's the gravy choices?

**Amy Gledhill**

There's like the classic Toby gravery. 'Gravery'?

**Ed Gamble**

Well, there we go. (talking over each other).

**James Acaster**

That's a spin-off chain, just the gravy, all-you-can-drink gravy.

**Ed Gamble**

Or that's where you get buried after you eat everything, into the gravery. (talking over each other)

**James Acaster**

Pay your respects over there!

**Ed Gamble**

If you fill in this card with all the stamps, within a month you get a free plot in the Toby Gravery.

**Amy Gledhill**

Oh no, I would've got that plot.

**James Acaster**

Yes, you'd be there.

**Amy Gledhill**

That's harrowing.

**James Acaster**

You and Spurlock, side by side in the grave.

**Amy Gledhill**

'She died how she lived, at a Toby Carvery.'

**Ed Gamble**

Classic Gravery.

**Amy Gledhill**

You get classic, you get, like, a veg gravy and I think like-, there might even be a third one, like a particularly onion gravy, you know.

**Ed Gamble**

That's a good name for it as well. 'Particularly onion'.

**Amy Gledhill**

Particularly onion, yes.

**James Acaster**

That is good. Well, we've got to go there now.



**Ed Gamble**

Yes.

**James Acaster**

When we take Off Menu on the road we have to stop at a Toby Carvery.

**Ed Gamble**

Every day.

**James Acaster**

Before every show, as is tradition on all tours in Britain.

**Ed Gamble**

That's the thing though, I really try not eat too much before I go on when I'm on tour because otherwise it is that thing of, 'Oh, hey guys, how's it going?' But if we take this show on the road, we have to eat before the show because we've got to tell the audience about where we've been, right?

**James Acaster**

Tell them where we've been and also we'll be talking about food for two hours or whatever, we're going to be starving and like, there's nothing worse than being on tour and then after the tour show you're hungry and you're like, 'Where can we go and eat?' Just the worst places in the world. So, like, you need to eat beforehand otherwise-,

**Ed Gamble**

That's why, when I'm touring, I bring in my shows at like 9:15, 9:30. And then you can just sneak into some good places. And that's with a support.

**Amy Gledhill**

Oh, that's great.

**Ed Gamble**

Yes, get it done. Get it done and get them out.

**James Acaster**

The most enviable job in show business, Chloe Petts. Congrats to her. Five-minute opener.

**Ed Gamble**

She's watching the football by 8:05.

**James Acaster**

We always start with still or sparkling water on the pod, do you have a preference?

**Amy Gledhill**

This is awful, I don't like water really. I don't like the taste of it and like, 'Oh, it doesn't have a taste,' it does have a taste, it does. So, I'd go tap water because I don't want to spend on something that honestly I'm not going to drink.

**Ed Gamble**

Fair.

**Amy Gledhill**

Is that terrible?



**Ed Gamble**

No.

**James Acaster**

So, there's a few people who have been on the pod who have said the same.

**Amy Gledhill**

Oh, yes?

**James Acaster**

So, Jordan Banjo had never drunk water until he was, I don't know, late 20s or something.

**Ed Gamble**

Yes.

**Amy Gledhill**

What?

**James Acaster**

Just never had it.

**Ed Gamble**

Well, he had water but it was always squash.

**Amy Gledhill**

Yes, sure.

**James Acaster**

And he didn't like water because it reminded him of spit.

**Ed Gamble**

Yes.

**James Acaster**

He felt like he was drinking spit.

**Ed Gamble**

Do you get that?

**Amy Gledhill**

Yes, actually. Yes. Well, I will now.

**Ed Gamble**

See, I love water. So, I don't understand the not-liking-water thing but I totally understand getting the tap water thing, if you don't want to spend on it.

**Amy Gledhill**

Yes, yes, yes, yes.

**Ed Gamble**

Do you not like any water or is there like-, if you had to have tap water from a particular tap or place, is there somewhere where you prefer water?





**Amy Gledhill**

I feel like-, I hope this isn't me just being totally Northern but I think the water in London it does taste different to like-,

**Ed Gamble**

This is the road I was leading you down.

**Amy Gledhill**

Oh, is it a scientific fact?

**James Acaster**

Gotcha.

**Ed Gamble**

No, I've heard like people not from London. They're like, 'I can't drink London water.' I love it.

**James Acaster**

I've got to say, from a Midlands boy, Midlands water, never fussed by it. Came to London, probably there was a change, still wasn't fussed. Northern water is exquisite.

**Amy Gledhill**

There we go.

**James Acaster**

It is better. Manchester water. I mean, when I go to my girlfriend's mum's house, it is like drinking from a spring.

**Ed Gamble**

She lives in a spring though, doesn't she?

**James Acaster**

Yes, she is from a family of deer. It is noticeably different.

**Amy Gledhill**

Okay, well that makes sense. That does make sense and it's different for, like, your hair and everything.

**Ed Gamble**

Too soft for me.

**Amy Gledhill**

Is that what it is? Too soft?

**Ed Gamble**

It's very soft, northern water, but if I shower in it my hair goes too fluffy.

**James Acaster**

Brilliant.

**Ed Gamble**

A guy can look too adorable, you know?

**James Acaster**

Yes, yes. Like the Toby Carvery man with the curly hair.



**Ed Gamble**

If you're really thirsty or it's a really hot day, what are you reaching for to quench your thirst if not a lovely cold water?

**Amy Gledhill**

Well, a squash is ideal, with ice cubes. Ice cubes make all the difference, I think.

**Ed Gamble**

Well, I'm about to blow your mind.

**Amy Gledhill**

Go on.

**Ed Gamble**

Do you know what they're made of?

**Amy Gledhill**

What? Come on? Don't-, what is it?

**Ed Gamble**

Water.

**Amy Gledhill**

Shut up. Oh my god.

**James Acaster**

H<sub>2</sub>O. We'll let you have, as your water course, squash, if you'd like?

**Amy Gledhill**

Oh, would you?

**James Acaster**

Yes, I think we've done that before.

**Amy Gledhill**

Do you know what? I often carry around-, because I'm like an eight-year-old child, do you know one of those little mini squashes?

**James Acaster**

You're who they're for?

**Amy Gledhill**

Yes, me. They're just for me.

**Ed Gamble**

Like a little sachet? A little sachet of squash?

**Amy Gledhill**

It's like a, sort of-, it's almost the same size as a hand sanitiser so people think that you're just, like, cleansing your water with some antibacterial stuff but you're not. You're just adding a bit of fun.

**James Acaster**

A 'squachet'.



**Amy Gledhill**

A squachet!

**Ed Gamble**

How have they not called them that?

**James Acaster**

How have they not called them squachets?

**James Acaster**

You can't call it 'squachet'.

**Ed Gamble**

It's a bit clunky I guess. Because it's not called 'squaash' is it?

**Amy Gledhill**

Squash.

**James Acaster**

Squash.

**Amy Gledhill**

Squash.

**James Acaster**

I think that's David Brent. But yes, you can get a little squachet.

**Amy Gledhill**

Oh, I'll have that then.

**James Acaster**

What flavour squachet do you want?

**Amy Gledhill**

Oh, some sort of like-, I like a combo squachet. Do you know what I mean? Like an orange and mango, or, like, a multitude of berries.

**Ed Gamble**

Do you want that all-in-one squachet or do you want one orange squachet and one mango squachet?

**Amy Gledhill**

Oh, I'd love one of each if you're offering.

**Ed Gamble**

Yes. Then you can do them at the same time.

**Amy Gledhill**

Yes, oh yes.

**James Acaster**

Double them up.

**Amy Gledhill**

Oh, wow. This is a luxury restaurant, isn't it? Oh my God.



**Ed Gamble**

We could lay on a whole buffet of squachets if you want.

**Amy Gledhill**

Oh my god.

**Ed Gamble**

A whole selection.

**Amy Gledhill**

Would you do that for me?

**Ed Gamble**

Yes. Bit of a Toby Carvery style coming in.

**James Acaster**

'Squaffet'.

**Ed Gamble**

Yes. We'll get you a squaffet if you want.

**Amy Gledhill**

Guys, thank you. This is amazing.

**James Acaster**

And you want ice cubes?

**Amy Gledhill**

I'd love some ice cubes.

**Ed Gamble**

With northern water.

**Amy Gledhill**

With northern water, specifically.

**James Acaster**

Whereabouts up north?

**Amy Gledhill**

I think near the coast. Near the east coast is where it's like 'ooh la la'. Describe water as that. So, I went to school in a place called Hornsea, which is, like, below Whitby and I don't know where people would know but I think that's where it's at the sweetest.

**James Acaster**

Great. We can get you ice cubes from there.

**Ed Gamble**

Yes, we can get you that. Yes, yes.

**Amy Gledhill**

Thank you that would be amazing.



**James Acaster**

Yes, like Whitby water.

**Amy Gledhill**

Whitby water. Let's do it.

**James Acaster**

We'll have a squachet squaffet for you.

**Ed Gamble**

With Whitby water ice cubes.

**James Acaster**

Yes, yes.

**Ed Gamble**

Yes.

**Amy Gledhill**

Amazing, thank you.

**James Acaster**

Poppadoms or bread?

**Amy Gledhill**

Oh, god.

**James Acaster**

Poppadoms or bread, Amy Gledhill, poppadoms or bread?

**Amy Gledhill**

Bread. Bread please.

**James Acaster**

Toast got scared, sorry.

**Ed Gamble**

We finally got Benito's dog off to sleep so he wasn't disturbing the record and then we all forgot that he was about to be woken up horrifically.

**James Acaster**

Rise and shine, you mangey mutt.

**Amy Gledhill**

You woke Toast up by shouting 'bread'. It's almost like his name as well.

**Ed Gamble**

He's like, 'Oh, that might be me.' Call him a mangey mutt (talking over each other). Very funny that, calling him a mangey mutt, because he's the most adorable dog ever.

**James Acaster**

Yes. He's so adorable, he's lovely. I'm sorry. Poppadoms or bread, Amy?

**Amy Gledhill**

Yes, bread please. If that's alright, yes.



**Ed Gamble**

Yes, that's alright, yes.

**Amy Gledhill**

Can I have white bread with some butter? Thanks. It's alright.

**Ed Gamble**

What sort of white bread?

**Amy Gledhill**

Something soft. I don't like it when it's crunchy and it hurts your gums.

**Ed Gamble**

So, no sourdough?

**Amy Gledhill**

No sourdough, if that's alright. Just like a bread bap. You know, like a soft floury-

**Ed Gamble**

What the listeners are missing out on here is Amy's hand movements which is-, she's, sort of, tickling the bottom of the bap almost.

**James Acaster**

Yes, a bread bap. Both hands.

**Ed Gamble**

Both hands, tickling away.

**Amy Gledhill**

Both hands.

**James Acaster**

Both hands, you know, I'd say the distance apart from each other with the hands would be as if they weren't bread baps-

**Ed Gamble**

Yes.

**James Acaster**

Is what we're seeing here and the tickling motion.

**Ed Gamble**

Yes, so, you're tickling the baps.

**Amy Gledhill**

Tickling the soft, floury baps.

**James Acaster**

Yes, not hard, hurt your gums.

**Amy Gledhill**

Not hard to hurt your gums. Nice and soft. Ideally, a little bit warm if you can. If that's alright?



**James Acaster**

Sure.

**Ed Gamble**

Yes.

**James Acaster**

Not a problem.

**Amy Gledhill**

God, that's amazing. And then some sort of-, I like it when you get the butter in, like, little round discs. I love that.

**James Acaster**

Yes, oh, yes. I don't think we've talked about this on the podcast before.

**Ed Gamble**

About butter shapes?

**James Acaster**

Butter discs. The discs, because the discs, they are better. They come out and usually, especially if it's like, you know, they haven't just unwrapped it and the paper's still there. It's a disc of butter on like, you know, maybe a cold marble surface or something and you're like, 'That's going to be good.'

**Ed Gamble**

How cold do you want this butter though, in the cold disc?

**Amy Gledhill**

It's got to be like room temperature. It's got to be spreadable.

**Ed Gamble**

But you're working on a bit of cold marble?

**James Acaster**

But sometimes just like for whatever reason, when it's on there, it just looks like-, it is soft, it's not hard when it's on the cold marble.

**Ed Gamble**

Made it sound like a body.

**James Acaster**

Yes, (talking over each other)

**Ed Gamble**

Comes out on a slab, on a marble slab.

**James Acaster**

Yes, you know it's going to be nice.

**Ed Gamble**

Yes. The disc is one of the best shapes for butter I think.

**Amy Gledhill**

Yes.



**James Acaster**

Yes. I don't like, you know, rectangles or whatever. You know, that's out of one of those packets where they're always hard.

**Amy Gledhill**

Hate it.

**Ed Gamble**

Curls. The worst is when they bring out like a curl of butter and you're like-, there's so much surface area taken up and half of it's there. It's unacceptable.

**James Acaster**

Yes, don't like that. Don't like the butter curls.

**Amy Gledhill**

The disc.

**James Acaster**

Do you want to see, like, a bit of rock salt on top of that disc?

**Amy Gledhill**

Oh, go on, yes, that would be phenomenal.

**Ed Gamble**

Even if it's salted butter, you need to see a bit of rock salt. It's like, you can tell me it's salted, I want you to show me the evidence.

**Amy Gledhill**

Yes, absolutely. Oh, this is brilliant.

**Ed Gamble**

How are you spreading the butter on? I have a lot of arguments with my wife about this. We really came to blows about this on our honeymoon, actually. Because you get a lot of bread and then a certain amount of butter and she will take the whole bit of bread, and butter the whole bit of bread immediately, and then eat it like one bit. Tell you what I'm doing, and you already look like you're both on her side.

**James Acaster**

Yes, you've described a normal person.

**Ed Gamble**

Chunks of bread, putting a little bit of butter on each chunk and then eating it. So, I'm getting as much butter as possible on each chunk and she's taking most of that butter going, 'That's all my butter. That's all going on this bit of bread.' Buttering it and then eating it like she's at home. No, we're in a restaurant. You can have a bit of fun with it. Take a chunk, another chunk of butter, little bit of butter on there. Too much butter? Some might say but who cares, we're enjoying ourselves, we're on honeymoon.

**James Acaster**

What do you think about that, Amy?

**Amy Gledhill**

Oh, your honeymoon sounds lovely. It sounds so nice and relaxing. Yes, I'm with your wife I think.





**Ed Gamble**

Yes, I thought you might be. I could tell by your eyes when I said it.

**Amy Gledhill**

But I would say-, say you've got one lovely slice of bread each and a disc comes out. Obviously, you know half of that disc is yours. So, you can make it even so then you can do what you want.

**Ed Gamble**

Yes but that's not what love is about, you know?

**James Acaster**

Love's not about both of you getting the same?

**Ed Gamble**

Love's not about splitting the butter.

**Amy Gledhill**

Sure, yes.

**James Acaster**

Do you ask for a second disc of butter in this situation, Ed?

**Ed Gamble**

No, no.

**James Acaster**

No, you just try. It's a race to-, I mean, I can see why. If I was going out with someone or recently married to someone who spreads every morsel of bread with as much butter as they can, I might immediately get half that butter and spread it across my piece. Because I would be like, 'I've got to bank this now.'

**Amy Gledhill**

Yes.

**Ed Gamble**

You know, if it's romance though. If it's a romance and someone immediately goes, 'That's my butter and that's my bread,' it doesn't feel like nice. So eager to split everything until the bloody bill comes. She's going to be so angry about that.

**James Acaster**

She doesn't listen to this.

**Ed Gamble**

No, that's true, genuinely true.

**James Acaster**

She doesn't listen to this podcast. That's why he comes in like a brave little boy every week, slagging her off. We have had guests on the pod before who have agreed with Ed, who say they love-, I can't think of specifics but they love buttering each piece of the bread. And to be honest-, so I'm a-, I just butter the whole piece of bread straight away.

**Amy Gledhill**

Yes, yes.



**James Acaster**

And I like it nice and thick. However, just because I do that doesn't mean that when people say they do your approach, I don't think that does sound better than what I do actually. So, I think it is better, I agree that your approach sounds nicer to eat, that every bit's got, like, as much butter as you can on it and that's awesome. I get that.

**Ed Gamble**

But what if it was, like, a roll or a nice floury bap?

**James Acaster**

Yes.

**Ed Gamble**

Are you cutting the roll in half and then buttering each half of the roll or are you tearing it apart with your fingers, seeing the steam rise? It's more tactile, it's more romantic.

**James Acaster**

Amy, do you want to take that first?

**Ed Gamble**

What are you doing with the bap?

**Amy Gledhill**

I guess I would open it. I would go to butter town but then I would pick apart probably.

**Ed Gamble**

But after you've gone to butter town?

**Amy Gledhill**

After I've gone to butter town.

**Ed Gamble**

Interesting, so it's like a combined method.

**Amy Gledhill**

But what's the option other than picking it apart afterwards? You're not cutting it piece by piece, are you, with a knife and fork?

**Ed Gamble**

No, I guess I'm talking about before the butter goes on. I would be like-, I mean, you know my style.

**James Acaster**

(talking over each other) You're like Jesus dividing up the loaves.

**Ed Gamble**

Yes, but I'm just feeding me.

**James Acaster**

Yes. (talking over each other) on his own.

**Ed Gamble**

He's got the fish out now, what's he going to do with that?

**James Acaster**

Yes, he's just sitting in front of everyone going, 'Oh, I couldn't possibly. Oh.'



**Ed Gamble**

'Tell you what, this really went a lot further than I thought.'

**James Acaster**

'Thanks for the lunch box, little kid.' Is it a little kid brings it up to him? I think a little kid.

**Amy Gledhill**

In a lunch box. Yes, I think that's what it is.

**James Acaster**

A little kid with a lunch box who's like, 'I've got loaves and fishes in here, if you want to share these out, Jesus.'

**Ed Gamble**

Does anyone ever-, does it say in the Bible how big the loaves and fishes were? Because if they were massive then it's less of a miracle, isn't it?

**Amy Gledhill**

Yes, that's true.

**James Acaster**

Yes, this kid who's, like, spent the whole weekend baking these massive loaves, caught a couple of absolute stonkers in the lake, brings them in.

**Ed Gamble**

'Of course we can feed 5,000 with that.'

**James Acaster**

'Jesus, can you feed anyone with these?'

**Ed Gamble**

Two whales.

**James Acaster**

'Two dolphins you caught, kid. We call them "fish" in bible times. We haven't got a name for them yet.'

**Ed Gamble**

Jesus has got some attitude. 'Two dolphins, kid.'

**James Acaster**

'Are you kidding me, kid? Who brought this kid here?'

**Ed Gamble**

'Are your mum and dad here? This fucking kid?'

**James Acaster**

'Everyone, meet this fucking kid.' Your dream starter. Now, is this from a specific place or is it, like, a general dish that you just love, this particular dish wherever you find it?

**Amy Gledhill**

Well, what I thought about when prepping for this was, with a starter, sometimes you can eat too much and spoil your main. So, I wanted something that was going to whet the appetite and actually



make me want more, and I was thinking, 'What makes me hungrier as I'm eating it?' and it's crisps and dip.

**James Acaster**

Okay.

**Amy Gledhill**

Am I allowed that in a restaurant?

**James Acaster**

Yes, it's your dream.

**Ed Gamble**

It's your dream restaurant.

**Amy Gledhill**

Okay, brilliant. So, we're going-

**Ed Gamble**

Also, I think crisps and dip is in restaurants.

**Amy Gledhill**

Is it? What restaurants?

**Ed Gamble**

Well, it depends what crisps you're talking about and what dip and all that.

**James Acaster**

Yes, it might be like where we just had the bread course. They might bring it out in some places, might have that kind of stuff.

**Amy Gledhill**

Oh, sure. Yes, they'd have like a few ready salted crisps and olives and things like that. Whereas I want something like chilli heatwave Doritos.

**James Acaster**

'Something like' very specific.

**Ed Gamble**

Something like 'this exact crisp that you can't get anywhere else'.

**Amy Gledhill**

Something along the lines of 150g of chilli heatwave Doritos please and a sour cream dip. I want a hot crisp with a cooling, soothing dip.

**Ed Gamble**

I like it.

**Amy Gledhill**

So, we're either going that or Sensations, the Thai chilli one with, like, a hummus.

**Ed Gamble**

I mean, yes. At the -



**James Acaster**

We found a half-eaten bag of chilli heatwave Doritos in our flat and we don't know where it came from. Neither of us have eaten Doritos in years. It was next to the boiler. I was like, 'Are these your chilli heatwave Doritos?' 'No, are they yours?' 'No.' 'What the hell are they doing here?'

**Amy Gledhill**

What?

**James Acaster**

Half of them are there.

**Ed Gamble**

When was the last time you had the boiler serviced?

**James Acaster**

Last week but it wasn't the boiler man because this was before he came round that we discovered them.

**Ed Gamble**

So before that-,

**James Acaster**

So, I went to have a look at the boiler because I was like, 'I think it's service time.'

**Ed Gamble**

Yes. A lot of people, they'll do it by date.

**James Acaster**

Yes.

**Ed Gamble**

You just do it by vibe, right?

**James Acaster**

There's a thing that comes up that flashes up on the panel, a little spanner and that tells you it's service time. So, I was like, 'I'm pretty sure it's service time.' Have a little look.

**Ed Gamble**

That was your catchphrase when you were a wrestler, when you were the boiler man, right?

**James Acaster**

'It's service time.'

**Ed Gamble**

'It's service time.'

**Amy Gledhill**

You could be called Pat Test.

**James Acaster**

Yes, that's cool. I should be called that. Yes, when I look for the spanner, the little flashy spanner on the screen and I was like-,



**Ed Gamble**

Oh, so it wasn't like the spanner came up and you knew it was service time. You were like, 'Oh, think the spanner might have just gone up.'

**James Acaster**

I think it's service time.

**Ed Gamble**

It's service time.

**James Acaster**

Well, actually, I mean, truth is, I got the letter in the post that said it was service time and then it was like, 'Is it?' I was like, 'Is it?' I'm going to go look and see if the spanner's there.

**Ed Gamble**

Yes, not as impressive now.

**James Acaster**

So, then it made me go, 'I'm going to see if the spanner's there.' Went and looked and I was like, 'What the fuck? Half a bag of chilli heatwave Doritos.'

**Amy Gledhill**

God.

**James Acaster**

'Hey, is this your bag of chilli heatwave Doritos? Doesn't seem like your usual fare,' and she's like, 'No, I thought it was yours.' 'No, it's not mine.'

**Ed Gamble**

You said to your girlfriend, 'It doesn't seem like your usual fare'?

**James Acaster**

Yes, that's what I said.

**Ed Gamble**

Where are you living? Victorian times?

**James Acaster**

Hey.

**Ed Gamble**

This doesn't seem like your usual fare.

**James Acaster**

It's during lockdown we just came up with our own way of communicating.

**Ed Gamble**

Sure, yes, yes. So, your question to her was, 'It doesn't seem like you normally eat chilli heatwave Doritos,' rather than, 'Why have you had a packet of crisps and left half of them next to the boiler?'

**James Acaster**

That was, kind of, part of it. That's what I was building up to. 'What's this? Why is it you eat these and why are they still here?' It was a massive pack as well.



**Amy Gledhill**

Was it? A grab bag?

**James Acaster**

Yes, the kind that you'd get for, like, friends coming over.

**Ed Gamble**

So, I guess it was the last time the boiler was serviced, right?

**James Acaster**

What? The boiler man came round and we put on dips for him?

**Ed Gamble**

No but he might have been eating his lunch or something.

**James Acaster**

And he just left it there? No, no, no.

**Ed Gamble**

And he left it there and then a year later-,

**James Acaster**

No, the boiler was, like, out in the open in the kitchen. It's like in the corner, the surface under the boiler is the same countertop for everything in the kitchen.

**Ed Gamble**

So, you would've seen it before?

**James Acaster**

Yes but I just didn't notice it before. So, there's like the toaster, then the chopping boards are all next to the toaster and then there's a little gap where normally we might bung the blender there sometimes and then there's the boiler. And next to the blender this time there's this pack of chilli heatwave Doritos and it was, like, folded down so someone had-, you know, that's quite mindful, whoever did that.

**Amy Gledhill**

Yes.

**Ed Gamble**

This could be a new true crime podcast, couldn't it? I nearly said prodcast there.

**Amy Gledhill**

'Prodcast'. I mean, in my head I'm just thinking is your girlfriend having an affair with someone who's very mindful and eats chilli heatwave Doritos?

**James Acaster**

Yes, good point. If you're listening to this, you dick-loving motherfucker. I'm going to feed those Doritos to you up your ass.

**Amy Gledhill**

It's Jesus again. He's back.

**James Acaster**

You'll be believing in Jesus when I'm done with you. (inaudible) you motherfucker.



**Ed Gamble**

I hate to go down this road but shape and flavouring, I think the chilli heatwave Dorito would be the worst crisp to have pushed up your ass.

**James Acaster**

Yes.

**Amy Gledhill**

Oh, gosh, yes.

**Ed Gamble**

Don't you think?

**James Acaster**

Yes.

**Ed Gamble**

Corners and spice.

**James Acaster**

Let's see, what would I not like up there more, crisp-wise? We can all think of this. I wouldn't like a Chipstick.

**Ed Gamble**

That's perfect. The salt and vinegar too much, yes.

**Amy Gledhill**

The salt and vinegar, yes.

**James Acaster**

Shape-wise, it's perfect. Shape-wise, it's perfect to go up your ass but the salt and vinegar and the-, you know, it's quite a rough texture. I think almost, it would-, how easy it goes up your ass would be a problem. You know?

**Ed Gamble**

I think consistency-wise, it would disintegrate quickly enough for it to not be an issue. Same with a Skip. A Skip's dissolving-, depending on how moist your ass is, a Skip is dissolving immediately on contact with any anus.

**Amy Gledhill**

Yes, yes.

**James Acaster**

Yes, that's not even making it in. That's melting.

**Ed Gamble**

Not on your anus.

**James Acaster**

Not on mine, absolute swamp of an anus. It does look a bit like-, yes, Benito's just pointed out it does look a bit like an anus, a Skip. So, it would just think it's meeting one of its-, it'd fall in love. It would fall in love when it sees the bum hole. Then melt.

**Ed Gamble**

Yes, it would. Oh, I want to see that as like an animated short.





**Amy Gledhill**

Yes.

**James Acaster**

Before a Pixar film?

**Amy Gledhill**

Yes.

**Ed Gamble**

Yes.

**James Acaster**

It's always some inanimate object singing about being in love, isn't it?

**Ed Gamble**

Kept falling in love with an anus.

**James Acaster**

Little song about it, his heart melting.

**Ed Gamble**

I think Heatwave Doritos is the worst.

**James Acaster**

Amy, do you have a crisp that you'd like to shout out, worst up the ass?

**Ed Gamble**

Worst and best, worsties and besties?

**Amy Gledhill**

The only thing similar to a, sort of, Chili Heatwave thing, maybe a worse shape, maybe a better shape is the Flamin' Hot Monster Munch, you know, because it's the monster claw, because they're quite thick.

**Ed Gamble**

Yes, would literally grab on, wouldn't it?

**Amy Gledhill**

It would grab right on. So I think that would be quite bad. Good? Do you know what? One of the little cheese balls. If I had to, if you're making me. Just put one of them up there. You know what I mean? It's not going to disintegrate like a Skip, I don't know why you'd not want it to disintegrate, but yes, a little cheese ball, probably.

**Ed Gamble**

It'd be easier to load someone up with them. You could load them up quite easy.

**James Acaster**

Load them up like a Pez dispenser.

**Ed Gamble**

Yes, you can pop them in one after the other.



**James Acaster**

Glad we covered that, we ask that every week. Nice 'N' Spicy Nik Naks would be a nightmare because they're random, aren't they? You never know which way they're going to go.

**Ed Gamble**

Sure.

**Amy Gledhill**

Oh, that's true.

**Ed Gamble**

So wouldn't know what to expect every time.

**Amy Gledhill**

But they wouldn't dissolve like a Chipstick.

**Ed Gamble**

No.

**James Acaster**

They're solid.

**Ed Gamble**

They'd maintain their structural integrity.

**James Acaster**

Yes, it's, sort of, nobbly. Maybe that's nice, actually.

**Ed Gamble**

Yes, actually. Maybe I'm thinking about the best-,

**Amy Gledhill**

I once ate a whole pack of prawn cocktail Pringles and it took all the skin off the inside of my lips.

**Ed Gamble**

Oh my god.

**Amy Gledhill**

Yes, I know. And, you know what? I've done it two or three times, which is terrible. But thinking of that near the sensitive parts of your bum, that's going to be a nightmare.

**James Acaster**

I mean, 'fool me once' in that scenario. You know, you've taken the skin off your lips three times, don't be putting it anywhere else. So, chips and dips.

**Amy Gledhill**

Chips and dips, yes please.

**Ed Gamble**

But specifically sour cream dip.

**Amy Gledhill**

Yes, something cooling. You know when you're at a buffet and there are big bowls of crisps, I get so hungry and I think, 'I'll have one.' And then it's just like, 'Oh, this is brilliant,' and you don't want to stop. And if the main meal's coming I think you're, like, prepped, ready, mentally to devour. To feast.



**Ed Gamble**

It is a good dip as well. I'm thinking of the, you know, when you buy the multipack of dips, there are some weird ones in there. There's, like, thousand island one in there. They're never selling that individually so why's it in the multipack?

**James Acaster**

It's always the fourth one that's the weird one, right? You got guacamole, salsa, sour cream and then the fourth one?

**Amy Gledhill**

The pink one?

**James Acaster**

It's anyone's game.

**Ed Gamble**

The pink one's the thousand island, right?

**Amy Gledhill**

Yes.

**Ed Gamble**

That's the one I'm thinking of, or it's another sour cream one but it's got cheese in it this time.

**Amy Gledhill**

It's got cheese in?

**Ed Gamble**

Yes, like, bits of grated cheese. It's always the fourth one. They need to do-, they should just do a triple one.

**James Acaster**

Either do a triple one or put hummus in the fourth one or something. Everyone likes hummus. You said hummus earlier. Surely that in the dip charts is knocking around, sometimes, number one, I'd say, for people. Why is that not the fourth one?

**Ed Gamble**

Although there are not many crisps, I'd say, that can handle dipping in hummus, especially if you're scooping.

**James Acaster**

Sure.

**Ed Gamble**

Even a Dorito, I think, if you're pushing it down into hummus and trying to scoop it out, especially if the hummus has been in the fridge, you're snapping off, you've just got a tip of Dorito left.

**James Acaster**

That's a nightmare. How do you feel, explain, like, to the listener, your emotional journey when you dip a chip in and it snaps, and now you're just left with the corner of a Dorito and the rest of it's in the dip.

**Amy Gledhill**

Well, you feel like an idiot, don't you? Feel like an absolute idiot. You feel like the person that's run



for the bus and missed it and everyone's looked out of the window, being like, 'You stupid, pathetic woman.' But there is a way round it, you get two Doritos of a similar shape, similar size, you put them next to each other, you scoop them together. You're double Doritoing.

**Ed Gamble**

I'd not even thought of that. Doubling up.

**Amy Gledhill**

I've doubled up.

**James Acaster**

You've done it.

**Amy Gledhill**

I've been known to double up. And it just makes everything a bit more solid, and then you can really go to town with the dips, the hummus.

**Ed Gamble**

And then I guess, sometimes, if you're dipping, you get it on the top where you wanted it and also some might go in between the crisps as well.

**James Acaster**

Little sandwich. Okay, well, that's our tip of the week. Move on to your dream main course. You've taken it slowly with this starter for a reason, because there's something coming up, I can tell.

**Amy Gledhill**

It's big.

**James Acaster**

And you've wanted to make some room for it.

**Amy Gledhill**

It's really big. Because of what we talked about earlier with the Toby Carvery, I feel like maybe led myself down a path here. But my, sort of, dream main is like a giant Yorkshire Pudding, but filled with just everything. Tarragon mash is my favourite thing in the world. It has to be creamy, it has to be buttery, but the tarragon is what elevates it, you know?

**Ed Gamble**

I've never had tarragon mash.

**Amy Gledhill**

You've never had tarragon mash?

**Ed Gamble**

I'm so on board.

**Amy Gledhill**

It's the best.

**James Acaster**

Do you know what I think I'm about to do, Ed?

**Ed Gamble**

What?



**James Acaster**

I think I'm about to take off my crown and hand it over to Amy Gledhill, because I don't think I am the mash king any longer.

**Ed Gamble**

Tarragon mash is great.

**James Acaster**

You may be the true mash king.

**Ed Gamble**

And we're skimming over that you've put the tarragon mash in the worst thing to ever be invented.

**James Acaster**

No, don't listen to him, Amy, this is a long-running thing on the podcasts, he doesn't like Yorkshire puddings.

**Amy Gledhill**

You don't like Yorkshire puddings?

**Ed Gamble**

No. The best thing about Yorkshire puddings is that you can put other things in them.

**James Acaster**

Here we go.

**Amy Gledhill**

You're saying you don't like the soggy bit of the Yorkshire?

**Ed Gamble**

I'm saying, in life in general, I don't like soggy.

**James Acaster**

Food, soggy food's good. Soggy Yorkshire puds.

**Amy Gledhill**

Dry boy.

**Ed Gamble**

I'm a dry boy.

**Amy Gledhill**

You little dry boy.

**Ed Gamble**

Dry and crispy.

**James Acaster**

If you're a dry boy, you can have a dry Yorkshire, they're lovely dry.

**Amy Gledhill**

Yes.

**Ed Gamble**

No they're not.



**James Acaster**

Yes, they are. They're lovely both.

**Ed Gamble**

Boring, they're boring, there's no taste to them.

**James Acaster**

You've got every texture in the world going on in a Yorkshire pudding.

**Amy Gledhill**

Yes, thank you.

**Ed Gamble**

Fluffy?

**Amy Gledhill**

Yes. Fluffy, it's crispy, it's dry, it's soggy, it's delicious. It's simple, it's complex.

**James Acaster**

Can put stuff in it, you can put stuff on it.

**Amy Gledhill**

Yes, hot, cold if you want. There's nothing that isn't improved with a Yorkshire pudding.

**Ed Gamble**

That's not true.

**Amy Gledhill**

Come on.

**Ed Gamble**

That's not going to improve it.

**James Acaster**

Don't blink in the face of this.

**Amy Gledhill**

This is crazy to me. This is absolutely crazy to me.

**Ed Gamble**

I just find them very bland.

**James Acaster**

Everyone looks at him like he's crazy. No one is on his side, in fact, (talking over each other) haven't had a single person come on this pod-

**Ed Gamble**

No, it's true.

**James Acaster**

And agree with you on this.

**Ed Gamble**

Very bland.



**James Acaster**

They're delicious. Can you remember the first time you had a Yorkshire pudding and what it did to your life?

**Amy Gledhill**

Do you know what, I think I've just grown up with them in my blood, do you know? Probably literally like cholesterol, isn't it? But I think, yes, always on a Sunday you'd have a Yorkshire, we have them with the Christmas Dinner and everything, is that a normal thing?

**James Acaster**

Yes, I think some people.

**Ed Gamble**

Okay, I'm going to make my normal point that I always make about the Yorkshire pudding, James is going to get really angry with me. They take up too much real estate on the plate.

**James Acaster**

Ridiculous. Did you hear that Amy's putting stuff into the Yorkshire pudding, mate, so, therefore-,

**Amy Gledhill**

It's taking up no real estate.

**Ed Gamble**

But is that then on a plate, is it on the plate?

**Amy Gledhill**

It doesn't have to be, but it's just going to catch a bit of the soggy, so-,

**Ed Gamble**

You'd get it off the plate, you can still get more of those things on the plate.

**Amy Gledhill**

No, you're wrong, you're wrong, because the Yorkshire pudding has walls, yes, oh my god.

**Ed Gamble**

Yes, you're going to say it's up, there are walls, you're stacking it up.

**James Acaster**

You've got more.

**Amy Gledhill**

You've got more, you can pack more in, it's a structure, it's a building. It's a palace.

**Ed Gamble**

It's a bin. You're putting everything in and then layering it up like a big bin of food.

**James Acaster**

Is that what you call a bowl?

**Ed Gamble**

Well it is when we're putting, like, bin-,

**James Acaster**

What's the matter with you?



**Ed Gamble**

We haven't heard what else is in it. If this is just a Yorkshire pudding full of mash I'm going to be really angry.

**Amy Gledhill**

No, it's not.

**James Acaster**

That's delicious. There are other things in it.

**Amy Gledhill**

There are garden peas.

**Ed Gamble**

Yes, awful.

**Amy Gledhill**

Oh my god. Absolutely, so rude.

**James Acaster**

Yes, very rude.

**Amy Gledhill**

Then I'd go for a chicken, actually, some sort of chicken.

**James Acaster**

A whole chicken in the Yorkshire pudding?

**Amy Gledhill**

A whole chicken, yes, I'd go for a whole chicken, just on top.

**James Acaster**

Are we talking roast chicken here?

**Amy Gledhill**

I'd go roast chicken, yes, of course, I'd go roast chicken. Roast chicken, gravy, carrots, turnips, honey roasted, please.

**Ed Gamble**

Honey roasted turnips? That sounds amazing.

**Amy Gledhill**

Yes, really good. Broccoli, but done in the air fryer so it's, like, super crispy and dry, like, really dry. You'd really like it.

**Ed Gamble**

Yes, I would like that, I'm dry crispy boy.

**Amy Gledhill**

Dry crispy boy. And then I'd top it off with seaweed.

**James Acaster**

What? Did not see this coming.





**Ed Gamble**

Big left turn here. Like from a Japanese restaurant?

**Amy Gledhill**

Yes, 100%.

**Ed Gamble**

Is it wakame? I think is the wakame salad, it's almost a bit jelly-y.

**Amy Gledhill**

Yes, yes.

**James Acaster**

It's roast chicken, which means that this is the second thing you've got in common with Claudia Winkleman now. Claudia Winkleman came on the podcast, does not like water, very anti-water, and chose a roast chicken as her main. What should we get into first here? There are a lot of things. I'd like to hear about the turnips, I don't think anyone has chosen turnips yet on the podcast.

**Ed Gamble**

I think we should hear about the turnips, because that feels like it fits within the meal, and then we need to hear about the seaweed because that feels like a crazy addition.

**James Acaster**

It's out of nowhere, and I'd like to know if you have had it before with all of these things?

**Amy Gledhill**

Yes.

**James Acaster**

With those things?

**Amy Gledhill**

Yes.

**James Acaster**

Where from? Maybe we're starting here.

**Ed Gamble**

Yes, I think we're starting here.

**James Acaster**

Where from, where do you go that does a roast and puts seaweed on it?

**Amy Gledhill**

There is a country pub just outside of Hull where you can ask and they'll give you seaweed.

**James Acaster**

Okay, and is that on the menu?

**Amy Gledhill**

Seaweed's on the menu because it's one of them that does, like, all kinds of stuff.

**James Acaster**

What's it called?



**Amy Gledhill**

What, the pub?

**James Acaster**

Yes.

**Amy Gledhill**

Can I check?

**James Acaster**

Yes.

**Amy Gledhill**

Yes, it's just outside of Cottingham and it's on a big roundabout.

**James Acaster**

Toby Carvery.

**Amy Gledhill**

It's not a Toby Carvery, but do you know what? It's not far off.

**James Acaster**

It's called the Toby Carvery and that's not seaweed.

**Ed Gamble**

It's run by a Japanese guy.

**Amy Gledhill**

The Half Moon.

**James Acaster**

The Half Moon?

**Amy Gledhill**

The Half Moon and I went there with my parents and the girl was like, 'Do you want seaweed on it?'

**Ed Gamble**

That must have fucking destroyed you the first time you heard that, like, 'What?'

**Amy Gledhill**

Yes, it was a bit of a shock, but she said it so casually that it was like, 'Oh does everyone?' I was like, 'Yes, okay.' It wasn't like, 'Oh my god, I need to try it.' I was like, 'Yes, sure.' Because it was like, 'Do you want it with the greens and with the-', ' was like, 'Yes, yes, yes,' 'Do you want seaweed on it?' 'Yes.' It's a taste sensation. 'Yes, I'll have it, go on then, go on then, I'll have it.' So, actually, seaweed on mash in particular, is like, phwoar.

**James Acaster**

On the tarragon mash.

**Amy Gledhill**

Oh my god.

**Ed Gamble**

I love the idea of it. I can imagine it, but I've just never been in a situation where it's been possible.



**James Acaster**

Never been possible, I've never been to the Half Moon.

**Amy Gledhill**

Would you try it at home?

**Ed Gamble**

Yes, I'd do that at home, for sure.

**Amy Gledhill**

Really?

**Ed Gamble**

On the tarragon, does it go with all the tarragon mash?

**Amy Gledhill**

Yes, yes, yes, yes.

**James Acaster**

I wouldn't be confident enough.

**Ed Gamble**

You're the mash king, man.

**James Acaster**

Yes, but not put seaweed on it.

**Amy Gledhill**

Just a little sprinkle.

**James Acaster**

I'm not going to sprinkle them, I thought this was the jelly stuff. What are we talking here?

**Ed Gamble**

Are you talking that crispy nori? You're talking about the stuff that goes around sushi?

**James Acaster**

Are you talking about the stuff, like, you went to a Chinese restaurant and got it as a starter, that kind of seaweed?

**Amy Gledhill**

Yes, I guess that kind of seaweed.

**James Acaster**

That makes more sense to me.

**Ed Gamble**

Yes, I guess nori would also work, the sheets that they wrap sushi in.

**Amy Gledhill**

You can get sheets, yes.

**James Acaster**

But they're sprinkling them on. That's not sprinkling.



**Amy Gledhill**

Oh yes, you're not sprinkling a sheet on.

**Ed Gamble**

Yes, but you can chop up a sheet.

**James Acaster**

Can we ring them now? I wouldn't be against it. I can ring them. Yes, I'll ring them.

**Amy Gledhill**

Oh my god.

**James Acaster**

I will ring them and we'll find out what's going on.

**Ed Gamble**

You say just asking you about the seaweed that you put on the roast and they go, 'Are you with Amy?'

**James Acaster**

Here we go, putting them on speaker.

**Amy Gledhill**

Oh my god.

Speaker1: Good evening, Half Moon, Skidby.

**James Acaster**

Hello, just phoning to have a quick question, with the roasts, is there the option to have seaweed on them, is this the right place?

Speaker1: Sorry, could you say that again? It's a bit loud in here.

**James Acaster**

Yes, no worries. With the roast dinners-

Speaker1: Roast dinners, yes.

**James Acaster**

Is there an option to have seaweed on the roast dinners, is this the right place?

Speaker1: No, it's not, I think you've-

**James Acaster**

Sorry, there's a place nearby, is this just outside of Cottingham, yes?

Speaker1: Sorry, say that again?

**James Acaster**

Are you just outside of Cottingham?

Speaker1: Yes, we are, yes.



**James Acaster**

Okay, there's a place nearby that does roasts that have-, sorry, my friend's trying to-, we're trying to book a place that she remembers-,

Speaker1: Maybe, could be the Millhouse restaurant I suppose.

**James Acaster**

Oh, the Millhouse?

Speaker1: Yes, try the Millhouse.

**James Acaster**

Oh, okay, thank you very much, cheers, thanks, mate. Bye. Give me the number, Benito. Give me the number because it was not the Half Moon.

**Amy Gledhill**

Skidby's not right.

**Ed Gamble**

Shout-out to that lady for being so patient with you.

**Amy Gledhill**

She was lovely, wasn't she?

**James Acaster**

Yes, she had a noisy restaurant on her hands there, she was not enjoying it.

**Amy Gledhill**

It's not Skidby. Shall I text my mum?

**James Acaster**

Text your mum.

**Ed Gamble**

That could have been a Moe Szyslak style prank and she just ran with it.

**James Acaster**

She just went along with it. 'The seaweed? And the Earth did a poo. Hey, anyone see the seaweed?' Amy, it's not looking good for you because, like, imagine what a thing to make up, you know, that there's a place that does seaweed on a roast. Should be calling your mum.

**Amy Gledhill**

I don't want to call my mum.

**James Acaster**

Up to you. I don't know how much of this is staying in for the listener, but this is the most amount of research we've ever done mid-pod. 'Seaweed roast dinner Cottingham' is what I'm going to Google.

**Ed Gamble**

I feel like I'm in CTU.

**James Acaster**

I love it. Have you texted your mum?



**Amy Gledhill**

Yes. WhatsApped her.

**James Acaster**

I really want to know this.

**Amy Gledhill**

Shall I ring my mum?

**James Acaster**

Yes, ring your mum.

**Ed Gamble**

Yes, ring your mum.

**James Acaster**

Shall I put her on speakerphone?

**Ed Gamble**

Only if you want, if you feel comfortable with that.

**James Acaster**

Yes, it's up to you.

**Amy Gledhill**

Okay.

**Ed Gamble**

Imagine if it was the women in the pub again.

**James Acaster**

Come on, Mamma Gledhill.

Mrs Gledhill: Hello?

**Amy Gledhill**

Hiya, Mum.

Mrs Gledhill: Hiya.

**Amy Gledhill**

Are you alright?

Mrs Gledhill: Yes.

**Amy Gledhill**

I've got a weird question. I'm doing a podcast right now, so you're on speakerphone with James and Ed, do you want to say hello?

**James Acaster**

Hello.

**Ed Gamble**

Hello.



Mrs Gledhill: Hello. Signal might go, I warn you.

**Amy Gledhill**

Oh, brilliant, well, just being quick, we're trying to find the name of the restaurant we went to where we had, like, a kind of roast dinner on a big roundabout, and we drove there and on their roast dinner they, like, sprinkle seaweed on the mash. And we're trying to find that restaurant and I can't remember the name of it and I thought it was near Cottingham, do you-

Mrs Gledhill: How long ago?

**Amy Gledhill**

It was before COVID, but I drove there, so it was after I passed my driving test.

Mrs Gledhill: God.

**Amy Gledhill**

Do you remember what it was called?

Mrs Gledhill: I'll just ask your dad. Can you remember a restaurant we went to, Amy drove and it was on a round table, you say?

**Amy Gledhill**

No, it was on a roundabout, a big roundabout.

Mrs Gledhill: Oh, it's on a big roundabout and they sprinkle seaweed or something on the mash. We had a big roast dinner. It was on a big roundabout. Just before COVID. And was there just me and your dad and you?

**Amy Gledhill**

I think maybe there was one other person, but I know I drove because I left first before you did.

Mrs Gledhill: So it wasn't Victoria Duck?

**Amy Gledhill**

No it wasn't.

Mrs Gledhill: When you drove off?

**Amy Gledhill**

No, it wasn't then.

Mrs Gledhill: It wouldn't have been Home Farm, would it? You would have got a carvery from there.

**Amy Gledhill**

Maybe. Could be Home Farm.

Mrs Gledhill: Near the Humber Bridge.

**Amy Gledhill**

Near the Humber Bridge, yes, could be that one.

Mrs Gledhill: That's on a big roundabout, isn't it? And we did go there. We did go there, because I think I can remember getting a pink gin because I wasn't driving.



**Amy Gledhill**

Yes, maybe it was that then. All right then, we're just trying to work out which one it is, so we'll try that one, thanks, Mum.

**James Acaster**

Thank you.

**Ed Gamble**

Thank you.

Mrs Gledhill: Bye then.

**Amy Gledhill**

Bye.

**Ed Gamble**

Your mum's an absolute hero.

**Amy Gledhill**

Bless her.

Speaker2: Thank you for calling the Home Farm Brewer's Fayre. I'm sorry, all of our team members are busy with guests at the moment. If you'd like to book a table, you can always book online at [www.brewersfayre.co.uk](http://www.brewersfayre.co.uk), or you can also find lots of information on how you can dine safely with us. Thanks for your call and we look forward to seeing you soon.

**James Acaster**

No option of an answer phone?

**Ed Gamble**

No.

**James Acaster**

Just free advertising. Just free advertising for them. Just gave them a free advert.

**Ed Gamble**

I'll be honest, it doesn't feel like the sort of place that are going to offer seaweed.

**Amy Gledhill**

Home Farm.

**Ed Gamble**

It's a Brewer's Fayre pub.

**James Acaster**

Absolutely obsessed with it. It's something we have to throw to the listeners, which is torture. Here's the reason I really want to be able to sort this for you, Amy, is because if we don't solve it in this episode there is a right answer out there, there will be a lot of people who know that answer and you will get every single week for the rest of your life someone Tweeting you what the answer to this thing is. Nicola Coughlan came on the episode, she couldn't remember what a Staffordshire Oatcake was, we didn't solve it within the episode, every day of her life someone Tweets her going, 'Oh, just so you know, it's a Staffordshire Oatcake.' Every single day.

**Ed Gamble**

And still, it's still part of her life, even though she's on the biggest show on Netflix.





**James Acaster**

So if we don't solve this for you within the episode everyone's going to be Tweeting you going, 'It's this place,' and that's all your timeline's going to be.

**Ed Gamble**

I think that's it.

**James Acaster**

But I think we have to move on.

**Ed Gamble**

We're going to have to move on. It sounds delicious.

**Amy Gledhill**

I'm going to just message my brother Paul and if he gets back within the episode then we'll know.

**James Acaster**

In the meantime, your dream side dish.

**Ed Gamble**

But is it a side dish situation or is the joy of the big Yorkshire pudding that you can put everything within the Yorkshire pudding you don't have any room on the plate for a side dish?

**Amy Gledhill**

Yes, well, this is the one I was, kind of, struggling with in terms of, because I've got everything I want.

**Ed Gamble**

You've got tarragon mash.

**Amy Gledhill**

I've got the mash, I've got the peas, I've got the veg.

**Ed Gamble**

Crispy seaweed.

**Amy Gledhill**

I've got the crispy seaweed, of course. Anything I could think of for a side dish, you'd just put-

**Ed Gamble**

I don't know if that came over the mic but James has picked Toast up. Toast's licking the microphone. This is the most chaotic episode we've ever recorded.

**James Acaster**

I'm so sorry, Amy, he's biting the table.

**Ed Gamble**

Yes, sorry about that.

**James Acaster**

Don't worry, he'll go to sleep, trust me.

**Ed Gamble**

He's not going to-, you can't say, 'Go to sleep,' as the dog's chewing on the side of a table.



**James Acaster**

He feels so nice to have on my lap though.

**Ed Gamble**

Are you sure no side dish, by the way, was there anything that occurred to you?

**Amy Gledhill**

No, genuinely, it would just have been, like, bread and butter, which I've got. I've got everything I need, that's the, sort of, joy of this main, you know.

**Ed Gamble**

It's all in one big-,

**Amy Gledhill**

It's all there.

**Ed Gamble**

One big horrible bucket.

**Amy Gledhill**

One big bin.

**James Acaster**

Sounds delicious. Dream drink?

**Amy Gledhill**

Pepsi Max Cherry.

**James Acaster**

Yes. Sorry Toast, oh no, oh no, he was absolutely settled, he was settled, now he's gone crazy, he's biting me, he's biting me. Oh no. Oh Jesus.

**Ed Gamble**

It was 100% your fault.

**James Acaster**

Yes, there you go, it's okay, it's okay, it's okay, aren't you, Toasty? Pepsi Max Cherry's delicious.

**Ed Gamble**

Big choice in this room as well, we both love it, we're both obsessed with it, it's my little treat if I'm driving back from a gig, I'll get myself a little Pepsi Max Cherry, sit there, because it's quite a big bottle as well, supping away, absolutely love it. Love it.

**James Acaster**

Love a Pepsi Max Cherry, had one yesterday, I went to a gig to watch some rappers and I was like, 'One Pepsi Max Cherry please.'

**Ed Gamble**

I should have one of the cool drinks hanging out with the rappers.

**James Acaster**

Everyone having gin and juice, Acaster's got a Pepsi Max Cherry on the go. Delicious.



**Amy Gledhill**

Yes, it's the best.

**James Acaster**

Talk us through your love affair with the Pepsi Max Cherry.

**Amy Gledhill**

Well, not being a big fan of water, I think Pepsi's the opposite of water, it's just got so much flavour, so many chemicals, so many beautiful, pure chemicals. I just think it's gorgeous, it can't be improved, you can try and have a Coca-Cola Cherry, it's not as good. You can have anything you want with cherry and it doesn't have the right-, it's just not right, but Pepsi Max Cherry, bit of ice, oh god, it's perfect. Just the perfect drink.

**Ed Gamble**

A cherry's never tasted like that.

**Amy Gledhill**

No.

**James Acaster**

No,

**Ed Gamble**

Real cherries don't do the job. Imagine if real cherries tasted like cherry in Pepsi Max. I'd get through punnets of the things. Love it, just constantly throwing them in.

**James Acaster**

Easily.

**Ed Gamble**

Yes, love it.

**James Acaster**

So good, I remember the first time I had a Pepsi Max Cherry, I was like, 'This can't be real.'

**Ed Gamble**

This can't be sugar-free.

**Amy Gledhill**

Yes, it's sugar-free.

**Ed Gamble**

Right? That shouldn't be so delicious. I guess you offset it with the chemicals, right? It is bad for you, but internally and over a number of years I'd imagine.

**James Acaster**

I've never heard anyone go, 'Well, they died because they drank too much Pepsi Max Cherry,' you know? That's not a thing. I'm glad that's finally been a choice on the pod.

**Ed Gamble**

Have you ever tried adding booze to it?

**Amy Gledhill**

Yes, Amaretto.



**Ed Gamble**

Does that work?

**Amy Gledhill**

Yes.

**James Acaster**

Like a Bakewell.

**Ed Gamble**

Putting the sugar back in.

**Amy Gledhill**

It's like a Bakewell tart.

**Ed Gamble**

That is great.

**Amy Gledhill**

Yes, it's incredible.

**Ed Gamble**

Do you have a name for that cocktail?

**Amy Gledhill**

No, let's think of one.

**James Acaster**

A Gledhill Tart?

**Amy Gledhill**

Wow.

**James Acaster**

Didn't think. Really didn't think about that. Bakewell Tart, Gledhill, as soon as I got to 'tart', I thought, 'Hold on, "tart" means something else.' Well done, James.

**Ed Gamble**

A Gledhill Tart, oh god, I'm so sorry.

**Amy Gledhill**

No, I think that's perfect actually.

**James Acaster**

That was bad, that, that was bad. That was bad.

**Amy Gledhill**

Perfect, it's perfect.

**James Acaster**

Fucking hell. What an episode. 'Come on in, let's make you phone your mum, we're going to let a dog just completely run amok, call you a tart, and send you home.'

**Ed Gamble**

Don't forget 'which crisp would you shove up your anus?'



**James Acaster**

'While you're here, ruminate over this little brainteaser, what crisp would you like to shove up your arse? And then we have the nerve to call you a tart afterwards.'

**Ed Gamble**

Come on James, ask the question, the one you like asking. Dessert.

**James Acaster**

Oh yes, sorry.

**Ed Gamble**

Sorry, I know the dog's distracting you.

**James Acaster**

Doing a food podcast. Dessert I'm excited about. You've already said you like something sweet from Greggs. I know I'm in no danger here of someone saying-, you're not going to do cheese and biscuits, are you?

**Amy Gledhill**

No, oh no.

**James Acaster**

You like the sweet cherry Pepsi Max over a water, so we're in good hands.

**Ed Gamble**

Yes, I think so.

**Amy Gledhill**

Okay, so, you know, like, a Rolo yoghurt?

**James Acaster**

Yes. Just like a Rolo yoghurt.

**Amy Gledhill**

Like a Rolo yoghurt. Imagine a Rolo yoghurt then something just like it. They're too small. You know, because not necessarily the Rolo bit on the bottom, but the chocolate bit, the pure chocolate bit and you also get it in the Cadbury's, the pots, the chocolate pots, but they're too small, so I want that, but really big, right, but then I was thinking, 'But what else do I want?' And I thought I could just make that into the base of a trifle, my own special trifle.

**James Acaster**

A special Gledhill Trifle.

**Ed Gamble**

A Gledhill Trifle with Rolo yoghurt instead of-, what are you replacing?

**Amy Gledhill**

The jelly's gone, and, also, I thought the base of it could be, you know, like the best bit of a cake where it's like the icing, the thick icing? Or marzipan. So that would be the base of it. Then it would be-,

**Ed Gamble**

So you're losing-, the cake's gone?



**Amy Gledhill**

The cake's gone.

**Ed Gamble**

But we're putting marzipan?

**Amy Gledhill**

Yes.

**Ed Gamble**

So there's marzipan?

**Amy Gledhill**

Marzipan, icing, it's thick, though. What's that, two, three inches?

**Ed Gamble**

That looks like two inches.

**James Acaster**

I wish.

**Amy Gledhill**

That's eight, isn't it?

**Ed Gamble**

So that, good old layer.

**James Acaster**

Two inches of marzipan and cake icing, is that an inch each?

**Amy Gledhill**

Yes. An inch each, then thick Rolo yoghurt chocolate-ness. Just the chocolate. And then on top of that, you've got your, sort of, thick set custard then your cream, then your hundreds and thousands and some cherries.

**Ed Gamble**

So what you've done, cleverly, with the trifle is you've removed all of the texture? I guess you sort of go through soft, soft, soft, soft, soft, rock solid.

**James Acaster**

Instead of putting those on the side or whatever.

**Ed Gamble**

Interestingly, I think we might have finally found a pudding that might be too sweet for James.

**James Acaster**

That's interesting, because I was about to say that I'm in love with Amy.

**Ed Gamble**

Okay, I was wrong.

**James Acaster**

I think it's the greatest pudding we've had on this podcast. I would vote for Amy if she was running for Prime Minister.



**Ed Gamble**

It's very inventive, I love the invention of it.

**James Acaster**

As soon as you said, 'Rolo desserts are too small,' I was like, 'Finally, someone has said it,' because, like, no-one has brought that up in this podcast, it's absolutely 100% true, the best desserts are too small, it infuriates me. Rolo dessert's so delicious, you have one, and you're like, 'Well, I'm obviously going to eat the whole four-pack because, like, what the hell.'

**Ed Gamble**

I've never had one.

**James Acaster**

Wow.

**Amy Gledhill**

Such a dry boy.

**Ed Gamble**

I love a Rolo, sure.

**James Acaster**

Dry little boy.

**Ed Gamble**

They're dry as hell.

**James Acaster**

You should try it, man. Milky Bar desserts, would you like the Milky Bar ones?

**Amy Gledhill**

Oh, yes.

**Ed Gamble**

I'm into it, I love the idea.

**James Acaster**

They're great. They're like American puddings, what Americans call pudding.

**Ed Gamble**

Right, okay, so sloppy?

**James Acaster**

Yes, but, like, they've got some form, they've got some wobble to them.

**Amy Gledhill**

Yes, they've got a bit wobble.

**James Acaster**

They're so good.

**Amy Gledhill**

Yes, there's a bit of a structural integrity, that's why I was thinking you could probably balance custard on it. It'd be wobbly but, you know, I'd give it a try. I'd give it a bloody try.



**James Acaster**

I love it. I mean, would you consider, if I may workshop with a fellow-, like, maybe put in between the Rolo dessert and the custard, like, wafer biscuits, like pink wafer biscuits or something, in between, as, like, a damn, but also give you some-, you know, think that would be good.

**Amy Gledhill**

That's great, that's really good.

**Ed Gamble**

This is incredible.

**James Acaster**

I really like the sound of this trifle.

**Amy Gledhill**

This needs a name.

**James Acaster**

Yes, it's hard, isn't it? Hard to think of the name for-, I mean, obviously, Rolo seems to be the star of the show here. So should probably make it to do with Rolo.

**Ed Gamble**

Rolo trifle, but then, you know, there's marzipan at the bottom, which is a big surprise, I think.

**James Acaster**

Yes.

**Ed Gamble**

And is this all in a Yorkshire pudding as well?

**Amy Gledhill**

No, it's not. Could be in, like, like, what you get in an ice cream cone, that, kind of, textured wafer-type thing, like a waffle-type thing.

**James Acaster**

Big massive waffle - instead of a bowl.

**Amy Gledhill**

Yes.

**James Acaster**

Because that's the thing, a lot of savoury things that you get in an edible bowl, a tortilla bowl, and it's a big selling point, you can eat the bowl. Not enough desserts are like, 'You can eat the bowl as well.'

**Ed Gamble**

I know neither of you are but you're talking like you're stoned. 'And then instead of the bowl imagine if it was just waffle cone, take the jelly out of marzipan.'

**James Acaster**

I would love this dessert. I would have the waffle bowl.

**Ed Gamble**

Yes, change the world.





**James Acaster**

There wouldn't be any wars if this was a dessert. Your main course was in an edible Yorkshire pudding bowl and now your dessert is an edible waffle cone bowl. I respect you.

**Ed Gamble**

We don't need plates. We go without plates then save the environment.

**Amy Gledhill**

Exactly, yes.

**James Acaster**

I love it. I mean, 'Rolopan'? 'Marzifal'? 'Marzipifle'?

**Ed Gamble**

'Rolomarzipifle'.

**James Acaster**

Rolomarzipifle!

**Amy Gledhill**

Rolomarzipifle!

**James Acaster**

I love it, man. I love it.

**Ed Gamble**

Mashed, both of you mashed.

**James Acaster**

Mash kings. The mashed kings.

**Amy Gledhill**

Yes. And that's our spin-off podcast.

**James Acaster**

I'll read your menu back to you now, see how you feel about it.

**Amy Gledhill**

Okay, great.

**James Acaster**

Water course, you would like a squachet of-,

**Ed Gamble**

A squachet?

**James Acaster**

A squaffet with Whitby water ice cubes. Poppadoms or bread, warm white bap with salted, room temperature disc of butter. Starter, crisps and dip, the Doritos and the-, what was it again?

**Ed Gamble**

Sour cream. Chili heatwave Doritos and sour cream dip.

**James Acaster**

Main course, giant Yorkshire pudding filled with tarragon mash, roast chicken, honey roast turnips,



we didn't even get into those, broccoli, and seaweed sprinkled on top from an unknown restaurant that we would like listeners to help us with. Side dish, pass, because it's already all in the Yorkshire pud. Drink, Pepsi Max Cherry, yes. Dessert, self-invented trifle in a waffle bowl, with marzipan, icing, Rolo yoghurt, custard, cream, and-

**Ed Gamble**

Hundreds and thousands.

**James Acaster**

Hundreds and thousands on the top.

**Ed Gamble**

And seaweed.

**James Acaster**

I thought that said '100g 1,000g' here. I was like, 'Yes, yes please.' No seaweed on the top of the trifle.

**Ed Gamble**

No, well, we don't know, somewhere might do it.

**James Acaster**

How do you feel about that, hearing it back?

**Amy Gledhill**

It's a lot, isn't it? It is a real lot.

**Ed Gamble**

Dream meal though, you've got to go for it, right?

**Amy Gledhill**

If I was on Death Row that's what I'd have.

**Ed Gamble**

Well, no, you've got a gig after that.

**James Acaster**

With this unnamed comedian. That's the main tweet you're going to be getting. 'Who was the comedian who had a Toby Carvery before every single meal?' Do you want to give the listeners a clue, at least?

**Amy Gledhill**

No.

**James Acaster**

Are they a TV regular, Amy?

**Amy Gledhill**

They're well known.

**James Acaster**

They're well known.

**Amy Gledhill**

They're well known.



**Ed Gamble**

I know who it is.

**Amy Gledhill**

Do you?

**Ed Gamble**

Amy, thank you very much for coming on the Off Menu podcast.

**James Acaster**

Thank you, Amy.

**Ed Gamble**

Thank you. There we are, what an episode.

**James Acaster**

I had so much fun, we don't often get to phone people's parents during the podcast. That was a lot of fun.

**Ed Gamble**

Maybe we should from now on, we should make it a feature.

**James Acaster**

I enjoyed it a lot and Amy didn't say 'horrible sausage'.

**Ed Gamble**

She didn't say 'horrible sausage'. Thank you, Amy Gledhill. Do go and see Amy's fringe show, 'The Girl Before the Girl You Marry', at the Monkey Barrel for the entirety of the Edinburgh Fringe.

**James Acaster**

It will be fantastic guaranteed, you got a guarantee there.

**Ed Gamble**

Nailed-on guarantee. I'm doing the Fringe as well, [edgamble.co.uk](http://edgamble.co.uk) for details of that and the rest of my tour for the rest of the year, thank you.

**James Acaster**

Yes, I will not be doing the Fringe, I'll be in Disney World.

**Ed Gamble**

Ever again.

**James Acaster**

I'm going to Disney World.

**Ed Gamble**

The Disney Fringe, James is doing the Disney Fringe, he'll be doing his solo show. Hecklers welcome at the Star Wars bit.

**James Acaster**

We're doing Rise of the Resistance, featuring James Acaster (inaudible)

**Ed Gamble**

He'll be doing it in his little Yoda outfit, kneeling on his shoes.



**James Acaster**

Speaking like Yoda for the whole thing, and if you heckle me you have to heckle like Yoda also.

**Ed Gamble**

Well the show, actually, do look up the show properly because it's called 'Heckler's Welcome, They Are'.

**James Acaster**

Yes, that's the full title. 'Hmm.' And then that as well in the title.

**Ed Gamble**

'Welcome hecklers, I do.' Bit of fun, it's a bit of fun.

**James Acaster**

It's always a bit of fun.

**Ed Gamble**

We always like a bit of fun at the end, just really kick back and let our hair down a bit.

**James Acaster**

Yes.

**Ed Gamble**

Thank you very much for listening, we will see you again next week or another time.

**James Acaster**

Cowabunga.