



Off Menu – Ep 159: Felicity Ward

Ed Gamble

Welcome to the Off Menu Podcast, shaking up the bottle of the internet, popping the cork of conversation, and spraying the foam of humour all over each other's faces. My name is Ed Gamble.

James Acaster

James Acaster here.

Ed Gamble

And this is a food podcast, James, the Off Menu Podcast.

James Acaster

Yes, we have a dream restaurant, Ed and I. I'm the dream genie waiter, Ed is the dream proprietor.

Ed Gamble

The dream proprietor.

James Acaster

The maître d'.

Ed Gamble

The maître dream. Ooh.

James Acaster

Ohh. That took us a while to eventually get there.

Ed Gamble

It's only taken nearly 200 episodes, but there we are, the maître dream.

James Acaster

Yes, the maître dream, Ed Gamble. And we invite a guest in every week. And we ask them their favourite ever start and main course, dessert, side dish and drink, not in that order. And this week, our guest is.

Ed Gamble

Felicity Ward.

James Acaster

Felicity Ward.

Ed Gamble

Brilliant comedian.

James Acaster

Fantastic comedian. One of the very best.

Ed Gamble

One of the VB's.

James Acaster

Never done an Edinburgh show, a tour show that is anything less than brilliant. Always delivers. You



can catch her on loads of different shows, she's popped up on, well, I mean, it will take ages to list them all.

Ed Gamble

Yes.

James Acaster

Really, but, like, on UK and Australian television.

Ed Gamble

Look her up. Look her up on the internet.

James Acaster

Yes. Look her up. Watch all her stuff. She's fantastic.

Ed Gamble

But if she says a secret ingredient that we have predetermined, she will be removed from the dream restaurant by either the dream genie, or me, the maître d'.
dream.

James Acaster

He's really loving his new title. And this week.

Ed Gamble

It's nice to be involved.

James Acaster

The secret ingredient is.

Ed Gamble

Jelly from a pork pie.

James Acaster

Jelly from a pork pie.

Ed Gamble

Jelly from a pork pie.

James Acaster

Look, you know, I guess what we're saying is if they bring up pork pie, then we've got to kick them out, because the jelly is disgusting.

Ed Gamble

Well, we're going to ask them about the jelly, and if they're like, 'It has to have the jelly.' We're going to kick her out.

James Acaster

And going to get kicked out because, I mean.

Ed Gamble

Yes, I understand it's integral to the way that pork pie is made, or how it's stored, etc. but, urgh, no thanks.

James Acaster

I think the reason why mini pork pies exist, is so we don't have to see the jelly.



Ed Gamble

Yes.

James Acaster

That's so we can just pop them in.

Ed Gamble

Straight in.

James Acaster

And they can just eat it, and, like, pretend, like, the jelly's not happening because I don't think anyone, the first time they picked up a slice of pork pie and saw that jelly thought, 'Yum, yum.'

Ed Gamble

No. Not at all. And while we're here, fuck the pork pies with the hard-boiled egg in the middle.

James Acaster

Oh, fuck them.

Ed Gamble

Fuck hard-boiled eggs.

James Acaster

Actually, no, I probably would like them.

Ed Gamble

Yes. Okay. Sorry.

James Acaster

Yes, yes, I have had them in the past. I don't mind them. Yes, yes, they're alright.

Ed Gamble

Well, that's not the secret ingredient. The secret ingredient is jelly from a PP.

James Acaster

Jelly from a PP. Don't want it. If Felicity says it, she's going to be out and, you know, with a heavy heart.

Ed Gamble

With a heavy heart because she is great. Anything to plunk before we go in?

James Acaster

Nothing really, I mean, you're called the maître d' now. I feel like we should make sure everyone knows that.

Ed Gamble

I'm called the maître d'. Depending on when this goes out, I might have tour dates, edgamble.co.uk. My show is called Electric. It's been going well, it's going to go well, has gone well.

James Acaster

I am doing a tour of Scandinavia for a week in September.

Ed Gamble

Yes, so you might have done your tour of Scandinavia.



James Acaster

I might have done it.

Ed Gamble

You might have the bug again.

James Acaster

I might have got the bug, you know, most likely, if I've already done it, I'd recommend just googling James Acaster Scandinavia to read the reviews of how badly it went. Does it say how much of a car crash every single gig was?

Ed Gamble

I've never known anyone to be able to have such a massive meltdown in such cold weather. How's that?

James Acaster

Yes, that will be one of them, one of the audience reviews. I can't wait.

Ed Gamble

All improvised?

James Acaster

I'm going to improvise the whole show.

Ed Gamble

When you say that, what do you mean?

James Acaster

Well, I mean, I'm definitely not going to bother writing anything in advance, I might on the day, think to myself, 'Here are some things that I could talk about.' And then just go on stage and start talking about them. But nothing will be, you know, I haven't got any time to do work in progresses or anything like that.

Ed Gamble

And you don't want to.

James Acaster

I don't want to. And I don't sit down and write stuff anyway, I always work it up on stage, so that means I have to, by default.

Ed Gamble

Just starting off in Scandinavia.

James Acaster

Just go on stage and just start talking.

Ed Gamble

Fine. So, when was the last time you gighed in Scandinavia?

James Acaster

Ooh. I think in never.

Ed Gamble

Okay. So, quite a long time. Been a real while. Well, me and Bernice are definitely flying out. So, there.



James Acaster

Yes. You'd be more than welcome, I can't wait to see you guys, let me know what date you want for. I'll sort them out.

Ed Gamble

Every day. This is the Off Menu menu of Felicity Ward.

James Acaster

Felicity Ward.

Ed Gamble

Welcome, Felicity, to the dream restaurant.

Felicity Ward

Thank you.

James Acaster

Welcome, Felicity Ward, to the dream restaurant. We've been expecting you for some time.

Felicity Ward

Well, I only turned up when you asked me. So, if you've been waiting, it's very much on your shoulders.

Ed Gamble

James says that to every guest, and I always worry every time he says it, that they're going to get offended, like they were late or, get worried that they were later than they should have been. But it's just a turn of phrase, isn't it, James?

Felicity Ward

Yes.

James Acaster

Yes, I mean, I don't think we did it in the first episode.

Ed Gamble

No. Definitely not.

James Acaster

I don't know when I started saying it, but it was becoming that was the thing.

Felicity Ward

It feels right to start it like that.

James Acaster

Yes.

Felicity Ward

Okay.

James Acaster

I mean, it's meant to be, like, a mystic thing.

Ed Gamble

It's like, 'We've been expecting you for all of time.'



James Acaster

You're destined to be here.

Felicity Ward

Oh, okay. And time is a construct.

Ed Gamble

Time is a construct, exactly.

James Acaster

You were always destined to be here.

Felicity Ward

Yes, okay. And I should be, like, astounded by the mysticism of it. Like, 'Oh my God, they've been waiting for me.'

Ed Gamble

Yes.

Felicity Ward

But actually, it comes across mildly passive-aggressive.

James Acaster

Yes.

Felicity Ward

Just a little bit.

James Acaster

Well, we have been expecting you for some time. We booked you, and we expected you to come for that amount of time, which is some time.

Ed Gamble

Yes.

Felicity Ward

It's true. Oh, this is like being in my marriage all over again. Chris and I have very different ways of communicating. And so, like, he hears something that sounds, like, a little bit sharp and he's like, 'I don't know what you're talking about. I'm just being direct.' I'm like, 'Direct sounds mean.' And so I respond with meanness because I am mean.

James Acaster

The great thing about that, is it sums up all marriage conversations in that you both come out of it sounding annoying.

Felicity Ward

Yes, and then you're like, 'Why are we arguing about a cup? Do you want the cup or not?', 'No.' 'Great.' 'Well, I'm going in the lounge right now.'

James Acaster

Tell me more about this cup. I want to know more about the cup.



Felicity Ward

Well, if it's one that my husband has used, his name's Chris, if he's used it, I will drink out of it, if I've used it, he absolutely won't drink out of it.

James Acaster

Right, yes.

Felicity Ward

We have very different levels of hygiene. I'm on the more disgusting end, and he's on the more disgusted end.

Ed Gamble

I feel, like, if you're married, living together.

James Acaster

Yes.

Ed Gamble

You've basically got the same mouth.

James Acaster

Yes, yes.

Felicity Ward

You would think so. Yes, that's not how it works. Like, our son is also disgusting, we have a lot in common, and he will eat my face, like, 'Argh.' and I'm like, 'Yes, that's what you've got to do as a parent.'

Ed Gamble

We've done an episode with him, that was a starter.

James Acaster

Yes.

Ed Gamble

Mum's face.

Felicity Ward

Then we had to get a new microphone. And then when he does it to Chris, Chris will go, 'Oh, yuck.' I'm like, 'That's our baby.' Like, he loves our baby more than anything but babies are gross. And I, like, lean into it and he doesn't.

Ed Gamble

He reacts like a stranger's done it to him on the tube.

Felicity Ward

Yes, yes, yes. He basically treats the world like the tube.

James Acaster

I think I get a bit, like, yes, I, kind of, if I'm looking to fill up my glass of water, or whatever around the flat, I'm like, 'Ah, now which ones mine?', and I'm like, 'Why do I care? I kiss her all the time.'

Felicity Ward

You kiss her not just on the mouth either.



Ed Gamble

Show off.

James Acaster

I kiss her all the time.

Felicity Ward

Other bits. Other bits. I'm just saying, like, the mouth is gross, like, scientifically. But there's other bits that are also gross.

Ed Gamble

You've come in and the first thing you've done is talked about James kissing ladies bits.

James Acaster

Yes.

Ed Gamble

Like, it's just immediately sexualising poor James Acaster.

Felicity Ward

It's intimacy. It's not sexualisation. This isn't a random person. This is someone who he's swapped bodily fluids with. You've done it, Ed.

Ed Gamble

Yes. It's a weird way to meet, isn't it?

James Acaster

Yes.

Felicity Ward

It is a weird way to meet.

James Acaster

We've both turned up.

Felicity Ward

Did a PCR test.

James Acaster

With a jar each, did a trade.

Ed Gamble

Both football stickers.

James Acaster

Yes.

Felicity Ward

That's your first meal.

James Acaster

Yes.

Felicity Ward

Oh, even I feel sad after saying that.



James Acaster

You're a good fan, though. I know you well enough to confidently say that at the start of the podcast, that you're a fan of food.

Felicity Ward

Yes, I'm a fan of food out of the house. I don't cook good things for myself, I'm a real get-by kind of girl. I don't give a shit about lunch, lunch is a waste of my life. I've always felt like that. I'm like, 'What can I stick in my mouth so I'm not hungry anymore?' It's a slice of Jarlsberg, most of a pack of salami, I might have a banana and an apple to, you know, get some kind of vitamin in there. But that's really how I feel about lunch. Going out, a very different experience. Then I'll really tuck in.

Ed Gamble

A pack of salami and a slice of Jarlsberg sounds like quite a nice lunch.

James Acaster

What's Jarlsberg? Cheese?

Felicity Ward

Yes. Jarlsberg's cheese.

Ed Gamble

Swiss.

Felicity Ward

You're a foodie, aren't you?

James Acaster

Yes, well, I mean, Jarlsberg, I was like, sounded like a, I don't know, a southern Carlsberg.

Felicity Ward

Like a swiss cheese.

James Acaster

Like a carlsberg from the American south.

Felicity Ward

Yes. Jarlsberg.

Ed Gamble

Y'all want a Jarlsberg?

James Acaster

Yes, that's what I thought it was.

Ed Gamble

It's a lager.

James Acaster

You've made me a delicious pie in the past. It was delicious.

Felicity Ward

Yes, did I make that?



James Acaster

You made it.

Felicity Ward

Oh, did I? Fuck. I didn't know I did

Ed Gamble

Jarlsberg and salami pie?

James Acaster

Yes, yes, so much Jarlsberg in it.

Ed Gamble

You say it was a pie, it was just they were rolled up into cigar shapes.

Felicity Ward

That's the best way to eat them.

Ed Gamble

It is, just straight in.

Felicity Ward

Yes, just om nom nom, and then you get the double satisfaction on top and bottom. You're not just one layer, top and bottom of your teeth, they both get the satisfaction of perforating it.

Ed Gamble

Have you ever rolled up a bit of salami in the Jarlberg and had a, sort of, double cigar?

Felicity Ward

I'm not a fucking idiot, of course I have.

Ed Gamble

Of course. Would you do that at a continental breakfast perhaps if they had a cheese and meat platter?

Felicity Ward

Do you know what, I don't get into the cheese and salami of a breakfast. I'm very sweet when it comes to breakfast, no, that's not true, just I'm not into the-,

James Acaster

I'm not into that, no.

Ed Gamble

The cold cuts.

Felicity Ward

No. The charcuterie, that's a hard word to say, isn't it? Every time I'm like-,

James Acaster

Charcuterie. Cold cut. Continental Breakfast.

Felicity Ward

'Is it charcuterie, is it, yes.'



Ed Gamble
Charcuterie.

Felicity Ward
Charcuterie.

James Acaster
What is that, is it charcuterie, you say it a lot-,

Ed Gamble
I say charcuterie.

James Acaster
Because you love ordering them.

Ed Gamble
Charcuterie. I do, charcuterie board please.

Felicity Ward
Oh, I'd have one of those if I was picking at an afternoon tea.

Ed Gamble
Yes.

Felicity Ward
Or even at lunch. Again, I'd order that for lunch somewhere.

Ed Gamble
But not a breakfast.

Felicity Ward
A continental breakfast, not for me.

Ed Gamble
No.

James Acaster
No.

Felicity Ward
We're talking bircher, I mean, I'm Australian, so breakfast is very much what we do.

James Acaster
Yes.

Ed Gamble
Yes.

Felicity Ward
That's something I feel confident in saying.

Ed Gamble
Look, I'm a big fan of the Australian nation.



Felicity Ward

Ooh, there's a question coming here.

James Acaster

(inaudible)

Ed Gamble

But I don't feel like you can claim breakfast.

James Acaster

Really?

Ed Gamble

Here you go, breakfast is what we do, I don't think you could say that.

Felicity Ward

I mean-,

Ed Gamble

The world has breakfast.

Felicity Ward

When did you go to Australia?

Ed Gamble

What I think you can claim is brunch.

Felicity Ward

You have avoided the question.

Ed Gamble

I think I went Sydney airport once. And I was there first thing in the morning and I didn't see anyone eating.

Felicity Ward

Yes, brunch, alright. Yes, no, that's fair. But our restaurants and cafés are open earlier.

Ed Gamble

Yes.

Felicity Ward

So, over here, like, a restaurant might open at 8 o'clock, or a café might open at 8:00, where they're open at 6:00 in Australia, because people get up because there's sunlight, and they don't hate themselves as much because they have the right amount of Vitamin D. So, like, there is a café culture that opens much earlier.

Ed Gamble

Great.

James Acaster

Yes, when I'm in Australia and I wake up for breakfast, I am properly, you know, I've got a decision to make, where I'm going to go, what I'm going to have. Whereas, other countries I've been to and toured in or whatever, you wake up in the morning and that's not necessarily the first thing on your mind. When I'm doing a UK tour, I'm like, 'Well.'



Felicity Ward

How can I get out of here?

James Acaster

Yes, yes. But, you know, America, Australia, New Zealand.

Ed Gamble

Yes.

James Acaster

Big breakfast towns.

Felicity Ward

Hmm, New Zealand's a very big breakfast town.

James Acaster

Yes.

Ed Gamble

Let's not brush over the bircher thing, I want to talk more about bircher muesli.

Felicity Ward

All about bircher.

Ed Gamble

It very rarely comes up on the podcast.

Felicity Ward

Really?

Ed Gamble

And I love bircher muesli.

Felicity Ward

Who doesn't? Well, actually, I know lots of people that don't like it. I don't understand it. It's perfect for me. And in fact, I went for a cup of coffee with a friend yesterday, was a bit hungry, went into a Pret, got a bircher. 4pm.

Ed Gamble

Yes.

James Acaster

4pm, yes.

Felicity Ward

It's a lovely little snack.

Ed Gamble

Are the Pret ones pretty good?

Felicity Ward

It's a good size. You've got a tube ride home, but you're not filling yourself up before dinner.

Ed Gamble

I hit my glass there, by accident, but it sounded like I was just agreeing with you.



Felicity Ward

A toast.

James Acaster

Yes, he was.

Ed Gamble

To bircher.

James Acaster

Quite in character for Ed as well, like.

Felicity Ward

Will you make a bircherler at home? A bircherler?

Ed Gamble

Yes, I do a bircher at home. At home I wouldn't go, 'I've made a bircher.' I'd go overnight oats, to make it sound simpler because I feel like there's things in bircher that I'm not doing.

Felicity Ward

What are you putting in your bircher?

Ed Gamble

I just do, like-,

Felicity Ward

Oats.

Ed Gamble

Almond milk. Oats.

Felicity Ward

Yes.

Ed Gamble

Would actually go a bit of protein powder

Felicity Ward

Of course.

Ed Gamble

You know, because keep the guns up.

Felicity Ward

I thought you was going to say keep the gunt up. I'm like, 'I haven't heard that word since the 90s.'

James Acaster

We could have a thousand more guests, and no one would have thought he was going to say that.

Ed Gamble

I've got to keep my gunt up.

Felicity Ward

Did you ever use that word over here?



Ed Gamble

Never ever used it out loud.

Felicity Ward

But you do.

Ed Gamble

I'm fully aware of what it means.

Felicity Ward

Yes.

James Acaster

I know what it means, yes. Basically, once, some horrible man told me what it was, and I've never thought about it again.

Felicity Ward

It was probably my dad.

Ed Gamble

I put a bit of protein powder in, then I put maybe some frozen raspberries in or fresh raspberries, depending on what I've got. Mix it all up. Leave it in the fridge. Quite often on a Saturday night, because I do a radio show on Sunday morning, then I can just grab it, take it with me to work.

Felicity Ward

Look at you.

James Acaster

Wow.

Felicity Ward

No grated apple?

Ed Gamble

No. So that's why I feel weird calling it a bircher.

Felicity Ward

Yes, and, like, don't you soak it in juice? Isn't that part of it?

Ed Gamble

Well, sometimes I think you can soak it in juice. So, these are more overnight oats.

Felicity Ward

Yes, well, why don't you treat yourself? Why don't you upgrade?

Ed Gamble

I might treat myself.

Felicity Ward

You soak it in a bit of juice overnight and then I think you can mix it with yoghurt the next morning, put a couple of nuts in there. My mum has it every single morning, and she tells me, she's done that for 10 years.



Ed Gamble

Yes.

Felicity Ward

And if I go over there and she goes, 'I'll make you breakfast. Would you like a bit of bircher muesli? I've just soaked them.' And she'll go through what she's done. She's been doing it for a decade. I'm like, 'I know exactly what's in it.'

Ed Gamble

(talking over each other)

Felicity Ward

I appreciate it. My mum is amazing where she talks about the food that she's cooked like she's just completed a Heston Blumenthal recipe. And she's like, 'I just had a nice little salad with, you know, a little bit of lettuce, and some parsley for the garden.' And I'm like, 'yes, this sounds like a pretty standard salad. Yes. I get that.' Sure.

She did not have a functioning oven for years and one of the stove tops worked. And she was alright with that. And when I was staying out there once, I got home and it was really late, and I said, 'I'm really hungry.' And she said, 'There's frozen pizza in the freezer.' I was like, 'Oh, okay. I'll just wack that in the oven.', she goes, 'The oven doesn't work. Why don't you put it on the barbecue?' I'm like, 'Oh. I don't know if barbecue's defrost.' She's like, 'No, it'll be fine.' And so I cooked it, I don't know if you've seen the episode of The Simpsons where Marge goes and then Homer tries to cook fish fingers, and they're burnt on the outside and frozen on the in.

Ed Gamble

Yes.

Felicity Ward

It was that. It was absolutely disgusting. That was the same night she tried to tell me that she invented the phrase 'Get a room'. And also tried to, like, get me over into crypto currency.

Ed Gamble

Wow.

James Acaster

Wow.

Felicity Ward

My mum is a loose unit.

Ed Gamble

Can I just say broadly, don't take crypto advice from someone who doesn't have a working oven.

Felicity Ward

Yes. Or someone who cooks a pizza on her barbecue.

Ed Gamble

Yes.

James Acaster

Yes.

James Acaster

The most Australian anecdote that we've ever had I think.



Felicity Ward

Oh, the same trip, let me tell you this. Let me tell you this, if you don't bloody mind.

Ed Gamble

I love this character.

Felicity Ward

Hello there chaps, how you going? That's like my old working club man, we have things called RSLs in Australia, which are, like, returned service league, they're working man clubs for people that have been in the military. But there's always someone that's up at the bar. 'Hello there, Sheila, how you going?'

Ed Gamble

I love it.

James Acaster

Absolutely love that voice.

Ed Gamble

Yes.

Felicity Ward

Yes, they say this is something that my, I'm being flooded with memories, my pop was very Australian, he's ex-army as well. And one day when mum and dad had only been going out for a little while, mum caught a wave, and she lost her bikini top, and so she covered her hands, like, covered her boobs with her hands, came out of the water and my pop said, 'If those puppies are for sale, I'll have the one with the little brown nose sticking out.'

James Acaster

That is so up Ed's street. As soon as you said it, I was like, 'Oh, that's going to kill him. That's going to kill him.'

Felicity Ward

Oh. Imagine saying that to your future daughter-in-law. So bad. This is why I have no boundaries. I've never been taught them.

James Acaster

If my dad said that to my girlfriend, I'd be like, 'We're moving to a different country. And we're never seeing my parents again.'

Ed Gamble

Oh, that's so funny.

James Acaster

So, we always start with still or sparkling water.

Felicity Ward

Still water. All day long.

James Acaster

All day?

Felicity Ward

No interest in sparkling. Had an argument about it last night with my husband. I was listening to the



podcast, and he heard someone just going hell for leather on still water. He's like, 'Who's that fucking idiot?' And I was like, 'What? It's the podcast, they're talking about still.' He's like, 'You like sparkling water.' And I'm like, 'Not by itself.' he's like, 'You have it with elderflower. You have coke.' He got very upset about it.

Ed Gamble

You have coke.

Felicity Ward

Yes, like, it was the bubbles. I'm like,

Ed Gamble

That's not a good argument.

Felicity Ward

'I don't like the bubbles.'

James Acaster

Yes, it's not good.

Felicity Ward

And he's like, 'If you add sugar to it, you'll like it.' And I'm like, 'yes, but we're talking about water. It's a substitute for water and I only want plain water. Still water. I'll even take tap water.'

Ed Gamble

You've got a water bottle with you.

Felicity Ward

Yes, I do. I don't know when the last time I washed it. And that shows when I drink out of it.

James Acaster

Your husband's not going anywhere near that.

Felicity Ward

Oh no.

James Acaster

He's not going to drink out of it.

Felicity Ward

He's already said it. I'm like, 'Do you want some of mine?' When we was out, he's like . 'No. Absolutely not.' I used to work in a restaurant, and I actually did a sparkling water taste.

Ed Gamble

A-ha.

Felicity Ward

Taster. And it was the most pretentious thing I've ever done. And they're like, 'Can you tell how the bubbles are smaller in this one?' And I'm like, 'No.'

James Acaster

So, you couldn't, were other people saying they could?



Felicity Ward

Yes, no. I probably could. There were some that are most coarse than others. Some have a very mild and sensitive bubble, and then others are quite aggressive.

James Acaster

Yes.

Felicity Ward

We sell the San Pellegrino, which you'd be familiar with and that's a medium-sized bubble.

James Acaster

Yes.

Ed Gamble

So, you're coming to this with some expertise in sparkling water and you're someone who's explored the world of sparkling water, has seen through the world of sparkling water, and you're all about the still.

Felicity Ward

I'm still all about the still.

Ed Gamble

Yes.

Felicity Ward

I don't even mind just a good old-fashioned tap water.

James Acaster

Room temp?

Felicity Ward

Yes. Never iced. Never iced water.

James Acaster

No?

Felicity Ward

Freezes my little oesophagus.

James Acaster

Okay. Go on.

Felicity Ward

You know, when you, you know, don't you get a cold throat?

Ed Gamble

Do I?

Felicity Ward

Do you?

Ed Gamble

No. I don't think I do.



James Acaster

I don't think I've ever felt like my oesophagus is frozen.

Felicity Ward

Ah, I get, like, a little cold stone at the back of my throat. I can't have it.

James Acaster

A little cold stone?

Felicity Ward

A little cold stone.

James Acaster

Oh, no.

Felicity Ward

But I'll have a freezing coke. I'll have loads of ice in that. Absolutely fine. But I suppose that there's so much bad stuff in there that, like, you can feel your teeth rotting so maybe it distracts from the stone in my throat.

Ed Gamble

Maybe the acid is melting the frozen stone in your throat?

James Acaster

Yes. yes.

Felicity Ward

Yes. That's probably right. It works together.

Ed Gamble

That's why it's such a genius drink.

Felicity Ward

It can clean your toilet, melt stones.

James Acaster

So, would you have, for your dream meal, are you having a tap water or are you having a bottled still water that's like nice and cold but not iced?

Felicity Ward

A dream restaurant, I'd go a nice bottle of still water, and probably in a big bottle because I drink a lot. People comment on how much water I drink like it's an issue sometimes.

James Acaster

That makes sense.

Ed Gamble

Does it?

James Acaster

Yes. Poppadoms or bread? Poppadoms or bread, Felicity Ward. Poppadoms or bread?

Felicity Ward

Bread, 100%. Never going to go poppadom. No, that's not true, I love poppadoms but I love poppadoms with curry. What I wanted to ask was, with the bread, can I get little things with it?



Ed Gamble

Depends what little things you're talking about.

Felicity Ward

Basil leaves.

James Acaster

Yes?

Ed Gamble

You can and then explain yourself.

Felicity Ward

Olive oil.

Ed Gamble

Yes.

Felicity Ward

A little bit of bufala mozzarella.

Ed Gamble

Interesting.

Felicity Ward

Some tomato.

Ed Gamble

It seems like what you've done there is you've just built yourself an extra starter around the bread.

Felicity Ward

That is what I am doing, a little tricolore, I think it's called.

James Acaster

I, kind of, feel okay about it.

Felicity Ward

If they're just little bits, it's just like-,

Ed Gamble

How little?

Felicity Ward

Like a, what are those little dishes called?

Ed Gamble

Ramekin?

Felicity Ward

Ramekin, thank you.

James Acaster

Fuck.



Felicity Ward

What did you say?

Ed Gamble

What did you say?

James Acaster

I said bruschetta because I thought dish as in a different type of dish.

Ed Gamble

You've had an absolutely nightmare, there.

Felicity Ward

Yes, that is a nightmare and I think that you pronounce the, 'c'.

James Acaster

Bruschetta.

Felicity Ward

Yes, which makes it sound dumb.

James Acaster

I'm okay with that.

Ed Gamble

Yes.

James Acaster

I'm okay with what I did, yes.

Felicity Ward

Yes, it feels better to say bruschetta because saying bruschetta sounds like you're-

Ed Gamble

Bruschetta.

Felicity Ward

Bruschetta. I'm pretty sure you do. I can't bring myself to do it.

Ed Gamble

James just went with bruschetta.

James Acaster

Bruschetta.

Felicity Ward

Bruschetta.

Ed Gamble

Bruschetta.

James Acaster

Yes, and everyone in Kettering understands me.



Felicity Ward

Little slack-jawed Jimmy over there.

James Acaster

I can get a bruschetta when I'm in Kettering, which is only at Frankie and Benny's, I think.

Ed Gamble

There must be somewhere else in Kettering you can get a bruschetta.

James Acaster

I think there is. I think maybe-

Felicity Ward

What about a Pizza Express?

James Acaster

I'm far as I'm aware, we haven't got a Pizza Express in Kettering.

Felicity Ward

What?

James Acaster

I don't think we do.

Felicity Ward

That sounds Google-able.

James Acaster

The best place to get pizza in Kettering is Frank's pizza, not to be confused with Frankie and Benny's.

Felicity Ward

Was going to ask.

James Acaster

Independent, family run place, delicious pizza and they might do bruschetta but I'm not sure.

Felicity Ward

If you ask.

James Acaster

If you ask. Also, what I like about Frank's pizza is that just they're open whenever they feel like it. So, you never know.

Felicity Ward

'What are your opening hours? 'Optional,' that's what they are.

James Acaster

'If we can be bothered, we'll be open'.

Felicity Ward

I've got a lot of time for that.

Ed Gamble

There's a Korean restaurant in Edinburgh called Kim's Mini Meals which I was-, well, me and my



wife were obsessed with, for about three years running in Edinburgh because it only seemed to open for two hours a day. We were, like, how are they staying afloat? I think they're open from, like, 5:30 until 7:30 or something. I'm, like, how's it working? And we could never go because it was always just before my show and then after my show so we were, like, never going to be able to go. And recently, I went to Edinburgh and I was, like, I'm going to Kim's Mini Meals and I went at six o'clock and I worked out how they're able to stay afloat is there's just a queue for two hours solidly and they're just pumping people in and out and it's such good food.

Felicity Ward

Amazing.

James Acaster

Let's dig into this loophole a bit more.

Felicity Ward

Bread.

James Acaster

It's not bruschetta, I've been told but, like, you've got your bread, then you've got your basil, your tomato and your mozzarella on it. I think we've let people have loopholes similar to this in the past.

Ed Gamble

Yes, as long as the bread is the main component. So, the bread is the centrepiece and you've got little bits to just, like-,

Felicity Ward

Just pop on top.

Ed Gamble

Just pop on top.

Felicity Ward

It's like having a dish of butter but instead of the butter, you've got mozzarella.

Ed Gamble

Yes. It's like having a garlic bread with cheese really, isn't it?

Felicity Ward

Isn't it? It's like having a garlic pizza before your meal.

James Acaster

Did you say olive oil and balsamic?

Felicity Ward

No. No, because it's not 1997 anymore.

James Acaster

Oh, shots fired.

Felicity Ward

Come on, mate. That came out then, it can stay there.

Ed Gamble

It's so '90's, isn't it?



Felicity Ward

It's, like, why don't you go and get some sweet potato wedges and-, well, no, just potato wedges and sweet chilli sauce and sour cream.

Ed Gamble

People went balsamic barmy in the '90's.

Felicity Ward

They went nuts. It was on pears.

Ed Gamble

It was on strawberries.

Felicity Ward

It was foul.

Ed Gamble

I remember as a kid going over to my friend's house and his mum was like, 'You'll never guess what we're having for desserts? Strawberries with black pepper and balsamic vinegar'. I was, like, 'I won't be having that, thank you.'

James Acaster

Especially knowing what Ed was like as a little boy, very-, like a restaurant critic. Not today, thank you very much.

Ed Gamble

Not for me.

Felicity Ward

Sally, this is a three and a half out of five, you know? It's the same with, like, the chilli chocolate and the chilli mango that came out in the late '90's. I'm glad other people enjoyed that but not for me. That's a no deal.

James Acaster

Sure. Well, I still make myself little Caprese salads, is that right, Caprese, at home and I'll put some balsamic on it still.

Felicity Ward

Sure.

Ed Gamble

I do have a bottle of balsamic at home. I'm starting to slightly get back into it. Everything comes around.

Felicity Ward

It comes around again.

Ed Gamble

Fashion's '90's again, balsamic's back in.

Felicity Ward

It's vintage. Yes, it's kitsch.

James Acaster

My girlfriend bought a bottle of balsamic glaze and I'm not going anywhere near that.



Ed Gamble

Too sweet.

Felicity Ward

I'll take a balsamic glaze.

Ed Gamble

Really?

James Acaster

Here we go.

Felicity Ward

Yes, don't mind it. Yes, just a little bit on a salad with something else but it can be used in cooking. The stares that I'm getting, absolutely priceless.

James Acaster

(inaudible).

Ed Gamble

Well, I just think if you're against balsamic, it's weird to be into balsamic glaze and you're not into balsamic vinegar because I find often, the problem with balsamic vinegar itself is it's too sweet a vinegar. So, if you're into the glaze, that's bananas.

Felicity Ward

I think it's more about how people perceive balsamic vinegar to be interesting, that they're like, 'Actually, we're using balsamic vinegar'. Like, yes, so, does everyone. We've all got access to a supermarket.

James Acaster

What I was going to ask you about the balsamic vinegar, before we move on, is that your reasons for it are interesting. I interviewed you for a music podcast and you were saying, you don't like artsy-fartsy, like, music and then at the end of the podcast you, kind of, said, do you know what, I've got a chip on my shoulder, you know, people will think that maybe if I don't like that music that they'll think I'm dumb or something and I just want to be like, fuck you before I even get-, and it's balsamic vinegar. You're saying, 'I hate how people are like, we'll put some balsamic on this' and it's more like, those kind of people who listen to, you know, clever music and just show off about it, listen to jazz or whatever and they use balsamic. I've hated them my whole life and I never want to become like them.

Felicity Ward

Yes, you know how most people have a chip on their shoulder? I don't have shoulders, I'm made entirely of chips. I am a tortilla bowl, that is what I operate on. I am nothing but chips. I am opinions that were born out of insecurity in a dysfunctional household that I have moulded into a career.

Ed Gamble

That's why we love you.

Felicity Ward

Do you? (Inaudible).

Ed Gamble

A chippy.



Felicity Ward

A little chippy.

James Acaster

Say it in the old man voice.

Felicity Ward

A little bit of a chippy. Get yourself a hot chip with some sauce on it, eh?

James Acaster

Your dream starter. We come onto your dream starter now.

Felicity Ward

Okay, I've got questions. Can you have more than one starter?

James Acaster

Depends.

Ed Gamble

Depends how you present it to us and bear in mind, you're on rocky ground already because we let you get away with the stuff on the bread course.

Felicity Ward

This flies in the face of everything you stand for, what I'm about to-, I basically want three of each course, except for dessert. Dessert, I'll just have one. So, my question is, do I have to eat all of this or can I just eat small bits of each?

Ed Gamble

We don't really let people get away with global tapas anymore, do we?

James Acaster

No, global tapas was a, kind of, a one off but people have, you know, ordered multiple things per course. Rafe Spall comes to mind.

Felicity Ward

Name dropping. We're probably in the same category, me and Rafe.

Ed Gamble

Timothy Spall, to be fair.

Felicity Ward

Did you have both of them?

Ed Gamble

Yes.

Felicity Ward

What?

James Acaster

Yes, can't wait to get your dad on.

Felicity Ward

Good day, cunt, let me tell you about-,



James Acaster

Well, let's hear it first.

Felicity Ward

Okay.

Ed Gamble

What we might make you do is pick one and then give the other two as honourable 'munchions'.

Felicity Ward

Okay. Munchions, is that what you call them?

James Acaster

Yes.

Felicity Ward

Oh my God, I love it.

Ed Gamble

We're adorable.

Felicity Ward

You are adorable, the pair of you, I want to stick you in my pocket. Okay, the first one is, I mean, if we're going to talk wanker, I'm starting at primo wanker. We went to Thailand, my fella and I and we booked into, I'm sure you've watched Chef's Table. One of the restaurants is called Gaggan and it's an Indian restaurant in Thailand and we booked it and then we turned up and they said-, they do it randomly but they said, would you like to be at the chef's table tonight and we were like, are you fucking kidding me-,

James Acaster

You came here because of Chef's Table.

Felicity Ward

That's right, it was literally because of Chef's Table. It's like you've read our mind. So, we got there and there's only, like, eight of us and Gaggan is cooking for us. There's, like, a little kitchen, there's probably three or four-, I was going to say helpers, I'm pretty sure they're chefs and you've got-, I think we showed you the menu when you came over. They gave us a piece of translucent paper that just had 23 emojis on it and that was, like, the indication for each meal we were going to have and that at the end of the meal, they gave us a normal bit of paper that you put underneath and it had the names of each of the meals on it lined it.

Ed Gamble

God, I love it.

Felicity Ward

I know. Every single meal had a story. We got the backstory, it was incredible. The first one is what he's known for which is called a yoghurt explosion and it's served on, like, you know those Chinese soup spoons, that they're-, like little broth spoons. It looks like a yolk, a white yolk and then you eat it as one and it explodes in your mouth. Now, I have never cried before over food but I got tears in my eyes and I felt like I was having a childhood memory of a childhood I never had. It was emotional. So, that is very small but delicious.

Ed Gamble

What emoji did they use for the yoghurt explosion?



Felicity Ward

The explosion sign. It wasn't an eggplant, if that's what you're thinking. The dripping side. What did you think they were going to-

Ed Gamble

I just wondered.

James Acaster

He was, he was.

Ed Gamble

I was going to do the aubergine joke.

James Acaster

He was heading there. Well done for cutting him off the path. So, you say it looks like a little yolk, so, is it just made of-, is it just pure yoghurt? What is it? What are we talking here?

Felicity Ward

It's got, like, a liquid yoghurt inside, different spices and then the outside is, like, a yoghurt membrane. I don't know how they've made that because I'm not a chef but it's so-, it moves like a little-, like a ball of yoghurt.

Ed Gamble

Almost like an egg yolk, really.

Felicity Ward

Yes, but it has a film around it.

James Acaster

That sounds delicious.

Felicity Ward

That's delicious. The other thing that I had is an egg. One night, I went out in Melbourne-

Ed Gamble

I'm glad there's a story after that.

Felicity Ward

I found an egg on the street and I ate it and it felt good. The end.

Ed Gamble

I'm really torn.

Felicity Ward

Yes, I had something from the best restaurant in Asia and I cooked an egg and it is a real lion ball for me. So, I was walking around Melbourne one night and I was dressed up and I don't know, I was, like, I just want to eat something nice. I want to go to a restaurant and I want to have something nice and I don't want to plan it. And I heard about this restaurant and it was down an alley because it was Melbourne and there's a line. So, I lined up and I was third in line and then I got there and he said, 'Is it just for one?' And I said, 'Yes,' and so I went in and the waiter came over and he said, 'What would you like to-', and I said, 'I really don't know,' and he goes, 'Do you want me to just order something for you?' I'm like, 'Yes, I do.' He's like, do you want, like, a starter and a main? I'm like, 'Yes.' He goes, 'Okay, I'm going to order you a son-in-law egg.' I'm like, fine and then he ordered something else and then he said, 'Do you want a drink?' I'm like, 'Yes, I want a drink,' I said, 'You make it up, just non-alcoholic, you make it up,' and he brought back this god-damn vat of



fruit and ice and mint and sweet and yummy and tangy. It was just the night of my life, I took myself on a date. So, this son-in-law-,

Ed Gamble

Sounds like the waiter took you on a date.

Felicity Ward

Yes, yes, well, he didn't, so. I left him a tip and everything. You can't even pay for a date these days. So a son-in-law egg is, I think it's like a soft-boiled egg but then they coat it in breadcrumbs and stuff and then they deep fry that. So, it's got, like, scotch egg vibes but Asian and I ate it and it blew my mind. Both of them involve explosions in my mouth.

James Acaster

Yes. Well, here's the thing. Here's what I'm going to propose. It sounds like part of the reason that second one is so special is that you went there, you let the waiter order for you.

Felicity Ward

It is. It was.

James Acaster

So, how about, in this situation, you let the waiter order for you? That's me.

Felicity Ward

That is very almost romantic.

Ed Gamble

You're picking from those two, right?

James Acaster

Yes, and I'm choosing the first one.

Felicity Ward

There is a third one.

Ed Gamble

What's exploding in your mouth this time?

Felicity Ward

A wallaby. An actual wallaby.

James Acaster

Crikey.

Felicity Ward

We went to Tasmania and we went to this nice restaurant. Now, the thing about Tasmania-, everything has a story, by the way, nothing operates in a vacuum. You know, Sarah Kendall was like, 'I don't know, a beer.' I'm, like, here is the opus that I've prepared. We went to Tasmania and the thing about Tasmania is, they have incredible produce because all the wind that comes from the Antarctic is clear wind, it's not polluted at all, there's nothing in it. So, all of their cows and the grass is all incredible produce and what they did in the '90's was they were exporting all their produce everywhere but their restaurants really weren't up to scratch and then they went, 'Hang on, we've got some of the best produce in the world,' so their restaurant scene exploded and now they have amazing restaurants in Tasmania. So, we went there and my husband got this entrée of wallaby and I got a starter of something else that was still really good. His was so good, we were



contemplating whether to also get it for dessert. I think I'm probably just sad that I didn't order that then.

James Acaster

Sure, so, there's a bit there of, like, you wished you'd ordered it.

Felicity Ward

Yes, of, like, food envy. Retrospective food envy.

Ed Gamble

Two questions.

Felicity Ward

Hit me.

Ed Gamble

How was the wallaby prepared and served? Follow-up question, what's a wallaby?

Felicity Ward

Fair, all fair. The wallaby was, I believe, roasted. Very tender, just a couple of little maybe Dutch carrots next to it and some sauce, a nice jus. Another very early 2000's reference there.

Ed Gamble

That's stuck around though.

Felicity Ward

Didn't the jus just, like, hit us with a vengeance in the early 2000's. A wallaby is a smaller kangaroo. I think they might, actually, if you go to London Zoo, they have wallabies. This is sad. Every time I go there, I went there the other day, it's always grey when I go to the zoo and there's an Australian section and mate, there's a couple of emus and a couple of wallabies and we just look at each other like, we don't belong here. We all look sad.

Ed Gamble

I don't think I'm going to go to London Zoo specifically to look at something that you had for a starter once.

Felicity Ward

Why?

Ed Gamble

Good point, maybe I will.

James Acaster

All three of those sound very special for different reasons and I like them all very much and obviously, in an ideal world, your dream meal is going to be all three for your starter so I feel bad-,

Felicity Ward

Waiter's choice. No, waiter's choice, I trust you.

James Acaster

Waiter's choice, I'm going to go for the first one, I'm going to go for-, that made you cry, you know, that sounds very special.

Felicity Ward

It was. I feel confident with that too.



James Acaster

Your dream main course, Felicity Ward.

Felicity Ward

Okay, do you know what, I've got one that I want and then I've got some honourable mentions.

James Acaster

Munchions.

Ed Gamble

Munchions.

Felicity Ward

Munchions, pardon me. Or should I say, pun me. No, you shouldn't say that. I wouldn't.

James Acaster

Pundon me? No.

Felicity Ward

That just sounds like my son trying to speak English. So great, he can't say his s's. It's the best. What do you want, honey? I'd like a snack. He says, 'h' instead of 's'.

Ed Gamble

Great.

James Acaster

My mum and dad still have a drawer in the house called the knack drawer because my nephews couldn't say snack, so, they just called it the knack drawer and they still say it and my nephews now who can say snack are like, it's the snack drawer.

Felicity Ward

How embarrassing.

Ed Gamble

I didn't know snack was such a tricky kid word.

Felicity Ward

I think 's' is one of the last sounds they can make. Our whole family have, like, this secret language that we speak made up of all of the dumb things that we couldn't say. So, we called Disney 'Dissney' and we called-, if something's nice, we saw it's 'lully buff' or 'buffa lully'.

James Acaster

Lilly buff?

Felicity Ward

Yes, like, lovely and beautiful or beautiful and lovely. It's like, that jacket, lully buff. Buffa lully.

Ed Gamble

Buffa lully, I love that.

James Acaster

Yes, I love it.



Felicity Ward

So soft. So soft and buffa lully. Lully buff.

James Acaster

It's like you're in A Clockwork Orange or something.

Felicity Ward

Yes, 'Mum, I'm dying.' Then I got a message the other day-, I've got loads of cousins, I've got 26 cousins and lots of them have kids now and two of the kids of my cousins, one of them said-, this is just quotes, Xavier must be, like, four now and he went, 'Dad, pelicans fucking stink'. Then the other one was my cousin's daughter, Harper, and she walks around the house going, 'Fucka hells'. Lovely stuff. Lovely stuff.

Ed Gamble

That's buffa lully stuff, it really is buffa lully.

Felicity Ward

It is buffa lully stuff, it's lully buff. Do you say googy eggs?

James Acaster

No.

Felicity Ward

Alright, just checking. It's another one. Like, if you call an egg-, do you want some googy eggs?

James Acaster

What's that for?

Felicity Ward

I can't really remember. Do you know the phrase, 'Full as a goog'.

James Acaster

No.

Felicity Ward

That is a phrase that exists and an egg is a goog.

Ed Gamble

Full as a gugg.

Felicity Ward

Full as a goog.

Ed Gamble

What does that mean?

Felicity Ward

Look, I'm not an etymologist.

Ed Gamble

Would you use that phrase?

Felicity Ward

Yes.



Ed Gamble

When do you use it?

Felicity Ward

If you've had a big meal, you're like, as full as a goog.

James Acaster

Okay.

Felicity Ward

What's it saying?

James Acaster

'As full as a goog. Informal. Means very drunk. Australian phrase', it says.

Felicity Ward

Yes, we never used it in that-, can you google 'googy eggs'?

James Acaster

'An egg or eggs usually when offered as food to a child. In widespread use, 'Come on, eat your googy eggs'.

Felicity Ward

Yes, googy eggs.

Ed Gamble

That's not helped at all, really.

Felicity Ward

It's just Australian, it's just googy eggs.

James Acaster

Just to get kids to eat eggs. So, let's hear what the honourable munchions are first and then-, yes.

Felicity Ward

One is a barramundi Thai red curry.

James Acaster

Lovely.

Felicity Ward

Absolutely amazing. There is a restaurant, ironically, literally across the road from where my dream meal is from and it's a Thai restaurant in Sydney in Surrey Hills and you can't book, you turn up, you give them your mobile number and they just text you when you've got a seat free, so, you just hover around the city.

Ed Gamble

Hate that.

Felicity Ward

Absolutely hate it. Hate it. The worst. You're rarely waiting for very long and there's a pub just next door, so, you're just going to get a beer there.

Ed Gamble

Technology exists for people to book.



Felicity Ward

You could probably chill out there because you're not there, so, it's fine.

Ed Gamble

Genuinely, I'm as annoyed hearing about it as I would be if I was there.

Felicity Ward

If you turned up and they said, yes, it'll probably be about ten minutes, give us your mobile number, you just go, absolutely not.

Ed Gamble

I'm off.

James Acaster

I would rather they said to me, 'We're full up, sorry' and I just go away. I would rather that than they go, 'Well, give us your number and we'll text you when there's a table'. It's like, well, now I'm just going to be-, as soon as I get the text, I'm going to be like, go, go, go. I'll be in a panic, looking at my phone constantly.

Ed Gamble

We had that. We were in New York, in 2017, we went to St. Anselm. It's an amazing steakhouse and it was really good but they went, 'We'll take your number and we'll text you' and I'm like, we're in a different country so I don't know if the number's going to work. They were like, there's a good cocktail bar next door. It's like, will there be a seat there? It seems like this is a very popular street. We had to wait an hour and a half.

Felicity Ward

That's too long.

Ed Gamble

We got smashed, we got absolutely smashed in the cocktail bar.

Felicity Ward

So, you missed out on the nuance of the meal because you were hammered and you just wanted to line your stomach. You could have just easily had some chips and gravy and that would have done the same job. I'm sorry to hear that.

James Acaster

So, the Thai red curry is from this place where you have to give them your number, go and they've got your number forever now.

Felicity Ward

They don't give a shit about your number. They're not going to use it for anything. They want to get your money, they want to give you excellent food, they want to turn the table over. Also, in Sydney, you have a crazy amount of Thai food that's very reasonable in price. You go to Melbourne, they don't have the same culture for Thai food, they have more Vietnamese restaurants. So, at one point, I've absolutely got this fact wrong, it's mutated over time. One of these is right. There's a place called King Street in Newtown in Sydney and at one point, I think in the '90's, there were 70 restaurants on that street and 40 of them were Thai or there was 140 restaurants and 70 of them were Thai. I don't know which one, either way-

Ed Gamble

Lot of Thai restaurants.



Felicity Ward

Big odds. Big odds on the Thai, yes.

James Acaster

See, if I ran a restaurant and we did the phone number system, eventually, me and the other people who run the restaurant would get drunk, I'd go, do you want to text everyone, whoever's given us their number on the work phone.

Felicity Ward

Yes, put it into a database.

Ed Gamble

It'd be so funny to get someone's number and then they say, actually, we're not-, it's too long a wait, we're not going to have the meal and then three years later text them saying their table's ready.

James Acaster

Yes, it'd be great. Table's free now.

Felicity Ward

Also, a little photo of you, like, thumbs up next to the spare table.

James Acaster

Okay, so, there's that.

Felicity Ward

That's an honourable munchion. Also, in the year 2000, I went to Argentina and I ordered a pas de jada. Now, a pas de jada is like a mini BBQ that comes to your table and it just has every little bit of the animal cooking in front of you. Unfortunately, I had quite a chronic UTI at the time, so I couldn't eat a lot. I was very unwell, so, I didn't get to finish that meal. I ate, like, a little bit of some of it. I'm like, 'Goddammit, that's so delicious,' but I couldn't eat anymore, so, I have, like, regret. I have food regret.

James Acaster

Yes. So, you'd want to go back there.

Ed Gamble

The one that got away.

Felicity Ward

It was the one that got away. It was the seven that got away, yes.

James Acaster

Yes. Yes.

Felicity Ward

Yes.

Ed Gamble

So, you want to go back to that meal, infection free.

Felicity Ward

Yes please.

Ed Gamble

And finish it off.



Felicity Ward

If possible.

James Acaster

Here's the thing though, like all good genies, there's always a catch if we do stuff like that so I can take the UTI away from you but I'm going to have to give it to someone else. So, who do you want it to go to?

Felicity Ward

Maisie Adams.

James Acaster

Yes. Straight to Maisie. I think I can guess what your actual main course is.

Felicity Ward

I think you can too.

James Acaster

Not what the dish is but I think I can guess where it's from. Just because we've talked about Chef's Table a bit in the past.

Ed Gamble

I'm worried that you're going to say something that will then remind Felicity of something else and she'll be livid that she hasn't picked it.

James Acaster

Maybe it will. So, I know it's in Sydney because you said that it's opposite the place where your main course is from and I know that you like Ben Shewry's restaurant in Sydney and I'm thinking that maybe it might be from Ben Shewry's place because I think you've been there.

Felicity Ward

Interesting that you should say that. We haven't been there.

James Acaster

Yes, you told me about trying to book it.

Felicity Ward

That's right. We tried to book in and we can't. It's too full.

Ed Gamble

I've not actually seen a lot of Chef's Table but I think I might have seen that one.

James Acaster

You've definitely seen that one because me and you texted each other during it.

Ed Gamble

Is he the English guy?

James Acaster

He's the New Zealand guy who buries stuff in the pit. So, me and you, when the first series of Chef's Table went-, it's series one and Ed and I were texting each other pretty much for every episode of series one of Chef's Table and we really got obsessed with really wanting to bury stuff in a pit and this was before we met Joe Thomas.



Felicity Ward

No, it's not from that restaurant. So, across from the Thai restaurant which I can't remember the name was a place up until last year, it closed down last year, it's been there for 30 years at least and it's called Harry's Singapore Chilli Crab and that was their dish. They did a chilli mud crab that blew my fucking mind and it's filthy and I worked at a seafood restaurant so chilli mud crabs became really big in, like, Sydney in the early 2000s. In the northern part of Australia, mud crab is really common, it's really cheap so it's not as expensive. It was so expensive to eat in Sydney I suppose because of the transport and because it's seafood and they wanted it to be fresh. So, you can get this in, like, Northern Territory or North Queensland much easier but it's just a big bowl of crab that you need to hammer, massacre, nutcrack apart. I'm sure there's a better word for-, is it a nutcracker?

Ed Gamble

I know exactly what you mean, yes.

Felicity Ward

You know what I mean.

Ed Gamble

You've got to take the tools to it.

Felicity Ward

You wear a bib. You've got a big bowl of hot water with some lemon in it. You've got another bowl just for the detritus of the crab.

Ed Gamble

You feel like an absolute animal eating it.

Felicity Ward

Love it. Animal eating animal. Probably you're going to get a little bit of a burn on your finger because it's so hot but it's so god-damn delicious that you can't wait. You've got chilli all over your face, you do it with someone that you love because you know you won't be judged. Having said that, I'll eat that in front of anyone.

James Acaster

Also having said that, you were saying earlier about, you know, your husband's views on your-, you know, he doesn't like his face being licked, he doesn't like using-, how is he feeling about-, would he really get stuck in there with a big crab? Would he love it as much as you?

Felicity Ward

Yes. So, he loves doing that. It's not about, like, him not wanting to be dirty. He loves food. He, like, lives for food far more than I do.

Ed Gamble

He just doesn't want to use the same finger bowl as you?

Felicity Ward

He does not want to share a finger bowl and that is fair but he's 100% hell for leather into one of those meals and in fact, when he sees me enjoying food that much, that makes him as happy as he would be disgusted about touching me, if that makes sense. He loves watching me enjoy food, it really brings him a lot of-,

Ed Gamble

He doesn't want to go anywhere near you.



Felicity Ward

Not without a shower. Not without a fire-hose.

James Acaster

He does love food.

Felicity Ward

He loves food. He gets emotional reading cookbooks. We have a lot of cookbooks. We're actually just finishing MasterChef Australia season seven? I think we've still got plenty to go.

James Acaster

So, when I went around to Felicity's for dinner, they were watching MasterChef Australia. At the time, they were like, 'We're currently watching that, if you want to watch it after dinner'. I was like, yes, because I'd watched one series once.

Ed Gamble

That show is bananas.

James Acaster

I love it.

Felicity Ward

It's three months. They go and cook for three months in a competition.

James Acaster

It's the best MasterChef, I'll say it.

Felicity Ward

It's the best MasterChef.

James Acaster

By a million miles.

Felicity Ward

Yes.

Ed Gamble

Well, you give the Australians a format, they're going to absolutely nail it and then up it by about 3,000.

Felicity Ward

When I watch the English, that's the original, isn't it? I watch that, I'm like, well, this isn't the same show. That's a lovely dish. I feel nothing. Whereas MasterChef you're like, oh God. You're stressed for the entire time. The whole hour. We actually had to, like, give ourselves a time out and we made a rule the other day that we can't watch more than one MasterChef a day. We don't have the nervous systems for it. I don't have the constitution.

Ed Gamble

Right, well, I'm going to start watching it, obviously.

Felicity Ward

There's eleven seasons and there's 64 episodes per season.

Ed Gamble

What are you talking about? You must be overestimating for humour or overstating it.



Felicity Ward

No.

James Acaster

Your dream side dish.

Felicity Ward

Well, there's probably side dishes that are more interesting out there but the only other time I've become emotional about food was in Corfu and it was the first night and we went to a restaurant and of course, we got a Greek salad because we're in Greece and I ate it and again, it tasted like the most perfect Greek salad I've ever had. I was like, this is so delicious and it maybe that I've been living in the UK for so long and you do get produce that lacks flavour. Freshness. All locality. Yes, that would be my side dish, is just a good old Greek salad.

James Acaster

From that place?

Felicity Ward

From that place.

James Acaster

From the Corfu place.

Felicity Ward

On the beach, eating Greek salad, listening to the waves.

James Acaster

Was it just a holiday you were there for?

Felicity Ward

Just a holiday we were there for. It was a little bit stressful. You know when you don't realise how far out your Airbnb is and there's no public transport apart from a coach that happens once a day at, like, 4:45AM. So, you're like, well, we're not going to town again, are we?

James Acaster

Describe this salad now because I'd like to know everything that's in the salad.

Ed Gamble

You know what's in a Greek salad, James.

Felicity Ward

It's a classic Greek salad.

James Acaster

Well, I don't know, obviously, I probably do but-

Ed Gamble

Okay, you list what you think's in a Greek salad.

James Acaster

Okay, here we go. Feta.

Felicity Ward

Yes.



James Acaster

Olives.

Felicity Ward

Yes.

James Acaster

Tomato.

Felicity Ward

Yes.

James Acaster

Olive oil.

Felicity Ward

Yes.

James Acaster

Little bit of salt.

Felicity Ward

Plenty of salt.

Ed Gamble

He's worried now.

Felicity Ward

There's only one more, like, core ingredient.

Ed Gamble

I'd say there's one more core ingredient that I would put in it but then another one that I'd also put in it that's probably sacrilege.

James Acaster

I'm just going to go a basic cucumber here.

Felicity Ward

That's the one. That's your standard. What would you put in it?

Ed Gamble

Well, there's actually two more ingredients. Red onion.

Felicity Ward

Yes, there was red onion.

Ed Gamble

Dried oregano.

Felicity Ward

Dried oregano, both of them were in that.

James Acaster

I'm brushing the red onion off.



Felicity Ward

Look, raw onion doesn't sit well with me, as we've spoken about so many times, I have Irritable Bowel Syndrome. Red onion does not sit well with me. Any raw onion but if I take it out, the flavour that it infuses the rest of the salad with still stands up.

James Acaster

Anything that you've mentioned in your menu so far that's a bit of a red light for the old IBS.

Ed Gamble

Chili and the crab alright?

Felicity Ward

Yes, chilli's actually fine. It's more creamy stuff. The yoghurt is fine, yoghurt's fine but, like, I can smell a boscaiola and I shit myself. Like, a creamy boscaiola.

James Acaster

Expect to see that tweeted back at you, by the way.

Felicity Ward

Like, a bacon mushroom creamy pasta.

Ed Gamble

Would you eat it though?

Felicity Ward

No.

Ed Gamble

Is there anything that exists that's worth just blowing the bowl off the wall for?

Felicity Ward

Yes, often it's the volume of food I eat. I have a limit in my stomach where it goes, hey, look, you're an adult, you can make the decision but if you eat more than this, we're not going to be talking to your friends for the rest of the night, you're going to be riding the porcelain bus, as they say.

Ed Gamble

My wife Charlie has IBS.

Felicity Ward

What are her big triggers?

Ed Gamble

She can have a teaspoon of hummus and then after that, chickpeas will kick the shit out of her. Literally.

Felicity Ward

I can eat a bowl of hummus by itself, which my son calls 'Thomas'. Very cute.

Ed Gamble

Yes, that's great.

Felicity Ward

'More Thomas please'. You can have as much Thomas as you like, son.



Ed Gamble

Never stop. Never, ever correct him.

Felicity Ward

Never. No, that's Thomas for the rest of his life.

Ed Gamble

Even though it will lead to a very embarrassing incident in later life.

Felicity Ward

Do you know what that feels like? Not my problem. It's lully buff, Thomas. It's absolutely lully buff.

Ed Gamble

Thomas is lully buff.

James Acaster

Lully buff Thomas.

Felicity Ward

I have some rice that's undercooked, see you later.

Ed Gamble

Really?

Felicity Ward

I'll get a big crampy tummy on that one but if I eat, like, heaps and heaps of ice cream, but this is probably not a good thing to say on this podcast, I think ice cream is fine. I think it's fine.

James Acaster

Okay, well, nice having you on.

Felicity Ward

Yes, look, been lovely to meet you. I think there's some good ice cream out there but it's not something that I live for.

Ed Gamble

Look, to be a diplomat, I think you've had to tell yourself that and decided it because you know that you can't eat a lot of it so that's-, you've given yourself that opinion to mean that you're not missing out.

Felicity Ward

You would love to think that, wouldn't you?

Ed Gamble

I would really like you to say that.

Felicity Ward

I agree with you.

James Acaster

I do understand something like that because, like, when Penn Jillette had to lose loads of weight-,

Felicity Ward

When?



James Acaster

Penn Jillette, the magician, I saw an interview with him and they asked him about that and he said that after a while of just not eating all those things that he used to eat, the thought of them is just disgusting now and he's like, 'I don't think doughnuts are nice anymore because, like, I just haven't had them in so long and then they just seem-, it seems insane to want to eat a doughnut,' and all that, everything that's in it. I can understand if you just, like, can't go near ice cream and then eventually you're just like, that seems mad that anyone would eat that thing, why would I want that?

Felicity Ward

So, there used to be, it used to be called the New Zealand Ice Cream Company, I think, or confectionery company and they made this incredible ice cream called Hokey Pokey and it was, like, vanilla and then it had toffee balls all the way through. That, I think is amazing. If I ate too much of that, I would absolutely feel sick but we were exposed to very poor quality ice cream. The Neapolitan three stripe, no-one's eating the strawberry, your classic and it was the cheap version, so it always just tasted like the frozen ice particles on top, you know that? Where you're, like, 'This tastes cheap. This isn't good ice cream.'

James Acaster

I'll go on record though and say that the only ice cream flavour that tastes better in that version is raspberry ripple. The cheaper the raspberry ripple, I've said it before, the raspberry ripple and I want the crystals in there for the raspberry ripple. I want it to be yellow vanilla ice cream. I want it as cheap as possible.

Felicity Ward

I feel like that about apple juice. I don't give a shit about cloudy apple juice. I don't care if it's come out of a machine. I want 'May contain traces of apple'. That's what I want to see.

James Acaster

Your dream drink.

Felicity Ward

Okay, question. You have different drinks throughout the meal. Like, you have a drink while you're eating your entrée and main or before and then you might have a coffee or a tea.

James Acaster

If you want to do that, let's hear it.

Felicity Ward

Can I have two different drinks?

James Acaster

Let's hear your drinks throughout the meal when you're having them, absolutely.

Felicity Ward

I'm going to have the drink that the man made me when he gave me the son-in-law egg. That drink was amazing. I don't know what was in it but it made me feel happy. I would drink that all the way through the meal.

Ed Gamble

That's the awful thing because you said to him make whatever and you didn't check what it was, you'll never be able to have that again.

Felicity Ward

I can in the dream restaurant.



Ed Gamble

That's true but, I mean, in real life, you can never have that again.

Felicity Ward

Thank you for bringing that up.

Ed Gamble

Bad luck.

Felicity Ward

I feel fine about that because there's-

Ed Gamble

Did you say there was mint? There was definitely mint in it?

Felicity Ward

Definitely mint. I want to say passion fruit. Probably, like, a pineapple and orange juice or maybe an apple juice to dilute it a little bit.

Ed Gamble

Cheap apple juice.

Felicity Ward

God, I hope so. I hope it wasn't natural apple juice.

James Acaster

What if you found out that, like, all he'd actually done is emptied some cartons of Um Bongo into a thing and then just put some straws in and sent it to you and tricked you.

Felicity Ward

I'd be pretty happy because I've never had anything called Um Bongo and that is the best name I've ever heard of a drink. Um Bongo.

Ed Gamble

Really? You're reacting to that like we reacted to googy eggs.

Felicity Ward

Um Bongo is pretty funny.

Ed Gamble

Have you never heard of Um Bongo?

Felicity Ward

No.

Ed Gamble

Have long have you lived in the UK?

Felicity Ward

Eight years. I would say I have not explored the soft drinks of this country in a way that I should have.

Ed Gamble

Well, don't start with Um Bongo, it's foul.



James Acaster

Most of us started with Um Bongo.

Felicity Ward

What other recommendations would you make of your fine-,

James Acaster

Well, obviously, I'd recommend Cawston Press.

Ed Gamble

Cawston Press. You've got to get on the Cawston-,

Felicity Ward

What's Cawston Press?

Ed Gamble

You've got to get on the Cawston Express.

James Acaster

So, that's an apple, slightly fizzy apple.

Felicity Ward

Like an Appletiser?

James Acaster

Yes, but also, you can get it with rhubarb in it and you can get it with orange in it and you can get it with elderflower in it.

Felicity Ward

It's fancy pants.

James Acaster

Fancy pants.

Ed Gamble

It's pretty fancy pants but it's also, I would say, and it's usually James who is bigging up Cawston Press, I love it. It's a treat but also, you can drink it and it's as refreshing as a water.

Felicity Ward

Love that.

Ed Gamble

Not in a weak way like a flavoured seltzer.

Felicity Ward

Yes, you know, like, it's flavoured water, it's like, if you are not grown up enough that you can drink a bottle of water, you don't deserve a little bit of flavour.

Ed Gamble

Yes, exactly.

James Acaster

Flavoured water's bad stuff.



Felicity Ward

Just, like, grow up. If you're having to drink flavoured water. Shit, yes, I know about this one. This guy's great. Can I drink it? Yes.

Ed Gamble

Cawston Press apple.

Felicity Ward

So, because I don't drink-,

Ed Gamble

I'm going to have that rhubarb one.

Felicity Ward

Yes, you are.

Ed Gamble

Thank you. The guys at Cawston Press, you lucky fuckers.

James Acaster

They've done really well out of us. The amount of times I bring it up.

Felicity Ward

Yes, no, I know about these guys. If something's fancy and it's apple and it's sparkling, I'll drink it. I'm a bit fussy when it comes to ginger beer and I will say that the, is it Jamaica Gold? Old Jamaica? Which one is it?

Ed Gamble

Old Jamaica, I think it is.

Felicity Ward

One of them's alcohol and one of them's just a ginger beer soft drink.

Ed Gamble

Old Jamaica is the ginger beer soft drink, I think.

Felicity Ward

Yes, that's no Bueno.

Ed Gamble

Not fiery enough for you?

Felicity Ward

No, it's weak.

James Acaster

You want them as fiery as possible?

Felicity Ward

Yes, you know when you get, like, a Fentimans and you're like, I don't know if I have taste buds anymore. Like, my sinuses just got perforated by the-,

Ed Gamble

Chewing a bit of ginger.



Felicity Ward

Yes, I love a Fentimans. Yes, a Fever Tree. Yes, they take the lining off the roof of your mouth. I'm into that. Obviously, your Bundaberg ginger beer, that's your classic. Actually, the Bundaberg ginger beer may have been the basis to the drink that I had. It may have been ginger beer, passion fruit, mint. Look, imagine what this podcast would be if I could remember anything.

Ed Gamble

So, that's your drink.

Felicity Ward

That's my drink.

Ed Gamble

For the, sort of, main part of the meal.

Felicity Ward

For the main part of the meal, along with my tap water or my bottled water. When we get to dessert, do you want me to do dessert or do you want me to do drink?

James Acaster

If they're together, let's just segue into both of them.

Felicity Ward

They work together.

James Acaster

Let's hear.

Felicity Ward

I love a coffee with my dessert and especially this one. So, there is a place in Melbourne which is an iconic restaurant called the European. It's right next to a place called The Supper Club, which-

James Acaster

Yes.

Felicity Ward

Have you been to The Supper Club?

James Acaster

Yes, been to The Supper Club. Yes, lovely.

Felicity Ward

Supper Club is wonderful. They specialise in cheese and wine and as someone who doesn't drink, they have enough cheese for that bar to be interesting for me. So, just down the road is a place called the European and they used to be open until, like, three or four in the morning and they served beautiful European food. Something they served once and it was actually the first time I had buffalo mozzarella was there as well. They did something called a crème catalana which is like an orange crème brulee that comes from Catalan and it was amazing. It was absolutely amazing and I think it came with a tiny little empanada on the side too. Like, an orange-y, yummy empanada and maybe some ice-, it might have had, like, a Mandarin ice cream or something with it and that was just so-, I mean, that would be seven or eight years ago. No, it would have been ten years ago and I still remember. It's just like, crème catalana. Yes, please.

Ed Gamble

I love crème catalana. I've only had it a couple of times in my life but it's so rich and just-



Felicity Ward

Not bad, is it? I love a crème brulee. I love it. This is not the same thing but you know the crème caramels that you get in the little pot, that you tab the ends and you turn it upside down? I still buy myself those sometimes.

Ed Gamble

I hate those.

Felicity Ward

Do you? Why, because they're not good.

Ed Gamble

Compare them to a crème brulee, those crème caramels are, like, wobbly. Like a jelly consistent. A crème brulee, sounds obvious to say, creamy. It's delicious, it's creamy, it's rich. Those wobbly things in a pot, not for me.

Felicity Ward

They remind me of my childhood though. I grew up very poor and that was something that we were, like, we could afford and felt fancy because we didn't eat much sugar either.

Ed Gamble

I would say they are fancy, those crème caramels. They feel fancy to me.

Felicity Ward

I think fancy is a strong word to use-

Ed Gamble

As a dish, it feels fancy, a crème caramel.

Felicity Ward

Yes, not out of a packet from a supermarket.

Ed Gamble

I know the ones you're talking about, it feels fancy.

Felicity Ward

Sure. Is it because they've got that nice handwriting on top? They've got, like, a blue logo and a fancy white-

Ed Gamble

I think it's the tab. I think, honestly, it's the turning and pulling the little tab and you're like, 'I'm cooking'.

Felicity Ward

I didn't know to pull the tab until I was 25. I thought you just turned it upside down and went, plomp.

James Acaster

I mean, yes, crème brulee is another one where I just think, even a shit crème brulee is better than most desserts. It's great.

Felicity Ward

Yes, a good crème brulee is top shelf. You know what's disappointing? I love dessert and they've got, like, seven desserts and all of them I'm like, 'Meh'. How can you have seven and be weak on all of them.



James Acaster

It's very upsetting.

Felicity Ward

Very upsetting.

James Acaster

With those ones, I kind of want to say, can I see them all please because you're-, whoever's written this menu hasn't described it very well and it all sounds rubbish and I would like to see which one looks the best because I'd like to know if you do have secretly-,

Ed Gamble

You want a trolley situation.

James Acaster

If you've secretly got a good one, then I would like to get it.

Ed Gamble

Why would a restaurant secretly have-,

James Acaster

Some people there might be good chefs, got a good dessert knocking around there but whoever's writing the menu is not-,

Felicity Ward

Lost in translation.

James Acaster

They need to, like, write a good description or give the dish a more fun name but instead if it just says, like, you know-,

Felicity Ward

Bit of cake.

James Acaster

Brownie. Cheesecake. That. It's like, it all sounds pretty standard and I don't know if any of that's going to be any good whereas, you know, there are version of all those things that are mind-blowing and I want to know.

Ed Gamble

So, is it the same that sells it to you? Rather than see, like, trifle, you want to see, like, cream fuckapocalypse or something?

James Acaster

I would love to see that. Obviously, I'd get a cream fuckapocalypse.

Felicity Ward

I'd love to eat that. I think I want to fuck that.

James Acaster

A lot of the time it's just the-, if there's a one line description on the menu of something and they've just written it and it sounds absolutely great, that's what draws me in. So, it's the one line description.



Felicity Ward

I'll take just about any sticky toffee pudding. Doesn't matter if it's good or bad, whatever it is on the spectrum, I will eat that and, kind of, with a brownie too but you know when you're not always in the mood for a brownie at the end of a meal because you've really gone to town and you get to the end, you're like, brownie, that's going to sit like a lump and push that down pretty quickly.

Ed Gamble

You don't want to brownie if you've gone to townie.

Felicity Ward

You do not want a brownie if you've gone to townie.

James Acaster

Well, that sounds great and also, you've made me really miss eating in Melbourne as well. Like, I had so many good meals in Melbourne and now, really-, when you were saying, like, somewhere in Melbourne, I was like, Hairy Canary.

Felicity Ward

Yes, Hairy Canary.

James Acaster

That's great to go and eat at.

Felicity Ward

A little tapas bar.

James Acaster

Some places are open late after you've done your shows, go there with another-, maybe there's another comic nearby, they've just finished their show.

Ed Gamble

Straight to Hairy Canary.

Felicity Ward

There's also a place at the end of-, Degrave Street is the street and there's a little Italian restaurant and it's next to a Grill'd and my God, I love a Grill'd. Love a Grill'd.

James Acaster

Yes, I love a Grill'd and people make fun of me for it when I'm in Australia that I like Grill'd. You know what else makes fun of me of in Australia because I love it?

Felicity Ward

What?

James Acaster

Schnitz.

Felicity Ward

Who makes fun of you about a schnitzel? No, you go to Sydney, no-one's making fun of you about a schnitzel.

James Acaster

No, because I go to Schnitz.



Felicity Ward

Is there a place called Schnitz?

Ed Gamble

All of these places, you only like them because you like saying the name.

James Acaster

Hairy Canary.

Ed Gamble

Schnitz.

Felicity Ward

Meatballs. Have you been to Meatballs?

James Acaster

No.

Felicity Ward

Meatballs in Melbourne, guess what they do?

James Acaster

I took a whole posse to Schnitz once, I went, we're all going to Schnitz. We all played football, I said, I'm going to Schnitz and then everyone was like-, everyone copied me and we all went to Schnitz and we got some schnitzels together, it was great.

Ed Gamble

It's just because you like saying it. That whole thing was just designed so you could say Schnitz over and over again.

James Acaster

It's the first place I go every time I arrive in Melbourne, it's just around the block from the hotel. I go to Schnitz, I get an OMG wrap.

Felicity Ward

What about Lord of the Fries? You ever hit those?

James Acaster

Yes, I go to Lord of the Fries sometimes but, like, you know-,

Felicity Ward

That's a real place, it's a chain.

Ed Gamble

I've been to New Zealand and there was one there, so, I know that exists. All the rest of this is clearly made up.

Felicity Ward

Like most of Australia.

James Acaster

Tell us about this coffee.

Felicity Ward

I am an ex-barista and I used to work in a café and it was across the road from this place called



Campos and this was, yuck, twenty years ago. Foul, I can't believe I'm so old and across the road, this place called Campos, they roasted their own beans. They had a limit because it was across the road from the university, you're allowed to sit at a table 45 minutes per coffee. So, you couldn't study in there. You couldn't sit in there for hours. They did maybe two treats with it, like, maybe there was a brownie and maybe one other cake but they weren't interested in your fucking side dishes or even your patronage. Take the coffee and get out of my fucking face, that's what Campos said. Everyone went there for coffee. We made good coffee but they were incredible. Now, they've become quite ubiquitous now, they've sold it as a chain. I worked at another restaurant and if you want to sell Campos, they have a representative come to your café and you have to make them a coffee. So, the quality of what you make has to match the flavour of the beans they sell you. They got me to make it.

James Acaster

Were you rude to people?

Felicity Ward

No, I'm very nice to people. I loved making coffee.

James Acaster

I went to a place in Melbourne once where they were very rude before-, I asked some question beforehand.

Felicity Ward

You idiot, you absolute idiot.

James Acaster

Yes, and they really talked to me like I was an absolute idiot.

Ed Gamble

You need to know stuff before you go in.

James Acaster

Yes, because the food and the drink was so good there, I still had stuff and I just felt like such a little-, I was just sitting there waiting for my coffee and I was like, why am I doing this? They were so rude to me, I should have just left. I'm staying here because I'm a little wimp and I want the coffee so badly and they know it as well, they know it and they knew I'd stand for it. I'm going to read your order back to you now, see how you feel about it. Water, you would like still, room temperature water, big bottle. Poppadoms or bread, bread, with basil leaves, olive oil, buffalo mozzarella and tomatoes. Starter, yoghurt explosion from Gaggan in Thailand. Main course, Harry's Singapore chilli mud crab. Side of Greek salad from Corfu. Drink, son-in-law egg guy's drink is what Benito's written here.

Felicity Ward

Put that on a dessert menu, that would sell, wouldn't it?

James Acaster

Dessert, the crème catalana from the European in Melbourne with a Campos coffee.

Felicity Ward

That sounds like a good night, doesn't it?

James Acaster

Yes, it really does and, like, reading it back as well, I think having a starter that's that simple and emotional followed by a really, like, you know, getting involved main course where you're digging into a crab, I like it. You've got a lot of variety in how the experience is as well.



Ed Gamble

Even the sides. You wouldn't feel like those two things go together but I think you're getting mucky with the crab and then you've just got, like, a clean, delicious, fresh side.

Felicity Ward

Yes, and, like, there'd be lemon in the olive oil as well just to cut through it. I, kind of, think they go together.

James Acaster

It's really nice.

Ed Gamble

A good menu. I've got to say, it's lully buff.

Felicity Ward

It is lully buff. Buffa lully.

Ed Gamble

Thanks very much for coming to the dream restaurant.

Felicity Ward

I'm full as a goog.

Ed Gamble

There we are. A great menu.

James Acaster

A lovely menu, actually.

Ed Gamble

I want that yoghurt explosion, I want to go to that place.

James Acaster

I really want that. I'd like to try that drink. I'd try a lot of things, a lot of the honourable munchions sounded delicious. That's a tasty menu there.

Ed Gamble

That drink sounds lovely, if you popped in a couple of shots of something.

James Acaster

Sure.

Ed Gamble

A couple of wee gins.

James Acaster

Also, so many restaurants mentioned in that, so, be sure to go to the Off Menu official website which is 'OffMenuPodcast.co.uk' and there's a page on there, every single restaurant that gets mentioned on the Off Menu podcast is listed there, hyperlinked. You can go and book yourself a table at them.

Ed Gamble

Felicity did not say jelly from a pork pie, which means we can plug her website, 'FelicityWard.com'. Thank you very much for listening, come and see me on tour, 'EdGamble.co.uk', go and see



Felicity, she's on Twitter and Instagram, go and look at those as well. Go and see James in Scandinavia.

James Acaster

Yes, come and see me in Scandinavia. You know, treat yourself. If you live in Scandinavia, just come along. If you don't, you know, why not pop over and see what the weirdest part of my career looks like.

Ed Gamble

My favourite thing about this Scandinavian tour is it's the thing that I've seen Benito laugh at the most consistently. Not the show, the idea of you doing a Scandinavian tour after not doing stand-up for nearly three years.

James Acaster

Every time it gets brought up, he laughs so much.

Ed Gamble

Does that worry you?

James Acaster

No, actually, the more he laughs, the more it makes it worth it that I'm doing it. I'm quite glad that I'm doing it. Yes, that's funny. It reinforces it's a funny idea.

Ed Gamble

How are you going to plug it?

James Acaster

Just on this.

Ed Gamble

You don't have socials anymore.

James Acaster

No. So, I'll just do it on this.

Ed Gamble

Yes, fair enough.

James Acaster

I get a day off in Copenhagen and they have great food there.

Ed Gamble

Just go to Copenhagen. Benito's nodding.

James Acaster

Yes, but this way, I get to go to Copenhagen and Sweden.

Ed Gamble

Could do that though, couldn't you?

James Acaster

I'd have to organise it.



Ed Gamble

Thank you very much for listening to the Off Menu podcast. We will see you again next week where I'd imagine we'll be discussing James' Scandinavian tour in even more depth.

James Acaster

You know it.