



Off Menu – Ep162 – Matt Lucas:

Ed Gamble

Welcome to the Off Menu podcast, pouring half a pint of the lager of the internet, topping it up with half a pint of the cider of friendship, adding a dash of blackcurrant of humour and sipping down the snakebite of the podcast.

James Acaster

I'm a snake. My name is James-

Ed Gamble

Did you say, 'I'm a snake,' there?

James Acaster

Yes.

Ed Gamble

'I'm a snake,' or 'I'm a steak'?

James Acaster

I'm the snake.

Ed Gamble

I'm the snake? I thought you said, 'Apple steak,' first of all.

James Acaster

Apple steak. That's our new Off Menu catchphrase.

Ed Gamble

Apple steak, ooh, apple steak.

James Acaster

Whenever anyone makes a really good choice on the Off Menu podcast, we go, 'Ooh, apple steak.'

Ed Gamble

As if our guests need to feel any more alienated from us.

James Acaster

Yes, us constantly throwing out references that only the listeners would get. 'Ooh, apple steak.'

Ed Gamble

Yes, also, just interviewing anyone now, if anyone says something that I know you're just going to enjoy the sound of, or a word that I know that you'll think is funny, I'll just look at you straight away.

James Acaster

Yes.

Ed Gamble

Or what me and Benito started doing, if you use a word, James, that we've never heard you use before, like an interesting word, we look at each other like, 'Ooh.'



James Acaster

'Ooh, well done,' yes. That is one tip to all podcasters, actually, keep everyone's expectations of you so low that your co-host and producer will go, 'Oh, well done,' whenever you use a word they didn't know that you knew.

Ed Gamble

Yes, because it's always a word that we know.

James Acaster

Yes, sure, you guys know it. Be like, 'Woah, well done, and he used it in the right context. Well done.'

Ed Gamble

Also, you'll notice that every time either me or James asks a good question, the other one will always compliment them on the question.

James Acaster

Yes, 'Good question, well done.' I would like, you know, listeners now, if you make a particularly nice meal or you go out for dinner and the plate comes along, and it looks delicious, film yourself, next to the food, going, 'Ooh, apple steak.'

Ed Gamble

Apple steak.

James Acaster

And tweet it to @OffMenuOfficial.

Ed Gamble

Please do, we'd absolutely love that. But, enough of this-

James Acaster

This is the Off Menu podcast. Ed and I, we are in a dream restaurant. We invite a guest in 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 Matt Lucas.

Ed Gamble

Matt Lucas. Matt Lucas, are we edging into potensh nash tresh?

James Acaster

Well, he didn't need an introduction, that's for sure.

Ed Gamble

No, that's the thing, yes.

James Acaster

But we're going to give him one.

Ed Gamble

Yes, yes, yes.

James Acaster

But, you know, George Dawes on Shooting Stars-

Ed Gamble

Oh my goodness.



James Acaster

That seems like ages ago. Bake Off now, of course, incredible stuff, you know, very exciting. A new series of Bake Off starting soon, of course.

Ed Gamble

Yes. Of course, I competed against Matt in Bake Off.

James Acaster

You did because someone-, are they remaining nameless or do we let them know who it was?

Ed Gamble

No, I believe, within the canon of Bake Off, I don't know who it was who dropped out but in the intro they said it was Barack Obama, so let's just stick with that.

James Acaster

Wow.

Ed Gamble

Yes.

James Acaster

That would have been big, Eddie, you'd have been up against Barack.

Ed Gamble

Well, I was happier to be up against Matt actually, because I love Matt, I think he's great, and it was good to go head to head with that guy.

James Acaster

Yes. Well, are you feeling okay, him coming in now? An old enemy?

Ed Gamble

Well, I feel-, neither of us won, is the thing, so I don't feel aggrieved with that.

James Acaster

Sure, stupid example won.

Ed Gamble

I thought I came second but then when had Paul Hollywood in the dream restaurant, he did seem to suggest that Matt did very well as well. So, I think I might have come third. I beat stupid Annie Mac.

James Acaster

I should have asked Paul Hollywood if I came second or not. I didn't get to ask him that.

Ed Gamble

I think we know you did.

James Acaster

Yes.

Ed Gamble

Yes, yes.



James Acaster

We do know we did. But listen, hey, he's on the podcast, we're excited about that, sure, but, as always, if someone does choose a secret ingredient, an ingredient that we don't like most of the time, then we will kick them out of the dream restaurant. Now, this week, we've not gone for one we don't like but we have gone for one that is relevant to Matt, and maybe this is even quite cruel because maybe it will result in him getting kicked out. But we couldn't resist choosing, the secret ingredient this week-

Ed Gamble

Apple steak.

James Acaster

What?

Ed Gamble

Apple steak. Baked potato.

James Acaster

Baked potato.

Ed Gamble

Thank you, baked potato.

James Acaster

Also though, I think if he says apple steak, we should kick him out as well.

Ed Gamble

Yes, okay, fine, fair enough.

James Acaster

But, you know, just because it's the first-, this is the first appearance of apple steak on the pod.

Ed Gamble

Yes.

James Acaster

So, we could get rid of him. But, like, he does the song, 'Thank you, Baked Potato,' it's a classic song, everyone loves it. So, I think it would be, you know, quite fitting-

Ed Gamble

Very fitting. Well, we had Mike Skinner in, I believe we-, was it plenty of fried tomatoes? I think-

James Acaster

Yes, we did plenty of fried tomatoes for Mike Skinner. So, you know, sometimes-, I mean, baked potato is a popular dish, if you ask Tom Davis, it's the best of the potatoes.

Ed Gamble

Yes, but that guy.

James Acaster

Yes, yes, he was wrong.

Ed Gamble

He was wrong.



James Acaster

But then again, he was also right about other things.

Ed Gamble

That's true.

James Acaster

I want to thank Tom Davis for shouting out Hitchen's Barn, because I went there for a meal, on his recommendation, and it was absolutely delicious. So, a little bit of a shout out there.

Ed Gamble

Did you have the souffle of the day?

James Acaster

I had the souffle of the day, it was mind-, actually, do you know what? Every course was mind blowing. I had a rhubarb trifle for dessert, which absolutely blew my socks off. I had some delicious lamb for main course, with these amazing potatoes. It was such a good meal. So, yes, I would second that, Tom Davis.

Ed Gamble

We don't often do little dinner round-ups, do we?

James Acaster

No, no, but just because we mentioned Tom, it just reminded me that, like, one of the absolute perks of this podcast, and there are many, are that we get little food recs from the guests, and sometimes, I don't know about you Ed, when I'm sitting in a restaurant that's been shouted out on the podcast by a guest, I get extra excited. I don't know how the listeners feel, if they ever do that, they go to somewhere that's been recommended on the pod, but I'm always there and it feels extra special that I'm somewhere that got recommended on the pod.

Ed Gamble

I'll tell you what, Shack-Fuyu the other day, popped in, of course I do, always going in, love it to bits, still great. Went in there the other day, we were sat on the table, there were two other tables, either side of us. One table got up to leave, came over and went, 'Love the podcast, that's the reason why we're here, we had such a good meal,' they left, and then we went to leave and the table that was on the other side of us went, 'Love the podcast, that's the reason we came here.'

James Acaster

Man, we've got to get shares in that place.

Ed Gamble

We've got to get shares in that place.

James Acaster

Got to get shares there. I mean, yes, I love going there, still, and every time I go there, there's someone who says that.

Ed Gamble

Yes.

James Acaster

And I'm like, 'Hold on a second,' looking round, the fuck is this? So, let's see if Matt Lucas recommends some restaurants and then we can go and get excited about it, that would be good.



Ed Gamble

Yes, please. Before we get into the episode, I want to say that I am back on tour, September to November, back doing my show, Electric, all over the country. 35 more dates, including a massive date, the Hammersmith Apollo on 22nd October. Edgamble.co.uk for tickets, going loads of places, Manchester Opera House, Dublin Vicar Street, Belfast, Ulster Hall, Glasgow Pavilion, to name but a few, edgamble.co.uk for tickets.

James Acaster

Also, my brand new book has just come out, James Acaster's guide to quitting social media, being the best you can be and curing yourself of loneliness, volume one. It's available now wherever you get your books. I'm very proud of it, it's the silliest book I've ever written.

Ed Gamble

Ring a ding ding?

James Acaster

Ring a ding ding.

Ed Gamble

But, for now, here's the Off Menu menu of Matt Lucas.

James Acaster

Matt Lucas.

Ed Gamble

Welcome, Matt, to the dream restaurant.

Matt Lucas

My pleasure. My pleasure.

James Acaster

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

Ed Gamble

It's exciting to have you in the dream restaurant, to pick your dream meal.

Matt Lucas

Thank you. Is it really exciting? I mean-,

Ed Gamble

I'm excited.

Matt Lucas

If it's just me and you're excited, your levels of excitement are-, they're quite low levels of excitement. I'm quite gettable.

Ed Gamble

Well, we've had way more gettable people.

Matt Lucas

It's not like you've got-,

Ed Gamble

Are you excited to be in the dream restaurant?



Matt Lucas

I am excited to be here because, obviously, I've met you before, Ed, and I enjoy your work.

Ed Gamble

Thank you.

Matt Lucas

You comic stylings.

Ed Gamble

Likewise.

Matt Lucas

Comedic stylings. But I'm a big fan of James as well, and I don't think I've ever met you.

James Acaster

We've never met.

Matt Lucas

No. So, I was, you know, it's just nice to know that I was coming here to see you and I was going to meet you, and I was going to be in the vicinity of the Great Benito. So, those things together-,

Ed Gamble

Yes, very exciting.

James Acaster

All three of those are exciting.

Matt Lucas

Yes.

James Acaster

By the way, I don't think I've ever said that I enjoy your comedic stylings, I want you to know that I do.

Ed Gamble

Thank you very much, I also enjoy your comedic stylings. I enjoy your comedic stylings.

Matt Lucas

Well, I just enjoy comedic stylings in general.

James Acaster

Yes. They're good.

Ed Gamble

I like stylings but I love comedic stylings.

Matt Lucas

Comedic stylings-,

Ed Gamble

My favourite sorts of stylings.

James Acaster

Have you got a least favourite styling?



Matt Lucas

Hair styling because I don't have hair.

Ed Gamble

So, do you actively hate other people styling their hair because you don't have any?

Matt Lucas

I hate other people.

Ed Gamble

You're going to fit in really well here.

Matt Lucas

Yes. Can I open my can of drink because I'd just quite like to have some?

Ed Gamble

Yes.

James Acaster

You can definitely open the can of drink, yes.

Matt Lucas

Listen, listen.

Ed Gamble

Here we go, oh, yes.

James Acaster

Wow. That was a real, proper-, I'll tell you what, they can use that on Radio 4 or something, because that was proper stuff.

Matt Lucas

That was ASMR.

James Acaster

That proper sounded like a can opening.

Ed Gamble

So, you hate other people?

Matt Lucas

I'm not wild about them.

Ed Gamble

Sure.

Matt Lucas

Hate's a strong word.

Ed Gamble

So, with your dream-,

Matt Lucas

I don't like other people.



James Acaster

Yes, yes, yes.

Ed Gamble

With your dream meal, are you eating that alone?

Matt Lucas

Yes.

Ed Gamble

Yes.

Matt Lucas

Well, actually, I hadn't thought about whether I would eat it with anybody. Yes, I'll probably have it on my own, yes, it's nicer, isn't it?

Ed Gamble

Yes, why not? I think that's probably 50/50 with our guests, really, I think a lot of people like to just eat alone. I'm the same as well, I quite like a-, if I'm having a massive meal, if I'm really going to town, I don't want anyone else.

Matt Lucas

Yes. I like to eat alone, I like to go to the theatre alone and I like to have sex alone.

James Acaster

Yes.

Ed Gamble

The big three.

James Acaster

The golden triad. I think we can tell, like, from our guests, when they say they want to eat alone or they really want to eat with people, and we can tell how well they did during lockdown. That's my theory.

Ed Gamble

Yes.

Matt Lucas

I was alright, although I put on so much weight, (TC 00:10:00) I thought, 'I'm not longer going to be able to fit on the TV screen.' So, then I lost some weight but I, basically, made roast potatoes every night, and I made them, I started making them in different shapes, just to-,

James Acaster

Oh.

Matt Lucas

Because you don't-, I mean, roast potatoes is just-, you don't really get, sort of, busy with different shapes of roast potatoes. It's not a thing. So, I started doing that, and I started-,

James Acaster

What are some of the shapes?

Ed Gamble

Yes, we need to hear some of the shapes.



Matt Lucas

I got an apple corer and then I started coring the roast potatoes, just to see.

Ed Gamble

So, did you have, like, cylindrical roast potatoes?

Matt Lucas

Yes, yes.

Ed Gamble

That's great.

Matt Lucas

Cylindrical roast-, so, this is what I do, right? So, I'd use the apple corer, right, so that I'd get roast potatoes that were like the shape of-, well, like a pipe shape, like a tube, but then I'd also roast what was left, which was a potato with a giant hole in it.

James Acaster

Yes, like a doughnut?

Matt Lucas

Yes. Like a doughnut, yes, like an oblong doughnut, yes. So, a deep doughnut. So-,

Ed Gamble

Would you then put anything in the hole in the middle? You could, I guess, put some other ingredients in the middle.

Matt Lucas

I should have done and, had I carried on on this journey, I'm sure I would have even put other potatoes inside those potatoes.

Ed Gamble

Yes.

James Acaster

Pipe some mash in there.

Matt Lucas

That's where I was going but once I realised I was, sort of, making roast potatoes in different shapes, I realised I had a problem.

James Acaster

Yes, yes.

Matt Lucas

And that's when January 2021, when I stopped with the roast potatoes and all those things. But, yes, it was good times. Greasy. I took in a lot of grease.

James Acaster

Yes, yes.

Matt Lucas

A lot of grease.



Ed Gamble

Especially if you're, like, coring the potato, what you're doing is you're actually increasing the surface area for the grease to attach itself to.

Matt Lucas

That's right, that was the whole-, that was the aim.

James Acaster

From the inside and the outside.

Matt Lucas

I thought, 'These arteries are a bit large, they need clogging.'

James Acaster

We will start with still or sparkling water?

Matt Lucas

Still water for me, thanks. I don't know what it is about sparkling water, it just has not a very nice taste. I don't know what it does but the bubbles change the taste. Am I alone in that?

Ed Gamble

No, you're definitely not alone in that. I think some people seem to be able to taste it and some people-, it's a bit like the coriander thing.

James Acaster

Yes.

Ed Gamble

Or the cucumber thing.

James Acaster

Asparagus.

Matt Lucas

What's the cucumber thing?

Ed Gamble

Some people don't like the taste of it, some people can taste some, sort of, chemical in there, or something.

Matt Lucas

I'm not wild about it. It's more about the-, I don't like the, sort of, alarming, incongruous change of texture that happens when you're eating cucumber and you get to the middle of the cucumber. I don't like that, it's unsettling.

Ed Gamble

Yes.

James Acaster

Yes.

Ed Gamble

Well, the apple corer could come in very handy with the cucumber then.



James Acaster

Ah, the dream.

Matt Lucas

Yes, but I only have so much time on my hands and I'm busy hollowing out roast potatoes.

James Acaster

What else do you think you'd like to use the apple corer on? Not an apple.

Matt Lucas

Well, actually, I'm allergic to apples.

James Acaster

Really?

Matt Lucas

I'm allergic to raw apples.

Ed Gamble

So, who got you an apple corer, then?

Matt Lucas

Well, I ordered one myself, from-,

Ed Gamble

Specifically for the potato experiment?

James Acaster

Oh, you should have included that detail because that's way more tragic.

Matt Lucas

Yes, well, because I don't think there is such a thing as a potato corer.

James Acaster

No.

Ed Gamble

No.

Matt Lucas

So-,

James Acaster

Sorry, yes.

Matt Lucas

Yes, yes. So, I'm anaphylactic with raw apples.

Ed Gamble

Wow.

Matt Lucas

Yes, but I've realised that I'm alright with cooked apples. So, I have a lot of McDonald's apple pies.



James Acaster

You like those?

Matt Lucas

I think they're quite nice.

James Acaster

You like them, you got George Egg to pimp one up for you?

Matt Lucas

Yes, see, I did. I did.

Ed Gamble

On Snack Hacker?

Matt Lucas

Yes.

James Acaster

On the Snack Hacker, George Egg's Snack Hacker, which, for listeners who haven't watched that, should watch it. It's on YouTube, I think.

Matt Lucas

Yes.

James Acaster

And you wanted him to pimp up a McDonald's apple pie?

Matt Lucas

Yes, and I did say to him, 'You don't really need to pimp them up because they're very nice already,' but he did, yes.

Ed Gamble

Yes, difficult for the format if he just presented you with an apple pie.

Matt Lucas

I don't know. They're pretty good.

Ed Gamble

You would have loved it.

Matt Lucas

They're pretty nice.

Ed Gamble

I've not had one for years but I do remember them being very, very nice, apart from the obvious issue that everyone talks about with the McDonald's apple pie, which is if you bite into them too early, your mouth's a write-off.

James Acaster

Yes.

Matt Lucas

I think what they're doing is relying on the fact that you're buying savoury first, and so, that apple pie's going to sit there for six minutes before you get into it.



Ed Gamble

Great, yes. Would you do that or would you go specifically to McDonald's for the apple pie and tuck straight in?

Matt Lucas

Yes, more likely just for the apple pie. I mean, I don't have it very often now but, in my youth, I'd have as often as once or twice a year.

James Acaster

I don't think anyone's actually ordering a full, you know, multiple course meal at McDonald's. You're not getting a main course and a dessert, 'I'll get a burger and then, for dessert, I'll have the apple pie.'

Ed Gamble

I don't know, though.

James Acaster

I think most people are just going in for one thing, aren't they?

Ed Gamble

We know what you're going in for?

Matt Lucas

What's your-,

Ed Gamble

Tell Matt your McDonald's order.

Matt Lucas

What's your junk of choice?

Ed Gamble

It's not even junk, this is the problem.

James Acaster

Well, Matt-,

Matt Lucas

You just go in for the ketchup.

James Acaster

I mean, there's context required, here, because I've only ever really been in McDonald's, you know, in the last few years, when it's really, really late at night and I don't want to feel guilty, and I end up getting the grilled chicken wrap and a bag of carrots.

Matt Lucas

Is that the healthiest thing you can get there?

James Acaster

Yes, yes, I think so. That's what it was, and a lot of people who listen to this podcast, absolutely disgusted with me.

Matt Lucas

I forgot your body was a temple.



James Acaster

Yes, thank you. Thank you, take your shoes off. I mean, to be honest, my actual favourite things at McDonald's are the nuggets, chicken nuggets.

Matt Lucas

Yes, they're good.

James Acaster

And the milkshakes.

Ed Gamble

The chicken nuggets.

Matt Lucas

The chicken nuggets. This is the thing, so I haven't been in a McDonald's for a while but I have, occasionally, had them on Uber Eats, but then they obviously arrive just a bit dry and cold. They're, like, the nuggets are crying, because they know that they're not at their peak. So, I think, probably, as grand as those delivery services are, you probably have to go into a McDonald's, don't you?

Ed Gamble

You have to have it fresh.

Matt Lucas

Yes, that's probably what I need to do. I haven't done that in a while.

James Acaster

It would be nice to put a McDonald's chicken nugget in a cored roast potato, in the middle of that. Quite nice.

Ed Gamble

That's got you, hasn't it?

Matt Lucas

Well, listeners, obviously, can't see but I've just cum.

James Acaster

Yes, they heard it, just like with the can.

Ed Gamble

They heard.

James Acaster

In fact, Benito, if you could get the sound effect for the can earlier and just put it there, in that bit, so people can hear what-, they can hear that's the same sound, same sound, both times.

Ed Gamble

Poppadoms or bread? Poppadoms or bread, Matt Lucas? Poppadoms or bread?

Matt Lucas

Poppadoms.

Ed Gamble

Yes?



Matt Lucas

Yes, poppadoms. I like a poppadom. I like the little drop of grease, as well, that's, sort of, dancing around the surface of the poppadom.

Ed Gamble

It does dance, doesn't it? I don't think we've ever talked about the little drop of grease before.

James Acaster

Well, let's talk about it.

Ed Gamble

I love the little drop of grease.

Matt Lucas

I've got a question, what does a poppadom look like before it's been deep fried? Is it one of those things that's, like, the size of a 2p coin, that then it massively expands?

Ed Gamble

That's genuinely how I imagine it. You know like in Back to the Future II, where they're in the future and they get a tiny little pizza delivered and then they put it in a rehydrating oven, and it makes it massive? That's how I imagine a poppadom being cooked. But it can't be, can it?

James Acaster

I've worked in kitchens and I've fried poppadoms-

Ed Gamble

Yes, but you're not from-, this is not from fresh though.

Matt Lucas

Have you fried poppadoms?

James Acaster

I've fried poppadoms, yes. I've put them in the deep fat fryer, yes.

Matt Lucas

I wondered what that smell was.

James Acaster

So, yes, yes, yes, and I've fried mini poppadoms as well. So, mini poppadoms do start off, obviously, how you're talking, and they end up like it as well.

Matt Lucas

But do the poppadoms expand? And are they flat and then-, because they've obviously got-,

James Acaster

Yes, they're flat discs. There's like-, they're fairly opaque, in a way, and then you chuck them in the fryer, and then they puff up all nice.

Matt Lucas

But they probably don't go in for that long, do they?

James Acaster

Not that long, no. You want to be careful. I've already told the story on the podcast I think about when the delivery man came in, when I was frying poppadoms, and sang poppadom solider at me, to the tune of Buffalo Soldier. But-, that was a good day at work.



Ed Gamble

It was lovely to be reminded of it?

James Acaster

Yes, yes. Well, fair enough.

Matt Lucas

Were you working in an Indian restaurant, then?

James Acaster

No, I was working in a little village pub. I can't remember why poppadoms were on the menu. Probably-

Ed Gamble

A curry-

James Acaster

With a curry, yes.

Matt Lucas

A pubadom.

Ed Gamble

A pubadom.

Matt Lucas

I'm here all week.

James Acaster

Oh, man.

Ed Gamble

That's good. Let's start it. Let's open a pubadom.

James Acaster

Yes, a pubadom. So, yes, they're basically the same size, which is boring, yes.

Matt Lucas

I like poppadoms, I really do like them, but I also think some of their appeal is just based on the pleasure you get from saying the word poppadom.

James Acaster

Yes.

Ed Gamble

Yes.

Matt Lucas

That's part of it, isn't it?

James Acaster

Yes. You did a character that had a similar sounding name?

Matt Lucas

Pompidou?



James Acaster

Yes.

Matt Lucas

Yes. There's something about the P.

James Acaster

Do you think Pompidou would ever have a poppadom?

Matt Lucas

Oh, yes. It's quite-, it's the plosive P, isn't it?

James Acaster

Yes.

Matt Lucas

Poppadom. Yes.

Ed Gamble

You really went for it there.

Matt Lucas

Gosh, I did.

Ed Gamble

This is sometimes why I wish this podcast was filmed, because you really went for it.

James Acaster

Your lips-, you didn't see what your lips did but it was mad. They really vibrated in the air in slow motion.

Matt Lucas

I was the new Dizzy Gillespie in that moment, wasn't I? And my cheeks just puffed. So, yes, I don't mind a poppadom, yes.

James Acaster

Okay. We'll bring those out, your still water.

Matt Lucas

Thank you, I've got to be careful, don't, like, want to ruin my appetite by just grazing on poppadoms.

Ed Gamble

But that's the good thing about a poppadom, is that you can snap off a little bit and you can have a couple of shards, and then you'll be fine.

Matt Lucas

Yes.

Ed Gamble

Whereas, with bread, if that's brought over to me, I'm eating a whole loaf.



Matt Lucas

Well, there is one bread that I love, which is the Jewish bread, challah, because I'm Jewish, and that is a really rich, doughy, soft-, when you get a really, great, fresh, challah, that's something else. Great, thick slices.

Ed Gamble

Where do you get a good challah from in London?

Matt Lucas

From a Jew.

James Acaster

Top tip for the listeners.

Ed Gamble

Top tip, any Jewish person-,

Matt Lucas

Yes, you get them, yes, in kosher bakeries and things like that, generally.

Ed Gamble

Yes, nice.

Matt Lucas

Marks & Spencer's used to do challah-,

Ed Gamble

Really?

Matt Lucas

Yes, in that shop, the one near-, what's the name of a station?

James Acaster

Marylebone.

Matt Lucas

Near Marylebone.

Ed Gamble

Oh wow, that was amazing. Well done.

Matt Lucas

And Marble Arch, near Marble Arch station, so actually not far, and they don't do it in there anymore, it was great. They did really good, soft, challah. Do you pine for lost food?

James Acaster

Yes.

Ed Gamble

Yes. Big time.

James Acaster

We have a lot of guests pining on this pod. Sometimes, they choose lost food as part of their menu, just so they can fantasise that they would get it and then-,



Matt Lucas

Yes, well, my dessert's a lost food, yes.

James Acaster

Right.

Ed Gamble

Things go away, things get taken off the shelves or taken off menus and you think, 'Was I the only person enjoying that? Is that why it's gone?'

Matt Lucas

Well, there's a thing that just came out, not that long ago, that's already disappeared, which were gravy pots where you-, they're, like, from Bisto, and you get four of them, and I haven't found them, they were available for, like, a day, and you just put them in the microwave for 30 seconds or a minute, and then you've just got the gravy there. You don't have to, you know, have the whole issue of adding the powder to the boiling water and getting the quantity wrong, and all the lumps and bumps. It was just gravy.

Ed Gamble

So, it was like a yoghurt pot of gravy, basically?

Matt Lucas

Yes, yes.

Ed Gamble

That's nice. Would you be using it as gravy or were you-,

Matt Lucas

No, I'd use it as yoghurt.

Ed Gamble

Just get the spoon and go for it?

Matt Lucas

Yes.

Ed Gamble

Lick the lid, lovely stuff.

Matt Lucas

Well, no, they were quite good because, in the pandemic, if you were ordering, I don't know, a McDonald's or something, and you wanted something to dip your chips in that was hot, to, kind of, revive the fries, they would be quite good.

Ed Gamble

Or you wanted something to put on your-,

James Acaster

Yes, let's face it-,

Ed Gamble

On your cored potatoes?

Matt Lucas

Yes.



Ed Gamble

Or cylindrical potatoes.

James Acaster

You could put a cored potato, like, upright, so that the plate makes it a bowl, fill it with gravy, and then dip the other potatoes into that.

Ed Gamble

That's good.

Ed Gamble

So, these cored potato things, you're making cylindrical potatoes, Tom Kerridge's restaurant, the Hand and Flowers, it's a two Michelin Star restaurant, their chips are cylindrical.

Matt Lucas

Are they?

James Acaster

So, if anything, you're a Michelin Star chef.

Ed Gamble

Yes.

Matt Lucas

I'm a double Michelin Star chef.

Ed Gamble

You're a double Michelin Star chef, exactly.

Matt Lucas

I always forget that about myself.

James Acaster

Let's get onto your meal proper, your dream starter.

Matt Lucas

Matzo ball soup. I love a matzo ball soup, or kneidlekh, as we call them. Do you know what I'm talking about?

James Acaster

Yes, Brian Wilson liked them a lot and was stopped, his doctor, Landy, or-,

Ed Gamble

Eugene Landy.

James Acaster

Stopped him from having them all the time.

Matt Lucas

Really, why?

James Acaster

Because they were a sodium bomb.



Matt Lucas

Are they?

James Acaster

That's what Landy said in the film I saw, when he was being played by Paul Giamatti.

Ed Gamble

Oh, so you saw this in a film? I as trying to remember when we had Brian Wilson on the podcast.

James Acaster

Yes, and he said matzo ball soup but Doctor Landy won't let me have them.

Matt Lucas

I saw Brian Wilson in concert a couple of times and he's, sort of, he's quite weird. He doesn't really have a relationship with his own songs. 'This is a song called,' and he's, sort of, reading it, 'God Only Knows.' And he's, sort of, reading it and straining his eyes to see what it is, and I'm like, 'Well, not only is it a classic but you wrote it, mate.'

Ed Gamble

Yes, it's yours.

Matt Lucas

Matzo ball soup, lovely.

James Acaster

Lovely.

Matt Lucas

And I make it myself now, so I'd actually like, rather obnoxiously and conceitedly, to have my own matzo ball soup-,

Ed Gamble

Oh, absolutely, of course.

Matt Lucas

Well, it's chicken soup.

Ed Gamble

It's, like a consommé, is it, very clear chicken soup?

Matt Lucas

Yes, it's chicken soup. I mean, I can take you through the whole process of how I make it.

Ed Gamble

Yes, please, please, please.

James Acaster

Yes, absolutely.

Matt Lucas

It's very dull.

James Acaster

No, our listeners will love it because people can then go away and make it themselves.



Matt Lucas

Alright, okay. So, this is what I recommend, right, okay? What you need is-, so I've got a giant pot because I was making this every week and it's a kerfuffle, right? And it's probably 36 hours before, from when you start making it to when you can really start eating it, and I was doing it every week, and then getting four portions out of it. And so-, am I allowed to cough?

James Acaster

Yes.

Ed Gamble

Yes.

Matt Lucas

Okay, one sec, and then-,

Ed Gamble

Imagine if we'd said no.

James Acaster

Wow.

Matt Lucas

Then I was talking with my voice a bit like this, as I've been holding in all the phlegm.

James Acaster

I didn't know the power that we had on this pod.

Matt Lucas

It's intense and very sexual. I bought a big, 32 litre pot from Amazon. I really recommend Amazon, by the way.

James Acaster

Oh, yes?

Matt Lucas

It's very good. It's a website and, yes, www.-,

Ed Gamble

And is the dot, do you write out dot or?

Matt Lucas

You write out the word dot, yes.

Ed Gamble

The word dot, yes.

James Acaster

Yes, yes.

Matt Lucas

Short for Dot Cotton. I used to do that terrible-, I used to say the EastEnders website is www.EastEnders.cotton.

James Acaster

Yes, that's funny.



Ed Gamble

Yes, it's good.

Matt Lucas

It'll never not be funny. Sorry, I mean, it'll never be funny. So, I buy this big pot from Amazon, and then I go to Panzer's Delicatessen in St John's Wood, because there you can buy, not just chicken, you can buy kosher chicken, right? But also, boiler chicken. So, what you're actually buying is quite an old chicken, which is quite lean, doesn't have a lot of meat on it, because it's really all about the bones and, you know, and the giblets, and all that kind of stuff. So, what I do is I've got this big pot and then, what some people do is they put the water in and they, sort of, they bring the water to a boil with the chicken in it, in the pot, and then they skim the surface because all the-, that foam, that coagulant, you know if you ever boil chicken in water, it foams up like a Matey bubble bath. But a, kind of, rancid Matey bubble bath, right?

Ed Gamble

Consummatey, yes.

Matt Lucas

And some people skim that foam off but I don't do that. What I do is I decant the chicken into another pot because I don't want any of that. So, the first 20 to 30 minutes of the boil, actually, you just see all the grease on top and everything, and the foam and everything. I'm just, like, don't want that.

Ed Gamble

Get rid of that, yes.

Matt Lucas

And that, I think, is when Vietnamese people make pho. I always say pho but it's-,

Ed Gamble

I think it's pho, yes.

Matt Lucas

Pho or Japanese people make ramen. I don't think they skim off the top, they decant into another pot, right, which is why the broth is, kind of, clear and lighter, that way. So, what's going on is in the main pot, while the chicken is having its first 20 to 30 minutes being brought to the boil to get rid of the foam and the first bit of fat in the small pot, in the big pot goes, everything peeled, carrots, celery, onion, spring onion, leek, sometimes swede, parsnip, those things, right? But I bought these things, again, off Amazon.com, called soup socks, which are small nets that you-,

Ed Gamble

That you wear while you're cooking.

Matt Lucas

That you wear-, they're small nets and you put all your vegetables into a net, and then you tie up the top. So, it's like a, sort of, stocking with all the veg in it. Right, and what that means is that the veg doesn't, sort of, soften so much and distributes around the soup, it keeps it all together, and also means, at the very end of the soup, you can take out just one big sock of veg, rather than you're trying to, sort of, slowly scoop out bit by bit by bit.

James Acaster

What are you doing with the sock of veg after you take it out?



Matt Lucas

Right, so we're not there yet.

James Acaster

Slap someone with it?

Matt Lucas

So, I do-, well, I'll tell you. Once the chicken has coagulated, that's added to the main soup. So, we've got a giant pot with a whole chicken in, sometimes two chickens, right, and loads, and loads, and loads, and loads, and loads of vegetables in a sock. Then I add some salt and I add some pepper, and a tiny bit of brown sugar, and I add some Maggi seasoning. You know Maggi seasoning?

Ed Gamble

Yes.

Matt Lucas

It's, sort of, a bit like soy sauce. If you don't have any Maggi seasoning, put a bit of soy sauce in, and then I do add, a bit of a cheat, some Osem chicken powder, which is like a powdered stock, and I add a bit of that for flavour, and then I, kind of, let it all simmer. I bring it to the boil and I let it simmer for several hours, several hours.

Ed Gamble

Oh, nice.

James Acaster

Wow.

Matt Lucas

And then, at the end of that, I take it off the stove and I let it cool down overnight, and then, the next day-, and it's quite good, actually, if you make this in winter or when it's a cold day because the next day you come, and hopefully, the top of the soup has, sort of, hardened a little bit. The fat has risen to the top and hardened, and then you skim all that off, it takes a little while, and that's your soup. But what I don't do is use all those, kind of, mushy veg. What I'll do is I'll boil new vegetables, put it in the soup when I'm having the soup, and that is the most boring five minutes of your life.

Ed Gamble

No, it's really not though, because I was there with you while you were making it.

James Acaster

I like it.

Ed Gamble

This is the bread and butter of this podcast.

James Acaster

Yes.

Ed Gamble

People love that.

Matt Lucas

And I freeze it, so then I put it into portions and I freeze it, and I might get 25 portions of that, and I do that in October, and that's my soup for the winter.



Ed Gamble

Nice.

James Acaster

Wow.

Matt Lucas

And it's good for about six months, and then, after that, it's not as good. You can still eat it but it's just not as good. So, and then I make matzo balls, which are-, they're great, lovely, sort of, carb of the soup. And I'll also add noodles, and then I will add carrot when I'm eating it and some chicken breast, I'll add, as well.

Ed Gamble

This is great.

Matt Lucas

It's good.

James Acaster

It sounds good.

Matt Lucas

It's good.

James Acaster

The other day, I was thinking, 'I need to learn some new recipes'. I was looking through some cook books that we've got in the flat, and anything that was that, kind of, thing of, 'Do this, leave it overnight, do this for-', and I was like, 'Nope.' I'll just go onto the next one.

Ed Gamble

That's what I love.

James Acaster

But then-,

Ed Gamble

Yes, that's the cooking I like-,

James Acaster

But when I hear about people doing it, I'm like, 'No, I bet -'

Matt Lucas

But the thing is, the flip-side of it is if you can get a little-, if you've got room somewhere for a chest freezer, where you can store 25 portions that you've made in this giant pot, or 30 portions, even, then you just know-, if you've made a good batch, then you know, you've just-, that's you sorted for those winter nights.

James Acaster

Yes, matzo balls, before we move on, because-, I mean, we should move on but I feel like a lot of people will be sitting there just going, 'What are matzo balls?'

Matt Lucas

I feel like I have moved on. Matzo balls are-, okay, so in the Jewish faith, and it is a faith because we don't know for sure if there is a God. It can only be described as belief and, kind of, feeling, we don't know for sure.



Ed Gamble

Faith is the best-

Matt Lucas

Faith is the best word-

Ed Gamble

Jewish feeling memory.

Matt Lucas

Jewish vibe.

Ed Gamble

Yes, in the Jewish vibe.

James Acaster

This is work of, like, religious people doing sermons, and they go, 'I've got a feeling, I've got a feeling you know, guys?'

Matt Lucas

'I've got a vague sense.'

James Acaster

Yes, 'I've got a feeling.'

Matt Lucas

'I've got an inkling.' 'Are you a part of the Jewish inkling?' 'Yes.' So, there's an eight day period called Pesach, the passover, where because the Jews fled from slavery and they didn't have time for their bread to rise, so they ate unleavened bread. So, during this eight day period, you're not supposed to eat anything that has risen. So, things like pasta, bread, rice, things that expand, things that grow. So, matzo balls are made from unleavened bread. So, unleavened bread is, obviously, bread that didn't rise. It looks, basically, like Jacob's Cream Crackers but what the matzo ball is, is if you imagine taking one of those crackers and turning it into the tiniest granules, and then, adding some egg, basically, and some chicken fat, and shaping them into little balls, and then those balls set, and then you put those balls into a broth, a soup, and just boil them for a little while. And they are delicious. They're little, sort of, dumplings. They are delicious. Now, I make them, I, kind of, cheat. I buy the premixed balls that, all you need to do is just add egg to them and then shape them into balls, and they are delicious, and most people like them really soft and tender, I like them hard like bullets. I just love them. I want to ruin a teeth. I love them. But I also cheat and have noodles as well, which you're not supposed to have, obviously, during the passover. But I lost my inkling quite a long time ago.

James Acaster

So, you're fine, noodle away.

Matt Lucas

So, yes, it's, kind of, conceited but I'm bringing my own starter to the restaurant. Do you think I'll be charged, sort of, soup corkage?

James Acaster

Yes, you might be.

Matt Lucas

Yes.



Ed Gamble

I'm not sure, do we charge soupage? Do we charge soupage at the-

James Acaster

Normally we don't but then, if it adds to the experience for you, we will. We want you to-, yes.

Matt Lucas

Yes, I'll tell you what will add to the experience, is a really noisy fucking table next to me.

James Acaster

Yes, yes. We can put some noisy people in there.

Matt Lucas

Just noisy men in suits.

Ed Gamble

We can sort that.

Matt Lucas

Going, 'Ha, ha, ha, ha, ha,' like that, causing everyone else to have to raise their volume in the restaurant.

Ed Gamble

Yes, even though you're by yourself.

Matt Lucas

I have once asked people to just, just, just turn the volume down in a restaurant, and they did.

Ed Gamble

Wow. So much respect for that.

Matt Lucas

They were so loud and I hate loud people in restaurants unless I'm the loud person, in which case, everyone can fucking deal with it.

Ed Gamble

Yes.

James Acaster

Yes, yes.

Matt Lucas

You know, it's not my problem, get over it.

James Acaster

You're just having a good time with your friends.

Matt Lucas

Yes, get over it.

Ed Gamble

Also, it's a story for them then, isn't it? It wasn't they went to a restaurant and there was a loud man, they went to a restaurant and Matt Lucas was being loud.



Matt Lucas

Was there. Yes.

James Acaster

They went to a restaurant and Matt Lucas told them to turn the volume down a bit.

Matt Lucas

Yes, just, just take the edge off it, thanks.

James Acaster

Let's get onto your dream main course.

Matt Lucas

Alright, my dream main course is a specific chicken chow mein that I used to have when I was at university in Bristol. So, I was at university and I used to do stand-up comedy as well, and so I had a little bit of money. I wasn't, like, rich but I had a little bit of money, and so, you know, instead of shopping at Somerfield, I would go to M&S and buy angel hair pasta and things like that. Now, near where I was staying in my halls of residence, there was a Chinese restaurant. It was quite a nice Chinese restaurant, very small, and they used to do a lunch time offer, three courses, £4.95. Bear in mind, this is, like, 1993, 1994, and there was a very stern-faced man who, I think, was the only person in the restaurant in terms of I think he took your order and he went and made your food, I'm pretty sure. And I don't know whether he had a, kind of, car parking space at the back, in which was situated a mound of MSG, I don't know what it was but the chicken chow mein that he made was extraordinary and I've never tasted anything as good since. The downside was that I was almost always the only person in the restaurant, and I don't know if you've ever been to a restaurant for lunch, where you're, like, the only person there, but you generally feel apologetic that you're causing them to have to work for very scant reward.

Ed Gamble

I know that exact feeling, yes.

Matt Lucas

Whereas you just think, like, if you weren't there, they'd actually be able to sit and read the TV Times, right, which is a better read than people realise. You don't need to watch TV to enjoy the TV Times.

Ed Gamble

No.

Matt Lucas

I'm putting that out there, listing's a fabulous reading, and that's rubbish what I've just said. So, ignore me, but I used to sit there and he used to place the food down, and then he used to just, sort of, stand and watch me eat, in a really aggressive, irritated, just in fury that was taking up his time.

Ed Gamble

For £4.95 as well, yes.

Matt Lucas

For £4.95, three courses. The three courses were one spring roll, by the way, about four prawn crackers, this amazing chicken chow mein, and then a scoop of vanilla ice cream in one of those small, sort of, silver, upturned cups. You know?

Ed Gamble

Yes.



James Acaster

Yes.

Matt Lucas

And you don't normally get that as grown up in a restaurant-,

Ed Gamble

No.

Matt Lucas

One scoop of vanilla ice cream in one of those, and when I was a kid, and I have talked about this before, but when I was a kid, I'd go to, like, the Wimpy with my mum, and one of those scoops of ice cream would come in one of those little cups, and my mum would do this thing-, because, actually, you wouldn't know it to look at me now but I didn't eat much when I was a kid and my mum used to really have to manufacture excitement when the food came. So, when the ice cream came, she'd go, 'Matthew, look at that, what do you say? Matthew, look. Matthew. Did you say thank you to the man? Did you say thank you to the man? Has he said thank you to you? Did you say thank you to the man? Two spoons, please.' And then, she'd sit and proceed to eat my dessert, and I'd go, 'Mum,' like that.

Ed Gamble

I was going to try and prompt you for that earlier because I've heard you talk about that before-,

Matt Lucas

You've heard me do that before? I've done it before.

Ed Gamble

I love it so much.

Matt Lucas

'Matthew.'

Ed Gamble

Because I think that whenever I'm brought a dessert now-,

Matt Lucas

'Matthew.'

Ed Gamble

And sometimes I say it out loud-,

Matt Lucas

'Edward, what do you-,'

Ed Gamble

But I don't go Edward, I think, 'Matthew.'

Matt Lucas

'Matt-, what do you say? Matthew, did you say thank you to the man?' So, it was one of those scoops of ice cream but he'd just sit there and, like, watch you and wish death upon you while you ate. But the chicken chow mein was glorious.

James Acaster

And when you were eating the chicken chow mein, were you showing how much you loved it?



Matt Lucas

Yes.

James Acaster

And was the man just watching you in ecstasy?

Matt Lucas

Well, it was a weird thing because, normally, if you're on your own in a restaurant, you'd probably take in a newspaper to read, wouldn't you? Or some pornography at the very least. You'd bring something in, wouldn't you, to just look at? I mean, these days, you probably look at your phone but you'd bring something in. But because he was, sort of, looking at me, I never, ever felt that I could do that. So, I would just, sort of, sit there.

Ed Gamble

Would you reference it? Would you, sort of, look over and nod, and-

Matt Lucas

Yes, I'd look over and I'd always, 'Oh, it's delicious,' and he'd just look at me like I was an even bigger arse hole, and it was just a very strange experience. But the chow mein, to this day, I have never tasted anything quite so delicious.

Ed Gamble

And it must have been good, if you kept going back-

Matt Lucas

Kept going back.

Ed Gamble

Even though you knew this man would be, sort of, leering over you for the whole experience?

Matt Lucas

It wasn't a sexual thing, it wasn't, sort of, leering like-, he kept his trousers on.

Ed Gamble

I think I meant looming rather than leering, actually.

Matt Lucas

Yes, looming. He was a loomer. He was a late loomer. But he made up for it. Yes, it was just a lot of staring, a lot of fury, and-

Ed Gamble

Would the plate be whipped away as soon as you'd finished it?

Matt Lucas

Oh, yes, yes.

Ed Gamble

Yes, last bite? Gone.

Matt Lucas

Yes. Andy Kaufman was a bellboy, a bus-boy, rather, in restaurants, even when he was famous. You know the American comedian?

Ed Gamble

Yes.



Matt Lucas

He was such a, sort of, strange, quirky man, and his thing was to take people's food away before they'd finished it, and that was what he got his kicks from, which is very funny.

Ed Gamble

Yes. That's very funny, yes.

James Acaster

When you had the man looking at you, would you have your mum's voice in your head of, 'What do you say? What do you say to-, did you say thank you to the man?'

Matt Lucas

Do you know, I just felt very threatened. But, yes, it was a strange affair. I don't think that restaurant's there anymore but I think the man probably still is.

James Acaster

He's still there, yes.

Matt Lucas

He's still there.

James Acaster

- the car park now, but he's stood in the middle.

Matt Lucas

Just angry at customers for daring to patronise his establishment.

Ed Gamble

It feels like the sort of thing you'd find out after you'd left university, there was a Chinese restaurant there but 20 years ago.

Matt Lucas

Yes, exactly, or it's just something like you go there one week, and you go, 'Oh, where's the Chinese restaurant gone?' And somebody says, 'There's never been a Chinese restaurant here.'

Ed Gamble

It's like the Shining.

Matt Lucas

Yes.

Ed Gamble

You're just in there and, yes, he worked there 100 years ago.

Matt Lucas

It was good. I mean, the other restaurant I've been to where the food was, like, slightly unexpectedly good, was, you know, the Wolseley restaurant? So, before it was the Wolseley, it's been lots of different things. I think it was a car showroom, I think it was a bank, but for about eighteen months, it was a Chinese restaurant and they used to do these pan fried mushrooms there, and they were so extraordinary that I used to take all my dates there, and I used to think, 'Well, if I don't get laid, at least I've got the pan fried mushrooms,' and I never got laid but I did get the pan fried mushrooms.

Ed Gamble

You've always got the pan fried mushrooms.



Matt Lucas

They were delicious. Yes.

James Acaster

At the end of the date, did you just walk away going, 'Joke's on you, I got my pan fried mushrooms'?

Matt Lucas

Exactly. Well, yes, it was-

Ed Gamble

You shouldn't have told your dates that while you were eating the mushrooms.

Matt Lucas

No, that's probably why I left-

James Acaster

Go to them, 'Joke's on you.'

Matt Lucas

Yes, that's probably why I left a single man, every meal.

James Acaster

Yes, in fact, I think it's quite impressive, anyone goes on a first date and gets the phrase, 'Joke's on you,' in there anywhere and walks away with anything.

Ed Gamble

Yes. It's rare.

Matt Lucas

I'm slightly uneasy that I've used the phrase, 'Get laid.'

Ed Gamble

Yes.

Matt Lucas

It's a little bit, sort of-

James Acaster

It's a bit American Pie, it's a bit Stifler, isn't it?

Matt Lucas

It is, yes. What I should have said is, 'Get fucked.'

James Acaster

Get a bloody good fucking.

Matt Lucas

Yes, I should have said that.

James Acaster

But you said, 'Get laid.'

Matt Lucas

That's my main course, that chicken chow mein.



James Acaster

Talk about lost dishes actually, before we do move on, that's one thing. The Shack-Fuyu mushrooms that they had when they first opened, whatever sauce was on them was incredible, I really miss them not being on the menu. I've said it many times to the owners when I've been in. Because, at one point, they said to me, 'Oh, we're changing the menu soon, anything from the past you want brought back?' I said, 'Yes, those mushrooms,' he went, 'Yes? No. We're not doing that.' I was like, 'Okay.'

Ed Gamble

The toban mushrooms, were they called the-

James Acaster

I think so. Oh my God.

Matt Lucas

The best French fries I've ever eaten in my life were from this restaurant called la Mercerie, in the theatre district in Manhattan, and I liked them so much, I wrote about them in my book, which shows how much time I've got on my hands. And I went there two weeks ago and they've stopped doing them, and they just said, 'Oh, yes, people complained about them.' I said, 'No one complained about them,' I just thought, 'You just can't be arsed to do them anymore.' They were soggy chips, hot, soggy chips, and they were incredible.

James Acaster

Okay. People might complain.

Matt Lucas

No, they were-,

James Acaster

You just made them sound disgusting.

Ed Gamble

Were they deliberately soggy?

Matt Lucas

Deliberately soggy chip. Hot, soggy chips. They were the best French fries I've ever tasted. They were a bit like, actually, Five Guys do hot, soggy chips and they're amazing.

James Acaster

I find Five Guys fries are quite crisp.

Ed Gamble

But when they're in, I guess, the bottom of the bucket - if you're buying a bucket, they do, like, yes, they-,

James Acaster

Do you say just the bottom lot, please?

Matt Lucas

Hot, fresh, soggy chips are better than crispy chips, I think.

Ed Gamble

Do you think?



Matt Lucas

Yes.

Ed Gamble

I think if you write about them in a book, then they should have to stay on the menu despite how many complaints there are. Yes.

Matt Lucas

Yes.

Ed Gamble

Did they know about the book?

Matt Lucas

No, because who am I? But I'm not Fay Maschler, dear.

James Acaster

Have they made your dream side? Is your dream side dish your soggy chips?

Matt Lucas

No, no. So, my dream side dish is Yorkshire pudding.

James Acaster

Oh, yes. Here we go.

Ed Gamble

You've hit on a real pod splitter here, Matt. I don't like Yorkshire puddings.

James Acaster

I love them.

Matt Lucas

Well, screw you.

James Acaster

And also, let's face it, the rest of humanity loves them and Ed is alone on this.

Matt Lucas

I think, you know whenever I see the New Year's Honours list, just before Christmas, I always look, and I'm always surprised that Yorkshire pudding hasn't made its way on there.

Ed Gamble

I'd respect it so much more, the New Year's Honours list, if they started putting food on there.

Matt Lucas

Yes.

James Acaster

Yorkshire pudding, obviously.

Matt Lucas

Yes, obviously, Yorkshire pudding and Dame Chicken McNugget.

James Acaster

Me and my girlfriend were talking yesterday, about-



Matt Lucas

Oh, put that in, didn't he? Girlfriend.

Ed Gamble

Here he goes.

Matt Lucas

Alright, mate.

Ed Gamble

Someone doesn't need the pan friend mushrooms.

James Acaster

Sometimes I do.

Ed Gamble

Sometimes, yes, yes.

Matt Lucas

Can I recommend self-love actually? It's fabulous. So, go on, you and your girlfriend-, there was a boy at my school, this was when we were about fifteen, and he was the sort of handsome boy that lots of people fancied, and I remember, jokingly, he was my friend and I jokingly went, we were joking about something and I went, 'Ha, you wanker,' and he just went, 'I don't need to wank, Matt, because I've got a girlfriend.' And he said it so seriously, absolutely love it.

James Acaster

You must have lost your mind, laughing at that? That would have made my day as-,

Matt Lucas

No, because I wasn't yet, like, laughing at-, you know, life's very serious when you're about fifteen, isn't it? You take things-,

Ed Gamble

Yes, things like that, especially, yes.

Matt Lucas

Really seriously. So, to me, it was just, like, I was put in my place is actually what was happening there. So, sorry, you and your girlfriend?

James Acaster

Yes, yes. Well, my girlfriend remembered the other day that one of her favourite moments on television-, and we couldn't find it on YouTube so that was a shame, but was when Adrian Chiles hosted the One Show, was interviewing Dame Judi Dench but kept on calling her Jane Doody, and he did it about four times.

Ed Gamble

Oh, that's so funny. I've never seen that.

James Acaster

That's the thing but we couldn't find it on YouTube but it's, like-,

Ed Gamble

Jane Doody. Love it.



Matt Lucas

I genuinely like the One Show. I actually did a piece for them as, like, one of their reporters not long ago. I like it, it's nice.

James Acaster

Yes.

Ed Gamble

Yes, it is. It is-,

Matt Lucas

You've all been on it?

Ed Gamble

I've done the One Show a couple of times, yes.

Matt Lucas

You must have done it, James?

James Acaster

I've not done it.

Matt Lucas

What?

James Acaster

I've got my first-,

Matt Lucas

Sweet Jesus, what madness is this?

James Acaster

I'm going to be on it for the first time, that's why we were talking about it, actually.

Ed Gamble

It is incredible.

James Acaster

So, I've got my first One Show appearance coming up.

Matt Lucas

Have you, what are you going to be publicising? Your girlfriend?

James Acaster

Yes.

Ed Gamble

And now we're going to be speaking to James Acaster, who's got a girlfriend.

James Acaster

Hello, I don't need to wank.



Ed Gamble

Thank you, James. Also, it's just watching, like, someone like Alex Jones, who will chat to you, like a normal, relaxed chat, and then they'll be like, 'You're on in one second,' and she'll be like, 'Excuse me,' and then just speak live to the nation, like that.

Matt Lucas

Yes, they're really good at it. They're really good at it. I wonder which presenter you'll get, will you get Ronan Keating, will you get Harry from McFly? Who are you going to get?

James Acaster

It is exciting.

Matt Lucas

You might get Jermaine Jenas. He's nice.

James Acaster

That'll be nice. I've met Ronan Keating before, on 8 Out of 10 Cats.

Ed Gamble

Yes, yes.

James Acaster

I don't think we vibed very well.

Ed Gamble

He likes barbecuing, so talk about that.

James Acaster

Okay, great.

Matt Lucas

He's a very nice man, actually.

James Acaster

Yes, good.

Matt Lucas

So, if you didn't vibe, that's on you, because I've met him and he's lovely.

James Acaster

He's lovely.

Matt Lucas

So, don't place your deficiencies on other people.

James Acaster

I wasn't blaming Keating for it.

Matt Lucas

I sensed.

James Acaster

Would you say Yorkshire puddings are, like, your favourite food ever?



Matt Lucas
No.

James Acaster
No.

Matt Lucas
They're a side dish but they're up-, yes. Let's use both of those in the chat.

Ed Gamble
No, yes.

Matt Lucas
But I think they're pretty, yes, I mean, they form part part of-, it's a tough one this because I absolutely love roast potatoes as well, as we've discussed. So, it's a tough one but I've picked Yorkshire puddings, despite Ed Gamble's hatred of them. What don't you like about them because I can't even compute that shit.

Ed Gamble
I think they're taking up real estate on a plate that is better used-,

Matt Lucas
What, better used by what? More meat, prick?

Ed Gamble
You're speaking for the nation, more veg, you know? I feel that-,

Matt Lucas
More veg? What, you'd rather have, I don't know-,

Ed Gamble
A roast carrot.

Matt Lucas
Yes, some roast carrots are nice but you'd rather have roast parsnip than a-,

Ed Gamble
Yes. Yes, yes, yes, a bit more density, a bit more, you know-,

Matt Lucas
God, I always knew there was something wrong with you.

James Acaster
Also, what-,

Ed Gamble
Well, I don't like anything batter based, I don't like pancakes really, either.

Matt Lucas
Well, no one asked you about pancakes, man.

Ed Gamble
Well, yes but Yorkshire puddings are just, are old pancakes, basically.



Matt Lucas

What about, like, batter when it's on cod?

Ed Gamble

Yes, I like a bit of that, yes-,

Matt Lucas

Right.

Ed Gamble

But that's more a suggestion of batter, I like a light batter.

Matt Lucas

You like a tempura?

Ed Gamble

Like a tempura.

Matt Lucas

Right, well maybe we just need to have incredibly light, almost hollow, Yorkshire puddings.

Ed Gamble

Yes, thin, like, a big tempura-shaped-,

Matt Lucas

Yorkshire pudding with nothing inside?

Ed Gamble

Yes. I'd like that.

Matt Lucas

You idiot.

Ed Gamble

You suggested it.

Matt Lucas

I know.

James Acaster

He's led you down that route.

Matt Lucas

Guests are allowed to be rude, hosts have to be polite.

Ed Gamble

That's true. That's true.

Matt Lucas

Well, look, the one thing I'll give you is some career advice but, aside from that, I will give you that Yorkshire puddings are a variable. So, you can go and you can have a delicious, kind of, solid Yorkshire pudding, which has a crispy top and an almost bread-like body, and drenched in gravy. I mean, you wouldn't have it on its own. But you can also just have very disappointing Yorkshires that have been burnt to a crisp, that are, just, all crisp and no body. So, maybe you haven't had the right



Yorkshire pudding yet. It's a bit like gay sex, we discussed that, didn't we? So, you just haven't had the right Yorkshire yet, and you like them?

James Acaster

I love them. Absolutely. They're delicious. I never understand it, but when Ed talks about the real estate stuff, I never connect with it. I'm glad when guests bring up Yorkshire puddings or roast dinners on the podcast, and he's got to say the real estate stuff again and get destroyed every time.

Matt Lucas

I mean, I could have Yorkshire pudding every day. In fact, if you lose the word could from that sentence, you'll have an accurate depiction of my culinary habits. I love Yorkshire pudding. But the one thing, I think we're, sort of, missing a trick with Yorkshire pudding, is they're not very seasoned and I'm surprised nobody's come along and gone, 'Oh, chilli Yorkshire puddings,' yet. I mean, I'm glad that they haven't because I wouldn't enjoy those but I'm surprised that the Yorkshire pudding hasn't been seasoned with the meat, you know, of the roast that you're having, or something. Maybe, if the Yorkshire pudding was seasoned with carrot.

Ed Gamble

I think you've actually hit upon another reason why I don't like it, they're quite bland.

James Acaster

Helped him out, here.

Matt Lucas

Oh, refreshingly bland, reassuringly bland.

Ed Gamble

They're bland. I think the chilli, almost the chilli, I think, maybe, like, some Szechuan peppercorns in there or something, spice them up a bit. A bit of paprika in the batter, that might make it a more attractive prospect.

Matt Lucas

Or sweeten them, you know? Imagine a Yorkshire pudding with a little bit of icing sugar and maybe some cinnamon.

Ed Gamble

That's a pancake, mate.

James Acaster

Yes, I would be excited by that.

Matt Lucas

Oh, yes.

James Acaster

I would love to go to a place and they do, like, dessert Yorkshire puddings.

Ed Gamble

Of course you would.

James Acaster

And it's a sweet Yorkshire pudding, and inside, it's obviously, they put ice cream in there.

Ed Gamble

Marshmallows, chocolate sauce.



James Acaster

Oh, man. I mean, I'm probably going to make that at home.

Ed Gamble

Yes.

Matt Lucas

I'm going to probably come to your house.

James Acaster

Yes, yes. You're welcome.

Matt Lucas

Thank you, very much. Of course, if you're moving-,

James Acaster

You, me and you know who.

Matt Lucas

Your girlfriend, which you can't see the quotes that I'm using here, with my fingers.

James Acaster

Do you want to ladle some of the chow mein into your Yorkshire pudding?

Matt Lucas

No.

James Acaster

You don't want to do it?

Matt Lucas

That's just a bit weird.

James Acaster

But this is, like-,

Matt Lucas

Why did you say that for?

Ed Gamble

You guys were getting on so well.

Matt Lucas

This show is weird. You people are strange.

James Acaster

The opportunity is there.

Matt Lucas

No, I suppose you could. I mean, you've got a, kind of, double carb thing going on there, because you've got noodles and Yorkshire pudding but I probably-, I'd give it a go. The only thing I think is that Yorkshire puddings do need a gravy and I don't know how glorious chow mein in gravy would be. Actually, it'd probably be quite nice-,



Ed Gamble

We can give you a little pot of gravy from one of the lost pots.

Matt Lucas

Yes, for the Yorkshire pudding. But what I'm saying is once you then put the chow mein into that-, but, yes, maybe. Maybe, yes, maybe. Yes. Maybe. Yes. Do it.

Ed Gamble

I think if you started putting your chow mein into a Yorkshire pudding, you'd turn round and the man from the restaurant would be three steps closer to you-,

Matt Lucas

Yes.

Ed Gamble

And you wouldn't have noticed him creep up.

Matt Lucas

With a knife. Yes, I'll give that a go, I'll give that a go. It won't be the first thing I do in life but I'll give it a go. Yes, there'll be other things to do. I like those two foods. I do understand that they don't go together but it's not my problem.

James Acaster

It's not your problem.

Matt Lucas

No.

James Acaster

Dream meal. Dream drink, now, you've been glugging on a can there, and before the podcast, you announced it was your favourite drink.

Matt Lucas

And it's a new drink, that's the other thing. I've only come across it in the last couple of months. It's the Pepsi Max lime. I'm very partial to a Coke Zero but I always put lime into because otherwise it's too sweet for me, and you don't need to do it with a Pepsi Max Lime, it's already got the synthetic lime flavour. So, that's all I need.

James Acaster

Have you tried the Diet Coke Lime?

Matt Lucas

No.

James Acaster

And would you refuse to?

Matt Lucas

No, I wouldn't refuse to try it but it's not something I'd pursue. It wouldn't be my first choice. Now, I haven't tried it yet and maybe I ought. The thing is, since Coke Zero came out, I've gone off Diet Coke. You guys with me on this?

Ed Gamble

Not necessarily, I find if I'm a bit parched or it's a hot day, Diet Coke's my go to, I find it more refreshing, more hydrating.



Matt Lucas

What, than a Coke Zero?

Ed Gamble

Than a Coke Zero. A Coke Zero, I like the stronger flavours but I wouldn't drink it on a hot day, I'd go for Diet Coke over Coke Zero.

Matt Lucas

So, in the Bake Off tent, I'm the Coke Zero boy and Noel is the Diet Coke boy.

James Acaster

Ahh.

Ed Gamble

There we go.

Matt Lucas

Isn't it weird? And that's how-,

James Acaster

You can sense that when you watch it.

Matt Lucas

Yes, that's-, you literally send a runner to get Coke Zero for me and Diet Coke for him. It's clearly the same drink in a different can and you literally have to do that.

James Acaster

We've discussed, like, Diet Cokes on the podcast a lot, it's one of my favourite subjects to talk about. I like it whenever it comes up. Last time we talked about it, we did our rankings and I was a Diet Pepsi boy. That was my number one, Diet Pepsi, and now, I think, since we had that chat, Diet Pepsi is now at the bottom of my league table.

Ed Gamble

What?

James Acaster

And Coke Zero is at the top.

Ed Gamble

So fickle.

James Acaster

So, I would go Diet Pepsi, Diet Coke, Pepsi Max, Coke Zero.

Matt Lucas

Right, I did a thing, right? So, I was in Les Misérables and there was my friend in the cast, who played Marius, a guy called Rob Houchen, really, really funny guy, and we shared a love of, sort of, diet colas, whether it was Pepsi Max, or Diet Pepsi, or Coke Zero, or Diet Coke, or whatever, and so, one night, we tried a cocktail. We just thought, 'What happens?' So, we made a cocktail of Pepsi Max, Diet Pepsi, Coke Zero and Diet Coke, it tasted horrible.

James Acaster

Really?



Matt Lucas

It just didn't-, yes. All the flavours fought each other, you know, it just didn't work.

James Acaster

Wow.

Ed Gamble

So, that's one in the eye for people who say they are the same drink, right?

Matt Lucas

Yes.

Ed Gamble

Because you can't mix them all together.

Matt Lucas

No, you can't, you can't, it just didn't work. The other thing that I drink far too much of is caffeine-free Coke Zero and caffeine-free Diet Coke. After about 02:00 in the afternoon, I get caffeine worries.

Ed Gamble

The gold cans?

Matt Lucas

The gold cans or the caffeine-free Coke Zero. They now do caffeine-free Pepsi Max, caffeine-free Diet Pepsi. I have too much time on my hands, don't I? Yes.

James Acaster

But it's exciting that you've chosen the Pepsi Max Lime. We've spoke of our love of Pepsi Max Cherry before, on the podcast.

Matt Lucas

Right, I've tried it, not for me.

Ed Gamble

Really?

Matt Lucas

But I do like a Cherry Coke. Very occasionally, I do it once a year, and once a year, maybe a Dr Pepper.

Ed Gamble

They now do Coke Zero Cherry.

Matt Lucas

Oh, yes, how's that?

Ed Gamble

Which is very nice but I'm still-,

Matt Lucas

How's that working out for you?

Ed Gamble

It's working out pretty well. When I'm on the road, it's always my little road treat, one of those. But the Pepsi Max Cherry is still my favourite if we're ranking the cherries.



James Acaster

Yes.

Matt Lucas

It's fine, I've got a friend who's very into Pepsi Max Raspberry.

James Acaster

Yes, I mean-,

Matt Lucas

I love raspberry but I haven't yet been able to, sort of, embrace that drink.

James Acaster

I'm same.

Ed Gamble

Same.

Matt Lucas

So, you know in parts of Eastern Europe, instead of putting lemon or lime in their cola, they often put a slice of orange? It's very nice.

Ed Gamble

I'm onboard with that.

Matt Lucas

Recommend.

James Acaster

So, what edges it with the Pepsi Max Lime is that you would have done that anyway-,

Matt Lucas

Exactly.

James Acaster

You would have put the lime in there anyway, that's made it easier and you prefer Pepsi Max to Diet Coke?

Matt Lucas

Well, Pepsi Max to Diet Coke but Coke Zero to Pepsi Max. So, actually, what I really want is Coke Zero Lime to come out.

James Acaster

I'm very excited because, I was talking to Benito about this, I'm going to Disney World for the first time. There's a place in Disney World where they serve all the Cokes from all over the world, all the different types, where it's all different in different countries, and they serve all of that. And I'm hoping that, you know, when you think about stuff like, 'Oh, I hope they do a Coke Zero Lime,' maybe they do do that somewhere in the world and that'll be in that little restaurant.

Matt Lucas

And that'll be it. Well, there are these machines. So, I have a very small house now but if I ever decide to buy a big house, or I'd really like to build a house, and I'd like to have a Mr Whippy machine put in the kitchen, right, because I'm not an idiot, and I would like to get one of those Coca-Cola freestyle machines that you see in America.



Ed Gamble

Yes, that's the dream, that is the dream.

Matt Lucas

Yes, to have one in my house.

Ed Gamble

There's some in the UK as well.

Matt Lucas

Are there?

Ed Gamble

There's one-, unless they've moved it-,

Matt Lucas

I've never seen them here.

Ed Gamble

There was one in the Burger King on Leicester Square.

Matt Lucas

Really?

Ed Gamble

Yes.

Matt Lucas

With all the-, even things like Hi-C in it, all the American drinks, the American syrups?

Ed Gamble

They've got crazy stuff in there, yes.

Matt Lucas

Yes, well, that's what I'd really like, one of those in my house.

James Acaster

So, are we going for a Pepsi Max Lime, or do you want your dream drink to be a Coke Zero with lime in it?

Matt Lucas

I'm going to go for Pepsi Max Lime, that's it now. Although I was just in America, on my first pandemic holiday, and I kept seeing adverts on TV for Nitro Pepsi, which is a new draught Pepsi that's smooth and creamy. I couldn't find it anywhere, and my friend was going to bring me back one in the suitcase but you can't put cans of pop in your suitcase-,

Ed Gamble

Yes, of course, yes.

Matt Lucas

Because of the pressurization of the cabin, or the depressurization, or something, I don't know.



Ed Gamble

I like a nitro thing they did, they did Nitro Cold Brew in Starbucks for a bit and it was, like, it was creamy. It's almost like a sparkler tap that you'd put on for a John Smith's, and I've had beer in nitro taps as well. It's really, really good.

James Acaster

I think butter beer is like that.

Ed Gamble

Butter beer, I think, is like that.

James Acaster

Yes, yes, you can get them at the theme parks and stuff.

Matt Lucas

Yes, I'm waiting for that Pepsi to come here.

James Acaster

Yes, that'd be great. That, kind of, leads us on quite nicely to dream dessert. You said, at the start of the podcast, 'This is a lost dessert.'

Matt Lucas

Yes, so I was going to say just whipped cream.

Ed Gamble

Not lost.

Matt Lucas

That was my original answer.

James Acaster

Interesting, why?

Ed Gamble

I mean, that's a lost choice now because you're going to choose something else but, can I just say, I would have absolutely loved it if you'd picked just whipped cream as a dessert.

Matt Lucas

Well, it was-, it's just great. Like, what? There's nothing about whipped cream, makes you go, 'Oh, they should have-, I'll tell you what this lacks.' There's not, it's just fantastic, and I don't think I've ever, ever had too much of it. I don't think I've ever had any dessert that had whipped cream on, that I ever didn't finish the whipped cream, right? Or that I ever thought, 'Oh, they've given me too much whipped cream.' You just never-, it's just not a thing. Whipped cream is amazing and we should have it more often.

Ed Gamble

Do you go straight out of the can?

Matt Lucas

No.

Ed Gamble

No?



Matt Lucas

No, no, no. Whipped cream, I'm not talking about that Anchor-, I mean, listen-,

Ed Gamble

Oh, in my mind, it was squirty cream, I'm sorry. I've made a real mistake there.

Matt Lucas

Please leave the room. I like that but that's not what I'm talking about. I'm talking about actual whipped cream.

Ed Gamble

Actual whipped cream?

Matt Lucas

Yes.

James Acaster

They've done it proper?

Matt Lucas

Yes.

James Acaster

Yes, yes.

Matt Lucas

It's great.

Ed Gamble

Yes, it's good stuff.

Matt Lucas

I'm confused why it's it's so sweet. Do they add sugar to it?

James Acaster

I mean, they must do.

Ed Gamble

Yes, I guess so, I guess there's, like-, yes. I guess there's sugar in there. Icing sugar, I guess.

Matt Lucas

I don't know but it's just-, it's glorious. So, I was-, listen, my original answers were just Yorkshire pudding for main and whipped cream for dessert, that's what I was going to do but I just thought it might be quite a short show. So, the dessert I'm choosing is Wall's Romantica, which was around in the early 90s, and it was an ice cream cake in a, kind of, butterscotch flavour, with a biscuity base, and I feel like some vanilla ice cream, some butterscotch ice-, it was delicious. Now, it came and it went and it was glorious. But I will say this, there's something that's come out that has the same flavour, which is the new-, is it butterscotch Viennetta?

James Acaster

Right.

Ed Gamble

Right, so they've finally realised that there's a gap in the market?



Matt Lucas

For that flavour ice cream.

Ed Gamble

For that flavour.

Matt Lucas

So, that Viennetta gives you an inkling, an inference.

Ed Gamble

Not an inkling, we've already established that inkling is faith, yes.

Matt Lucas

It gives you a sense of what the Romantica was like. Go online now and, in fact, turn off this podcast and go online now, and do you remember that show, Why Don't You?

James Acaster

Yes, 'Why don't you turn off your TV set and do something else instead?' Wasn't it?

Matt Lucas

Yes, 'Why don't you switch off your television set and go and do something less boring instead?' Alright. Gladly. You turn it off. I hated that show but that was from an era where you hate-watched everything because there was nothing else to do. So, there were three channels, so you just watched things that you hated. This is before your time, boys.

James Acaster

Yes, yes.

Matt Lucas

Watched things that-, I hate it. Still watch it, obviously.

Ed Gamble

Yes. No choice.

Matt Lucas

I'm not going out to play, don't be ridiculous. Yes, Wall's Romantica, it was great lost ice cream. Marks & Spencer's in the mid 80s, massively ahead of the curve, they used to do a pot of ice cream, like a, kind of, Häagen-Dazs pot, and it was-, I can still taste it now, it had pieces of fudge, it had pecans in, it had a caramel running through it. And it was before the ice cream revolution of the 90s, when Häagen-Dazs came along, and Ben & Jerry's, and they started putting all these giant chunks of things in their ice cream. And it was amazing, it was probably the best ice cream I've ever tasted.

James Acaster

That sounds great, that Wall's Romantica.

Matt Lucas

It was a good dessert.

James Acaster

You know what it sounds like? A Golden Gaytime.

Ed Gamble

I beg your pardon?



Matt Lucas

No, a Golden Gaytime is just on a stick, isn't it?

James Acaster

Yes, but it's biscuit and butterscotch ice cream.

Ed Gamble

I've never had a Golden Gaytime.

James Acaster

In Australia.

Ed Gamble

Ah, I see, it's an Australian thing.

James Acaster

I think they've been discussed on the podcast before.

Ed Gamble

I can't remember the things we talked about an hour ago.

Matt Lucas

I've had them they're nice. They're nice. They're good.

James Acaster

They're very nice. So, to me, who hasn't had a Wall's Romantica, it sounds like that but is it not? It's not really like that?

Matt Lucas

No, no. Imagine a big cake made of ice cream, like a biscuit base, with-, there's chocolate-, oh, have you found it?

James Acaster

Oh, I'm being shown a photo of it.

Ed Gamble

I think I've had Wall's Romantica before.

James Acaster

So, you've got a bit of cake in there as well.

Ed Gamble

I think it's the sort of thing my grandparents bought when we went over for lunch, I think, yes.

Matt Lucas

Yes. It was terrific.

James Acaster

Yes, that looks good.

Matt Lucas

It was terrific, and again, if you're eating on your own, you don't have to share it. It's great.

Ed Gamble

That's the same for everything though, right?



Matt Lucas

Yes, and what would I have at the end of the meal? You haven't asked me, like, would I have an After Eight? Maybe.

James Acaster

Do you want an After Eight?

Matt Lucas

Yes, can I?

Ed Gamble

One single After Eight?

Matt Lucas

No, I'll have the box. Do you know what I'll do, though, I'll put the empty wrappers back in the box just to annoy everyone else.

James Acaster

Yes, yes.

Ed Gamble

Why has that not been talked about on the podcast before? That is one of the-, I mean, one of the greatest tricks ever but people aren't doing it as a trick.

Matt Lucas

If you look in the dictionary, you look for the definition of malice, you find, 'Putting back empty After Eight wrappers.' Yes.

James Acaster

Into the-, oh, man. There's nothing worse.

Matt Lucas

That is some shithousery there.

James Acaster

Yes. When it tips the balance, when there's more wrappers than actual After Eights as well, that is a frustration.

Matt Lucas

Why are people putting them-, you don't do that with other food, do you? You don't, sort of, put Ferrero Rocher wrappers back in the box, do you?

Ed Gamble

Well, it's difficult because that trick wouldn't work, because then you're looking back in there and it's just, like, flat foil, or whatever, or scrunched up foil.

James Acaster

Yes, but these people with the After Eights, they're not even doing that as a trick.

Matt Lucas

That's what I mean, it's lazy. Lazy.



Ed Gamble

But there's something satisfying-, maybe I'm one of these people, there's something satisfying about either leaving the packet in there, sometimes you go in for an After Eight, you pull it out and it just comes out as an After Eight with the wrapper still in there, right?

Matt Lucas

Yes.

Ed Gamble

But there's something satisfying about sliding the packet back in. It's like when you're looking through records-

Matt Lucas

So, you're the one who's doing it, basically?

Ed Gamble

Yes, it's me. I go around all the After Eights and I do, I'm the only one doing it.

James Acaster

This is the guy complaining about things taking up real estate and then, he's putting After Eight packets in there and just filling up the whole box with duds.

Matt Lucas

Do you know, After Eights have started diversifying and they did orange After Eights, recently-

James Acaster

Yes.

Ed Gamble

Yes.

Matt Lucas

But they still tasted of mint. They were mint and orange, and those flavours don't go together.

Ed Gamble: But do they taste?

Matt Lucas

That's, like, you know when you brush your teeth and then you go, 'I'll just have a bit of orange juice,' what were you thinking?

James Acaster

Yes, biggest mistake ever.

Matt Lucas

That's not a party in your mouth, that's a really shit party in your mouth, isn't it?

James Acaster

I think that's the first mistake I remember making, like, in my memory.

Ed Gamble

Ever?

James Acaster

Yes, my earliest mistake, I remember going, 'I just did something wrong.'



Matt Lucas

What, brushing your teeth and then having-

James Acaster

Having an orange juice, and going, 'Oh, no.' And then once, as well, I obviously mixed orange juice-, I've spoke about this on the podcast already but I mixed orange juice and milk together, drank it, and it tasted so bad that I hid under the table.

Matt Lucas

One of the worst mistakes I've ever made was when I was young, is my mum had those Hermesetas sugar substitutes.

Ed Gamble

Right.

Matt Lucas

I think, tiny little pills, and eating one of those. Grim.

James Acaster

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

Matt Lucas

Okay.

James Acaster

Still water, poppadoms, starter, matzo ball soup, home-made, main course, chicken chow mein from the Bristol restaurant. Do you know what the restaurant was called?

Matt Lucas

No.

James Acaster

Side dish, Yorkshire pudding-

Matt Lucas

Really unapologetic, 'No. What you looking at?'

James Acaster

'No, what the fuck are you asking me that for?' Side dish, Yorkshire pudding with a gravy pot. Drink, Pepsi Max Lime and dessert, the Wall's Romantica.

Matt Lucas

With some-, let's put some whipped cream on it, yes.

James Acaster

Let's put some whipped cream on that.

Matt Lucas

And an After Eight if there's any left.

Ed Gamble

Well, I've left one.

Matt Lucas

Thank you.



James Acaster

Yes, an After Eight, definitely.

Matt Lucas

Yes, also, we do need to schedule some time to visit the toilet after that, don't we?

James Acaster

Yes, yes, yes.

Ed Gamble

Yes, that's normally implied. We're not going to stop you going to the toilet, that's fine. You can use the dream restaurant toilet before you go.

Matt Lucas

Okay, cool. Well, thank you very much for having me.

Ed Gamble

Thank you very much for coming to the dream restaurant, Matt.

James Acaster

Thank you, Matt.

Matt Lucas

Thank you. I should have left this podcast really hungry but I actually am not now.

James Acaster

No, weirdly.

Matt Lucas

After listening to that mess that I've created. What an opportunity I had to have really exquisite food, really beautiful, sophisticated-

Ed Gamble

Yes. You've picked chicken chow mein that costs, I mean, £3, I guess?

Matt Lucas

If that.

James Acaster

If that, yes.

Matt Lucas

Yorkshire puddings, whipped cream, a Wall's Romantica? It's so unloved, they don't even make it any more. I'm a doofus.

Ed Gamble

Thank you, though.

Matt Lucas

You've made a terrible mistake, having me on this show. It serves you right.

Ed Gamble

Too late now.



Matt Lucas

Cheerio.

Ed Gamble

Well, there we are, the Off Menu menu of Matt Lucas, James.

James Acaster

Wow. I mean, that was one of the ones where, like, I thought as we're going along, 'This all sounds quite nice and tasty,' but, even Matt admitted at the end, when we heard the menu back, 'Kind of gross.'

Ed Gamble

Kind of gross menu. It's when you have everything to pick from in the whole world, and universe and time-

James Acaster

Yes.

Ed Gamble

And, I mean, he picked a Yorkshire pudding and he picked a Wall's Romantica.

James Acaster

Yes.

Ed Gamble

But, you know, he went for what he wanted and that's what he wanted when he thought about the Off Menu concept. So, you can't blame a guy for that.

James Acaster

These are the things that, yes, yes. We're not going to hold that against him.

Ed Gamble

Thank you very much for coming in, Matt, and, of course, as we said before, Matt is one of the hosts of Bake Off, the Great British Bake Off, and, of course, the new series of Bake Off has started. It's on now, James.

James Acaster

On right now, I'm sure you've already got your favourite bakers already. Follow them along, see how they do.

Ed Gamble

He, of course, did not say baked potato, as well.

James Acaster

I would have felt mean.

Ed Gamble

Yes, it would have felt mean and also, that guy is not eating baked potatoes, he's creating new shapes of roast potato. He's operating on a different plane.

James Acaster

If he had baked a potato but cored it, I don't know how I would have-, maybe I would have been, like, 'You can stay in, that's not a traditional baked potato.'



Ed Gamble

Yes, I don't know, I don't know. It would have been a discussion.

James Acaster

It would have been a big discussion.

Ed Gamble

In front of our guest as to whether to remove them from the podcast or not.

James Acaster

Yes, yes.

Ed Gamble

Yes.

James Acaster

But, you know, I mean, I like the sound of the cored roast potatoes, so-

Ed Gamble

Yes, yes, they do sound quite nice, actually. Well, I'm not going to try them.

James Acaster

No, I'm never going to try them.

Ed Gamble

No, no.

James Acaster

No, sounds horrible.

Ed Gamble

Awful, awful stuff. But thank you very much for coming in, Matt. I, of course, am back on tour, I mentioned that at the beginning. Edgamble.co.uk for tickets. Very excited.

James Acaster

I can't wait to see the show, Ed. As you know, I'm coming to one of them nights. Which one will it be? Hey, listeners, why not just buy as many tickets as you can, go and see Ed as many times as possible, and maybe you'll see me in the foyer and I'll tell you to piss off.

Ed Gamble

Will it be Shrewsbury, we don't know.

James Acaster

We don't know if it'll be Shrewsbury, but maybe it will be.

Ed Gamble

Will it be Aberystwyth?

James Acaster

Will it be Aberystwyth? We don't know.

Ed Gamble

But come and see me, wherever James may be. Edgamble.co.uk for tickets, please.



James Acaster

Please. But hey, guys, listen, stay safe out there, be nice to each other, and remember, @OffMenuOfficial on Twitter, and that's where you can tweet Benito and ask him about all the different restaurants that we've mentioned on the podcast and where to find them.

Ed Gamble

Bye-bye.

James Acaster

Bye.