



# Off Menu – Ep 171: Chloe Petts

## Ed Gamble

Hello and welcome to the Off Menu podcast, taking the egg white of chat, the whiskey of rude humour, and the sweet, sweet boys, the sugary syrup boys, putting them all in the cocktail shaker of the internet, and shakey-shakey-shakey-shakey-shaker, to form the frothiest, and sourest, podcast available. Hello James.

## James Acaster

I'm a sugary sweet boy? That's a sugary sweet boy. That's Ed, my name is James, we are in a dream restaurant and we are inviting guests in.

## Ed Gamble

You need lemon juice in it as well, because otherwise it's not sour. Benito is the lemon juice, the sour, bitter old man.

## James Acaster

Sour little producer, cutting out any mentions to him. And this is Off Menu, dream restaurant. We invite a guest in, we ask them their favourite ever starter, main course, dessert, side dish, and drink. Not in that order. And this week, our guest is?

## Ed and James

Chloe Petts.

## Ed Gamble

Chloe Petts, wonderful comedian. My support act on tour, a lot of the time.

## James Acaster

Yes.

## Ed Gamble

With, of course, Ania Magliano also supports me on tour, and she's been on a previous episode.

## James Acaster

Yes. So this just completes the set, I believe?

## Ed Gamble

It completes the set. Chloe does most of them, though. Sorry, Ania.

## James Acaster

Yes. Sorry Ania.

## Ed Gamble

Sorry Ania. But a real treat to have Chloe coming on the Off Menu podcast, because also, I know she likes her food. I would not have a support act who did not enjoy eating food.

## James Acaster

Yes, that's-

## Ed Gamble

It would be a disaster, they'd be fired after one gig.



**James Acaster**

Main bit of criteria, I think.

**Ed Gamble**

Genuinely, it would be a real disappointment.

**James Acaster**

Yes. Yes. I think it would ruin your tour, right, if you were like, 'Oh where are we going to eat today?' And they went, 'Not really bothered.'

**Ed Gamble**

Although we've-, I've not been great, eating-wise, on tour. I get worried about being too full before the gig.

**James Acaster**

Yes.

**Ed Gamble**

And it's been a lot of dressing rooms. I think Chloe's fed up of Nandos.

**James Acaster**

Yes?

**Ed Gamble**

I can never get fed up of Nandos, so-,

**James Acaster**

That's the thing. I think-, I think my theory is, when it's your tour you never get sick of Nandos. If you're supporting someone on tour, you can get sick of Nandos pretty quick.

**Ed Gamble**

Oh yes. Oh god yes.

**James Acaster**

I think it's something about how much you're putting into-, you know, you're putting on the show. How important the show is to you that evening, and I'm not saying it doesn't matter to tour supports, they want to have a good one, but not so much that-,

**Ed Gamble**

But it's a gig, right?

**James Acaster**

Yes.

**Ed Gamble**

Your name's not on the-, your name's not above the door.

**James Acaster**

Yes.

**Ed Gamble**

I've done a lot of support, I was eating all sorts of shit before I went on.

**James Acaster**

Yes, doing whatever.



**Ed Gamble**

Now, Nandos-, I have to eat my Nandos, keep it clean, keep it healthy, so I've got the energy for the show.

**James Acaster**

Yes. So many times on tour, you know, I think, 'Not Nandos today,' and then as we're getting towards the city, I'm Googling and I'm going, 'Paul, we're going to Nandos.'

**Ed Gamble**

We're going to Nandos.

**James Acaster**

My tour manager is also called Paul.

**Ed Gamble**

Yes, they're always called Paul, tour managers.

**James Acaster**

It's a different Paul to yours.

**Ed Gamble**

Yes.

**James Acaster**

Yes. Now, listen. Chloe Petts, one of the greats.

**Ed Gamble**

Yes.

**James Acaster**

I'll feel bad if we have to do this but there is a secret ingredient that if Chloe Petts mentions it, we will have to kick her out of the dream restaurant. And-,

**Ed Gamble**

Yes. It's also going to be awkward because we've got to go to Southend after this.

**James Acaster**

Well, but also, this episode, if Chloe says the secret ingredient she'll be kicked off her tour.

**Ed Gamble**

Yes.

**James Acaster**

That's a-, that's an extra stipulation.

**Ed Gamble**

True. True. Good luck, Ania.

**James Acaster**

Ania's going to have to get to Southend pretty quickly, short notice.

**Ed Gamble**

And today, the secret ingredient for Chloe Petts is-,



Both moderators: Hairy pork scratching.

**Ed Gamble**

Hairy pork scratchings, of course. We talk about these on a future episode that's coming up, with a mystery guest, at Christmas.

**James Acaster**

Yes.

**Ed Gamble**

But it's really put a-, put us in mind of a hairy pork scratching.

**James Acaster**

Reminded us how much it-, look, pork scratchings, in general, I like. I don't want loads of them.

**Ed Gamble**

Yes.

**James Acaster**

I don't like the soft ones.

**Ed Gamble**

Yes.

**James Acaster**

I hate the ones with hairs on them.

**Ed Gamble**

Yes. No thank you. Always reminds me of the Alan Partridge line, as well. 'Do you shave your crackling?' Think about that a lot.

**James Acaster**

Yes, but that's nice. At least you get to be reminded of some nice comedy to enjoy.

**Ed Gamble**

Yes, sure.

**James Acaster**

But-,

**Ed Gamble**

But it is disgusting, isn't it?

**James Acaster**

It is disgusting. So if Chloe Petts does say pork scratchings, we will have to ask the follow-up question, 'with a hair?' Because I imagine Chloe won't specify with a hair on it.

**Ed Gamble**

Yes. Has it got a hair on it?

**James Acaster**

We'll ask it. If she says yes, sorry.

**Ed Gamble**

Bye-bye. Ta-ta.



**James Acaster**

Ta-ta.

**Ed Gamble**

Ta-ta from the tour.

**James Acaster**

Ta-ta from the tour, you're not doing the tour anymore and you have to return all the money you made from the tour so far.

**Ed Gamble**

Oh, is that part of the rule as well?

**James Acaster**

Yes. If you get kicked off the tour you have to return all the money that you've made from the tour.

**Ed Gamble**

Yes. I mean it's going to be tricky, because Chloe spends it all on clothes on the day of the gigs.

**James Acaster**

Straight away.

**Ed Gamble**

Yes.

**James Acaster**

Well, I'm very much looking forward to this episode. See if-, I'll see if, you know, there's any kind of in jokes that come up that I'm not privy to.

**Ed Gamble**

You won't be part of them. Good luck.

**James Acaster**

I'll just laugh along, and pretend like I-,

**Ed Gamble**

Yes, you'll be a nice boy. This is the Off Menu menu of-,

Both moderators: Chloe Petts.

**Ed Gamble**

Welcome Chloe to the dream restaurant.

**Chloe Petts**

Hello. Thanks for having me.

**James Acaster**

You just turned a glass of water upside down. A full glass of water.

**Ed Gamble**

Genie's not even bursting out of the lamp today. Because-,

**James Acaster**

I already burst out of the lamp.



**Chloe Petts**

To help with the clean-up.

**Ed Gamble**

With a tea towel.

**James Acaster**

With great joy.

**Chloe Petts**

My one wish is for a tea towel. Well, well I will explain what happened in my brain there. I walked in, I saw that you had two full glasses of water. I assumed that Benito had come in, the waters were, like, turned-, okay, since this is a dream restaurant, I thought the glasses would be turned upside down, a waiter would come over, flip the glasses the other way.

**Ed Gamble**

Okay.

**Chloe Petts**

Pour me a little glass of water. So I just assumed that I had to turn my own glass up the right way, then pour it out. But it turns out it was full and I just poured it all over the electrical equipment.

**Ed Gamble**

Literally picked up a full glass of water and upended it onto the table.

**Chloe Petts**

Yes.

**James Acaster**

Yes. Just poured it.

**Ed Gamble**

I mean, a lot to break down in your explanation of what happened in your brain, there. You know this is a podcast studio, right? You know-,

**Chloe Petts**

No, we're in a dream restaurant.

**Ed Gamble**

It's conceptual. It's conceptual.

**James Acaster**

So you thought there was a glass, an upside down empty glass on the table, and that I would have to turn that over so that I could put water in it.

**Chloe Petts**

The amount of times-,

**Ed Gamble**

Yes.

**James Acaster**

Because that's how see-through the water was, that it just looked like there wasn't any.



**Chloe Petts**

The amount of times that I've had to sit listening to this bloody podcast, hearing you justify to your guest that James is actually a real genie, I thought I'd come in and I'd buy into the concept.

**Ed Gamble**

Yes.

**Chloe Petts**

Is that such a crime?

**James Acaster**

To be fair-,

**Ed Gamble**

Well, okay, so, we'll give you that. You bought into the concept. You, even as you walked into the studio, you were like, 'I'm in a dream restaurant, I'll just do what I would do in a dream restaurant.' Why, in your dream restaurant, are all the glasses upside down and empty as you come in?

**Chloe Petts**

Doesn't that happen sometimes? You're in a-, no, no.

**Ed Gamble**

No. It was a wonderful start.

**James Acaster**

I'm looking at this full glass of water I've got here, and trying to even imagine in my head that that's an upside down, empty glass.

**Ed Gamble**

No.

**James Acaster**

And I can't make it happen. I can't do the-, I can't trick my brain.

**Ed Gamble**

Because, for the listener, it's also the glass is a lot wider at the bottom and then goes narrower at the top. It doesn't-, it's not even a straight up and down glass, so you can't even-, even if there wasn't a big hole in the top of that, you couldn't imagine that it was upside down.

**James Acaster**

Yes. I'm trying to imagine it, but also, I just loved the-, I mean, seeing somebody pick up a glass, a full glass of water, and just fully upside down it.

**Ed Gamble**

Yes. Flip it, yes.

**James Acaster**

And just dunk-, there's all the water all over the-, it's-, it's-,

**Ed Gamble**

And immediately, straight up, all the water, 'Oh no.'

**James Acaster**

Complete malfunction. 'Oh dear.' And then block it with your arms, put your arms-,



**Chloe Petts**

Yes, did you think that that was a good-, like, create an arm moat?

**James Acaster**

It worked.

**Ed Gamble**

It did work, yes.

**Chloe Petts**

I just put my arm in front of all the electrical equipment, and created a sort of, a suction-, like a vacuum with the table, so that it wouldn't go under.

**James Acaster**

Ed got a tea towel, I did absolutely nothing.

**Ed Gamble**

Yes.

**Chloe Petts**

Yes.

**Ed Gamble**

Well, you were loving it.

**James Acaster**

I was laughing at you and I was having a good time.

**Chloe Petts**

It's a wonderful start.

**Ed Gamble**

It's a great start, Chloe. But welcome to the dream restaurant. The genie is out. There he is.

**Chloe Petts**

Hello, genie.

**James Acaster**

Good to see you. You were telling us beforehand that you, you were sick.

**Chloe Petts**

Well, yes. So I did a half marathon, on Sunday. And then I sort of got into-, I think I get sort of quite a feast or famine mentality, and I did it when I was a kid where if there was, like-, you were at a party and there was a buffet, I'd go hard on the Party Rings.

**James Acaster**

Yes.

**Ed Gamble**

I do that. No, I do that now.

**Chloe Petts**

Knee slides across the dance floor. And then if you're not puking up when you get home, then you haven't gone hard enough.





**Ed Gamble**

Yes, sure. Party Ring sick, as well. Oh boy.

**James Acaster**

That's very deceitful.

**Chloe Petts**

But sort of like a base of beige, so there's a lot of cocktail sausages in there.

**Ed Gamble**

Yes yes yes, yes.

**Chloe Petts**

Sometimes it'll sort of come out full and you'll see them, like, just bubble in the toilet pan. A very visceral image, there. So I sort of did the same thing after the half marathon, where-, and in my brain I was like, 'Well I've burned a serious amount of calories, here. I've earned a big-, I've earned a big roast.' So I had a full roast, full apple pie and ice cream, three pints. Got home, sicked it all up.

**Ed Gamble**

Yes.

**Chloe Petts**

There was a cocktail sausage in there.

**James Acaster**

Yes, somehow.

**Ed Gamble**

From 1992. Yes, I mean, you-, look, you went hard on the run, you went equally as hard on the meal, which was potentially the mistake, I guess. And also, I'm going to say this, Chloe, I didn't say it at the time. I saw the roast dinner that you had. It didn't look very nice.

**James Acaster**

Oh yes?

**Chloe Petts**

No. No, it was-, it was pretty bad. Yes.

**James Acaster**

From a pub?

**Chloe Petts**

It was from a pub. It was from a Greene King.

**Ed Gamble**

Oh yes.

**James Acaster**

Okay.

**Chloe Petts**

That was the issue. So it was an organise-, it was the Rural Parks half marathon, so we had to, like, book a pub, and the only place that was left was this Greene King.



**Ed Gamble**

Yes.

**Chloe Petts**

It was, it was a farce from start to finish. I had to spend about ten minutes explaining to the young man behind the counter what a breakfast tea was.

**James Acaster**

What?

**Chloe Petts**

That was a debacle.

**James Acaster**

Who's this guy?

**Ed Gamble**

Also, why were you having a breakfast tea?

**Chloe Petts**

Catherine Bohart was having a breakfast tea.

**Ed Gamble**

Right, okay.

**Chloe Petts**

I was having-,

**Ed Gamble**

Three pints of Guinness.

**Chloe Petts**

Two Guinness and a Neck Oil.

**James Acaster**

Bohart a spectator at the marathon, or involved? Or involved?

**Chloe Petts**

No, Bohart was involved.

**James Acaster**

So Bohart also had run the marathon, and she chose to celebrate with just a breakfast tea.

**Chloe Petts**

Just a simple breakfast tea. No, she had a-, she had fish and chips. A glass of wine. A prosecco.

**Ed Gamble**

And a breakfast tea.

**Chloe Petts**

And a breakfast-, and then a breakfast tea chaser.

**James Acaster**

Three drinks. Three drinks Bohart.



**Chloe Petts**

That's what we call her.

**James Acaster**

Yes.

**Chloe Petts**

I tell you what, she was a bloody nightmare.

**James Acaster**

Yes?

**Chloe Petts**

Do you know what, her-, her attitude. When she turned up on that morning of the half marathon, her attitude stunk. And the way that she motivates herself is to be really negative.

**James Acaster**

Yes.

**Ed Gamble**

Right.

**Chloe Petts**

Whereas I motivate myself by being really positive.

**James Acaster**

Yes.

**Ed Gamble**

You're a very positive person.

**Chloe Petts**

Well, that's a really nice thing for you to say. Now, she gets into that toilet queue and she starts emceeing it like it's a gig. All the ladies around her, she's having a chat with. And she's telling them how bad we are at running, and I'm thinking, 'No we're not. We've trained-, we've trained very hard. We've done a really good job, here.' So that means that when she's sort of telling women that I-, she and I, as a duo, are bad at running, that's essentially code for, 'I'm good at running but my massive friend next to me is thick and fat, and she's going to roll round the Royal Parks half marathon.'

**Ed Gamble**

I think you've read quite a lot into that, to be honest.

**Chloe Petts**

No no no, I haven't, because all of these women then flock round me and start giving me a pep talk of how great I'm going to be at the run.

**Ed Gamble**

Right.

**Chloe Petts**

And I'm standing there going, 'Yes, I know. I'm going to be-, I'm so fast I'm going to create a little tornado. There's going to be a severe weather event in the Royal Parks half marathon, because I've been running so fast.' And I was pissed off.



**James Acaster**

In the meantime, you're there squirting your water bottle all over your shoes, because you're trying to drink out the wrong end.

**Chloe Petts**

Yes.

**James Acaster**

Just squeezing it.

**Chloe Petts**

Anyway, then around mile two suddenly her attitude's wonderful. And I was just-, she was like 'We can do this,' and I was like 'Yes, I've been saying this since-,'

**Ed Gamble**

So now you're the negative Nancy.

**Chloe Petts**

Yes.

**James Acaster**

She's transferred it over to you. So mile two, 'Oh, we're doing really well.' 'Yes, I fucking know we're doing well.'

**Chloe Petts**

Yes, I've been saying it.

**Ed Gamble**

Yes. Did you run together for the whole thing?

**Chloe Petts**

Yes. She had to stop for a wee at one point and I was like, 'I'm so sorry, if I stop now then I won't start again.' So I just sort of trotted on, and then she caught up with me.

**Ed Gamble**

Nice.

**Chloe Petts**

Around nine miles, I physically hit-, like, they talk about hitting the wall. Like, it's like your brain hits a wall, and I felt so profoundly depressed and existential. And then I just had a little electrolyte tablet and was like, 'Oh. I'm fine.'

**James Acaster**

Sorted you out.

**Ed Gamble**

Yes yes yes.

**Chloe Petts**

Powered on through to thirteen point one. Held hands across the finish line, sprinted it.

**Ed Gamble**

With Catherine.



**Chloe Petts**

No, just a random man. One of the ladies that had been giving me a pep talk.

**Ed Gamble**

Someone dressed as a giant chicken.

**Chloe Petts**

Yes, yes, giant chicken.

**Ed Gamble**

Yes, yes. And then you ate half a chicken.

**Chloe Petts**

I'm a vegetarian, Ed.

**Ed Gamble**

Yes, but you put a picture of yourself online eating half a chicken afterwards.

**Chloe Petts**

Yes, a vegan half chicken.

**Ed Gamble**

A vegan half chicken? Well, they've done-, tell you what, they've done wonders with the way they make them look.

**James Acaster**

They didn't need to do the bones, but they did the bones.

**Chloe Petts**

But-, okay. So ethically I'm a vegetarian.

**Ed Gamble**

Yes. You know what, I'll back you on that. Look, for those who don't know, Chloe supports me on tour. And I'd say 99.8% of the time, vegetarian.

**Chloe Petts**

That's a very kind percentage. Imagine if, like, while you were on stage, I was just secretly eating a whole brisket. That is something I would do.

**Ed Gamble**

It does stink of a barbecue restaurant when I go back there.

**Chloe Petts**

Just barbecue sauce all around my mouth. No. So ethically I'm a vegetarian, and look, I think it makes me an absolutely wonderful person that I love meat-, I love meat. I just think it's so fantastic.

**Ed Gamble**

Yes.

**Chloe Petts**

But, I just think, the sort of meat that I was eating was very bad for the climate.

**Ed Gamble**

Yes, yes.



**Chloe Petts**

So, that's why I choose not to eat meat.

**James Acaster**

Chicken's fine.

**Chloe Petts**

Yes, that's the rule.

**James Acaster**

I think chicken's not as bad as beef.

**Chloe Petts**

But then we watched Chicken Run the other week, and now I-, I just felt like I was eating Jane Horrocks.

**Ed Gamble**

Yes. That's one of the most hard-hitting Netflix documentaries about the climate and meat-eating you can watch, Chicken Run.

**Chloe Petts**

Yes. Fuck Simon Amstell's bullshit.

**Ed Gamble**

Yes. Chicken Run.

**Chloe Petts**

Chicken Run is the one.

**James Acaster**

Oh man. That made me-, don't watch Chicken Run, you'll just go vegan.

**Ed Gamble**

She doesn't want to be a pie. She doesn't even like gravy.

**James Acaster**

So we always start with still or sparkling water.

**Chloe Petts**

Well, I'm a recent convert to the sparkling.

**James Acaster**

Really.

**Ed Gamble**

Take us on that journey.

**James Acaster**

Yes.

**Chloe Petts**

Well, I think it was just, I spent maybe my whole life into my early twenties thinking about-, going for a meal was about where can you save the money?



**Ed Gamble**  
Right.

**Chloe Petts**  
And you can always save the money on the water. You ask for a tap water.

**Ed Gamble**  
Straight away you're in, you're saving money.

**Chloe Petts**  
Yes.

**Ed Gamble**  
Day dot, you're in. Tap water.

**Chloe Petts**  
Tap water and the kids' menu, please.

**James Acaster**  
Yes, yes.

**Ed Gamble**  
You used to shout 'Tap water, cha-ching,' didn't you?

**Chloe Petts**  
Yes. Have you been in a restaurant with me? So yes. And then I sort of realised that sparkling was an option when you're an adult that's in charge of your own money. And I just think it's the most luxurious drink you could possibly drink, because you don't need it.

**James Acaster**  
Yes.

**Ed Gamble**  
Interesting. Yes, so some people talk about the taste, and that it feels luxurious because it's bubbly. But you're literally saying it's luxurious because it's an added extra that no-one possibly needs.

**Chloe Petts**  
Absolutely not. Like, it's doing exactly the same function as a water. I will say that it's absolutely glorious on a hangover. I don't know what it is about those bubbles, but it really sorts you out.

**Ed Gamble**  
Yes.

**Chloe Petts**  
And yes, I don't know. I just, I've really come to-,

**Ed Gamble**  
Can you hear James' stomach now?

**Chloe Petts**  
Yes, I can hear it.

**James Acaster**  
It's absolutely crazy, what your story is doing to me.



**Ed Gamble**

It's going nuts.

**Chloe Petts**

Hungry?

**James Acaster**

It's like a haunted house door.

**Chloe Petts**

Hungry or too full?

**James Acaster**

Hungry. Yes, yes, yes.

**Ed Gamble**

It happens to one of us at least once in a recording day.

**James Acaster**

Yes, it's going mad.

**Chloe Petts**

What I will say is, I've got a protein ball in my rucksack. Would you like one?

**James Acaster**

No.

**Chloe Petts**

Okay.

**James Acaster**

But thank you, though.

**Chloe Petts**

You're welcome.

**James Acaster**

I've never had a protein ball before, so I don't want to have my first one-, I don't know what it would do to me.

**Ed Gamble**

What?

**James Acaster**

I don't know what it would do.

**Ed Gamble**

What do you mean, you don't know what it would do?

**James Acaster**

It just feels a bit risky.

**Ed Gamble**

Sorry, she's not offering you MDMA.





**James Acaster**

Well, it feels like it.

**Chloe Petts**

James, would you like half a pill?

**James Acaster**

No.

**Ed Gamble**

That'll stop your stomach gurgling.

**James Acaster**

Would you like sparkling water because you can tell it's in the glass?

**Chloe Petts**

What's happened there is we've started taking the piss out of James and he's tried to get status back by coming back to the fact that I poured a full glass of water over Benito's laptop.

**James Acaster**

Tried and succeeded.

**Ed Gamble**

Yes. To be honest, that's absolutely James at his best.

**James Acaster**

I did it.

**Ed Gamble**

Backed into a corner, comes out fighting.

**Chloe Petts**

Little scrappy boy.

**Ed Gamble**

Yes. Little scrappy boy. You've done well there.

**James Acaster**

Well, I didn't want to get pushed into doing a power ball, or whatever it was.

**Chloe Petts**

A parable?

**James Acaster**

A power ball.

**Chloe Petts**

Oh, a power ball.

**Ed Gamble**

You didn't think Chloe was offering you a parable, to stop your stomach grumbling?

**James Acaster**

No. About the man and the mustard seed, or something.



**Chloe Petts**

'There were two shepherds'-,

**James Acaster**

Yes.

**Ed Gamble**

But are you hungover for your dream meal?

**Chloe Petts**

No. There's actually quite-, I have quite a lot of stipulations of how I would like the dream-, so I've thought about this in some depth. What I would like is a real menu, and a sort of ghost menu. And the ghost menu is the menu that is my true self, and then the real menu is the menu that will stop my girlfriend from leaving me.

**Ed Gamble**

Right.

**Chloe Petts**

And the ghost menu, I would say, is sort of-, the ghost part is, like, the ghosts of all of the animals that I will be eating.

**Ed Gamble**

Right.

**Chloe Petts**

So if I'm allowed to have those running concurrently, then I would be really happy.

**Ed Gamble**

We'd love to hear the girlfriend menu and the ghost menu, separately.

**Chloe Petts**

Thank you.

**James Acaster**

I'm confused at which one's which, though.

**Chloe Petts**

Girlfriend is real menu.

**James Acaster**

But then the ghost menu is the-,

**Chloe Petts**

The ghost menu is what I want, really.

**James Acaster**

So that makes me think that's real. That's the real you. That's the real menu. Because that's what you want.

**Chloe Petts**

Oh, shit.

**James Acaster**

And then the girlfriend menu is the fake menu.



**Ed Gamble**

Yes.

**Chloe Petts**

That's pretty existential, yes.

**Ed Gamble**

But the ghosts relate to the ghosts of the animals that are on the menu.

**Chloe Petts**

Yes.

**James Acaster**

Yes.

**Chloe Petts**

But also I would happily eat either of these menus.

**James Acaster**

Yes.

**Ed Gamble**

Okay.

**Chloe Petts**

Like, very happily.

**Ed Gamble**

Well, I'd love to hear both as we go along.

**James Acaster**

Absolutely.

**Chloe Petts**

And am I allowed, in the dream restaurant-, so you know how much I love competitive eaters, right?

**Ed Gamble**

Yes. Oh my god.

**James Acaster**

I didn't know.

**Ed Gamble**

Actually obsessed.

**James Acaster**

Yes?

**Chloe Petts**

Yes, my favourite is Randy Santel. I bumped-,

**Ed Gamble**

Chloe sent this picture to me in a tour WhatsApp group once, her with a random fat man, I'll say it.



And went-, it was like, no context. And me and our tour manager Paul had to be like, 'Sorry Chloe, why have you sent us this picture?' She was like, 'It's Randy Santel? I've just met Randy Santel.'

**Chloe Petts**

One of the best competitive eaters going.

**James Acaster**

Yes?

**Chloe Petts**

He's absolutely great.

**James Acaster**

like the use of the word best. Yes.

**Chloe Petts**

In this line of work you have to get used to meeting very famous people.

**Ed Gamble**

Sure.

**Chloe Petts**

And not, like, behaving like a weirdo. Like, not getting too starstruck. But I would say that the people that I get starstruck around are competitive eaters, or sports journalists. So if Barry Glendenning were to walk in that door right now, I would be all a-flutter. Randy Santel.

**James Acaster**

Whereas the three of us would be like, 'Who the fuck are you? Get the fuck out of our studio.'

**Chloe Petts**

Yes. 'Get out of our studio.'

**James Acaster**

'Unless you're here to clean the table, get the fuck out of here, man.'

**Chloe Petts**

I would basically like to have the stomach capacity of a competitor eater, for my menu.

**James Acaster**

Okay, well that's fine.

**Ed Gamble**

But you're not going to eat at the sort of speed of a competitive eater, are you? Because it is gross, watching those guys eat.

**Chloe Petts**

No, it won't be speed, it'll be volume.

**Ed Gamble**

You won't be dipping things in water to get them down easier.

**James Acaster**

Yes, I was going to say, how do you watch that? Because, like, every time they dunk a hot dog in water, it makes me want to be sick.



**Ed Gamble**

Yes.

**James Acaster**

It's like, how are you watching that, Petts?

**Chloe Petts**

So that's like the sort of competitive side of the competitive eating, where they're competing against each other.

**Ed Gamble**

Yes. You just watch them have normal meals?

**James Acaster**

Normal eating.

**Chloe Petts**

Whereas I watch them, sort of, in their training, I would guess. So they'll go round to different, like, restaurants and cafes and stuff that will have their own challenges.

**Ed Gamble**

Like belly buster breakfast, or something.

**Chloe Petts**

Yes. But Mr Big's Beast Breakfast.

**Ed Gamble**

Mr Big Beast's Belly Buster Breakfast.

**Chloe Petts**

Yes. Big, big pizza time. Something like that.

**Ed Gamble**

Yes. Sorry, I forgot big big pizza time.

**James Acaster**

Yes, I did need another example, so thank you. Yes, yes.

**Chloe Petts**

And then they'll, sort of, eat it at, for them, sort of, quite a leisurely pace.

**James Acaster**

Yes?

**Chloe Petts**

But they'll still be doing it within the half an hour.

**Ed Gamble**

Yes, and they'll be on the wall, obviously. They'll get put on the wall and win the t-shirt.

**Chloe Petts**

So that's what I watch. And I think fundamentally it is disgusting, but my brain is able to, like-, because I'm not the one experiencing the reality of, like, having that much food within me, I can just be like, 'Oh, a selection of delicious foods that I would love to be eating right now.' It's sort of an intellectual enjoyment rather than-,



**James Acaster**

Okay.

**Ed Gamble**

I have gone through periods of watching stuff like that, and there's a guy called Erik the Electric-,

**Chloe Petts**

I love Erik the Electric.

**Ed Gamble**

Who will eat, just like-, he'll go and buy, like, 100,000 calories worth of food and just eat it. In a whole day.

**Chloe Petts**

But he does, like, Iron Man.

**Ed Gamble**

Yes, he cycles. He goes for a, like, 25 mile cycle in the morning, and then comes back and eats, you know, eight boxes of cereal.

**Chloe Petts**

A little like me and my half marathon.

**Ed Gamble**

Yes.

**Chloe Petts**

But he probably doesn't chuck it all up.

**James Acaster**

Yes, sounds like-, yes, it's not those YouTube videos of Erik the Electric. Just-, absolutely hurling. Poppadoms or bread? Poppadoms or bread, Chloe Petts? Poppadoms or bread?

**Chloe Petts**

God. I vowed that it wouldn't take me by surprise, but it did. It feels like I'm being heckled at an Ed Gamble gig.

**James Acaster**

Have you been heckled supporting Ed before?

**Chloe Petts**

No, actually.

**Ed Gamble**

No, they've been nice this tour. No, nothing malicious.

**Chloe Petts**

No, they're a nice bunch, actually.

**James Acaster**

You'd recommend supporting Ed Gamble on tour to other comedians?

**Chloe Petts**

To anyone.



**Ed Gamble**

Yes.

**Chloe Petts**

Honestly, to anyone.

**Ed Gamble**

But you wouldn't do that because then that would mean you're-

**Chloe Petts**

That I wouldn't have the work.

**Ed Gamble**

Punting the job out there.

**Chloe Petts**

Yes. Shit. I hate it. They're shouting 'poppadoms or bread' at me every night and I'm saying, 'That's not even his. That's not even Ed's.'

**Ed Gamble**

Yes, exactly.

**James Acaster**

He's never said it.

**Ed Gamble**

Never said it.

**Chloe Petts**

It's his silly little friend's catchphrase.

**Ed Gamble**

Yes, I don't agree with it. I think it's stupid. Stupid question to ask people. Doesn't make any sense.

**James Acaster**

There are many things that I was told early doors would not make sense on the podcast, and they've stuck, and bad luck, bad luck Ed, I guess.

**Ed Gamble**

Yes.

**James Acaster**

For the rest of his life.

**Ed Gamble**

Well-, I don't know-,

**Chloe Petts**

For the rest of his life?

**James Acaster**

Yes.



**Chloe Petts**

Is that how long you're going to do the-

**Ed Gamble**

Yes. This is my pension, mate.

**James Acaster**

You've seen the tour receipts.

**Chloe Petts**

For me it's bread. If I was having a lovely curry, of course poppadoms, but I'm not. Yes, for this I'd really need the-, the infinite, sort of, capacity of belly to be available to me, because-

**Ed Gamble**

So you don't ruin yourself on bread.

**Chloe Petts**

Yes, because I will be pinging it back, if I'm honest. And, like, you know they bring out pats of butter? Keep them coming. Just keep them coming. I'm not even spreading, I'm just going to put one pat on a piece of a bread and onto the next.

**James Acaster**

Yes, just arrange them all like that, the pats. How many pats per slice?

**Chloe Petts**

Chloe Pats. Pats per slice? One. I'm not crazy.

**James Acaster**

Oh, I thought you were talking about, like, not spreading. I thought you were talking about, like-

**Ed Gamble**

Arranging them.

**James Acaster**

Putting the pat on, and then next to it another pat, and then another pat, and then just doing that across the full slice.

**Chloe Petts**

What, to cover the full surface area?

**Ed Gamble**

Yes.

**Chloe Petts**

Yes, that's an option available to me.

**Ed Gamble**

If you've got infinite pats then-, you go for it, right?

**Chloe Petts**

Infinite pats. Yes, yes. And I honestly think we're in a golden age of bread, in London. I really do, I think it's sort of like the bread Renaissance. Where you go to Pophams, Jolene, other places, I would have loved to have done rule of three there but I just didn't have it in me.





**James Acaster**

Are those-, those are your favourite two?

**Chloe Petts**

Those are my favourite two.

**James Acaster**

Pophams number one?

**Chloe Petts**

Pophams number one, for sure. But also I went to this place where they did, I can't remember the name of it, but they did amazing Guinness bread. And it was just, like, the perfect blend of, like, dark and fluffy, and, like, crispy on the outside.

**Ed Gamble**

I agree. Golden age of bread in London.

**Chloe Petts**

Yes.

**Ed Gamble**

It's the exact sort of thing I would say. I'm well up for that as a phrase, I'm going to start using that.

**James Acaster**

So is the, for your two different menus, is the bread course the same?

**Ed Gamble**

Oh yes, because we've got to do the-, we've got to do ghost bread.

**Chloe Petts**

Ghost bread.

**Ed Gamble**

And we've got to do real bread. Because I feel like there shouldn't be a distinction bread-wise, between the menu to stop your girlfriend leaving you and the ghost menu, right?

**Chloe Petts**

Bread-, bread's the same. You've intuited correctly, there.

**James Acaster**

So that will stay the same. The pats of butter on the Guinness bread.

**Ed Gamble**

So we're having a little, a platter of breads. Is it going to be a bit of bread from Pophams, bit of bread from Jolene, bit of bread from the mysterious Guinness bread restaurant?

**Chloe Petts**

Yes, and preferably like, maybe a sourdough. I'm so partial to focaccia.

**James Acaster**

Yes?

**Chloe Petts**

Yes. Just a bread where you don't need to dip it in oil, the oil's inbuilt.



**Ed Gamble**

Soaked in.

**Chloe Petts**

Wonderful. Really wonderful.

**Ed Gamble**

Get a bit of focaccia on there.

**Chloe Petts**

I love a focaccia sandwich, I just think-

**Ed Gamble**

Yes?

**Chloe Petts**

Oh.

**Ed Gamble**

Oh god.

**James Acaster**

Well, something's just happened.

**Chloe Petts**

Like, if you have a focaccia sandwich and it's got something a bit saucy in it, and then the sauce goes into the sponginess of the bread, but it will never go out of the bottom because the oily crust catches it.

**Ed Gamble**

Soaks it up.

**James Acaster**

Yes.

**Ed Gamble**

There's a lot of oil in focaccia. Do you know how they discovered that, how they made that?

**Chloe Petts**

No.

**Ed Gamble**

It was originally not an oil-based thing. And there was a big bottle of oil next to it, and someone thought the bottle was upside down, so they just flipped it-

**James Acaster**

Oh, yes. He absolutely drew us all in there. We all got drawn into that. Even I was like, 'Ed's got a little fact about focaccia here.' But it wasn't, it was another slam, because you dumped water all over the desk.

**Chloe Petts**

Tell me what the food is that will get me chucked out of this fucking restaurant and I'm saying it. You know when someone, like, pushes the king over in chess? I'm doing that, I'm walking.



**Ed Gamble**

You flipped the king upside down?

**James Acaster**

Yes, yes, yes.

**Chloe Petts**

Water comes out the bottom. Yes, I fucking get the joke.

**James Acaster**

Yes, yes, yes. Poor king. So your dream starter. Are we going on two different menus now?

**Chloe Petts**

Yes, we're going on to the two different menus.

**Ed Gamble**

By the way, I think Chloe is one of my most excited-looking guests to get stuck into the menu.

**James Acaster**

Oh, yes. When I saw you, I think, live and in real time, remember a focaccia sandwich, I've never seen someone so excited on this podcast. It was beautiful.

**Chloe Petts**

It was like I became a little pat of butter.

**James Acaster**

Yes, it was lovely. I think we go for the vegetarian one first, because-,

**Ed Gamble**

The girlfriend menu.

**James Acaster**

The girlfriend menu.

**Chloe Petts**

It's not necessarily completely vegetarian, as well. There will be some non-vegetarian-,

**James Acaster**

Okay, but your girlfriend won't leave you for whatever's on this menu?

**Chloe Petts**

She won't. She's not going. So, I'm opening with bruschetta.

**James Acaster**

Great.

**Ed Gamble**

Bread.

**Chloe Petts**

More bread, yes.

**Ed Gamble**

More bread.



**Chloe Petts**

More bread. More bread, please. Infinite bread, please.

**Ed Gamble**

Sorry, occasionally we will slip into doing that voice.

**James Acaster**

Now, what's that voice?

**Ed Gamble**

That's a voice we exclusively talk to each other, like, on tour.

**James Acaster**

Okay. I get you. Because I didn't know what was going on there, and I didn't like it.

**Ed Gamble**

No, that's what happens.

**James Acaster**

Didn't like it, felt bad.

**Ed Gamble**

It's normally, what'll happen is, we'll pull up, me and my tour manager will pull up at the tube stop where we pick Chloe up from. I wind down the window and go, 'Hello.' And Chloe goes, 'Hello,' and gets in the back of the car, and then we don't stop talking like that for the rest of the leg.

**James Acaster**

And your tour manager deals well with that?

**Ed Gamble**

Yes, he joins in.

**James Acaster**

He joins in.

**Chloe Petts**

Yes, he joins in. I think-,

**Ed Gamble**

We call him Linda.

**Chloe Petts**

Oh yes, Linda.

**Ed Gamble**

Because he likes to eat at Bill's.

**Chloe Petts**

Yes. The other day he said, his announcement when I got into the car was, first thing, not even 'How are you,' 'The other day I did panic and I went for dinner at a Las Iguanas.' And-,

**Ed Gamble**

By himself.



**Chloe Petts**

By himself, and yes, he had fajitas. Which, it just, every detail just feels more tragic.

**Ed Gamble**

Yes.

**Chloe Petts**

And he has, like, such a, sort of, low embarrassment threshold, so he just sort goes bright red at even recalling the notion of eating fajitas. His ears went a bit red.

**James Acaster**

Because everyone spotted him, because they're quite an attention-grabbing food.

**Ed Gamble**

Yes, they are.

**James Acaster**

With the sizzling, and the noise. You don't order that on your own.

**Ed Gamble**

'That guy's by himself.'

**James Acaster**

So it's like the meal's going, 'This guy's by himself. Look over here.'

**Ed Gamble**

Then he's crying onto the hotplate. Oh, poor Paul. Every time he gets mentioned on this it's in the negative food context.

**James Acaster**

Yes.

**Ed Gamble**

And then he gets all his friends texting him, going, 'What do you mean, you've never had a prawn?'

**Chloe Petts**

Yes, he's not very adventurous, is he? He just loves an omelette.

**Ed Gamble**

He just loves a-, he loves an omelette.

**Chloe Petts**

He loves an omelette. Well, what was I saying?

**Ed Gamble**

Bruschetta.

**Chloe Petts**

Oh, bruschetta.

**James Acaster**

Bruschetta on the girlfriend menu.

**Chloe Petts**

So I actually-, this is pretty similar to everything that I ate at A Putia, this place in Ortigia in Sicily.



And I'm sort of worried that I'm not that well-travelled, so I haven't, like, eaten in very many different places, and I'm kind of worried that I've, like, got to the first good place and been like, 'This is the best thing,' and there's a whole world out there.

**Ed Gamble**

But that's fine. You know what you know, right?

**James Acaster**

Valid. It's valid.

**Chloe Petts**

Yes. And I found this just so amazing. But what I would say is, their bruschetta, they have like this amazing fish bruschetta, which was great, but what I would take is their bruschetta and just elevate some-, so I would just have, like, a really amazing, like, fresh bread that's, again, got that crispy outside but it's like, sort of, soft and spongy in the middle. Not Hotel Divan cake bread, which is my favourite shit bread.

**James Acaster**

Okay.

**Chloe Petts**

Yes.

**Ed Gamble**

Chloe's obsessed with the bread at Hotel Divan.

**Chloe Petts**

Because it's such-, it's got such high sugar content that it just tastes like cake. So, bruschetta with-,

**Ed Gamble**

Just tomato-, is it tomato and-, is there onion on it?

**Chloe Petts**

No, not onion.

**Ed Gamble**

Just the tomato.

**Chloe Petts**

Just, like, really fresh tomatoes, that have been, like, recently warmed by the sun.

**James Acaster**

Oh yes.

**Ed Gamble**

Okay.

**Chloe Petts**

Because you just pop a tomato in the sun and, for 20 minutes, immediately it is, like, elevated to the next level.

**Ed Gamble**

Yes, you don't want fridge-cold tomatoes, do you?



**Chloe Petts**

No.

**Ed Gamble**

Flaky salt?

**Chloe Petts**

Flaky salt.

**James Acaster**

Basil.

**Ed Gamble**

Black pepper.

**Chloe Petts**

Bit of-, I'm not bound to the idea of basil.

**James Acaster**

That's a deal-breaker for me, with a bruschetta.

**Ed Gamble**

Yes.

**Chloe Petts**

Really?

**James Acaster**

I want some basil on-, I want some fresh basil on there.

**Chloe Petts**

I think I'd take basil.

**Ed Gamble**

I agree, you need a bit of green on there.

**Chloe Petts**

But what I'd is eat all the basil in the first half of the bruschetta and then just be free-wheeling after that.

**Ed Gamble**

Why would you do that?

**Chloe Petts**

Get the green out of the way.

**Ed Gamble**

Oh, so you do that, do you? Even if it's tasty green?

**Chloe Petts**

Get the green out of the way.

**Ed Gamble**

You've got to get the green out of the way.



**Chloe Petts**

You've seen me at a Nandos. Just neck that broccoli and then go into my burger.

**Ed Gamble**

You've got to neck the broc, actually.

**Chloe Petts**

Yes.

**James Acaster**

It's got better, the broc, at Nandos.

**Ed Gamble**

It's good. The broc at Nandos is good.

**James Acaster**

It used to be a bit too perfumed for my liking, I didn't know why.

**Ed Gamble**

Perfumed?

**James Acaster**

It tasted like it had perfume on it.

**Chloe Petts**

What, like a sort of Christian Dior?

**James Acaster**

Yes. And I was like, 'What's this? What are they putting on this broc that's making it taste like that?' But now it's a lot nicer.

**Ed Gamble**

It's good. It's garlicky, it's tasty. They cook it well.

**James Acaster**

Nice and garlicky.

**Ed Gamble**

I regularly go double broc.

**James Acaster**

Wow. I'd go broc and the grains, the butternut squash with the grain stuff.

**Ed Gamble**

Oh yes, I do, I do that sometimes as well.

**Chloe Petts**

I've overdone it on that. I just can't any more. I've started on the sweetcorn recently. Wonderful.

**Ed Gamble**

Yes.

**Chloe Petts**

Little pat of butter, rub it all over.





**Ed Gamble**

Of course.

**Chloe Petts**

Massage.

**James Acaster**

Chloe Pats, back in business.

**Chloe Petts**

Chloe Pats, back on the town.

**Ed Gamble**

So we've got bruschetta on the girlfriend menu.

**James Acaster**

What's this other menu?

**Ed Gamble**

What's on the ghost menu?

**Chloe Petts**

Full fry-up.

**James Acaster**

Chloe, you're clearly more excited about one than the other.

**Chloe Petts**

Yes. Oh, full fry-up. I just want, like, a never-ending carousel of meat. Like, you know like Yo! Sushi?

**James Acaster**

Yes.

**Chloe Petts**

I want that, but with, like, a full cow on it.

**James Acaster**

Yes.

**Chloe Petts**

Fucking hell.

**Ed Gamble**

Like all the different parts, or just one full cow on the Yo! Sushi belt, just going around and around and around?

**James Acaster**

Taking bits as it goes each time.

**Chloe Petts**

Yes. So, it's going to be a meaty menu. It's going to be full meat, and also in the dream restaurant I would like there to be no ethical implications of the meat.



**Ed Gamble**

Okay.

**Chloe Petts**

They're imaginary animals, it's no harm in the world. Maybe they're, like, really evil animals that deserve to die.

**Ed Gamble**

Okay, interesting. Yes, so, like, dictators-, sort of, dictators, or?

**Chloe Petts**

Yes. Yes, like-,

**Ed Gamble**

Like if it was, if you were having-, I don't know if lion is on your menu, but it would be Scar. You're eating Scar.

**James Acaster**

Yes, you're eating Scar.

**Chloe Petts**

Yes, or just like, Chairman Cow. That's what I meant.

**Ed Gamble**

Chairman Cow, there we go. What's the starter, though?

**Chloe Petts**

Oh, a big fry-up.

**Ed Gamble**

A full fry-up.

**Chloe Petts**

Full fry-up.

**James Acaster**

So the cow on the conveyor belt is for later?

**Chloe Petts**

No, like, I'm getting the-, oh, I'm not getting anything for the fry-up out of him. A pig, as well. There'd be-, he'll have a pig friend, who's, you know-.

**James Acaster**

So it's a bull, not a cow.

**Chloe Petts**

The Himmler to his Hitler. You know?

**James Acaster**

Yes.

**Chloe Petts**

And, yes. So I'll be getting meat out of them and then I'll have, like-, it maybe will be like a mini fry-up because it's a starter.



**Ed Gamble**

Sure.

**Chloe Petts**

And it would be some scrambled eggs, some beans, not in a ramekin. Sausage, bacon, hash browns, maybe a tattie scone. Mushrooms. Tomato, not because I want it, but just, like, I eat it and then feel like the rest of the fry-up is a reward.

**Ed Gamble**

Yes.

**James Acaster**

Yes. Out in the sun for a bit, the tomato?

**Chloe Petts**

Yes, cooked by the sun.

**James Acaster**

Yes.

**Ed Gamble**

Difficult to keep this mini, I'd say. Starter-sized. Because you've got a lot of elements on there.

**James Acaster**

But I guess it's all relative. So if your main course is, like, even more ginormous, then this is the starter.

**Ed Gamble**

Yes. The whole cow.

**James Acaster**

Yes.

**Ed Gamble**

Fried bread?

**Chloe Petts**

Oh yes. Yes. I love fried bread.

**James Acaster**

Yes, good stuff.

**Ed Gamble**

Fried bread is good.

**James Acaster**

And not always on a fry-up these days, and it's nice to see it on there.

**Chloe Petts**

Any other elements on a fry-up?

**Ed Gamble**

Black pudding.



**Chloe Petts**

Oh, black pudding. Yes. Oh, and white pudding.

**Ed Gamble**

But I'm not having much more than that. Fried mushroom.

**Chloe Petts**

Yes.

**Ed Gamble**

And that's about it for me, I'd say.

**James Acaster**

It's all fried.

**Ed Gamble**

Yes, it is all fried.

**James Acaster**

I would have, I reckon I would have scrambled egg each time. I like scrambled eggs.

**Ed Gamble**

Then are you willing to live with the fact that every other ingredient has to be scrambled?

**James Acaster**

Yes. Scrambled breakfast for me, please. Absolutely. Scrambled sausage.

**Ed Gamble**

Scramble the bacon, scramble the sausage.

**James Acaster**

Oh, that sounds great.

**Ed Gamble**

Actually that would be quite nice. I guess you're basically then chopping everything up really fine, and, sort of-,

**James Acaster**

It would all be in one big hash, really, wouldn't it?

**Ed Gamble**

Yes, one big hash.

**James Acaster**

Yes.

**Ed Gamble**

Big hash brekky.

**James Acaster**

Big hash-, I mean, hash brown is my favourite part of a fried breakfast so if it was all hash, I'm delighted.

**Ed Gamble**

So, I mean this is a great idea for a starter.



**Chloe Petts**

Thank you.

**Ed Gamble**

You're really getting in a lot of fantastic elements, early doors.

**James Acaster**

Yes. And I think because it's breakfast, that's the starter of the day.

**Ed Gamble**

Yes.

**Chloe Petts**

That's really profound.

**James Acaster**

Thank you.

**Ed Gamble**

So you're almost taking us through a full day in one meal.

**Chloe Petts**

Oh, yes. Yes. Oh, I hadn't even thought of that.

**James Acaster**

Let's move on to your main course.

**Chloe Petts**

Main on the girlfriend, real menu, is this dish from A Putia in Sicily. Which I think is one of the best things I've ever eaten, and I went back for it three times over the course of the holiday.

**James Acaster**

Everyone else going to this place, or just you?

**Chloe Petts**

Yes, just me in there with my bowl of pasta. But what's good is that I was on holiday with, like, lots of very small women, so I had both my pasta and then half of their pasta to finish, as well.

**Ed Gamble**

How small are we talking?

**Chloe Petts**

The women?

**Ed Gamble**

Yes.

**Chloe Petts**

Borrower.

**James Acaster**

Borrower-size.



**Chloe Petts**

Yes.

**James Acaster**

Yes, yes.

**Ed Gamble**

It's cheaper to get an Airbnb that way, because they can all sleep in the kitchen drawers and stuff. 'Do you sleep with the forks?'

**Chloe Petts**

They make me my little mini fry-up.

**James Acaster**

Do you know what the second B stands for? Because you don't actually get breakfast at-, everyone complains. Airbnb, well, you get the bed but not the breakfast.

**Chloe Petts**

Air bed and Borrower?

**James Acaster**

Yes.

**Ed Gamble**

Air bed and Borrower.

**Chloe Petts**

Anyway. So yes, I had so much of this pasta, it was amazing. And oh yes, that was the day that I took them all back-, because my friends, like, met up with us the second half of the holiday and I was like, 'You've got to come back to this restaurant, I absolutely love it, it's the best thing I've eaten while I'm here.' And then I ate all of my pasta and then, like, probably half another portion of pasta. And then I went to try and get ice cream, and I wanted Nutella ice cream, but I didn't understand the Italian language and it was Nutella freda. Which basically just means cold Nutella, so they just gave me a pot of frozen Nutella.

**James Acaster**

What, that's on a menu?

**Chloe Petts**

That was at a separate place. So then I obviously ate that, and then I had to lie down for three hours and was sick. But anyway, this pasta, you'll understand why I was sick, because it was so rich. And it was just like this amazing pasta, I'm not sure of the shape but it's basically, like, kind of a bit squiggly.

**Ed Gamble**

Okay. Yes, I know the squiggles.

**James Acaster**

A frilly pasta about an inch long, is that what we're saying?

**Ed Gamble**

A frilly pasta about an inch long.



**Chloe Petts**

Yes. Cooked, like, perfectly sort of al dente, with a pistachio pesto, which is like a Sicilian speciality, they grow a lot of pistachio. With cream, and shrimp.

**Ed Gamble**

Oh my god.

**James Acaster**

Wow.

**Chloe Petts**

Tiny little shrimps. And it sort of-, the amount of shrimp that I got, like, decreased the three times I was there, maybe because-,

**Ed Gamble**

Yes, because they saw you coming.

**Chloe Petts**

The chef was like, 'Hide the shrimp, she's in again. The massive one's in again.'

**James Acaster**

She's going to eat it anyway, take all the shrimp out. She's just had a pot on her television for more.

**Ed Gamble**

We've heard her being sick she's ready to go again. She's brought the tiny women. There's a Borrower sticking out her pocket, she's going to order two portions and then pretend ones for the Borrower.

**James Acaster**

(inaudible)

**Ed Gamble**

I love the idea of the pistachio pesto.

**James Acaster**

Yes, I've never had that.

**Ed Gamble**

Me neither, you can imagine the crunch of the pistachio.

**Chloe Petts**

Oh so good.

**Ed Gamble**

Yes.

**Chloe Petts**

But we bought some and then just, like, had a little lick of it, it definitely needs to be diluted by something.

**James Acaster**

Please, Chloe, don't just start having everything out of jars, if all your food is just pesto, Nutella, just everything you'll say, 'Give me a jar and I'll just eat that.'



**Ed Gamble**

Get the jar in the freezer and then I'll crack away with that.

**James Acaster**

Yes, have the pasta don't just eat it out of the jar.

**Ed Gamble**

Yes, with the cream is what I mean it does sound so rich.

**Chloe Petts**

It's so rich.

**James Acaster**

How big's the bowl, like is it a massive portion?

**Chloe Petts**

You look at it and go, 'I could do two of them.' And then you're through one and go, 'I can only do half of my mate's.'

**James Acaster**

It's one of those situations. Yes, yes, when you're not fully defeated.

**Ed Gamble**

Yes, yes.

**James Acaster**

It is huge though and yes, on that first day, like the amount of shrimp just kept coming, it was so good.

**Ed Gamble**

Yes, that does sound delicious. So look we need to hear the ghost menu, but I'm very on board with the girlfriend menu.

**James Acaster**

So far I'd have that menu.

**Ed Gamble**

Yes, interesting, I mean in terms of just dream and there's no, sort of, capacity to the stomach I'd probably have a fry up.

**James Acaster**

Okay.

**Ed Gamble**

To start.

**James Acaster**

Let's see if the main course swings you.

**Chloe Petts**

So the main course of the ghost menu is all of the barbecue food you could possibly imagine.

**James Acaster**

Yes, you've definitely got Ed on board there.





**Ed Gamble**

Yes, I mean this was very close to my main on my dream menu, episode 100, so talk us through it, Chloe, please.

**Chloe Petts**

Big brisket, all of my Instagram reels the algorithm alternates between a man cutting a brisket and then Harry Styles doing a concert.

**Ed Gamble**

Imagine, what would you do if Harry Styles cut some brisket?

**Chloe Petts**

Come everywhere. Don't cut that.

**James Acaster**

No one's cutting it.

**Chloe Petts**

I can't.

**Ed Gamble**

Yes.

**Chloe Petts**

Anyway, brisket, ribs, pork and beef.

**Ed Gamble**

Yes, you've got to double up on the ribs.

**Chloe Petts**

Burnt ends.

**Ed Gamble**

Oh yes.

**Chloe Petts**

Turkey. Again, it's the tomato, I'm eating it quick just to think I got a bit of healthy white meat in.

**James Acaster**

Turkey's the tomato of the meat.

**Chloe Petts**

Yes.

**James Acaster**

And is it like a big turkey leg, breast?

**Chloe Petts**

No, it's like sliced breast that has been, like, really slow cooked and is, like-,

**James Acaster**

Juicy.

**Chloe Petts**

Yes, extraordinary, like, 'How have they made a turkey-'



**Ed Gamble**

And you can see the smoke ring around the outside of it.

**Chloe Petts**

Oh my God, I feel like I've got, like, a real, like, food empathy thing where, like, you can even describe food and I feel so satisfied and I think that's why I watch, you know, Mike Chen the YouTuber.

**Ed Gamble**

Love Mike Chen.

**James Acaster**

I don't know this guy.

**Chloe Petts**

So he's just, like, this guy that goes round just eating delicious food and reviewing it and he's so, like, positive and just-

**Ed Gamble**

What's the name of his YouTube channel again?

**Chloe Petts**

Strictly Dumpling.

**Ed Gamble**

Strictly Dumpling, great.

**Chloe Petts**

It's really good and I just love how enthusiastic he is about the food.

**Ed Gamble**

He can eat that guy.

**James Acaster**

Yes?

**Ed Gamble**

He does a lot of buffets as well, we talk about buffets a lot on tour as well.

**Chloe Petts**

Yes.

**James Acaster**

I saw something happen there.

**Ed Gamble**

Yes.

**James Acaster**

When we mentioned buffets there was a bit of-,

**Ed Gamble**

Yes, we both went somewhere.



**James Acaster**

Yes.

**Chloe Petts**

Yes, it feels a little like, I don't know, a little elicit when I'm like, 'Will you describe a turkey leg to me in intense detail?' Because it feels like I'm getting off on it and, like, I haven't asked for your consent to get involved in that fantasy (talking over each other).

**Ed Gamble**

I mean you've already said the thing about-, (talking over each other) Harry Styles cutting a brisket, you said you'd come everywhere, so I think we knew what was going on.

**Chloe Petts**

A nice, sort of, mustard sauce would come just from my little piece of beefy.

**James Acaster**

That's very nice.

**Chloe Petts**

Thank you.

**Ed Gamble**

So you've got turkey, ribs, beef and pork.

**Chloe Petts**

Big tray of meaty.

**Ed Gamble**

Big tray of meaty, brisket. Any little barbecue sides?

**Chloe Petts**

Well, that would be my sides for the ghost menu.

**Ed Gamble**

Oh okay, right okay, we'll move on.

**James Acaster**

Where's the best barbecue place you've been before we move on?

**Chloe Petts**

So I haven't really eaten that much barbecue because I gained this obsession after I became vegetarian and I have, like, enough memories about that sort of meat to know how much I love it, like anything essentially, like, slow cooked, beef particularly, is just my ideal thing.

**Ed Gamble**

Although having said that are we allowed to talk about your meat amnesty?

**Chloe Petts**

Yes, my constant meat amnesty.

**Ed Gamble**

No, when we're doing a gig and there was a barbecue restaurant round the corner and we don't normally eat heavily before gigs, we went round there, Chloe had a meat amnesty and she felt horribly sick for the rest of the day.



**Chloe Petts**

All of my stories end in my just feeling sick, my best days are like, 'And then I chucked up.'

**James Acaster**

I was sick.

**Chloe Petts**

I do regret though because you had the beef rib and I got the brisket, I think I should have gotten the rib.

**Ed Gamble**

Yes, it was good, it was nice.

**James Acaster**

I think beef brisket though is a safe bet, very barbecue place it's going to be good, beef rib some places that's the best thing on the menu, some places if they don't do it well you get it and you're like, 'Why didn't I just play it safe?'

**Ed Gamble**

I massively disagree.

**James Acaster**

Fair enough.

**Ed Gamble**

Certainly, about the brisket, I think that is an art, I think that you're actually you're not going to find many places in the whole of the UK that does an actually good brisket.

**James Acaster**

Yes, in the UK it's a little bit harder.

**Ed Gamble**

But yes, I guess if you're in, like, Texas etc.

**James Acaster**

Pecan Lodge, shout out to Pecan Lodge, Dallas.

**Chloe Petts**

Is that the best place?

**James Acaster**

I went, I was in Dallas for three days, I went there for two of the days.

**Chloe Petts**

Oh sick.

**James Acaster**

It was good.

**Chloe Petts**

I think I'd like to-, that's like my bucket list of, like, proper meat amnesty, go to Texas, have, like, proper barbecue.

**Ed Gamble**

You'd be sick everyday.



**Chloe Petts**

I'd be so sick, and I'd love it.

**Ed Gamble**

Yes.

**Chloe Petts**

'This is the best blurgh.'

**James Acaster**

But back we go.

**Chloe Petts**

Sometimes on the Instagram reel, they'll just, like, put a brisket down and then just let it jiggle like a ladies bum and it's just so hot. Oh man, I just love it.

**James Acaster**

Like a lady's bum

**Ed Gamble**

Like a lady's bum.

**Chloe Petts**

Ah it's so good. Yes, that's what I'd have. Am I missing any meats, I don't think-,

**Ed Gamble**

I guess that sometimes they have a really nice sausage.

**Chloe Petts**

Yes, I love a-.,

**Ed Gamble**

You have had a sausage in the starter though, I will say that.

**Chloe Petts**

Yes, I'm double sausageing.

**Ed Gamble**

Okay, you double sausage away.

**Chloe Petts**

I'm going to have one of those, like, jalapeno and cheddar sausages that, like, snap, like with an amazing snap.

**James Acaster**

Yes, snap.

**Chloe Petts**

Yes, I'd definitely have one of them.

**Ed Gamble**

Yes, and just let it jiggle like a man's dick,



**Chloe Petts**

Yes, just flick it (talking over each other).

**Ed Gamble**

Went through my head as well. I was writing it in my head when Ed said and I'm like, 'Oh I was going to say I'd watch YouTube videos while they lay a sausage down and they slap it and it jiggles like a man's-, oh he said it, he said it.' Dream side dishes?

**Chloe Petts**

Now, this is on the real menu and I'm doing this because-, not because it's, like, my dream side dish, but because I think it really compliments what else is going on. So I'd have a salad, but something with, like, a real crunch to it because the pasta is quite, it is al dente, but there's a bit of a slop element to it right?

**Ed Gamble**

Sure, and also, it's the same texture the whole time right with a bowl of pasta you need something to break it up with.

**Chloe Petts**

Exactly, you want to break it up. So I love, like, fennel-, oh no, oh no.

**Ed Gamble**

You've really hit on something here.

**Chloe Petts**

Oh no.

**Ed Gamble**

It's not the secret ingredient don't worry.

**Chloe Petts**

Oh fucking hell.

**Ed Gamble**

It has been in the past.

**Chloe Petts**

I was about to tip the glass (talking over each other)

**James Acaster**

It was early doors secret ingredient, this was like an early one, this was very early doors thinking, 'I'm going to feel very passionate about how much we don't like fennel.' Although I hold my hands up the two things I hate the most pomegranate seeds and fennel I have it, if they're ever in a dish I will just eat them, I don't make a fuss, but I'd rather they didn't exist.

**Ed Gamble**

But texturally that's the best thing, that's to scratch that itch that you need with the pasta.

**Chloe Petts**

Yes.

**Ed Gamble**

Fennel's up there.



**Chloe Petts**

And I think it's got, like, quite, like, a real satisfying aniseedy taste.

**James Acaster**

No. No, no, no.

**Chloe Petts**

Do you not like aniseed at all?

**Ed Gamble**

See I don't either, but I think raw fennel does have, it's only a background note.

**Chloe Petts**

That's the thing, it's the only acceptable aniseed note that I will ever-,

**James Acaster**

I can detect it in anything, I'm always like, 'This got fennel?'

**Ed Gamble**

You're like a shark aren't you, but with aniseed instead of blood.

**James Acaster**

Yes. 'This got fennel in?' Straight away.

**Ed Gamble**

Fennel.

**James Acaster**

Fennel, miles away.

**Ed Gamble**

What else do you want in this salad then?

**Chloe Petts**

Well I don't know if this is, like, technical right, like, a complimentary flavour, but maybe some kind of, like, fruit like orange.

**Ed Gamble**

That's a big combo, yes, fennel and orange I've had that before.

**Chloe Petts**

Okay cool.

**Ed Gamble**

Yes, yes, yes. yes, for sure.

**Chloe Petts**

And then what herb will go with that?

**Ed Gamble**

Fennel tops, I see that quite a lot, you know, the, sort of, like, spiny little top of a fennel, I've seen that go with it or maybe a bit of dill?

**Chloe Petts**

(talking over each other) dill.



**James Acaster**

I don't like (inaudible) insanity, but this awful, this awful.

**Chloe Petts**

Fucking hell mate.

**Ed Gamble**

This has ruined the girlfriend menu for you.

**James Acaster**

Yes, I was really-,

**Chloe Petts**

Is it that much of a deal breaker?

**James Acaster**

I was fully girlfriend menu all the way even though I like the things on the other menu, but I was like, 'No, this girlfriend menu sounds delicious.' And then you get to this abomination of a salad where you've got fennel and fucking oranges in a salad together.

**Ed Gamble**

It's a proper girlfriend menu thing though, 'Oh we'll just get a salad on the side.'

**James Acaster**

I love salad on the side, shall we just (inaudible).

**Ed Gamble**

Yes, then you look really, like, sophisticated and also, like, not to greedy.

**Chloe Petts**

Pouring my sparkling water over the floor, 'Shall we just get a little fennel salad?'

**James Acaster**

I would accept apple in the salad with the fennel.

**Chloe Petts**

But this is the thing, I think it's quite like a what the salad needs is crunch and then a bit of sweet and acidity, so look you sub in whatever you want in there baby boy, that is on you okay?

**James Acaster**

In my head I'm adding sliced apple.

**Chloe Petts**

Yes, so it doesn't have to be fennel and orange, but it has to be crunchy, sweet, acidic, okay? I'm going to leave that with you, alright?

**James Acaster**

So first thing I'm doing is subbing the orange for the apple and then I'm figuring out what is going to replace the fennel.

**Chloe Petts**

But that's crunch and the sweet you see, so you've got some acid to play with.





**James Acaster**

Yes.

**Ed Gamble**

But you need a bit of vinegar in there right?

**Chloe Petts**

Just a bottle of vinegar and some apple.

**Ed Gamble**

Bite an apple, swig the vinegar, lovely job.

**Chloe Petts**

Yes, really nice, so you do you on that.

**Ed Gamble**

I'd happily have this salad that you've-, but I'm mainly on board with the ghost menu, so I'm looking forward to hearing what the ghost sides are.

**James Acaster**

Yes, I want to hear these barbecue sides.

**Chloe Petts**

Very conventional barbecue fair, cornbread, macaroni cheese, collared-, what is it?

**Ed Gamble**

Collared greens.

**Chloe Petts**

Collared greens, all of the rest.

**James Acaster**

Baked beans? I mean you've told me what you think about baked beans already (talking over each other), but you don't want barbecue beans?

**Chloe Petts**

What are the other ones, so cornbread, mac and cheese, collared greens.

**James Acaster**

Hush puppies.

**Chloe Petts**

Texas toast.

**Ed Gamble**

Yes, well that's just toast isn't it? Just thick toast?

**Chloe Petts**

Like garlicky with garlic, it's like garlic bread.

**Ed Gamble**

You could have sweet potatoes or yams or something like that?



**Chloe Petts**

Not super interested in that, but maybe you'd need it to, sort of, break up the-, bit of sweet to break up the-,

**James Acaster**

What's grits? Would you have grits at a barbecue?

**Ed Gamble**

I don't think you'd have it with barbecue, but it's from that part of the world isn't it. Grits you'd have with, like, shrimp or something.

**James Acaster**

I went to a barbecue place one that was doing frickles.

**Ed Gamble**

Frickles.

**Chloe Petts**

Oh, a fried pickle?

**James Acaster**

Yes.

**Chloe Petts**

It's like I've just done a riddle.

**Ed Gamble**

God I love a frickle.

**Chloe Petts**

Yes, I'd have a frickle because imagine-, oh yes, just a bit of that, like, really tender beef rib and then a little frickle chaser. Oh it's sorting you right out, isn't it?

**James Acaster**

How are you doing the frickles as well, because I've had frickles before where it's the full pickle just deep fried or they cut into, like, chips?

**Chloe Petts**

Tiny chips.

**James Acaster**

Or they've sliced them, like, you know, down ways.

**Ed Gamble**

Like gherkin disks.

**James Acaster**

Little coins

**Chloe Petts**

Yes, that's what I want, a disk of frickle.

**James Acaster**

They're the best.



**Ed Gamble**

Yes, they are the best.

**Chloe Petts**

Because what you want is like the maximum amount of surface area to be covered in fried.

**Ed Gamble**

Exactly.

**Chloe Petts**

Yes.

**Ed Gamble**

And you can pop those in your mouth one at a time.

**Chloe Petts**

Like a sweetie.

**Ed Gamble**

With the long strips you're biting down, you're seeing that it's hot because all the steam's coming out and it's a wet pickle, so when you fret it really is boiling.

**James Acaster**

Yes, that's rather.

**Ed Gamble**

Yes, yes, so much better just knock the thin slices back.

**Chloe Petts**

And I think I might want something a little crunchy, like, just a little pot of celery or something.

**Ed Gamble**

Coleslaw?

**Chloe Petts**

Yes, I'll take coleslaw. Yes, really nice, a really nice, like-,

**Ed Gamble**

Vinegar based or mayo based?

**Chloe Petts**

I think usually I'd go mayo based any day of the week for my coleslaw, but on this occasion, I think vinegar based again just to cut across the meat, the rich meat.

**James Acaster**

Yes, I like those sides a lot, I'd probably hop over to that menu for the sides.

**Ed Gamble**

You're welcome to come join.

**James Acaster**

Drink, drink. Do we drink the same for both meals?

**Chloe Petts**

Yes, I think so. So again, like, the way that I'd be doing this meal is very specific, so it would sit in



the, like, hinterland between lunch and dinner, right, that's where it's sitting. And the day before that it's all building up to this big meal, okay? And I think I am going to be in Italy, and the best, like, setting of a meal I've ever had was when I was eighteen, I just went into Italy for a month and, like, nannied this little girl and they lived in Perugia, and they all had these amazing houses with loads of land on them. And the mum and dad would, sort of, go round the friends most evenings and just, like, have a meal on these amazing houses just outside on this amazing land. And because they all spoke Italian it was quite good for me because I couldn't understand anything that they were saying, so I could just really focus on the task in front of me which was eating as much food as I possibly could and then being sick. So the setting would definitely be Italy, but it would be with my friends but friends that are happy for me, like, not to talk when I just need to focus on the food. But the morning would be I'd have like just a, sort of, breakfast just to fill me up a little bit, go for a long run which is, sort of like, life's tomato, right, it's the thing I need to get out of the way, so I get a reward at the end of it. So basically, I'm just, like, spending my whole day just, like, edging myself towards this massive meal, right? So I'm going on this huge run and then I might not have lunch, but I might have some, like, little crispies just to get really excited.

**Ed Gamble**

Yes, get the tingles going.

**Chloe Petts**

Get the tingles going, make sure I'm full enough that I don't get sick before the meal.

**Ed Gamble**

Yes, I mean this all sticks with edging thing, yes.

**Chloe Petts**

Oh yes, it's really good, yes.

**James Acaster**

Yes, let's not forget you used that phrase.

**Chloe Petts**

Just teasing myself.

**James Acaster**

I love that you can comment on it, but we all understood it. I think Benito wrote it down.

**Chloe Petts**

Yes, food edging.

**Ed Gamble**

Yes, food edging, fedging.

**James Acaster**

Sounds dirtier than edging does.

**Ed Gamble**

Yes, it really does.

**Chloe Petts**

But I think what you need to understand is that everything I've described to you is an erotic experience, remember the brisket like the lady's bottom?



**James Acaster**

Yes, well you came on a focaccia earlier. Oh no it wasn't a focaccia it was because of Harry Styles. If you came on a focaccia it wouldn't fall out the bottom at least.

**Chloe Petts**

It's really good.

**Ed Gamble**

So you're fedging?

**Chloe Petts**

So I'm fedging and I'm really hungry and then what I do is I get myself a pint of a delicious pale ale, I drink it on a semi-empty stomach, so by the time I'm ready to sit down and eat this meal I'm a little bit tipsy.

**Ed Gamble**

You've got a buzz on.

**Chloe Petts**

I've got a buzz on and it's like eating drunk food.

**James Acaster**

Yes. Drunk food is your favourite food? Just tipsy food?

**Chloe Petts**

Just like, yes if you're a little bit tipsy. Over the first lockdown I'd sit down, 5:15, have a pint with pointless, right.

**Ed Gamble**

Pointless wasn't pointless with you was it? Beautiful.

**James Acaster**

Beautiful, thank you.

**Chloe Petts**

You're really, really doing quite well. Did you pop your hand out for a high five there?

**James Acaster**

No, no I gestured towards him so that you would appreciate the master.

**Ed Gamble**

Pointless wasn't pointless.

**James Acaster**

Pointless wasn't pointless.

**Chloe Petts**

Both of you are on fire.

**James Acaster**

That's why he's the headliner. Look and learn.

**Chloe Petts**

6:30 because I've had that pointless pint on an empty stomach I'm loving dinner whatever it is.



**James Acaster**

So I think for me if I'm drunk or tipsy and I'm eating it just takes away that constant voice in my head that is saying, 'You shouldn't be eating this.'

**Chloe Petts**

Interesting.

**James Acaster**

So then it's great.

**Ed Gamble**

There's an element of that with me as well.

**James Acaster**

It's like, 'Adios, not listening to you anymore, now I'm going to enjoy this whole bar of Chocolonely and I don't give a shit about it.'

**Ed Gamble**

Yes, that's where we part ways I would be eating a dinner rather, I wouldn't get drunk and eat a whole bar of Chocolonely.

**James Acaster**

Someone's wasting an alcohol there, I think that's a waste of booze.

**Ed Gamble**

When I'm hungover I'd do that, that's why I quite like a hungover meal, wait towards the end of a hungover day where the majority of the hangover has dissipated, but what remains is that absolute raging hungry and then I'm like, 'It's pizza time baby.'

**Chloe Petts**

Yes, yes, yes.

**Ed Gamble**

It's pizza time and I'm putting that all away, just post it in.

**James Acaster**

Feels like medicine then.

**Chloe Petts**

Yes, really good, really good. Well, you see I don't get the voice while I'm eating, I get the voice immediately after I've eaten going, 'Ah fuck.'

**Ed Gamble**

Sure, why did I do that, yes, yes.

**James Acaster**

But again that voice isn't there if I hammered.

**Chloe Petts**

That's the thing, isn't it? But I don't know there's something about the way that my taste buds work when I'm a bit drunk, all of me's feeling a little buzz so maybe they're just flapping around a bit different.

**James Acaster**

They're a bit woozy.



**Ed Gamble**

Last night perfect example of it, we went to a concert with James, we didn't have time to go for food before, had a couple of beers at the gig, got back home, I thought, 'I'm not going to order a takeaway because then I'll do real damage.' Just a tiny, tiny little bit tipsy, made bacon and eggs. It felt good.

**Chloe Petts**

I've done it again there.

**Ed Gamble**

Yes. It felt good, bacon and eggs, straight to bed.

**Chloe Petts**

That's really great, what a night.

**James Acaster**

I got in opened my fridge, saw the Chocolonely, said, 'No, not tonight.'

**Ed Gamble**

Not tonight. Weren't drunk enough?

**James Acaster**

Weren't drunk enough and it was the dark chocolate and lemony one that I was trying out for the first time, and I like it, but I've got to be in the mood.

**Chloe Petts**

Yes. So you didn't have dinner, you had a couple of pints no dinner?

**James Acaster**

Yes.

**Chloe Petts**

You must be feeling-, have you had breakfast this morning?

**James Acaster**

No.

**Ed Gamble**

Oh my god.

**Chloe Petts**

James.

**Ed Gamble**

So the last time you ate is when we had lunch yesterday?

**James Acaster**

Farmer J Finsbury, yesterday for lunch.

**Ed Gamble**

Oh mate.

**Chloe Petts**

James, you need to eat something nice.



**James Acaster**

Oh I do that's why my stomachs going absolutely-

**Chloe Petts**

Well let's fucking hurry up. Jesus Christ, we've got to get you fed.

**James Acaster**

Yes, yes starving.

**Ed Gamble**

So drink, drink is a pale ale?

**Chloe Petts**

Pale ale before, so maybe like 45 minutes before I'm going at that and I'm reading my book.

**Ed Gamble**

Do you want to watch pointless as well?

**Chloe Petts**

No, I'm not bound to that.

**James Acaster**

How you feeling about the new sidekicks on pointless?

**Chloe Petts**

Absolutely dreadful and really appalling.

**James Acaster**

Yes, really bad.

**Chloe Petts**

Ruined the show.

**James Acaster**

Yes, yes, yes, agreed.

**Chloe Petts**

Someone's cooking for me, I'm reading my book, I'm watching the football maybe, I'm dosing, you know, just getting really ready for it, a bit more edging. And then throughout the meal I'd have a big, delicious glass of red wine, but I want to know that any drink is available to me, any alcoholic beverage, so if I want an Aperol Spritz I could have it, if I want an Espresso Martini I could have it, if I want a gin and tonic I could have it, but primarily I'm going for a lovely glass of red wine.

**Ed Gamble**

So you are having a red wine, but you need the promise that if suddenly you change your mind, you could have something different?

**Chloe Petts**

Yes.

**Ed Gamble**

Any particular sort of red wine?





**Chloe Petts**

No, I'd let someone like you who knows about red wine choose it.

**Ed Gamble**

I know a little bit.

**Chloe Petts**

But, like, you know more than I do, and I was trust you to make, like, a decent decision.

**Ed Gamble**

Sure, yes, it depends. Obviously, I think the red wine would change based on which menu we're going with.

**James Acaster**

Making a toast with your red wine?

**Chloe Petts**

Yes, alright.

**James Acaster**

What you saying?

**Ed Gamble**

This is a new format point that James occasionally remembers to bring in.

**Chloe Petts**

Okay.

**James Acaster**

Well, I think I've remembered it every time I brought it in so.

**Ed Gamble**

No. Are you going to raise a toast?

**Chloe Petts**

Yes, and I'd do the toast from, like, something in Hamilton where they're like, 'To the bride, to the bride.' And then I do the whole performance of Hamilton, edge myself a bit further and then have the meal.

**Ed Gamble**

But would you do it from that?

**Chloe Petts**

From that point, yes.

**James Acaster**

Is Hamilton edging you as well?

**Chloe Petts**

Yes.

**James Acaster**

Yes, okay.



**Ed Gamble**

To the revolution.

**James Acaster**

And you can make it about your menu.

**Ed Gamble**

Yes.

**Chloe Petts**

Yes, really nice, yes.

**James Acaster**

Yes, instead.

**Chloe Petts**

To the brisket.

**James Acaster**

To the brisket, to the brisket. To the frickles, to the frickles.

**Ed Gamble**

To the sides.

**James Acaster**

Now I'm trying to think of, like, puns to put in, like, Hamilton songs.

**Ed Gamble**

Yes.

**James Acaster**

Not going to waste man, what food, chops.

**Chloe Petts**

I am not throwing away my chops.

**James Acaster**

Yes, yes, yes.

**Ed Gamble**

I'm not throwing away my chops, I'm not throwing away my chops. Yes, brilliant.

**James Acaster**

Still keeping our young scrubby and hungry or whatever.

**Ed Gamble**

Yes, yes keep that.

**Chloe Petts**

Very nice, yes.

**James Acaster**

I want to be in the room where it happens.



**Ed Gamble**  
Kitchen.

**Chloe Petts**  
Brackets, the kitchen.

**James Acaster**  
Brackets, the kitchen. What about your dessert, we shouldn't put this off even though I know apparently, I'm not going to like it, but there are two desserts or is there just one dessert?

**Chloe Petts**  
I don't think you're not going to like it I just think it doesn't for the ghost menu it doesn't fit the narrative of, like, breakfast, lunch, dinner because I'm going back to because I want it to be all meat, I think I'm just going to have pancakes, bacon and maple syrup.

**James Acaster**  
Okay.

**Chloe Petts**  
To end.

**James Acaster**  
Okay.

**Chloe Petts**  
But I also thought when you were talking about Universal and Disneyland one of the favourite things I've ever eaten as a child and I didn't know what it was until quite recently and remembered that, sort of, Google existed and I could find out what it was, funnel cake.

**James Acaster**  
Right.

**Ed Gamble**  
I don't think I've ever had a funnel cake.

**James Acaster**  
I've never had it. Listen, we've watched Deep Fried Masters.

**Ed Gamble**  
We know deep fried-,

**James Acaster**  
This is why-,

**Ed Gamble**  
Have you seen Deep Dried Masters?

**Chloe Petts**  
I've never seen Deep Fried Masters, but it sounds right up my street.

**Ed Gamble**  
Honestly. I cannot, but we might have to watch that.

**Chloe Petts**  
Okay, great.



**James Acaster**

You would love Deep Fried Masters. It's what it sounds like, it's a cooking competition, three deep fried masters going against each other, and each round is like, 'Deep fry thing, make us something that we could sell in the mid way, do it.' (talking over each other) the whole thing. Funnel cakes is obviously a big part of that show. Is funnel cake just cake batter directly into a fryer and that's it?

**Ed Gamble**

Yes, they funnel it in until it's like-, and it's all squiggly like a squiggly pat basically, right?

**Chloe Petts**

Yes, like a mass of-,

**Ed Gamble**

Yes, yes, yes.

**Chloe Petts**

Fried dough. Oh it's so good and then they put powdered sugar over it.

**Ed Gamble**

Yes, it's crazy.

**Chloe Petts**

You could have syrup, it was just transformative when I was a child, it was so wonderful and I've always tried to, sort of, hit that high ever since but can never. I also think, like, I'd be too inhibited now to do it, like I think I would have that voice going like, 'You've just eaten fried dough, you've just eaten fried dough.'

**James Acaster**

I think my problem with it is is that I think I would like that as a element of a dessert.

**Chloe Petts**

But not as the-,

**James Acaster**

Ice cream sundae that had some fried dough in it, ah yes great one, but when I see the actual funnel cakes, I'm like, 'That can't be the-, that's not the thing is it?' But there was something at Disney World which was like a pineapple upside down funnel cake kind of thing.

**Ed Gamble**

Oh my God.

**James Acaster**

And that looked great and I didn't get it and I regret it.

**Ed Gamble**

I tell you what I don't like about it, the mechanism of squeezing, it's like they're doing toothpaste or someone squeezing a big spot, it's weird. The long, sort of, thin thing, like, draping it into the basket.

**Chloe Petts**

But you're very much, like, you don't-,

**Ed Gamble**

Do you know what I mean?



**James Acaster**

Yes, yes, yes, it's not nice.

**Chloe Petts**

You don't have to see or think about that, like, you haven't thought about-

**Ed Gamble**

I would because it comes out and then it looks like Mr Messy.

**Chloe Petts**

No, but Ed, I've told you I wanted a full cow you weren't going, ' I don't like the thought of it getting shot through the head,' do you know what I mean?

**Ed Gamble**

Well I don't mind that.

**James Acaster**

You love that.

**Chloe Petts**

Oh okay, you love that.

**Ed Gamble**

Obviously that is horrific, but I know why I think that's horrific, I can't quite put my finger on why I don't like them squiggling the dough into the basket and I think it's to do with Dr Pimple Popper, but I'm not quite sure.

**Chloe Petts**

I think, I think-

**Ed Gamble**

Have you seen Dr Pimple Popper?

**Chloe Petts**

Yes, I fucking love Dr Pimple Popper.

**Ed Gamble**

When there's a real big one and it wiggles out like a snake out their face, that's what the funnel cake reminds me of.

**Chloe Petts**

But I like the pimple popping too, I actually had to get that out of my algorithms because I like it, but I couldn't see it in tandem with the jiggling brisket, it was just, like, too-, I just felt really dirty.

**Ed Gamble**

What would you do if a video popped up of Harry Styles cutting a brisket while popping a big spot on his face?

**James Acaster**

And slapping a lady's bum.

**Ed Gamble**

What if he slapped his spot what jiggled like a lady's bum?



**Chloe Petts**

I think I'd just, I don't know, I think I'd probably just go into, like, two hours of paralysis.

**Ed Gamble**

Yes, yes.

**Chloe Petts**

I think I'd just stop.

**Ed Gamble**

Yes, too much.

**James Acaster**

Hold on, what's the dessert here?

**Ed Gamble**

Is it funnel cake or is it pancakes and bacon and maple syrup?

**James Acaster**

Oh yes.

**Chloe Petts**

What do you think?

**Ed Gamble**

Well I don't like pancakes and bacon and maple syrup, I hate this bacon and maple syrup shit.

**James Acaster**

Sure.

**Ed Gamble**

I don't like it.

**Chloe Petts**

Why?

**Ed Gamble**

I don't like the sweet and savoury thing together.

**Chloe Petts**

Oh I love the sweet and savoury thing I think it's absolutely wonderful.

**James Acaster**

I love sweet and savoury together. So my girlfriend that's her pancake order, it's always that, I can't quite get on board with it. Fucking hell, I had the best pancakes I've ever had the other day.

**Chloe Petts**

Oh shit.

**Ed Gamble**

Talk us through it.

**James Acaster**

It's in Manchester and the pancakes were just the fluffiest, so on their own they would have been the best pancakes, like, really fluffy, really flavourful.



**Ed Gamble**

Were they souffle pancakes?

**James Acaster**

I think so.

**Ed Gamble**

The Japanese, like Japanese souffle pancakes.

**James Acaster**

That kind of but massive, they were big, but, like really delicious and, like, flavourful and on them-, so they put a big knob of butter on there and then an avocado.

**Chloe Petts**

Oh no, I'm out.

**James Acaster**

Asparagus.

**Chloe Petts**

No, I'm out.

**Ed Gamble**

Oh no, but you fucked it there because you took us down the sweet path.

**James Acaster**

Yes, yes, yes, but-,

**Ed Gamble**

You didn't warn us that this was going to happen.

**James Acaster**

Well this is the thing, you know, poached eggs.

**Ed Gamble**

Oh my God no.

**Chloe Petts**

If someone gave me hot avocado, I'd fuck them up, that is not right.

**James Acaster**

I know this sounds bad it was one of the nicest things I've ever-, it was so good. Something and Gill.

**Chloe Petts**

Yes, I just wasn't ready for it.

**James Acaster**

Ezra and Gill in Manchester, those savoury pancakes.

**Chloe Petts**

You should have said savoury pancakes first.

**Ed Gamble**

Yes, you should have done, so that was your mistake there.



**James Acaster**

No, no regrets.

**Ed Gamble**

Poached eggs man, oh no way.

**James Acaster**

It was so good.

**Chloe Petts**

Okay, can we go there next when we're in Manchester?

**Ed Gamble**

Yes.

**Chloe Petts**

Can we get pancakes after this?

**Ed Gamble**

Yes.

**James Acaster**

Yes, and there's plenty of sweet pancakes on that menu.

**Chloe Petts**

Yes, no, I'd be having a two-course pancake meal.

**James Acaster**

There's French toast on there I think, it's a good, good place.

**Chloe Petts**

So yes, I think I'd probably stick with the pancakes, a very crispy bacon to go with the fluffiness of the pancakes, unlimited maple syrup. And then at the end of that meal what I'd like is we've employed Paul the tour manager to just administer me three Rennie's.

**Ed Gamble**

Three Rennie's, yes.

**Chloe Petts**

Yes.

**Ed Gamble**

That's big days on tour when it's three Rennie days. We have three Rennie days.

**Chloe Petts**

Oh it's a three Rennie day.

**James Acaster**

Yes, so that's a regular thing on tour.

**Ed Gamble**

Yes, it's mainly Paul he'll say, 'Oh it was a three Rennie day.'





**Chloe Petts**

It was a three Rennie day.

**Ed Gamble**

Yes.

**Chloe Petts**

Once he left his Rennie's in the car and he had to make a dash to the car at 4am to grab his Rennie's.

**Ed Gamble**

To go and get his Rennie's.

**James Acaster**

God.

**Ed Gamble**

Yes.

**James Acaster**

Poor Paul.

**Chloe Petts**

Poor Paul. Yes, I wouldn't like to (talking over each other).

**Ed Gamble**

Actually, he's Linda when he's getting the Rennie's, that's pure Linda.

**James Acaster**

So these bacon pancakes are they both menus?

**Chloe Petts**

No, no, no, so I'm going to complete the, sort of, Italian theme and I'm going to go in with a tiramisu.

**Ed Gamble**

Very popular, very popular.

**Chloe Petts**

Is it really?

**James Acaster**

Yes, people love tiramisu.

**Chloe Petts**

It's got everything.

**Ed Gamble**

Yes. I've said it before I've never really been a fan of tiramisu, I like it more these days. I've grown up a bit and now I like a tiramisu.

**Chloe Petts**

I used to hate it and then I've grown to love it and just think, 'What was there to hate before?' And I think it's probably because I like coffee now, but the way that that soaks into the sponge.



**Ed Gamble**

Yes, the lady fingers.

**Chloe Petts**

The lady fingers.

**James Acaster**

That's what they're called.

**Ed Gamble**

That's what they're called.

**James Acaster**

Yes, yes, he wasn't doing an extension of the ladies bum.

**Ed Gamble**

No.

**Chloe Petts**

It jiggles like a ladies fingers.

**Ed Gamble**

Jiggles like a ladies fingers, exactly. No, they are called ladies fingers.

**James Acaster**

The look on her face was comic she's just thought of loads of jokes she doesn't want to say.

**Chloe Petts**

Oh don't want to talk about the ladies fingers. Oh no.

**Ed Gamble**

Ladies fingers.

**Chloe Petts**

I've gone into the state of paralysis.

**Ed Gamble**

Covered in cream.

**Chloe Petts**

Covered in cream. Some ladies fingers covered in ladies cream and ladies coffee.

**Ed Gamble**

And loads of the chocolate on the top.

**Chloe Petts**

Yes, lots of choc.

**Ed Gamble**

Yes, yes, yes.

**Chloe Petts**

Yes, lots of choc. And what I like is it's self saucing, you don't need even need to add another sauce everything's there.



**Ed Gamble**

Now chucking in phrases like self saucing, okay.

**James Acaster**

As if that's-, yes, yes, yes, self saucing.

**Chloe Petts**

It's self saucing.

**James Acaster**

Yes, yes, I don't think it could be self saucing can it, I mean it doesn't (talking over each other)

**Ed Gamble**

It doesn't produce.

**James Acaster**

Not, sort of, like meat that, like, produces juice that kind of like (talking over each other) itself or whatever, this is a dessert that's been constructed.

**Ed Gamble**

You've put it together, you've put the stuff on it.

**James Acaster**

You've put the sauce in there.

**Chloe Petts**

My ladies fingers self sauced the ladies fingers. Well no, I just think it's all there, like, you don't need to, another pudding you might need to pour some cream over it.

**Ed Gamble**

Sure, yes, yes, yes. Yes, but it's not self-saucing it's all encased (talking over each other)

**James Acaster**

Yes, it's creamy.

**Ed Gamble**

It's a complete dessert.

**Chloe Petts**

Really shot down the whimsy there boys, very unlike you.

**Ed Gamble**

Yes, sorry, sorry. I don't think it was whimsy I think you were being an absolute full pervert. Don't ink there was any whimsy involved in that whatsoever Chloe, sorry Chloe Petts.

**Chloe Petts**

My girlfriend made me a tiramisu cake for my last birthday, so it was like all of the elements of tiramisu but a bit, sort of, more solid. Oh, it was honestly fantastic.

**James Acaster**

And she's vegetarian?

**Chloe Petts**

She doesn't eat loads of meat, but he will eat, like, well sourced meat.



**James Acaster**

This is why I'm asking because she would leave you for one of these menus and it sounds like she's not even that much of a veggie.

**Chloe Petts**

It's not the meat that she objects to it's, like-,

**Ed Gamble**

The relationships on the rocks anyway right?

**Chloe Petts**

Yes, it's my personality.

**James Acaster**

Anything can tip it over the edge.

**Chloe Petts**

Yes, yes. No, I think it's just like the piles of beige, like, I just think she thinks it's so unrefined.

**Ed Gamble**

Yes, also you'd go to town on that second menu right, it would be gross by the end because there's a lot of, like, smash it in your face.

**Chloe Petts**

Yes, the toilet trip after would be, yes divorce-able.

**Ed Gamble**

Yes, I mean you're not even married.

**Chloe Petts**

Yes, that's true.

**Ed Gamble**

That's how bad it would be. She'd go, 'Right, we're getting married right now so I can divorce you.'

**Chloe Petts**

We'd be in the toilet so long we'd go through a lifetime, marriage, divorce.

**Ed Gamble**

What, so you think you'd be in the toilet so long-,

**Chloe Petts**

We'd have to live our life.

**Ed Gamble**

That she would stand by the locked toilet door and someone would come and marry you. (inaudible). Your families would have to come and stand in the toilet while you're going, 'I'm so sorry about this guys.'

**Chloe Petts**

Yes, that's right.

**Ed Gamble**

And then the lawyer would be straight in, 'You're divorced.'



**James Acaster**

'Oh no, I've got to get my life back together.' 'I should have picked bruschetta.'

**Ed Gamble**

It's hard isn't it to write comedy when the funniest thing in the world is someone panicking on a toilet?

**James Acaster**

Yes, how are we meant to do this job really, the whole job is just trying not to write that routine. I'm going to read both your menus back now, see how you feel about them. Water, sparkling water-based menus, poppadums or bread, you want sourdough, focaccia, Guinness bread from Pophams Jolene, loads of pats.

**Ed Gamble**

Where was the Guinness bread from?

**Chloe Petts**

Café Cecilia.

**Ed Gamble**

Café Cecilia.

**James Acaster**

Starter, girlfriend menu, bruschetta, ghost menu, a full mini fry up, did not sound very mini when you explained it. Main course, girlfriend menu, pasta with pistachio pesto, cream and shrimp from?

**Chloe Petts**

A Putia.

**James Acaster**

Ghost menu, a big load of barbecue food, we've got all the meats on there, it's looking very nice. Sides dish, girlfriend menu, salad with fennel, orange and dill, the worst one (talking over each other). Ghost menu, cornbread, mac and cheese, collared greens, Texas toast, frickles, coleslaw vinegar based. Drink, pint of pale ale on an empty stomach then a glass of red wine, to the groom, to the groom. Dessert, girlfriend menu, tiramisu, ghost menu, pancakes with bacon and maple syrup and then Paul goes to the car at four in the morning and gets three Rennie's.

**Chloe Petts**

Yes.

**James Acaster**

I mean not bad.

**Ed Gamble**

Both good menus.

**James Acaster**

Both work.

**Ed Gamble**

I want to dip in and out, you know.

**James Acaster**

Well, I mean you could do.



**Ed Gamble**

I want to try that pasta, that's the thing I want to try most.

**Chloe Petts**

It's really good.

**James Acaster**

Yes, I would say one of those menus lasts a day and one of them is, like, a little evening, you know, with some friends. I'm picturing, you know, that you ate outside in Italy, that's what I'm picturing in my head. Night time, outside.

**Chloe Petts**

Yes, we do some night time outsidey jobs, yes. I'm imagining like a Bower.

**James Acaster**

Helen Bower.

**Ed Gamble**

Helen Bower.

**Chloe Petts**

I'm imagining Helen Bower, yes.

**James Acaster**

Suddenly this meal got a lot less relaxing.

**Ed Gamble**

See I know why that's a girlfriend menu and then the other one is not the girlfriend menu because if I ate that ghost menu I couldn't even look at my wife let alone kiss her.

**Chloe Petts**

The shame.

**James Acaster**

The shame.

**Ed Gamble**

There's no way after that menu anything's happening other than I'm going straight to the toilet.

**James Acaster**

Yes, an then marrying Charlie again and then divorcing her.

**Ed Gamble**

Yes, but no, there ain't no funny business happening after that menu I tell you, I'd roll onto my front and my stomach would flip me back onto my back.

**Chloe Petts**

You'd come in and go, 'Can you call a plumber I've cracked the toilet.'

**Ed Gamble**

Yes, I've cracked the toilet, get the window open because I'm absolutely flooding this house with farts. In fact I'd have to sleep upstairs after that one, I'd have to go in the spare room.

**Chloe Petts**

A flood of farts is such a wonderful image.



**Ed Gamble**

Yes, just a constant stream.

**Chloe Petts**

Yes.

**James Acaster**

All of the hair falls off the cat.

**Ed Gamble**

Chloe thank you very much for coming to the dream restaurant.

**Chloe Petts**

Thanks for having me.

**James Acaster**

Chloe.

**Ed Gamble**

There we are wonderful chat with the wonderful Chloe Petts.

**James Acaster**

Thank you Chloe.

**Ed Gamble**

Chloe Petts.

**James Acaster**

Chloe Petts as she'll be forever known now.

**Ed Gamble**

Thank you very much for coming on the show Chloe, two menus, it was a two-fer.

**James Acaster**

Even more chance of saying the secret ingredient especially because one of them was so meat not even focused, like, just obsessed,

**Ed Gamble**

It was meat obsessed.

**James Acaster**

So I thought crackling is going to come up soon.

**Ed Gamble**

There was not even any pulled pork on the barbecue platter, so she steered around that. There were pork ribs and then the old pork scratchings did not come up, very luckily hairy or otherwise which means that we can tell you that Chloe's on tour doing her brilliant show Transience, which I saw at the Edinburgh festival. It had already toured before Edinburgh due to popular demand, she's back on tour in January starting in the Soho Theatre, but check out Chloe on socials and check out her website for more details of that, see if she's coming to a town near you with Transience.

**James Acaster**

Yes, you will not regret it, you will not. Fantastic show, fantastic comic and thank you Chloe for coming to the dream restaurant.



**Ed Gamble**

I've got four more days left on my tour if you're listening to this when it comes out. If you're listening to this and you're in Barnstaple please come along, I think there's some available. Also, the final three might have some tickets left, Bath Forum, Coventry Warrick Art Centre and Birmingham Alexandra Theatre is the final date of the tour. Do come along if you want to see me and Petts.

**James Acaster**

Oh it's a double whammy.

**Ed Gamble**

A double whammy.

**James Acaster**

And of course, you can hear my voice on the Squirrel Nutkin audio book, the James and the Giant Peach audiobook and on my own audiobook, James Acaster's Guide to Quitting Social Media, Being the Best You You Can Be and Saving Yourself from Loneliness, Volume One.

**Ed Gamble**

And of course the great thing about audiobooks they never sell out.

**James Acaster**

They never sell out. If you've liked listening to my voice on the Off Menu podcast but not seeing me, then why not check out my many audiobooks.

**Ed Gamble**

If you're like, 'I like James' voice, but I don't like when he's himself, do check out Squirrel Nutkin.'

**James Acaster**

Do check out Squirrel Nutkin because in that I'm a squirrel.

**Ed Gamble**

Yes. We'll be back next week with the final episode of the series.

**James Acaster**

Exciting.

**Ed Gamble**

The final episode of series eight James.

**James Acaster**

I think that we've done little clues in this Chloe Petts episode about who that might be next week as well.

**Ed Gamble**

Unless Benito's edited out the clues.

**James Acaster**

In which case you'll have to try and determine. Listen to the episode again, think about what you think's been cut out and then from that you've got to get clues from it.

**Ed Gamble**

Thank you very much for listening, we'll see you next week, bye, bye.





**James Acaster**  
Goodbye.