



# Off Menu – Ep185 – Florence Pugh

**Ed Gamble**

Welcome to the Off Menu Podcast, pouring the whisky of conversation into the small shot glass of the internet. Pouring the pickle brine of friendship into another small glass of the internet. Drinking the whisky, then drinking the pickle brine, we're having picklebacks, podcast picklebacks.

**James Acaster**

Pickleback boys.

**Ed Gamble**

I love picklebacks.

**James Acaster**

You do love picklebacks. You have them in your house.

**Ed Gamble**

Oh, I don't anymore.

**James Acaster**

You used to.

**Ed Gamble**

I have done.

**James Acaster**

Yes.

**Ed Gamble**

I bought a bottle of specific pickle brine to use for picklebacks.

**James Acaster**

Yes.

**Ed Gamble**

But then also you can just get it out the jar.

**James Acaster**

We did have a bottle of the pickle brine during lockdown at one point and I did love it. I didn't have picklebacks but I'd have the shot of pickle juice on it's own and it is-,



**Ed Gamble**

Would you?

**James Acaster**

I did. I did that. I was told it was-, the reason why-, so, my girlfriend had been given it, been told it was good for you. So, I was, like, great, because anything in lockdown when I'm not, like-, I'm being less active, anything to make me feel like I'm doing something good for my body, I'm doing shots of the pickle juice.

**Ed Gamble**

Yes man. My line up of vitamins during lockdown was crazy. I had, like, a vitamin library.

**James Acaster**

Yes, absolutely, like, just a whole pill box.

**Ed Gamble**

Yes.

**James Acaster**

Doing all of them.

**Ed Gamble**

Take your fifteen vitamins. Go for a walk. Drink a bottle of wine.

**James Acaster**

2020.

**Ed Gamble**

Oh, I miss it man.

**James Acaster**

One day.

**Ed Gamble**

One day.

**James Acaster**

I think, you know, we'll probably have another complete total lockdown before our lives are over.

**Ed Gamble**

Yes. Also, what's stopping us just doing it?

**James Acaster**

Yes, do you know what-,



**Ed Gamble**

You know.

**James Acaster**

This is Off Menu. We have a dream restaurant, Ed and I, and we invite a guest in every single week and we ask them their favourite ever starter, main course, dessert, side dish and drink. Not in that order. And this week our guest is Florence Pugh.

**Ed Gamble**

Florence Pugh, wonderful actor of course.

**James Acaster**

One of the best actors in the world.

**Ed Gamble**

Yes.

**James Acaster**

Very excited to have Florence Pugh on the podcast. We're big fans.

**Ed Gamble**

Yes.

**James Acaster**

I'm a bit nervous if I'm honest Ed.

**Ed Gamble**

A bit nervous?

**James Acaster**

A bit nervous to interview Florence Pugh.

**Ed Gamble**

It's going to fine James.

**James Acaster**

I like her films a lot.

**Ed Gamble**

Yes.

**James Acaster**

Very good actor.



**Ed Gamble**

Yes. But we've got to agree, we've got to chat about food though. You can't just ask loads of your film questions.

**James Acaster**

Yes, I'm going to try and be restrained this time, because I know that in the past when we've got actors on that I like, I ask them too many questions about what they've done and I don't talk about the food enough.

**Ed Gamble**

Yes.

**James Acaster**

So, I'm going to really focus on this one.

**Ed Gamble**

Yes, and none of your weird conspiracy theories about films.

**James Acaster**

I won't-, look, I've watched Midsommar a lot and I've watched videos about it a lot online, so, I am going to try and just-, I'll keep that in.

**Ed Gamble**

Yes.

**James Acaster**

I won't do any conspiracy theories about it. I won't ask what that means, what this means. Just food.

**Ed Gamble**

Yes, okay, good boy.

**James Acaster**

Just food.

**Ed Gamble**

Good boy. Well done.

**James Acaster**

Thank you. Here's a thing, Ed.

**Ed Gamble**

Yes.



**James Acaster**

We love Florence Pugh.

**Ed Gamble**

We do.

**James Acaster**

But, as always if she says the secret ingredient, an ingredient which we deem to be unacceptable, we will have to kick her out of the dream restaurant. That's the rules on the podcast.

**Ed Gamble**

We will, and we'll be gutted to do it, but we've got to stick to the rules.

**James Acaster**

Yes, and this week the secret ingredient is Kallos Caviar.

**Ed Gamble**

Now this is a Swedish thing. We just thought we'd pick a Swedish thing because of Midsommar-

**James Acaster**

Yes.

**Ed Gamble**

And I saw this being talked about on an interview between Nadwa, the best music interviewer of all time.

**James Acaster**

Nadwa.

**Ed Gamble**

Yes, Nadwa, interviewing Mikael from Opeth and he'd bought him a gift of Kallos Caviar spread. It's basically like a Swedish tube food.

**James Acaster**

Yes, okay.

**Ed Gamble**

As in it comes in a tube, you don't eat it on the public transport network.

**James Acaster**

Don't eat it on the public transport network.

**Ed Gamble**

It sounds disgusting but also, like, the sort of thing I would like, you see?



**James Acaster**

Yes, I mean, I'd want to try it Ed Gamble.

**Ed Gamble**

Yes, the thing is, like, with things like Primula, so, other tube foods, I used to love Primula but I ruined Primula for myself because I used to squeeze it directly into my mouth and then it really-, it just, sort of, killed the vibe for me really. The shrimp Primula straight into the mouth at the fridge.

**James Acaster**

Yes.

**Ed Gamble**

Yes.

**James Acaster**

Yes, so, it's the Swedish food, that's why we're picking it.

**Ed Gamble**

Yes.

**James Acaster**

We haven't had it and we think it's disgusting.

**Ed Gamble**

No, but, it's the only time we've had a secret ingredient that now I do want to try.

**James Acaster**

Yes.

**Ed Gamble**

Yes.

**James Acaster**

So, that's good. That's a first.

**Ed Gamble**

But, you know, I've grown up now. It's not going straight in the mouth.

**James Acaster**

Straight in the ear?

**Ed Gamble**

One in the mouth, one in the butt.



**James Acaster**

Yes, yes, obviously I was thinking about saying straight in the butt and then decided to just go for ear instead and then thought, 'No, that's just never going to be as funny.'

**Ed Gamble**

That's the difference between us James.

**James Acaster**

Yes.

**Ed Gamble**

As creatives.

**James Acaster**

Yes.

**Ed Gamble**

James will have a thought and then he'll go with a different one.

**James Acaster**

Yes.

**Ed Gamble**

I'll just say it.

**James Acaster**

But at the end of the day, Ed's funnier.

**Ed Gamble**

Yes, true.

**James Acaster**

It's funnier to go up the butt-,

**Ed Gamble**

True.

**James Acaster**

Then in the ear.

**Ed Gamble**

We will, of course, not just be talking to Florence about food, we will be talking to her about-, (talking over each other 04.43) no, we'll be talking to her about her new film, A Good Person.



**James Acaster**

Yes, very exciting, starring herself and Morgan Freeman.

**Ed Gamble**

Morgan Freeman.

**James Acaster**

And directed by Zach Braff.

**Ed Gamble**

And written by Zach Braff.

**James Acaster**

And written by Zach Braff, credit where it's due. And it's in cinemas right now.

**Ed Gamble**

Right now.

**James Acaster**

And then it will be on Sky Cinema from the 28th April.

**Ed Gamble**

But go to the cinema.

**James Acaster**

Go to the cinema, enjoy the theatrical experience, let's keep the cinemas alive.

**Ed Gamble**

Yes, but this is the Off Menu menu of Florence Pugh.

**James Acaster**

Florence Pugh.

**Ed Gamble**

Welcome Florence to the dream restaurant.

**Florence Pugh**

Thank you.

**James Acaster**

Welcome Florence Pugh to the dream restaurant. We've been expecting you for some time.





**Ed Gamble**

Here we are.

**Florence Pugh**

Have you?

**James Acaster**

Yes, actually, loads and loads of time. Actually, no, we weren't expecting you at all.

**Ed Gamble**

No, that's true.

**Florence Pugh**

Oh.

**James Acaster**

We thought, 'No way Florence Pugh's going to do our podcast.'

**Florence Pugh**

Ah.

**James Acaster**

And it actually happened.

**Ed Gamble**

Yes.

**James Acaster**

So, there we go.

**Florence Pugh**

That sounds so sad. Of course I would.

**Ed Gamble**

He's a really sad guy.

**Florence Pugh**

Yes.

**James Acaster**

I'm a very-, I'm a genie with very low self esteem.

**Ed Gamble**

Yes.



**Florence Pugh**

My heart's broken so early in the morning. I'm sorry you had such low faith.

**James Acaster**

Welcome, very excited. Are you a foody?

**Florence Pugh**

Yes.

**James Acaster**

I mean, I kind of already know you are.

**Florence Pugh**

Cannot stop eating it.

**Ed Gamble**

Every day now isn't it?

**Florence Pugh**

Can't stop, won't stop.

**Ed Gamble**

Yes.

**Florence Pugh**

Sometimes every meal.

**Ed Gamble**

Wow.

**Florence Pugh**

I know.

**James Acaster**

I was on the Seth Meyers show after you and got to watch your record, and you mainly talking about cooking a Thanksgiving turkey.

**Florence Pugh**

Yes, is it-, what, you were right after me?

**James Acaster**

I was right after you, so, we didn't see each other.



**Florence Pugh**

You're kidding. Did you get a canned cocktail?

**James Acaster**

What?

**Florence Pugh**

Yes.

**Ed Gamble**

No.

**James Acaster**

I didn't get a canned cocktail.

**Ed Gamble**

You didn't tell me about a canned cocktail.

**Florence Pugh**

There was a canned cocktail in that room.

**James Acaster**

I mainly got a lot of-, because the people who work on that show are great, and they listen to this podcast, so, they knew that I like desserts a lot, so, my dressing room was-,

**Florence Pugh**

Full of desserts.

**James Acaster**

It was crazy.

**Florence Pugh**

Mine was full of, like, a Mediterranean board, which is great. It's clearly somewhere along the line of my career someone said, 'Yes, she really loves crudities and dips.' And then since then it's been, like, 'We have this whole Greek platter for you, is this okay?' And then of course that's always the last thing you want to eat before you go onto anything like garlic breath, but it's such amazing food that I'm still eating it. Yes, so, no, I don't know where that got requested, but dessert sounds pretty clean and easy, no?

**James Acaster**

Yes, but, like, I was, kind of, on tour and you eat badly on tour anyway, and then you go in and all your favourite desserts are there, and of course I ate them all.

**Florence Pugh**

Oh, amazing.



**James Acaster**

There was, like, banana pudding from Magnolia Bakery. There was a-

**Florence Pugh**

That's my favourite.

**James Acaster**

You like that?

**Florence Pugh**

Yes. I get tubs of the stuff.

**Ed Gamble**

This is a great opportunity for you to put the crudities thing to rest.

**Florence Pugh**

Yes.

**Ed Gamble**

So, now you can establish the next thing that's going to be in your dressing room.

**Florence Pugh**

No, you see the thing is I actually do like crudities, so, I don't want anyone to feel bad about-, also they ran around New York getting all the most amazing dips and everything, so, I'm not going to completely crap on them, but it's funny how it's got so elaborate over the years. I think originally it was just some cucumber and some houmous.

**Ed Gamble**

Yes.

**Florence Pugh**

And now it's, like, sprinkled with feta from, I don't know, heavens.

**James Acaster**

Yes, the heavens.

**Ed Gamble**

Heaven feta. It's heaven feta.

**Florence Pugh**

It's heaven feta. Sounds, kind of, wrong doesn't it?



**James Acaster**

Would you, if you had all the carrot batons and the cucumber batons and celery batons and a tub of banana pudding, would you dip them in?

**Florence Pugh**

Hell, yes.

**James Acaster**

Yes, you'd dip them in.

**Florence Pugh**

I used to-, we weren't allowed peanut butter when we were younger at home, and every now and then we'd manage to persuade my mum to get us a peanut butter tub or jar, and I remember I was so just amazed that we were allowed peanut butter that I would-, I'd dip carrots in it. I was, like, 'I don't know how even what to do with this stuff. I'm just going to put them on everything.'

**Ed Gamble**

Why weren't you allowed peanut butter?

**Florence Pugh**

I don't know because now obviously it's really not that bad for you, it's like a nut butter. I think when we were younger my mum was just trying to limit all the things that-, like the crazy things that would make us go crazy.

**Ed Gamble**

Yes.

**Florence Pugh**

And that was definitely one of them.

**Ed Gamble**

Yes, that's one of them, yes.

**Florence Pugh**

But every now and then it would be, like, 'Oh my god, mum's letting us to have the peanut butter.'

**Ed Gamble**

Because I don't think I had peanut butter growing up, and I think it just used to be, like, too American.

**Florence Pugh**

Remember the kids that would have all the smooth and the Nutella and, like, you'd go round and just shovel it into your gob?



**Ed Gamble**

Yes.

**Florence Pugh**

I would. I'd always be found in the pantry with a teaspoon in the syrup, you know, what's it called? Lyle's syrup, whatever?

**Ed Gamble**

Yes, the Tate and Lyle stuff, yes.

**Florence Pugh**

Oh my god, it was amazing.

**Ed Gamble**

Yes, it's good stuff. Anything, peanut butter I'm the same with, I'd just eat that like a yogurt.

**Florence Pugh**

Yes. Me and my brother would stand on each other and help to get it, even when it would go crystallised at the bottom. That stuff was amazing.

**Ed Gamble**

Yes, when you go over to kids' houses and they had a snack drawer, like, it was just open.

**Florence Pugh**

But their mum was organised.

**Ed Gamble**

Yes. You could just go for it.

**Florence Pugh**

So, organised. We had, like-, I mean, we had stuff obviously, but if it was biscuits you'd have to either open them first and finish them, otherwise there would be a huge fight. Or, it would be like an old Jaffa Cake or something, which was still good.

**Ed Gamble**

Old Jaffa Cakes are still good.

**Florence Pugh**

Forgot about Jaffa Cakes.

**Ed Gamble**

Yes.



**James Acaster**

Yes, they're good.

**Florence Pugh**

They're great.

**Ed Gamble**

They're good stuff.

**James Acaster**

You forgot about them until just now?

**Florence Pugh**

No, I had a French version. Like, yes, just now. I had a French version on the Eurostar the other day and I was, like, 'This is amazing.'

**Ed Gamble**

What's the French version of Jaffa Cakes?

**Florence Pugh**

Just exactly the same, but it's called something different. But I would always peel off the chocolate and then eat the little slither of jelly, and then eat the cake.

**James Acaster**

Yes.

**Ed Gamble**

Interesting because I'm trying to get the cake off first in that situation.

**Florence Pugh**

Yes, savour it.

**Florence Pugh**

Oh, you don't like the cake?

**James Acaster**

But then how are you dealing with the-, you've got the-,

**Ed Gamble**

Just posting it in like a CD.

**James Acaster**

If you eat the cake first, you've got the messy bits in your hand.



**Ed Gamble**

Yes.

**Florence Pugh**

But then it's a bit melty remember, like, it's quite melty. It's very thin chocolate.

**Ed Gamble**

I'm mucky boy. I don't mind doing that.

**Florence Pugh**

Alright, calm down. This is a children's show, Jesus.

**James Acaster**

He normally doesn't talk about being a mucky boy so early in the record

**Ed Gamble**

I wait until the starter normally.

**James Acaster**

A real shame.

**Ed Gamble**

Apologies.

**Florence Pugh**

A real shame.

**James Acaster**

Ed is a mucky boy, and you are a good person.

**Florence Pugh**

I am not, and are a good person.

**James Acaster**

Of course that's the film we're talking about today.

**Florence Pugh**

Yes, A Good Person by the Zach Braff.

**James Acaster**

Excited for the release?





**Florence Pugh**

So, we had our first screening last night to an audience that weren't our friends, and let me tell you, that is not fun.

**James Acaster**

Yes, are you watching everyone more than you're watching the film?

**Florence Pugh**

I'm watching everyone's backs of their heads, yes. Like, 'Do they look like they're crying? I hope so.' We made this movie together. Zach wrote and directed it. It was my first time giving a good old stab at producing. Felt amazing. And, so, the whole process of it I've been really hip to hip and I've been in the loop about everything, and changing things that need to be changed, and when we started doing screenings a year ago we were slowly sharing it to our friends, to our peers, to our colleagues, and then we'd be doing screening rooms full of people that we admire just to get their feedback. So, most of the time we always knew that at the end of the day someone was always going to say well done. And, so, yesterday I hadn't seen the movie in probably about a year because we had to shelf it for a year just to find the right spot for it, and yesterday was the first day that we showed it to people that weren't our friends. Well, they can be my friend, but-

**James Acaster**

Imagine if they're listening to this-

**Florence Pugh**

Yes, I know.

**James Acaster**

'I thought I was her fucking friend.'

**Florence Pugh**

'What the fuck, we are friends.'

**Ed Gamble**

We invited exclusively enemies. That is the best way to test out a film.

**Florence Pugh**

Kind of, yes. No, we had a wonderful BAFTA screening and some wonderful viewers. But it's strange because everything is different, like, I think English audiences are different as well and people pick up on different things and it was just different, weird, wonderful to actually hear people, A, enjoy it, which was great, and also be affected by it. It's a very heavy film, but it's also a very humorous film. So, yes, it's really cool and it's happening.



**James Acaster**

Could you, like-, you know, for years you've been acting in films and now you get to do producing for the first time, have there been things for years where you've been, like, with producers, 'Why don't we just do it like this?' And now you're in that position and you're going, 'Oh, okay.'?

**Florence Pugh**

Yes, I mean, I am exec producing, so, I'm not producing producing. I'm not given all the money, that's, like, a completely different kettle of frogs. Kettle of frogs, is that right?

**James Acaster**

I love it.

**Ed Gamble**

Yes, that's what we're going with.

**Florence Pugh**

That's what we're doing.

**James Acaster**

I love kettle of frogs.

**Ed Gamble**

Kettle of frogs.

**Florence Pugh**

I love kettle of frogs. What time is it?

**James Acaster**

It is a different kettle of frogs.

**Ed Gamble**

The thing is that people say kettle of fish so much, there must be loads of kettle of fish, so, the only way to say it's different is put frogs in the kettle.

**Florence Pugh**

Exactly.

**James Acaster**

Put frogs in the kettle.

**Florence Pugh**

Why are we putting fish in the kettle anyway?



**James Acaster**

Yes, yes. You shouldn't put fish in a kettle.

**Ed Gamble**

You shouldn't.

**Florence Pugh**

No, that's mean and really, like, inhumane.

**Ed Gamble**

Yes.

**James Acaster**

Yes, yes.

**Ed Gamble**

Frogs, fine.

**Florence Pugh**

I dreamt about fish actually last night.

**Ed Gamble**

Did you?

**James Acaster**

Go on, tell us.

**Florence Pugh**

That is so weird.

**James Acaster**

Tell us about the fish.

**Florence Pugh**

No, I've only just realised now-, no, because it was so boring, but I think I was saving fish and putting them into kettles.

**James Acaster**

Really?

**Florence Pugh**

Not kettles, into, like-, I was saving them and putting them into bowls.



**James Acaster**

Wow. What do you think it means?

**Florence Pugh**

Well, clearly, this deja vu created a great story.

**James Acaster**

Maybe it was to do with the screening. You did the screening in front of people who weren't your friends-

**Florence Pugh**

Maybe I'm putting it into bowls.

**James Acaster**

And the fish represent the film.

**Florence Pugh**

Yes, maybe.

**James Acaster**

And you just want to look after them.

**Florence Pugh**

I'm saving the fish.

**James Acaster**

You just want to look after them from all fishermen who are coming along who aren't your friends.

**Florence Pugh**

Yes, maybe.

**James Acaster**

Useful (inaudible 13.30) for this film that you've nurtured.

**Florence Pugh**

Yes, I'm going to have so many people that are interested in dreams dissecting that and being, like, no, it's means that you are so terrified.

**James Acaster**

It means you love fish.

**Florence Pugh**

It means you love fish. It means you're hungry, have some food. No, what I did notice with it was that I'd actually been doing it for so many years without realising that I was doing it. I think for me scripts and



script work and dialogue and monologues and how it feels coming out of an actor's mouth is so important to me and I have always been watching over that and always been figuring out how I can make it better or how I can make it seem more real or more human, or maybe things aren't necessary. And, so, I think I have been accidentally doing that over the years and now I had the opportunity to actually do it and actually have my opinion taken seriously and, you know, change things. Which was really really cool. And also it's just about being a part of the control, being a part of the movie that you're wanting to make and what you want to see at the end of the day.

**Ed Gamble**

As an exec producer did you have any, sort of, control over the catering element on set?

**Florence Pugh**

No.

**James Acaster**

Oh, yes, oh, that would be all I'd care about.

**Ed Gamble**

Yes.

**Florence Pugh**

Did I? I mean, you do, but the thing is with filmings it all goes down to budget. You need to just, A, find who's available, and most of the time whenever you're thinking it's a good time to make a movie there's, like, ten other people that think it's a great time to make a movie.

**Ed Gamble**

Yes, sure.

**Florence Pugh**

So, unless you have, like, crazy Marvel budget you're not going to be getting the best catering truck. But we had food.

**Ed Gamble**

Yes, that's good, it's a good start.

**James Acaster**

Crazy Marvel budget, when you've done Marvel stuff was there a crazy catering truck there?

**Florence Pugh**

Yes, I mean, Americans seem to get catering really well.

**James Acaster**

Yes.



**Florence Pugh**

I think the people, the crew working, just have an appetite for wanting more variation, whereas, I think in England it's very much, like, 'No, you're getting this and that's all you're getting.'

**Ed Gamble**

This is the menu for six weeks, yes.

**Florence Pugh**

Salad? You want salad?

**Ed Gamble**

Because British films are more gritty, right? You need everyone to look pale and tired.

**Florence Pugh**

Yes, you need grit in your food.

**Ed Gamble**

You need literal grit.

**Florence Pugh**

No, I'm being mean. I'm sure that I-, I also have worked with some wonderful catering teams. I think just in America because it's just-, it's, like, in LA the business is just so much that it's every single day, it's round every single corner, so, the catering trucks facilitate, yes, I mean, pretty much everything, and they're a bit pickier which is a good thing.

**James Acaster**

So, before we get into your menu proper-,

**Florence Pugh**

Yes.

**James Acaster**

Do you want to just tell us everything about Thunderbolts and then we can move on?

**Florence Pugh**

Yes, although I think Kevin is outside with a sniper waiting.

**James Acaster**

Yes, always there.

**Florence Pugh**

Always there.



**James Acaster**

So, still or sparkling water?

**Florence Pugh**

Still or sparkling, I'll go-, I mean, okay, I will go still but my mum will go sparkling and make me feel guilty, so, I'll probably get sparkling and then not drink it.

**James Acaster**

So, your mum-,

**Ed Gamble**

So, your mum's made a sudden appearance here. Is she at the dream meal with you? Or, is she always watching like Kevin Feige?

**Florence Pugh**

Yes, she's there.

**James Acaster**

Yes.

**Florence Pugh**

No, okay, I'm going to go still, but I still won't drink it. I don't like water.

**James Acaster**

Okay, why not?

**Florence Pugh**

It's weird isn't it?

**James Acaster**

Yes, yes. There are a few people who have come on who don't like water in the past.

**Ed Gamble**

Yes.

**Florence Pugh**

I don't like water.

**James Acaster**

Claude Winkleman's the main person we've had who just absolutely won't drink water.

**Florence Pugh**

I don't drink it. Like, you know when you've gone for a run and you want to gulp, you can't gulp.



**Ed Gamble**

Is that just with water or any gulping?

**Florence Pugh**

Just with water, like, I can gulp orange juice.

**Ed Gamble**

Yes.

**James Acaster**

Yes.

**Florence Pugh**

I can gulp elderflower presse.

**James Acaster**

The first two of two examples.

**Florence Pugh**

I can gulp-,

**James Acaster**

Golden syrup.

**Florence Pugh**

Golden syrup.

**James Acaster**

Yes.

**Florence Pugh**

I can gulp tea when it's at the perfect temperature.

**Ed Gamble**

Yes.

**Florence Pugh**

I think my problem with it is, this is something that we all supposedly need to drink every day of our lives and it tastes like that.

**James Acaster**

Yes.





**Florence Pugh**

Like, it could taste like elderflower presse but it doesn't. It doesn't.

**Ed Gamble**

You're imbuing water here with it's, sort of, own will.

**Florence Pugh**

I'm just a bit pissed off in all honesty.

**James Acaster**

Yes, yes.

**Ed Gamble**

It's, like, you're imagining water sat there going, 'I'm going to taste like this.'

**Florence Pugh**

Yes, exactly. I'm just a bit annoyed that there was no creativity in the creation of water. It was, like, all the things it could taste like, it could taste like Whispering Angel, it doesn't.

**Ed Gamble**

Yes.

**James Acaster**

Yes.

**Florence Pugh**

It could taste like honestly fucking anything. It could taste like anything and it just is a bit, like, meh.

**James Acaster**

So, for you it taste like nothing? Because Jordan Banjo said to him he feels like he's drinking a glass of spit.

**Florence Pugh**

Whoa.

**James Acaster**

That's what it makes him think of.

**Florence Pugh**

That is intense.

**James Acaster**

Yes. But to you it's just flavourless?



**Florence Pugh**

No, it's not flavourless it's just boring. It's just boring and everyone's, like, 'Do you want some water?' No, I don't want some water. 'Can I top up your water.' 'I didn't drink the last bit, but, sure, make it overflowing.'

**Ed Gamble**

How do you cope when you're in the States then, because especially in LA they love to hydrate?

**James Acaster**

Love it.

**Florence Pugh**

I usually have tea from morning til lunch-,

**Ed Gamble**

Yes.

**Florence Pugh**

And then I'll probably, like, have a glass of wine if I'm having a lunch meeting or something.

**Ed Gamble**

Yes, nice.

**Florence Pugh**

And then I should probably not do that all day because that's bad isn't it. But I definitely, I dabble in other areas. It's hard though isn't it being a non water drinker?

**Ed Gamble**

People frown on non water drinkers.

**Florence Pugh**

I know, and it's so judgemental. I have a friend that carries a water bottle around with her all the time.

**Ed Gamble**

One of the massive ones?

**Florence Pugh**

No, just a normal one, and she needs to fill it up at, like, tap places all the time. So, our day will have to be changed because she needs to go to a tap place.

**Ed Gamble**

And presumably-,



**James Acaster**

A tap place?

**Ed Gamble**

Yes. And presumably to the toilet constantly as well?

**Florence Pugh**

Yes, that's another thing. Okay, that's actually why I don't like water, another thing.

**Ed Gamble**

Yes.

**Florence Pugh**

You wee all the time. Think of all the experiences that you're missing.

**James Acaster**

Sure, every time you have a wee.

**Florence Pugh**

Yes, every time you have a wee you're missing the best jokes because you need a wee.

**Ed Gamble**

Yes.

**Florence Pugh**

You're missing the best scenes in movies because you need a wee.

**Ed Gamble**

Yes.

**Florence Pugh**

I prefer to just wee as little as often.

**James Acaster**

Yes. I mean, you don't have to answer any of these questions if you don't want to. How often a day is the optimum amount?

**Ed Gamble**

Yes.

**Florence Pugh**

Guys, I do wee, you just saw I went for a wee. Well, you didn't see, you saw I went to the toilet.



**James Acaster**

No, I didn't, yes.

**Ed Gamble**

But for you, the optimum amount in a-, look, this is the dream restaurant, you can also bring the dreams to all of your functions.

**Florence Pugh**

To optimum-, okay, if I could, if I could just do, like, one thing a day, all the bodily functions that we have to do and it has to be once a day, I think I'd just-, I'd like to do it once a day.

**Ed Gamble**

Just get it out the way?

**James Acaster**

Yes.

**Florence Pugh**

Yes, but that can't happen because obviously you drink fluids to stay hydrated, but, yes.

**James Acaster**

Well, because this is the dream meal, I don't want you, like, starting off with a glass of something you don't like.

**Florence Pugh**

So, I think I would go to the loo, because that's what you do.

**James Acaster**

Yes.

**Ed Gamble**

Yes.

**Florence Pugh**

And then I'd sit down, and since everybody loves to give you water, I'd take the water, because I'm also polite and that's someone's job to come and give you some water, and I appreciate that.

**Ed Gamble**

But it's the dream restaurant, so, if you don't want water you can have elderflower presse instead.

**Florence Pugh**

No, you know what-, oh, yes, I'll do that.



**James Acaster**

Would you like, what you were saying earlier, the dream, water that tastes like elderflower presse?

**Florence Pugh**

No, I'll have an elderflower presse. I've have an elderflower presse. I'll actually have an elderflower presse from my-, so, my dream hot day drink is an elderflower presse because in my dad's restaurant I would always get really jealous of everybody ordering cocktails, and the way that they make elderflower presses in Café Coco is they smash all the mint in with it and, so, it goes green. And whenever I'd order it I remember everybody would look at me really jelly. So, I'd order the Café Coco elderflower presse.

**James Acaster**

Nice. Lovely. Tell us more about your dad's restaurant?

**James Acaster**

Yes.

**Florence Pugh**

My dad has three restaurants, he's been whittling them down over the years. He's been running and designing and making and creating restaurants since whenever he could, so, all of our first jobs were in the restaurants.

**Ed Gamble**

That's so cool.

**James Acaster**

Oh, so, what was your job?

**Florence Pugh**

I worked in the deli first, and then I worked in the restaurant in Café Coco and I was a waiter, and then I worked behind the bar and I did some coffees and I did some cocktails for a bit. But, yes, we've kind of done everything.

**James Acaster**

What was your specialty cocktail? What were you really good at making?

**Florence Pugh**

I was really good at making a Martini.

**James Acaster**

Oh, yes.

**Florence Pugh**

Yes.



**Ed Gamble**

Yes.

**James Acaster**

I think that's a great start to the night.

**Florence Pugh**

Yes, I was going to get a Martini next actually.

**James Acaster**

What pre meal?

**Florence Pugh**

Yes.

**James Acaster**

Yes.

**Florence Pugh**

I'm going to be sat at the bar for a second.

**James Acaster**

Yes.

**Ed Gamble**

Yes.

**James Acaster**

Absolutely.

**Florence Pugh**

Okay, so, they're going to wait for my table. I'm going to go to the bar. I'm going to look out-, where are we?

**James Acaster**

Wherever you want to be.

**Ed Gamble**

Wherever you want to be.

**Florence Pugh**

Okay.



**Ed Gamble**

You can be at Café Coco or-

**Florence Pugh**

No, I think I'm going to be in a hustling and bustling, cool, classy maybe it could be, like, a New York restaurant bar thing. So, I'm going to be sat at the bar and I'm going to be waiting for the table, and I'm going to order a wonderful Martini and it's going to be a dry Belvedere vodka Martini with a twist, no Vermouth, in an extra cold glass taken from the freezer.

**Ed Gamble**

Amazing. No Vermouth whatsoever?

**Florence Pugh**

No Vermouth whatsoever, and my biggest pet peeve is when they take the glass out before the cocktail has been finished. When they take the glass out first and then they shake the cocktail, I'm, like, 'Well, now that's just melting.'

**Ed Gamble**

So, the glass is sat there melting?

**Florence Pugh**

Yes, fantastic.

**Ed Gamble**

Yes, unbelievable.

**James Acaster**

I do like a very precise drinks order, especially on the podcast.

**Florence Pugh**

Yes.

**James Acaster**

Especially for the dream meal, and that timing of the glass, I don't think we've had that before.

**Ed Gamble**

No.

**Florence Pugh**

Yes, I need it to come-, so, shaky shaky shaky shaky shaky-,

**James Acaster**

Yes.



**Florence Pugh**

And then finish his chat with someone, because they always have a chat don't they with someone, like, as they're mid cocktail. So, chat, and then before he pours it out, take it off, strain it, and then I think I'd order a little bowl of olives as well.

**Ed Gamble**

Yes.

**Florence Pugh**

A tiny little bowl of olives.

**Ed Gamble**

Now-,

**Florence Pugh**

Yes.

**Ed Gamble**

James and I are off Martinis and olives because we went out for some Martinis recently for James' birthday-,

**Florence Pugh**

Oh dear.

**Ed Gamble**

And we had-, how many did we have? Six?

**James Acaster**

It was a lot of Martinis, Florence.

**Florence Pugh**

Where were you?

**James Acaster**

So, it was at the Connaught?

**Ed Gamble**

The Connaught.

**Florence Pugh**

Oh, yes.

**Ed Gamble**

Which is amazing.





**Florence Pugh**

Yes.

**James Acaster**

So, it was a surprise. It was birthday and my girlfriend was, like, 'We're going to go out for-', 'But she told me we were going to go for Martinis, somewhere that I'd wanted to go for Martinis, so, I was, like, 'Oh, we're just going to go the two of us.' Got there and Ed and his partner, and our friends Richard and Amy were there, and I was very happy and in my head I was, like, 'We're having one drink.'

**Ed Gamble**

Yes.

**James Acaster**

But then when I saw you guys I was, like, 'Oh, I just want to stay here all night now.'

**Florence Pugh**

Yes.

**James Acaster**

So, we had a lot-, I mean, by the end of the night when we were leaving I think the waitress who had been serving us-, because one of us went, 'Shall we have one more?' And she went, 'You've been here since seven.'

**Ed Gamble**

Yes.

**Florence Pugh**

Oh.

**Ed Gamble**

She was more surprised I think.

**James Acaster**

A bit judgy.

**Ed Gamble**

She was, like, 'You've been here since seven.' I think they're used to people who are staying in the hotel going for a drink, or, people going for a drink pre-theatre or something.

**Florence Pugh**

I'm sorry, I didn't realise there was a cap on fun.



**James Acaster**

Yes, but there was.

**Ed Gamble**

We had, like, six Martinis, but they bring-, because they're used to people having one drink, every time you get a drink they bring a bowl of olives and a bowl of crispy things. So, we hadn't had dinner.

**Florence Pugh**

Oh, I see, so, they were wasting olives on you.

**Ed Gamble**

Yes, but we were just, like, hammering these olives down and downing Martinis.

**Florence Pugh**

Yes, I bet, I bet. But that's great. Have you ever been to DUKES?

**Ed Gamble**

Well, we were trying to get into DUKES.

**James Acaster**

So, that was the original plan.

**Ed Gamble**

That was the plan originally.

**Florence Pugh**

Okay.

**James Acaster**

Originally, it was, 'We're going to DUKES.' And I didn't know that as we were on our way to DUKES my girlfriend was getting texts from these guys going, 'We can't get in there.'

**Florence Pugh**

Let's go to DUKES. I know Alexandra.

**James Acaster**

Well, listen, we don't want to get burnt here, because we've had people on the podcast before say that they're going to go to DUKES with us and then cancel on us.

**Florence Pugh**

And then they never do it?

**James Acaster**

Cancel on us.



**Florence Pugh**

What bitches.

**Ed Gamble**

And then, if you're listening Joseph Quinn, you owe me a text.

**James Acaster**

Yes. Joseph Quinn, for example, just plucking a name out of thin air.

**Florence Pugh**

Oh, okay, well, so, I should or I shouldn't promise you?

**Ed Gamble**

Yes, hey, you should promise. You should promise.

**James Acaster**

Yes.

**Florence Pugh**

I'd love to go and get a Martini.

**Ed Gamble**

Great.

**Florence Pugh**

But they actually do have a cap. You're not allowed any more than two.

**Ed Gamble**

Yes.

**Florence Pugh**

I think with Martinis they're great because you can have a few and then the next day you're like, 'Wow. For a lot of booze I feel quite clean.' And then if you go past that mark you're, like, 'I am dying and this not okay, and I am never doing this again, and I hate everyone that served me those drinks.'

**Ed Gamble**

Yes. So, when you had three-

**Florence Pugh**

When I had three.

**Ed Gamble**

Three Martinis, that-



**Florence Pugh**

I had a great time.

**Ed Gamble**

Yes.

**Florence Pugh**

I had a great time. I had a great time then. There is a picture of me with my head hanging off a bed eating a kebab completely, like, in bed sleeping with the kebab. That was what I felt like.

**Ed Gamble**

That's such a drop off from the, sort of, sophistication of Martinis and DUKES, to bed with a kebab. What a fall.

**Florence Pugh**

I know. I had to stop through mid way my jaw was so tired and my head hurt and I was crying, it was so painful but it was so tasty.

**Ed Gamble**

Yes.

**Florence Pugh**

Oh, these are the problems.

**James Acaster**

Poppadoms or bread? Poppadoms or bread Florence Pugh? Poppadoms or bread?

**Florence Pugh**

Oh, I'll go bread. I'll do a sourdough please?

**James Acaster**

Lovely.

**Florence Pugh**

I'll do a sourdough with a salted butter. I hope the restaurant has made their own.

**James Acaster**

Oh yes.

**Ed Gamble**

Yes?



**James Acaster**

Yes, absolutely.

**Florence Pugh**

Yes. But I want to see the crystals of salt.

**James Acaster**

Yes. You want to know it's legit?

**Florence Pugh**

Yes, I want to know it's legit, and then I also want a little-, some Greek tzatziki, like, proper Greek tzatziki.

**Ed Gamble**

Oh nice.

**Florence Pugh**

Yes, like, full on garlic fire breath.

**Ed Gamble**

So, are you spreading butter on the bread and then dipping in tzatziki?

**Florence Pugh**

No, I'm doing both.

**Ed Gamble**

You're doing both.

**Florence Pugh**

Also, in this story my stomach is infinite, right?

**Ed Gamble**

Yes, sure.

**Florence Pugh**

Okay, cool. So, I'm going to do a little bit of butter on the side and then the tzatziki's going to come out. You know when they do the cute black olive with a drizzle of oil.

**Ed Gamble**

Yes.

**Florence Pugh**

Yes, and then I'm just going to, with all those crusts, and then I'll order another one with the meal, that's usually what I do when I'm in Greece.



**James Acaster**

Oh great.

**Florence Pugh**

Yes.

**James Acaster**

Do you go to Greece a lot?

**Florence Pugh**

Yes, I love it.

**James Acaster**

Paul Hollywood loves going to Greece.

**Florence Pugh**

I love Greece.

**James Acaster**

He was our other guest on the podcast to say he loves going to Greece.

**Florence Pugh**

Really?

**James Acaster**

Yes.

**Florence Pugh**

Yes, it's great, I love it.

**James Acaster**

Would you go to Greece with Paul Hollywood?

**Florence Pugh**

Sure. Only if we get to understand bread and he teaches me bread there.

**Ed Gamble**

Yes, I'm sure he would, yes.

**James Acaster**

He'd teach you bread.



**Florence Pugh**

Oh, yes. Oh, yes.

**Ed Gamble**

When you get bread and butter in a restaurant, we normally ask this of guests-

**Florence Pugh**

Yes.

**Ed Gamble**

What's your technique for the spreading of the butter?

**Florence Pugh**

Well, I would-, also I don't like butter that's too cold especially at a restaurant because you're, like, 'Oh, great, now I'm just going to be eating the whole thing and I'm going to need to get another one because I didn't spread that properly.' Which isn't a problem, but I think I want it to be in between cold and not too hot and melty. But that is just going to go on, and I do, I like the little butter knives that they give you, that's nice, the wide ones.

**James Acaster**

Yes, yes.

**Florence Pugh**

Yes, that's cool.

**James Acaster**

What one that's, like, a short and stubby one?

**Florence Pugh**

Yes. Almost like a thumb. Looks like a thumb.

**James Acaster**

Yes.

**Ed Gamble**

A robot thumb?

**Florence Pugh**

I robot thumb, yes.

**Ed Gamble**

Yes, yes, yes.



**James Acaster**

A robot thumb.

**Florence Pugh**

A spreadable robot thumb.

**James Acaster**

So, you're spreading and then you're dipping, and is the bread warm?

**Florence Pugh**

Well, no, I'm going to eat-, a little bit, but it doesn't have to-, I'm not fussy. It doesn't have to be. It doesn't have to be, like, toastie, it could just be maybe just out of the oven.

**James Acaster**

Yes, just out.

**Florence Pugh**

Just perfectly just out of the oven.

**James Acaster**

Just like the Martini glass just out the freezer, you want it-,

**Florence Pugh**

Yes, yes.

**James Acaster**

You like things just as they've-,

**Florence Pugh**

Just as they're supposed to be eaten.

**James Acaster**

Yes, yes.

**Florence Pugh**

I want it.

**James Acaster**

Straight away.

**Florence Pugh**

Yes.





**Ed Gamble**

So, when you go to a restaurant and you get you want it's basically loads of fridges that are shut and nothing else, a completely empty restaurant, it's just loads of people stood by the handle waiting to just pull the thing out straight away, yes?

**Florence Pugh**

Yes.

**James Acaster**

Go, go, go, go, go.

**Florence Pugh**

No, I love vibes. I love vibes, and I love when everybody's feeling a bit flirty and excited and happy to be there. Like, even the staff, when staff are-, I don't know, I think when obviously it's full it makes everybody excited to be there.

**Ed Gamble**

Yes.

**Florence Pugh**

And it's an occasion that makes you feel lucky that you're there and you're sat at the bar and these amazing people are looking after you. I think, like, my dad brought us all up-, and my mum brought us all up to, like, the idea of going to a restaurant is such a pleasure, it's such a gift and your respect must be seen shining from you to the staff working around you, and you say thank you seventeen times and you say please seventeen times, and you help move plates, and that's just how I've grown up. And, so, going out, especially to a place that's run perfectly, even if things are wrong, or if, like, wrong order, it's always, I love the experience of going out to a well oiled place.

**Ed Gamble**

Yes, I completely agree with you, and no-one's ever talked about helping moving plates before, that's so important.

**Florence Pugh**

Yes it is.

**Ed Gamble**

When there's load of empty plates-,

**James Acaster**

Yes, yes.

**Florence Pugh**

Yes, help.



**Ed Gamble**

And someone comes over to collect them-,

**Florence Pugh**

Help.

**Ed Gamble**

Stack them.

**Florence Pugh**

Yes, and also it's not a problem, you're not being rude, you're just literally moving the cutlery, putting them on top, making it easy for them as if you're at your mum's house. Help.

**Ed Gamble**

Yes, exactly.

**James Acaster**

Yes, yes. You know what, I hate when people help but in the wrong way.

**Florence Pugh**

Yes.

**James Acaster**

If they don't move the cutlery onto the top-, I hate,

**Florence Pugh**

Yes, that's really annoying.

**James Acaster**

If they just put their plate on top of the plate with the cutlery on it, I-,

**Florence Pugh**

And then it falls and they're, like, 'Ah.' You're, like, 'No, you did that.'

**Ed Gamble**

Yes.

**James Acaster**

Yes.

**Florence Pugh**

Also, there's nothing worse than when this poor woman comes over and is, like, trying to make eye contact with someone from across the table and no-one's looking at her. And then bless her, is trying to



carry all of these things, and you're just, like, just come on, you wouldn't do that if that was your gran would you?

**James Acaster**

Yes, well, that is how I live my entire life.

**Florence Pugh**

Would you? Yes, you wouldn't do that if it was your gran.

**James Acaster**

I always think to myself, 'If this was my gran, what would I do?' And I try and treat people with respect.

**Florence Pugh**

I wouldn't apply that to lots of things. Like, don't do that with your girlfriend, I'd say, that's wrong.

**James Acaster**

Also though, that thing of, like, I think this is more common in America, so, I haven't really ever seen this until you know, probably in my late twenties or whatever, but if you're chatting to someone or they're talking to you, and then someone comes over like a waiter or waitress and tops their glass up or put-, and they just completely don't look at them at all.

**Florence Pugh**

Yes, look at them. Say thank you. Say thank you.

**James Acaster**

It feels absolutely mad.

**Florence Pugh**

It's horrible. It's absolutely horrible. I think service industry-, I mean, it's the same as making eye contact, and my parents had a hard time with their friends kids that couldn't make eye contact with people when they were in restaurants, and it's just obvious this person is there to help you, not be your servant, and if you're talking to them you look at them and you give them respect and you say, 'Yes, I'll want this please.' Or what about another thing when everybody's sat down and there's a big table and no-one bloody well looks at their menu, and, so, when the person comes round they're, like, 'Um, I'll have a-, 'You're wasting their time.

**Ed Gamble**

Yes.

**James Acaster**

Yes.

**Ed Gamble**

Some of us look at the menu online before we go to the restaurant.



**Florence Pugh**

Okay, I don't do that, and I wish I was that person, but sometimes I like the surprise.

**Ed Gamble**

Yes, that's fine, I guess, but you still need to be prepared when they come over to take the order.

**Florence Pugh**

Yes, you need to be prepared.

**James Acaster**

Ed reads menus online when he's not going to the place.

**Ed Gamble**

Correct.

**James Acaster**

Sometimes just in an evening, sitting in, he'll read the menu of a place he might like to go to one day.

**Florence Pugh**

Wow, I bet that's a bit hectic when they change it once a week.

**Ed Gamble**

Oh, yes, well luckily I'd follow the restaurant on Instagram and then quite often they'll put up a picture of the menu every week and then I can just, you know, constantly update it, yes.

**Florence Pugh**

And then you just-, yes. Is that your toilet read?

**Ed Gamble**

It's my toilet read, it's my just general read.

**Florence Pugh**

Nice. I like that.

**Ed Gamble**

Obviously I drink a lot of water as well so I'm reading them a lot.

**James Acaster**

Yes, always there.



**Ed Gamble**

Dream starter?

**Florence Pugh**

Dream starter would be, my dad used to have a restaurant called The Lemon Tree. It was a very beautiful, very high end, like, everything was designed very very special, and it was white tablecloth and once a week we'd have to go and make sure that everything was tickety boo. And we'd have this special table and I'd put on, like, some ridiculous dress aged nine or eight or something, and I'd waltz through the restaurant and think that everybody thought I was in my twenties. And I remember, I've never been able to re-create it or find anywhere else, but they used to do this tomato tart, which sounds very simple but it was, like, a rectangle of puff pastry, and then I don't know what they put underneath, but it was a mixture of this basil mush butter with pine nuts. Basically like a pesto but it was more special than that, and they thinly sliced these tomatoes on top, and, you know when something is so simple that it shouldn't be that good-

**Ed Gamble**

Yes.

**Florence Pugh**

And it is. And every time we would go I would always get the tomato tart and they would drizzle the same basil thing over the top, and still to this day I've had many meals, and I've cooked many meals, and I've eaten many meals and I've gone to many places, and it's one of those things that I, my eight-year-old/nine-year-old self can remember how incredible that was.

**Ed Gamble**

You're still chasing that tomato high?

**Florence Pugh**

Still chasing it. You know what I'm, kind of, okay with not finding it because that was such a perfect-, but yes, I think my understanding of food was given to us from a young age, like, eating good food and healthy food and real food, and our education of what is going to help us and not help us was very much given to us by all of our adults in our family. So, I think I do know that that was really special.

**Ed Gamble**

Also, the worry is that you would have it again now, and because of everywhere else you've eaten that it might let you down, but it's better to have that memory of how incredible it was when you were eight.

**Florence Pugh**

Yes, exactly. Well, so, it was just so simple. So, I'm not expecting anything mad from it, but, yes, the restaurant is round anymore, so, I'm happy with that, just living that.

**Ed Gamble**

Yes.



**James Acaster**

Also, when it is that simple it's just down to quality of ingredients.

**Florence Pugh**

Yes, and the person that made it.

**James Acaster**

Do you know who the-,

**Florence Pugh**

I think it was Johnny Pugsley was the head chef at the time.

**James Acaster**

Johnny Pugsley.

**Ed Gamble**

Great name.

**James Acaster**

Obviously I love the name Johnny Pugsley.

**Ed Gamble**

Yes, what a great name.

**Florence Pugh**

Sounds like a musician.

**James Acaster**

Yes, yes. You don't have to ask. You already know that I love the name Johnny Pugsley.

**Ed Gamble**

Yes, Johnny Pugsley.

**James Acaster**

It's something that I'm going to be thinking about for a long time, Johnny Pugsley cutting the tomatoes.

**Florence Pugh**

Yes, finely sliced tomatoes.

**James Acaster**

Yes, finely slicing them all.



**Florence Pugh**

He's going to message me being like, 'Course I didn't make the tart. I was there making the bloody steak.'

**James Acaster**

What's Johnny Pugsley up to these days, still rocking it?

**Florence Pugh**

He's still cheffing, still cheffing. Don't know, I haven't seen him in a while.

**James Acaster**

Johnny Pugsley if you're listening-

**Ed Gamble**

Get in contact.

**James Acaster**

Get in touch. We want to know if the tarts are still in play.

**Florence Pugh**

Yes.

**James Acaster**

Man, I love it. Like, it definitely-, I've said it on the podcast before, but I just wrote off tomatoes for ages.

**Florence Pugh**

Oh, why? You weirdo.

**James Acaster**

Didn't care.

**Ed Gamble**

It was such a weird thing to do.

**Florence Pugh**

Yes.

**James Acaster**

I was like you and water. I was just, like, 'This is boring.' Anything in a salad, cucumbers.

**Florence Pugh**

That's because we only get shit tomatoes here.



**Ed Gamble**

Yes, and shit tomatoes are the worst.

**Florence Pugh**

What about when they're fluffy? Who is making those?

**Ed Gamble**

Or, like, weird and icy and just, yes, horrible, really horrible.

**Florence Pugh**

Yes, yes. I made a-, I mean, my dad made this vow and then I followed him, but, like, cherry tomatoes, always on the vine will never go wrong. Even if you're in the wrong country for them, always get cherry tomato on the vine, you're fine.

**James Acaster**

Here's something that I'm afraid is not a response to what we were just talking about.

**Florence Pugh**

Oh.

**Ed Gamble**

James is a terrible interviewer, so, he thinks of things in his head-,

**Florence Pugh**

That's okay, that's quite fun though.

**Ed Gamble**

Yes.

**James Acaster**

Yes, not good at this.

**Florence Pugh**

Yes, it's, kind of, like the wall behind you. It's, like, craziness is going on.

**Ed Gamble**

Yes.

**James Acaster**

But it's because I was saying-, I was thinking, like, 'I'd write off tomatoes, I wrote off cucumbers, and then I remembered-,'

**Florence Pugh**

Cucumbers?





**James Acaster**

Yes, I used to write off-, I like cucumbers now. I used to completely write them off.

**Florence Pugh**

These are my favourites.

**James Acaster**

But, listen, oh, well hold on then. Let me interrogate this.

**Florence Pugh**

What?

**James Acaster**

Because cucumbers are just solid water.

**Florence Pugh**

Well, why do you think I eat so many cucumbers. Yes, it's just so that I don't have to, you know, drink this stuff. I drink a lot-, I eat a lot-, drink a lot of cucumbers-,

**James Acaster**

You don't see them as solid water? You don't think they're just water-,

**Florence Pugh**

No, because they have a flavour-,

**James Acaster**

They have so much water in them.

**Florence Pugh**

Yes, but they have a flavour. Yes, but so much has so much water in. Like tea has water in it, it doesn't taste like water.

**James Acaster**

That's correct. I didn't call you out on that earlier.

**Ed Gamble**

When your friend is carrying around her bottle or water, are you carrying around a cucumber all day?

**Florence Pugh**

Yes.



**Florence Pugh**

And a watermelon.

**Ed Gamble**

Yes.

**Florence Pugh**

I just put a straw in it.

**James Acaster**

Well, here's the most watery thing that's ever happened and it happened just before you got here today.

**Florence Pugh**

Oh, oh.

**James Acaster**

I arrived. It was raining outside.

**Florence Pugh**

Snowing?

**James Acaster**

It was, kind of, half snowing, I guess, wasn't it?

**Florence Pugh**

Sludging.

**James Acaster**

But, like, I opened the door to come in here and the great Benito here, pushed past me to go outside into the rain while holding half a cucumber in his hand, like it was a mouse he had caught or something. And then he went into the park with the cucumber and then he came back and he didn't have the cucumber anymore.

**Florence Pugh**

Where did he put that cucumber?

**James Acaster**

He took a cucumber out into the rain.

**Florence Pugh**

Okay, so, here's a question, I'll interrogate you.

**James Acaster**

Yes.



**Florence Pugh**

Was the cucumber chopped that way or that way?

**James Acaster**

It was downwards.

**Florence Pugh**

Half ways?

**James Acaster**

Yes, so, completely like the-,

**Florence Pugh**

Bare faced?

**James Acaster**

That half of a cucumber-, yes, like the-,

**Florence Pugh**

So, it's innards were on display?

**James Acaster**

So, according to Ben it was rotting in the fridge and he went to throw it in the bin.

**Florence Pugh**

That wasn't what I thought you were going to say.

**James Acaster**

What did you think he was doing with it?

**Florence Pugh**

That he went to the park to go and, like, nosh on it or something.

**James Acaster**

Yes, noshing on the cucumber in the park in the rain.

**Ed Gamble**

What, like, he doesn't let anyone look at him while he's eating a cucumber?

**Florence Pugh**

Yes.



**Ed Gamble**

Yes.

**Florence Pugh**

Oh, I'm a bit sad about the outcome of that story.

**James Acaster**

Anytime it's raining-,

**Florence Pugh**

I didn't bring it up.

**James Acaster**

Anytime it's raining Ben goes into the rain to eat a cucumber.

**Florence Pugh**

Yes.

**Ed Gamble**

He's very very superstitious.

**Florence Pugh**

Back to natural habitat, keeping-,

**James Acaster**

It's, like-, because you get nice and plump don't you.

**Florence Pugh**

Yes.

**James Acaster**

You know, they soak up all the remaining-, and they go, 'Oh, it's an extra juicy one now.'

**Ed Gamble**

Yes.

**Florence Pugh**

Put it back from where you became.

**Ed Gamble**

When it's sunny he has to eat a banana on the bus.

**Florence Pugh**

Yes. I heard that actually. I did hear that when I looked up, you know, all about you.



**James Acaster**

There's a lot. I hope there is a Wikipedia page about you Benito, and people add that on there.

**Florence Pugh**

We should add to it.

**James Acaster**

Yes.

**Ed Gamble**

We should definitely. We've got the cucumber and banana thing straight away.

**James Acaster**

Yes. Put those two things in.

**Ed Gamble**

Oh, he hates it.

**James Acaster**

So, I absolutely love that tart. I think that's such a brilliant beginning.

**Florence Pugh**

Yes, okay.

**James Acaster**

I think tomato and basil always is, when people choose caprese salads and stuff on this, it's great, it's a nice refreshing start to the meal. Off to a flyer.

**Ed Gamble**

Yes, a light tasty start to the meal. Yes.

**Florence Pugh**

And also, the bits that you wouldn't assume would actually be helpful, the little dribbly bits of the green stuff, that, you know how decorations are ugh

**Ed Gamble**

Yes.

**Florence Pugh**

I would wipe with every last bit of puff pastry that entire plate clean.

**Ed Gamble**

Great.



**Florence Pugh**

So, even the dribbly bits were helpful.

**James Acaster**

Even the dribbly bits were helpful.

**Ed Gamble**

Yes.

**James Acaster**

We should warn you actually, you might not know it, but, like, there is a Twitter account that posts out of context quotes from this podcast.

**Ed Gamble**

Yes.

**Florence Pugh**

That's fine.

**James Acaster**

So, be prepared to see, even the dribbly bits are helpful-,

**Florence Pugh**

Yes, on my Wikipedia page.

**James Acaster**

That's going to come back to you.

**Florence Pugh**

Yes.

**James Acaster**

Dream main course?

**Florence Pugh**

Okay, so, there's a few.

**James Acaster**

Do you want to tell us some honourable munchings?

**Florence Pugh**

Yes, so, I think what I'm going to do is I'm going to have a few. So, number one is going to be, I like to get the stifado stew when I'm in Greece and Eirene, a wonderful mother who has a taverna and all of



her boys work there, makes the stifado stew and her mother makes it as well, and that is-, I mean, some people won't be happy, but it's a rabbit stew, and they have all of their gardens, all of the tavernas have gardens full of vegetables and animals and, you know, it's all their own produce, so, it's, kind of, amazing.

**Ed Gamble**

It's just all from their garden?

**Florence Pugh**

Yes.

**Ed Gamble**

That's incredible.

**Florence Pugh**

So, all of their specials will be, like-, oh, it be zucchini flowers because, oh, zucchini flowers have bloomed and we're going to stuff them with rice and, you know, make it delicious. So, I, kind of, love Greek cuisine because of that because there's always an honour somewhere that is growing a garden or making a stew in the corner, and I like how it's from the ground and onto the plates. So, I think I'll do a stifado stew with some chips in it because that's what my dad does and it's really tasty, and I never get the chips in it. And I want to have it in a big bowl, in almost like a ceramic-y bowl with a spoon and some extra bread on the side so I can mop up the stifado and the gooey bits.

**Ed Gamble**

You're very details oriented.

**Florence Pugh**

Really.

**Ed Gamble**

And I really like that.

**Florence Pugh**

Okay, good.

**Ed Gamble**

Not many people go as far to describe the bowl that they're having it in.

**Florence Pugh**

Oh, sorry.

**Ed Gamble**

No.



**James Acaster**

It's great. No, this is a compliment.

**Florence Pugh**

Okay.

**Ed Gamble**

Yes, absolutely.

**James Acaster**

If it was a wooden bowl do you think it was taste-

**Florence Pugh**

Weird, absolutely weird. What are you doing? Wooden bowl, yuk. Just getting the sensation of scratching it on the bottom, no thank you.

**James Acaster**

Yes. No good.

**Ed Gamble**

Metal bowl?

**Florence Pugh**

No.

**Ed Gamble**

No.

**Florence Pugh**

No, and I had to think about though.

**Ed Gamble**

But you really thought about it though.

**Florence Pugh**

Yes, I did.

**James Acaster**

Yes.

**Florence Pugh**

There aren't many things I want to eat in a metal bowl.





**Ed Gamble**

No.

**Florence Pugh**

Maybe a curry?

**Ed Gamble**

Curry from a metal bowl's good. Yes.

**James Acaster**

Oh, yes, that's good when it comes out in the little-,

**Florence Pugh**

Yes, maybe even in the little dishes.

**James Acaster**

Yes.

**Florence Pugh**

I like making salads in metal bowls and then transferring it.

**Ed Gamble**

I was about to say that.

**Florence Pugh**

Yes, but I don't like eating out of metal bowls I don't think.

**Ed Gamble**

Oh, see, by the time I've made the salad in a metal bowl, I'll just eat it straight out the bowl.

**Florence Pugh**

Yes, then you eat-, yes, true, but what about when you're doing it in the big ones for people?

**Ed Gamble**

Yes, well, I-,

**Florence Pugh**

And this is mine.

**Ed Gamble**

I'll eat my bit and then you guys tuck in after.

**Florence Pugh**

Yes, and then you can come out of the bowl after me.



**Ed Gamble**

Yes.

**Florence Pugh**

Yes, also it's the ting, ting, ting.

**Ed Gamble**

So, like, you said that with the other bowls as well, the scraping and the noises.

**Florence Pugh**

Yes, I don't like the-, the sensation has to feel right.

**Ed Gamble**

Yes.

**Florence Pugh**

Otherwise I don't really want to get to the bottom.

**James Acaster**

So you leave the leaves-

**Florence Pugh**

Yes.

**James Acaster**

Because, yes, you don't want the spoon to meet the-,

**Florence Pugh**

Just all the leaves stuck to the side.

**James Acaster**

Yes. And what kind of chips are going in this? You said that you want-,

**Florence Pugh**

They're nothing crazy special. They're not, like, triple-, oh, yes, actually they could be triple cooked. I, kind of, just want Eirene's chips, but they're not thick. They're, like, thin and maybe they're triple cooked, since I'm in a dream restaurant, I'll do that.

**James Acaster**

Yes. What's Eirene's?

**Ed Gamble**

That's the taverna.



**Florence Pugh**

Eirene is the mama of the taverna.

**Ed Gamble**

What were you thinking about when Florence was talking about that earlier?

**James Acaster**

Yes. I was thinking about the cucumber in the rain. I didn't hear Eirene.

**Florence Pugh**

Oh, I forgot. Okay, I also want a side salad, Greek salad please.

**Ed Gamble**

Yes.

**James Acaster**

Lovely.

**Florence Pugh**

Yes.

**James Acaster**

Let's get into details of the Greek salad then.

**Ed Gamble**

Yes.

**James Acaster**

Right, so, what-

**Florence Pugh**

It has to be in a traditional white bowl, you know where they have a lip out like that.

**James Acaster**

Yes.

**Florence Pugh**

And then I don't want any of the other leaf stuff, I want, like, actual traditional. I want real Greek tomatoes, real Greek cucumber. I want olives. I want red onion that burns my face off, and I want a massive slab of feta.

**James Acaster**

Yes.



**Florence Pugh**

None of the, like, 'Oh, we're going to cut it into pretty shapes.' No. I want it on the top, olive oil, oregano and a little bit of white wine vinegar.

**James Acaster**

And you're just going to smash into that?

**Florence Pugh**

I'm just going to (eating noises) and then mix it all together. And then I also want a bit of a crust so I can mop up the end.

**James Acaster**

Great.

**Florence Pugh**

Make, like, a pulp with the feta and the red onion and the dressing.

**Ed Gamble**

Having the feta in a big slab on the top is so important.

**Florence Pugh**

Yes.

**Ed Gamble**

The cube situation-,

**Florence Pugh**

What are you doing?

**Ed Gamble**

Yes. In fact you can buy pre cubed feta.

**Florence Pugh**

Have you been to America and had their pre cubed feta?

**Ed Gamble**

Yes, I've-,

**Florence Pugh**

Rancid.

**Ed Gamble**

Yes, just, well, cheese-,



**Florence Pugh**

Absolutely rancid. It's very scary isn't it?

**Ed Gamble**

Cheese in America in general is unacceptable, yes. Just really unacceptable.

**Florence Pugh**

It's unacceptable.

**Ed Gamble**

It is, totally unacceptable. I don't know how they've made it this way.

**Florence Pugh**

But the little parts of the, like, bashed around feta, I'm, like, 'What are you doing?' And then it says on the back, came from Greece. I'm, like, 'No, it didn't.' They would not let that out of their country looking like that.

**Ed Gamble**

With the slab, are you smashing it in and mixing it in?

**Florence Pugh**

Yes. Or, no, sometimes-, if it's me-,

**Ed Gamble**

Yes.

**Florence Pugh**

Like, if I'm sharing it with people I have to smash it and mix it in so that everybody gets a fair amount.

**Ed Gamble**

Yes.

**Florence Pugh**

If it's me I can, kind of, pick and choose when I want it. But I don't like it when they dress it and then bring it out to you. Like, I really want to be in control of the olive oil.

**Ed Gamble**

Yes, you want to executive produce the salad?

**Florence Pugh**

You know when you go to-, yes, when you go to- and they have the little dressing thing on the table with the paper table cloth.



**Ed Gamble**

Yes. And then you can just, yes, get involved, yes.

**Florence Pugh**

Then you just do it, yes. Oh, I've got static going on on my leg.

**James Acaster**

You've got static leg?

**Florence Pugh**

I've got static leg.

**James Acaster**

Did you get a shock?

**Florence Pugh**

Have you got a case of static leg? I do indeed.

**James Acaster**

Good bit of character. Was a preview of the next film.

**Ed Gamble**

Yes.

**Florence Pugh**

Static Leg by Florence Pugh.

**James Acaster**

I'd go and see Static Leg.

**Ed Gamble**

Yes.

**James Acaster**

Yes.

**Ed Gamble**

A Yorkshire static doctor.

**James Acaster**

Yes.

**Ed Gamble**

It would be a real left turn for you but I think it would go well.



**Florence Pugh**

I don't think it would actually. I'm doing every left turn apparently. Every job I do I'm, like, raw.

**James Acaster**

Good accent just then.

**Florence Pugh**

Thank you.

**James Acaster**

You do a lot of good accents in films.

**Florence Pugh**

Well, I can do Northern quite easily. My gran was from Grimsby. So, I grew up taking the piss out of my grandad.

**James Acaster**

Right, so, I thought-, the first few things I saw you in was all American accents, so, I just thought you were American for ages.

**Florence Pugh**

Yes, well, so many people think I'm American, and then sometimes when I do things publicly, like, if I present an award, or if I'm on a stage talking, they're, like, 'That is the fakest English accent I have ever seen.' I'm, like, 'What do you think I'm-, how have I-, what? How do I sound better?'

**James Acaster**

But why would that be the time where you fake an accent when you're giving an award out.

**Florence Pugh**

I don't know, or, sometimes when I've done Instagram stories or something they're, like, 'Oh my god, Florence Pugh sounds like she's doing an accent.' I'm, like, 'No, that is me. This is literally me.'

**Ed Gamble**

This is literally my accent.

**Florence Pugh**

'I'm so sorry.'

**James Acaster**

I'm going to admit, I'm quite a Philistine with this block of feta thing.

**Florence Pugh**

Are you?



**James Acaster**

Yes, I thought it was meant to come in the little cubes, and I'm sitting here just having to style it out while you two are talking about how it should-,

**Ed Gamble**

But you've seen blocks of feta, right?

**James Acaster**

I've seen the blocks but I've never seen it on the salad, just one big block. I've never seen this before.

**Florence Pugh**

Oh dear.

**Ed Gamble**

That's Greek style baby.

**Florence Pugh**

Yes, that's Greek style baby.

**James Acaster**

That's Greek style baby.

**Florence Pugh**

Yes. You know what, I don't-, here's the thing, the problem is is when they do the cubes they can basically ration how much you get because it looks like there's lots. Whereas, you want the slab. And then sometimes cheeky places will give you a slab but they'll chop it in half and you're, like-, or they give a thin slab and you're, like, 'No, no, no, I want the thick, almost an inch.'

**Ed Gamble**

They do a slice of slab?

**Florence Pugh**

Yes.

**Ed Gamble**

No, that's awful.

**Florence Pugh**

That's wrong isn't it?

**Ed Gamble**

Yes, yes, that's totally wrong.





**Florence Pugh**

It should be against the law actually.

**James Acaster**

Would you ideally like it that the shape of the feta is the same shape as the bowl and it covers it like a pie lid?

**Florence Pugh**

You would like that.

**Ed Gamble**

I would like that. If I may interrupt, I would like that.

**Florence Pugh**

You would like that. Okay, that's on your meal.

**Ed Gamble**

Yes.

**Florence Pugh**

I don't think so.

**James Acaster**

No, you don't want it.

**Florence Pugh**

I quite like-, I think what I like-, I like the Greeks aesthetic if I-, the white bowl with the salad peaking through and the bits of tomatoes, and the wonky veg coming out.

**James Acaster**

Yes.

**Florence Pugh**

I like that.

**Ed Gamble**

Are you really trying to make sure everyone gets a fair portion if you're sharing it? Or, I'm happy to admit, with feta I'm digging around in that to get my portion and I want maximum feta.

**Florence Pugh**

No, no, I sometimes just ask for more feta.

**Ed Gamble**

Yes. I don't care what anyone else gets as long as I get my feta.



**Florence Pugh**

Yes. Well, this was actually a bit of a thing in our family was when we would start going to Greece we would get, like, one salad for the table or two salads, and it just didn't go down very well. So, it then got to the point when we were all teenagers and we were, like, 'No, we're having our own, that's going to be my meal. I'm going to have the salad and don't you dare come near me.'

**Ed Gamble**

Don't you dare come near me.

**Florence Pugh**

Because I will eat your hand as if it's feta.

**James Acaster**

What's this rabbit like? I want to know what the-,

**Florence Pugh**

Well, it's not alive.

**Ed Gamble**

Yes, you made a hand gesture.

**Florence Pugh**

You did a little hand gesture.

**Ed Gamble**

As if to suggest a little rabbit's feet.

**Florence Pugh**

I also don't really eat rabbit anywhere else. It's just that. It's the granny stifado stew that you're lucky to have a portion of because she makes a batch and then if you're there at the right time of day. It's very soft meat. It's white and a bit dark. It breaks away really nicely in the stew.

**Ed Gamble**

It's super slow cooked I guess?

**Florence Pugh**

Yes, it is.

**Ed Gamble**

Yes.



**Florence Pugh**

And, so, it's, like bits of vegetables and potato, and a bit of their horta, which is, like, their mountain, kind of, weed that you get to eat.

**Ed Gamble**

Oh wow.

**Florence Pugh**

It's, like a spinachy thing. It's just honestly like a wholesome bowl of goodness. Like, that is what your granny would cook for you if you were ill. Or not ill, but just like-, it's just come from someone's heart and I like it for those reasons. But I don't really go round eating rabbit elsewhere.

**James Acaster**

Sure, but in this-,

**Florence Pugh**

In this scenario I'm going to have the stifado stew.

**James Acaster**

Yes. See, now you've said about warm wholesome bowls of stew, now I'm thinking about a bread bowl. Where do you stand on bread bowls?

**Ed Gamble**

Yes, good question.

**Florence Pugh**

I've never had one.

**James Acaster**

Okay.

**Florence Pugh**

Don't know if I'd be, like, 'So, is it going to leak?'

**Ed Gamble**

Depends on the bread that you're using.

**Florence Pugh**

Does it? Have you had one?

**Ed Gamble**

It needs to be cooked-, I've had one, I've had chowder in a bread bowl.



**Florence Pugh**

Weird?

**Ed Gamble**

Quite weird but you do get used to it.

**Florence Pugh**

But also it's not like you're eating the inside of it, so, you're just like-

**Ed Gamble**

Oh, you are.

**Florence Pugh**

Oh, you are?

**Ed Gamble**

Yes, you are, because if you think about it, the chowder, if it's a big enough bread bowl, the chowder is moistening the inside so in a way when you eat some of the chowder you can start to, sort of, scrape away at the walls of the bowl.

**Florence Pugh**

See that, I don't-, I-, yes, I'll try it.

**Ed Gamble**

Yes.

**Florence Pugh**

I'll try it.

**James Acaster**

You don't seem convinced.

**Florence Pugh**

I know I'm just-, I think maybe there's a reason why I haven't tried it. I'll try it.

**Ed Gamble**

Yes.

**Florence Pugh**

I'll try it. I mean, it's also sustainable, which is great.

**Ed Gamble**

Yes, exactly, yes.



**Florence Pugh**

No washing up, except for the pans that you bake them in.

**Ed Gamble**

And the, sort of, spoon or fork I guess.

**Florence Pugh**

And the spoon or fork. You could make that out of bread to be honest. Make it out of a cracker.

**Ed Gamble**

You could do. Yes, yes.

**Florence Pugh**

They're doing all sorts of things with straws nowadays.

**James Acaster**

Yes.

**Ed Gamble**

What sort of things are they doing with straws nowadays?

**Florence Pugh**

Oh, I had an Aperol Spritz with a straw made of pasta.

**Ed Gamble**

What?

**James Acaster**

What?

**Florence Pugh**

Yes.

**James Acaster**

Disgusting.

**Ed Gamble**

Those things don't go together at all.

**Florence Pugh**

It was amazing.

**Ed Gamble**

Do you mean you just got a piece of penne and-,



**Florence Pugh**

No, it was a long straw, uncooked.

**James Acaster**

Imagine if it was cooked.

**Florence Pugh**

And only by the end-, well, then it wouldn't go-, then you'd be, like, 'Whoa.' And then only by the end does it start going a bit tacky at the end.

**Ed Gamble**

Right.

**Florence Pugh**

But it's kind of amazing.

**Ed Gamble**

And then what do you do with the straw?

**Florence Pugh**

Well, they just chuck it away.

**Ed Gamble**

It doesn't feel as sustainable.

**Florence Pugh**

Well, it's not plastic.

**Ed Gamble**

No, yes, yes.

**Florence Pugh**

I'm sure if you wanted to keep them you could put them in the pan. They probably do.

**Ed Gamble**

Yes, a bird could choke on the pasta though as well, I guess.

**Florence Pugh**

A bird could choke on the pasta as well.

**Ed Gamble**

They should cook it and then throw it on the beach or whatever.



**Florence Pugh**

And then throw it on the beach, yes.

**Ed Gamble**

Yes.

**Florence Pugh**

I'm sure they do something with it.

**James Acaster**

Maybe they do boil them all and then you've got, like, slightly Aperol Spritz pasta.

**Florence Pugh**

Yes. I'd actually like that.

**James Acaster**

Yes?

**Florence Pugh**

I'd try that.

**James Acaster**

Are you going to have some pasta spritz?

**Florence Pugh**

Yes, but then you'd be having everybody-, I suppose it's in boiling water, it would be clean.

**James Acaster**

Yes, yes, they'd clean it.

**Florence Pugh**

Well, there's always time guys. We could open up an Aperol Spritz straw restaurant.

**Ed Gamble**

This is good.

**James Acaster**

So, is that your dream main course and dream side dish?

**Florence Pugh**

Yes, I have no, I haven't had a main dish.

**Ed Gamble**

Yes.



**James Acaster**

Right then, we'll do the other dream side dish.

**Ed Gamble**

Yes.

**Florence Pugh**

Yes, other dream main dish.

**James Acaster**

Oh, sorry, okay.

**Florence Pugh**

So, other dream main dish is-

**James Acaster**

Yes, sorry, yes, yes.

**Florence Pugh**

My other dream main dish is-, okay, it could be two in the one.

**James Acaster**

Yes.

**Florence Pugh**

So, I'd do my granny's Christmas Day goose, just the meat of it, because it's our favourite thing and she does it perfectly and, wow, it's crispy and it's dark, it's amazing. It could either be that meat because we love it so much. Or it could be, my dad got into a habit of making confit duck with a really creamy mash potato and red cabbage which had, like, I think it had some raisins in it or something, and then a dark, dark, dark gravy, and that was insane. My dad gets into these rhythms of when he's got a meal and it's great, he'll just make that and everyone's, like, 'Wow.' And he'll probably make it for a week because he's just so excited that that was so good. And, so, we had that, I remember, I think there was an over order of confit duck in one of the restaurants and so my dad was, like, 'I'll take them home.' And we just had them and he sous vide-, it was insane, he sous vide, he was like a mad scientist. So, I think it could be that, or, the meat could maybe be my granny's goose.

**James Acaster**

Is this your granny who comes on the red carpet with you?

**Florence Pugh**

Yes, Granny Pat.





**James Acaster**

Yes, I've seen those photos.

**Florence Pugh**

Have you?

**James Acaster**

A laugh I'd say. She looks like a laugh.

**Florence Pugh**

Yes, yes, she is a right laugh. She came to the screening last night and I gave her-, it's her birthday coming up this week and I gave her some of her birthday presents in preparation for the premier in New York, and she's getting her outfit ready.

**James Acaster**

Yes?

**Florence Pugh**

Yes. She's going to look good.

**James Acaster**

Do you-,

**Florence Pugh**

All I'll say is Zebra.

**Ed Gamble**

Yes. Yes, Granny Pat.

**James Acaster**

That's very cool.

**Florence Pugh**

Yes.

**James Acaster**

So, she dresses as a lollipop lady on a zebra crossing?

**Florence Pugh**

Yes.

**James Acaster**

Okay.



**Florence Pugh**

With a real life sized lollipop.

**Ed Gamble**

It would seem a shame then to not have Granny Pat's goose on the dream menu.

**James Acaster**

Yes.

**Florence Pugh**

On here?

**Ed Gamble**

Yes, on the dream menu, yes.

**Florence Pugh**

Do you want her to come?

**Ed Gamble**

Yes, we'll get her down.

**Florence Pugh**

Get Granny Pat on.

**Ed Gamble**

Yes, yes.

**James Acaster**

Have a Granny Pat episode and-, I've already forgotten his name. Johnny Duggles.

**Ed Gamble**

No.

**Florence Pugh**

Pugsley.

**James Acaster**

Yes.

**Ed Gamble**

Johnny Pugsley.

**James Acaster**

Johnny Pugsley, all the extended-,



**Florence Pugh**

Well, I haven't seen him in a while but, I mean-,

**James Acaster**

Yes

**Ed Gamble**

Weirdly you're now distancing yourself from Johnny Pugsley.

**Florence Pugh**

No, I just don't-, I'm just making sure that-, I mean, let me get his contact details first before you-, I just want to-, because I know you guys are really big on promises, so, just before you're, like-,

**James Acaster**

Don't break our hearts.

**Florence Pugh**

'We're going to get Johnny Pugsley and Granny Pat.' I just want to-,

**Ed Gamble**

Yes. Is it us turning up to DUKES to meet you, Johnny Pugsley and Granny Pat?

**Florence Pugh**

She'd love that.

**James Acaster**

The gang.

**Florence Pugh**

She would actually love that so much.

**James Acaster**

Yes.

**Ed Gamble**

Yes, I'm up for that. We'll wear zebra.

**James Acaster**

Yes, we'll all turn up dressed as-, well, no, not all zebras. Granny Pat zebra.

**Florence Pugh**

Yes, she's zebra. All of us dressed in black.



**James Acaster**

And then one of us lion, hippo, giraffe,

**Florence Pugh**

Or maybe we're all in black so we're like her security guard.

**Ed Gamble**

Yes, great, yes, sunglasses the works.

**Florence Pugh**

And then people will be, like, 'Who is she?'

**James Acaster**

Yes, that's very cool.

**Florence Pugh**

Yes, it is really cool actually.

**James Acaster**

Does Granny Pat have a favourite premier she's been to, that's like-,

**Florence Pugh**

So, the Little Women premier was quite special because my grandad was getting a bit old and couldn't really move as well, and, so, we took him to-, I got him to Paris, which was amazing, and they went on the Eurostar and they hadn't been since they were younger and, you know, hadn't had, like, the glamorous experience probably since they were younger. And we stayed at the Le Bristol and it was just like-, and we all knew when we were there that this was really, really special and everybody was looking after him and her and they just felt like they were on top of the world, and every single meal that they ate was the best meal that they'd ever eaten, and every single shrimp or crab or oyster-, and it was the best that they had ever-, you know, they were just high on life, and sadly my grandad passed the following year, passed away, so, it was really, like, one of the last-, and also that was just before the pandemic. So, it was one of the last trips that we all went on and had this, you know, amazing experience. So, I think it was probably that one because they just were in this heightened bizarre crazy press world.

**Ed Gamble**

That's so nice.

**Florence Pugh**

Yes. And then of course when granny basically stole the red carpet at Venice was just highlight of her life.

**James Acaster**

Yes.



**Florence Pugh**

I came off the red carpet with her and as-, I mean, she wasn't supposed to go on. She just, like, was just dancing and it was amazing, and it's really intense when you're out there. There's so many people shouting at you and there are walls of photographers, and you can't hear yourself think at the best of times. So, I was just a bit, like, sensitive about her coming out. She just was amazing. She was just pirouetting and dancing-

**Ed Gamble**

A natural.

**Florence Pugh**

And I thought she'd be done with one wall and then she was, like, 'We're going to go' 'Okay, let's go over to the other one.' And then I came off and my mum was crying, my dad was crying. They were, like, 'She's amazing.'

**Ed Gamble**

Did Granny Pat go to the Midsommar premiere? Can't imagine taking a granny to Midsommar.

**Florence Pugh**

I took her, and my grandad.

**Ed Gamble**

Did you?

**Florence Pugh**

Yes.

**James Acaster**

Yes.

**Ed Gamble**

Fantastic.

**Florence Pugh**

I took them to the Odeon in Oxford because we'd missed it, they couldn't come to the-, well, the premiere was in New York, so, I took them to the Odeon and we all sat down and annoyingly it was the first time I ever screened the movie and they completely botched it up. It stopped playing the movie, but the sound kept on going. But because it was such a weird movie, people were, like, 'I guess this is it.' And then it got to the point where I was, like, 'No-, guys, this is wrong.' And I was, like, trying to wave. And then eventually someone came and they were, like, 'So, the projector's stopped working-'

**Ed Gamble**

Oh god.



**Florence Pugh**

'And we're going to get it up and running in a bit.' And we were, like, 'Okay.' But it was in one of the moments where you really needed to see everything.

**Ed Gamble**

Yes, yes, sure.

**Florence Pugh**

And then it happened again, and it was just one of those, like, 'Oh my god.' Oh, and also it was the wrong sizing, so, you couldn't see any of the-, fuck what's the word, translation, what are they called?

**James Acaster**

Oh, yes, subtitles. Yes, yes.

**Florence Pugh**

Subtitles. So, no-one knew what was going on.

**Ed Gamble**

Wow.

**Florence Pugh**

And then I remember by grandad at the end was, like, 'Well, I wouldn't have watched it if you weren't in it.' And I was, like, 'No I know that grandad.'

**James Acaster**

I mean, okay, here's questions about that now we've brought it up.

**Florence Pugh**

Yes.

**James Acaster**

Let's do a food one first, so, we stick on the food.

**Florence Pugh**

Yes.

**James Acaster**

What was it like getting the fish in your mouth? The tail first?

**Florence Pugh**

It was quite funny. We actually had loads of conversations about that fish because I didn't quite-, I just didn't-, there are so many things that when you read a script you're, like, 'Oh, yes, then we'll do that.' And then you don't really think about the act of actually doing it.



**Ed Gamble**

Yes, sure.

**Florence Pugh**

You're just, like, 'Oh, that's going to happen.'

**Ed Gamble**

Yes.

**Florence Pugh**

And that happens honestly with me so many times, and it's only until someone's, like, 'Well, do you want to swallow it whole, or do you want it half?' And you're, like, 'Wait, what? Oh my god.' And they brought out this platter of fish one day, and it was so bloody hot there. It was Budapest in summer is as hot as LA in summer. It's, like, boiling. But the buildings aren't cool. They don't have much air conditioning. And we were shooting in the middle of a field in midsummer and very little shade, and, so, food, the prop food, kept on being sat in the sun would start to go rancid and would go off.

**Ed Gamble**

Oh god.

**Florence Pugh**

It was, like, honestly nightmare. Actually nightmare. And, so, they brought out this platter of fish, and one was huge, absolutely huge, and then it just went down to, like, normal sized and Ari said, 'What do you think about that one?' And it was, like, bang in the middle of sizes. I was, like, 'Yes, think that's still a bit too big.' And then they were asking me to weigh them and feel them with my hands. I was, like, 'This is so weird.'

**Ed Gamble**

That feels pointless to weigh them in your hands.

**Florence Pugh**

And I was, like, 'Sorry, sorry, can we just talk about what's happening with the fish?' Because it says in the script they-, but they'd bring out a herring. I was, like, 'But what is happening?' And he goes, 'Oh, they're going to dangle it in your mouth.' And I was, like, 'What?' I, kind of, hadn't really processed it.

**Ed Gamble**

Yes.

**Florence Pugh**

Anyway, so, we chose that one and then I made sure that they put it on ice because it was shooting the next day and they were, like, 'On ice?' I go, 'Yes, yes, it's going in my mouth. On ice.' So, then they put it on ice and they were, like, 'It's on ice.' I was, like, 'Great. Thank goodness.'



**Ed Gamble**

So, they were just going to leave it there until the next day?

**James Acaster**

In the stinky sun.

**Ed Gamble**

Yes.

**Florence Pugh**

I think they would have refrigerated it, but we'd had a few issues with the sea, the crustacean tower hadn't been refrigerated and, so, it literally-,

**Ed Gamble**

Right. Oh my god.

**Florence Pugh**

When we were doing that dining table scene-,

**James Acaster**

Yes.

**Florence Pugh**

We were doing that scene maybe two days or something and by the second day we were, like, gagging. Like actually gagging. And then it had to actually be swapped out with apples because people couldn't sit there anymore. Some people were being sick.

**James Acaster**

I love the thought of everyone gagging and the only person not gagging is the guy drinking all the pubes that-,

**Ed Gamble**

He's loving it.

**James Acaster**

Absolutely fine.

**Ed Gamble**

Yes.

**James Acaster**

This is a great banquet.





**Florence Pugh**

Yes. No, this was at the mirrored table, the very end,

**James Acaster**

Oh, yes, oh, yes, the, the-, yes.

**Florence Pugh**

Yes. So, how was that? I mean, yes, I just got, like, a face full of fish.

**James Acaster**

Well, it looks-,

**Ed Gamble**

Maybe that's why you dream about fish all the time.

**Florence Pugh**

Maybe.

**James Acaster**

Get them into bowls.

**Florence Pugh**

It was fine-, you know what was a bit weird, was that obviously it was just very slimy and oily but there was like-, my face was covered with the scales and my lips were covered with scales. So, it was just a bit, like, 'Oh, this is so unpleasant.' And then afterwards of course you just wipe it off and get on with your day. So, I just still-, I stank of fish for a bit.

**James Acaster**

Because it looks in the film like-,

**Florence Pugh**

Fishy.

**James Acaster**

It looks like you are-, it's genuinely someone trying to do what they're asking you to do, and the reaction seems really real.

**Florence Pugh**

Yes.

**James Acaster**

That it's, like, 'No, I can't do this.'



**Florence Pugh**

Yes, it was that. No, I mean, it was in the script that she can't do it, because it's a huge fish.

**James Acaster**

Yes.

**Florence Pugh**

But it was also made even better by the fact that the whole table was smiling and cheering at me. So, it just played in to the surrealism of it.

**James Acaster**

What do you think happens to her, because the festival isn't over at the end. There are still days left and you're all smiling at the end. But, I mean, what do you-

**Florence Pugh**

I think she survives.

**James Acaster**

Yes.

**Florence Pugh**

So, she's had a psychotic break that's what's happened when she sees her husband, fiancée, are they married? Oh my god, I can't believe they're not married, her boyfriend, sorry.

**James Acaster**

Not married.

**Florence Pugh**

I kill someone and my husband's in my movies. When she sees her boyfriend having that orgy in the temple, I think that's one of the last things that she can probably deal with. And I think through the mushroom trip and the this trip and the that trip, I think when everything starts-, like, for example, when she's on the throne with her flower dress and she's given the choice to either choose her boyfriend or the other sacrifice, I genuinely-, and also this is always-, actors always have different-, I mean, the idea of the movie should always be what happens in the movie, but you always have these slight changes because it's you that's playing them, and as long as obviously you're giving a performance that they can edit then it doesn't really matter what you were thinking when it happened. But I always took it as she was, kind of, gone by that point, and just the pampering and the weirdness and the oddities of what was happening. So, when she looks at him, I never thought she looked at him to kill him. I thought it was more of, like, she was in a different place, she was in a different-, she wasn't her anymore and she almost looks at him as if she's getting that recognition. She knows that it's someone that she loves and she knows it's someone that's hurt her. So, that whole zoom in is, like, for me it was her processing deep, deep, from wherever it is that she's got lost to that that is someone that has hurt her, and then it snaps, and then he's been chosen. So, I always thought that she survived. I don't think she's probably



ever going to come back, because to come back from a psychotic break you have to have deep deep treatment and work that obviously those people don't have.

**Ed Gamble**

Yes, they're not offering that, no, I don't think, no.

**Florence Pugh**

No, they're not offering that, but I do think that they care for her and I do think she's-, in that weird twisted horrible way she's in, like, a place that people actually want her to be there, and I do think she will be getting respect and love in a weird way there. I don't think she's every coming back from this break.

**James Acaster**

Yes.

**Florence Pugh**

It was funny, when I did it I was so wrapped up in her, and I've never had this ever before with any of my characters, I was so wrapped up in her that when I was making the movie there were so many places that I had to go to. I'd never played someone that was in that much pain before, and I would put myself in really shit situations that other actors maybe don't need to do, but I would just be imagining the worst things, because each day the content would be getting more weird and harder to do, I was just putting things in my head that were just getting worse and more bleak, and I think by the end I had probably, most definitely, abused my own self in order to get that performance. And when I left the shoot, they still had three days left to shoot because I was off to Boston to go and shoot Little Women literally straight away. I know. And I remember when I left I said goodbye to everyone, and when I was in the plane I looked down, and by that point I'd travelled so much over the weekends to go and do press for Little Drummer Girl, that I knew exactly where the field was when I was in the plane because I would follow the road out, and I remember looking down and feeling immense guilt. I felt so guilty because I felt like I'd left her in that field in that state.

**Ed Gamble**

Oh, wow.

**Florence Pugh**

And it was so weird. I've never had that before. I've always thought that all my characters are-, once I've left I'd be, like, 'Yes, but they'd be fine in the next situation. They know how to handle themselves.' And this one I was, like, I've-, and obviously if that's probably a psychological thing where I felt immense guilt of what I'd put myself through or-,

**Ed Gamble**

Yes, of course, yes.



**Florence Pugh**

But I definitely felt like I'd left her there in that field to be abused, to be-, she can't fend for herself. Almost like I'd created this person and then I just left her when I had to go and do another movie.

**Ed Gamble**

I mean, to be fair, probably better leave her there than take her with you to Little Women.

**Florence Pugh**

Totally, totally. Yes, I don't think she has a place in Little Women. But it's funny, it was just, like, I'd obviously created such a sad person and then felt guilty that I'd created that person and then left her.

**James Acaster**

But I guess that feeling of guilt is, like, kind of, the character as well. So, she's feeling guilty about feeling that she's let people down and, so, you, kind of, you are still in that head space.

**Florence Pugh**

Yes, well, I think she's fine. I do think Pelle would look after her. I don't think he's going to abuse her or hurt her. I do think that community appreciate her being there. But I felt like it was my-,

**James Acaster**

I don't know if I trust those fuckers.

**Florence Pugh**

No, you don't? No? What do you think is going to happen?

**James Acaster**

I think they'd kill her.

**Florence Pugh**

Really?

**James Acaster**

Where are the other May Queens from the past?

**Florence Pugh**

They were there.

**James Acaster**

Oh were they?

**Florence Pugh**

Yes.



**James Acaster**

Then she's fine.

**Ed Gamble**

Then she's fine. She'll survive.

**James Acaster**

Then she's absolutely fine.

**Florence Pugh**

Yes, she's there. Also, they killed all of their sacrifices.

**James Acaster**

Oh, so, that was all the sacrifices they needed? Oh, that's quite reassuring to me then.

**Ed Gamble**

Yes.

**James Acaster**

I genuinely have got, like-, I now know that she survives. I've watched the film a lot-,

**Florence Pugh**

Yes, have you?

**James Acaster**

And I've watched a lot of videos online about it.

**Florence Pugh**

Have you?

**James Acaster**

Yes.

**Florence Pugh**

What do people say?

**James Acaster**

They said that-,

**Florence Pugh**

What, is that a theory?

**James Acaster**

Yes, there's loads of theories about it, left, right and centre.



**Florence Pugh**

Really?

**James Acaster**

Yes, people love talking about that film. There's so much stuff obviously they put in there.

**Florence Pugh**

Yes, there's so much to see.

**James Acaster**

I mean, so, we've got your-, I think just-, I want to just lob in all three of those main courses, they were so good.

**Ed Gamble**

Yes, I think all three-, yes, all three of those main courses.

**James Acaster**

We'll let you have them.

**Florence Pugh**

I think so. I'd order all of them. I also like doing that when you're, like, 'Oh, I don't know what to get. Oh, I'll get two.'

**James Acaster**

Yes, yes,

**Florence Pugh**

Especially when you're hung over, it's great.

**Ed Gamble**

Yes.

**James Acaster**

The good, the confit duck, the-,

**Florence Pugh**

And the stifado. They're all very meat heavy. Also, I'm not a very big meat person so that's strange. I think these are just my highlights aren't they?

**Ed Gamble**

Yes.



**James Acaster**

Dream drink?

**Florence Pugh**

So, with the confit duck I'm going to do, like a Barolo or I'll do a Pinot Noir. With the stifado I think I'm going to do a beer in an iced glass.

**James Acaster**

Yes.

**Ed Gamble**

Straight out the-,

**Florence Pugh**

Yes, straight out of that freezer baby.

**James Acaster**

I'm you even need to ask, yes, come on, we know this.

**Florence Pugh**

Come on we know this shit. And then with the goose, maybe it's another red wine. I'm not going to mess about with anything am I. Maybe I'll get a cocktail around now just to, like, wake myself up. Shall I get another Martini? Maybe. I'll get another Martini. I'll do another Martini.

**James Acaster**

You'll do another one.

**Florence Pugh**

Yes.

**Ed Gamble**

So much respect for this menu.

**James Acaster**

Yes, I like it a lot.

**Ed Gamble**

We love it when people pair drinks with everything.

**James Acaster**

Yes, yes.

**Ed Gamble**

Fantastic.



**Florence Pugh**

Yes. I like getting two drinks as well.

**Ed Gamble**

Yes?

**Florence Pugh**

Just in case I go, like, 'Oh, oh.'

**James Acaster**

So, you don't have to-, yes, because you know you're going to order another one anyway, right?

**Ed Gamble**

Yes.

**James Acaster**

Oh, but hold on?

**Ed Gamble**

Oh, hang on.

**Florence Pugh**

What? What have I done?

**Ed Gamble**

What's happened?

**James Acaster**

Well, you like-, because-, for-, so-,

**Florence Pugh**

Oh, wow, tongue tied.

**James Acaster**

Surely you're not-, yes, yes, yes. You're not getting two drinks-, you wouldn't do it with the straight out the freezer glass drinks? You're not getting two of them, because then the glass is going to go all crummy or would you do that?

**Florence Pugh**

No, no, no, I'm doing, like-,

**Ed Gamble**

Get another glass.





**Florence Pugh**

I'm double fisting. I'm doing one different-,

**James Acaster**

Oh, so, you're back and forth?

**Florence Pugh**

I'd, so, for example, with the stifado it would be, like the cold beer.

**James Acaster**

Yes.

**Florence Pugh**

With the ducks it would be the wine, and then I think I'd probably get a Martini at the end of my duck or goose.

**James Acaster**

Okay.

**Florence Pugh**

Then just to, like, you know, (inhale nois) again.

**James Acaster**

Yes. It's Midsommar.

**Ed Gamble**

Yes.

**Florence Pugh**

Yes.

**James Acaster**

Yes, oh, that was bit-, stop asking questions about this.

**Florence Pugh**

Okay, okay.

**James Acaster**

Too many questions.

**Florence Pugh**

We could go on forever about that.



**James Acaster**

Forget about that one.

**James Acaster**

The dessert. The dream dessert.

**Florence Pugh**

The dessert. My favourite dessert is Tiramisu, and it doesn't have to be anything fancy about it, I just want Tiramisu, it's literally been my favourite since I was four-years-old and my mum's best friend wiped off the cream for me because I wasn't allowed the boozy bit, but then I did have the boozy bit. Yes, I love it. It's what I get for my birthdays as well. I love a tiramisu.

**Ed Gamble**

Oh nice.

**Florence Pugh**

I love a home made one, I love a fancy pants one. I love a tiramisu. And then maybe, is it an affogato? Is that how you say it?

**James Acaster**

Yes.

**Ed Gamble**

The ice-cream with the espresso on top?

**Florence Pugh**

Yes, yes.

**Ed Gamble**

Yes.

**Florence Pugh**

Yes.

**Ed Gamble**

Yes.

**Florence Pugh**

But the ice-cream has to be really cold. I can't have any of that melty business because I need the coffee-, you know when you pour the coffee on and sometimes it dries and then it crystalises-,

**Ed Gamble**

Right.



**Florence Pugh**

And then you get a bit of a crispy top. I want that.

**Ed Gamble**

You want that?

**James Acaster**

You want the crispy top?

**Ed Gamble**

You want the crystallised ice-cream?

**Florence Pugh**

No, I don't want the crystallised ice-cream. I want the ice-cream the be really cold, but when you pour the coffee on it freezes and then you get that layer of coffee that is gone all crispy.

**Ed Gamble**

Oh, I see what you mean. Yes.

**Florence Pugh**

Amazing. Yes, I want that.

**James Acaster**

Yes, yes, yes.

**Ed Gamble**

Definitely going for one of those.

**James Acaster**

So, you're having the tiramisu and then after you're having the affogato?

**Florence Pugh**

Sure.

**James Acaster**

Of is it-,

**Florence Pugh**

Sure, I'll have that when I have my espresso.

**James Acaster**

Yes, yes.



**Florence Pugh**

But I want a Lotus biscuit on the side.

**Ed Gamble**

Biscoff?

**Florence Pugh**

Yes.

**Ed Gamble**

It's good stuff.

**Florence Pugh**

It is. I could inhale, like, eight of those.

**Ed Gamble**

Have you had the spread?

**Florence Pugh**

Yes, it's dangerous.

**Ed Gamble**

Yes, that's dangerous that.

**Florence Pugh**

It's dangerous times.

**Ed Gamble**

That's straight with the spoon stuff isn't it?

**Florence Pugh**

That's definitely not allowed in the house.

**Ed Gamble**

Yes, yes, yes.

**Florence Pugh**

That's really dangerous.

**Ed Gamble**

Yes.

**Florence Pugh**

Partly because as you eat it you're, like, 'I know this isn't good news.'



**Ed Gamble**

Yes, because you know it's whizzed up biscuits.

**Florence Pugh**

Yes.

**Ed Gamble**

Yes.

**Florence Pugh**

Hadn't thought of that before.

**Ed Gamble**

It's not good at all.

**Florence Pugh**

Had not thought of that before.

**Ed Gamble**

It's about 1,200 biscuits in a jar.

**Florence Pugh**

What do you think about the Cadbury's Chocolate Spread?

**Ed Gamble**

I've not had it in a long time.

**Florence Pugh**

Okay, so, weird, but Nutella you can eat it with a spoon and it tastes like Nutella. If you eat Cadbury's with a spoon it doesn't taste good, but if you put it on buttered white toast, amazing.

**Ed Gamble**

Right.

**Florence Pugh**

But the taste is different.

**James Acaster**

Yes.

**Florence Pugh**

The taste raw or cold is not pleasurable, I don't like it. Whereas, I do like Nutella cold or raw. But on toast it's the tits.



**James Acaster**

Wow. I've never had this Cadbury's Chocolate Spread.

**Florence Pugh**

I haven't had it in years to be fair, but it's a funny thing, you can't eat it-, I don't like it-, it doesn't do the Nutella thing. It's not like you could eat-, like, Nutella you could just wipe it on your elbow and eat it, like, it's so tasty.

**Ed Gamble**

Very few things do the Nutella thing though, right?

**Florence Pugh**

What do you mean?

**Ed Gamble**

It's a special-,

**Florence Pugh**

Oh, like, could be good everywhere.

**Ed Gamble**

That's a special.

**Florence Pugh**

That is a special.

**James Acaster**

Yes, are you going to eat a jar of marmalade on its own?

**Florence Pugh**

Hell, yes.

**James Acaster**

Yes, yes, Bad example. Bad example really. Delicious.

**Ed Gamble**

Terrible, terrible.

**James Acaster**

Yes, yes.

**Florence Pugh**

I think peanut butter you can pretty much eat everywhere as well.



**Ed Gamble**

Yes, oh, yes. Absolutely, I could eat that all day long.

**Florence Pugh**

You could, like, wipe that on your eyebrows and stuff.

**James Acaster**

Yes, yes.

**Ed Gamble**

Yes.

**Florence Pugh**

Use it as a concealer.

**James Acaster**

I love that the places where you choose to wipe food and eat them are places that you actually couldn't reach.

**Florence Pugh**

Hang on though, great for saving for later.

**James Acaster**

Yes, yes, yes. The eyebrows or the elbows.

**Florence Pugh**

Yes, exactly.

**James Acaster**

You know that you can't eat them straight away.

**Florence Pugh**

Exactly-,

**Ed Gamble**

The elbow's tricky though.

**Florence Pugh**

Also, it's purposeful.

**James Acaster**

Yes.



**Florence Pugh**

It's not like you put it on your cheek someone's going to say, 'Oh, you've got peanut butter on your cheek.'

**Ed Gamble**

Yes, you look like an idiot. But if you've got it on your eyebrows you don't look like an idiot at all.

**Florence Pugh**

If it's purposefully on your eyebrows then it's, like, 'Oh, she put peanut butter on her eyebrows. That's a choice.'

**Ed Gamble**

Yes. That would be a great look.

**Florence Pugh**

And maybe that's how we go dressed to DUKES as gran's security guards.

**Ed Gamble**

Yes, we all turn up.

**Florence Pugh**

All dressed in black. Little sunglasses, like, little mice sunglasses, and then we do peanut.

**Ed Gamble**

Yes.

**James Acaster**

Peanut butter eyebrows?

**Florence Pugh**

Hell, yes.

**Ed Gamble**

Yes, peanut butter eyebrows.

**James Acaster**

Yes.

**Ed Gamble**

And elbows, but no-one's interested about that.

**James Acaster**

We'd be the peanut crew. People would be terrified.





**Ed Gamble**

Yes.

**James Acaster**

People would call us the peanut crew. I'm not sure they'd be terrified, but, yes, maybe they would.

**Ed Gamble**

I'd be terrified actually.

**James Acaster**

Yes, I'd be terrified.

**Florence Pugh**

Yes, four people dressed in black with peanut on their eyebrows.

**Ed Gamble**

Yes, yes, yes, I'd

**James Acaster**

Is it crunchy or smooth?

**Florence Pugh**

Smooth for the eyebrows I think.

**James Acaster**

Yes.

**Ed Gamble**

Crunchy for the elbows right?

**Florence Pugh**

Yes.

**Ed Gamble**

So that when you put your elbow on the table it goes (crunch).

**Florence Pugh**

Right, yes, you hear a bit of a-

**Ed Gamble**

Yes.

**James Acaster**

You want it to have some impact.



**Florence Pugh**

Yes.

**James Acaster**

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

**Florence Pugh**

Wait, do I not get a dessert cocktail?

**James Acaster**

Oh, yes, yes, go for it.

**Florence Pugh**

Okay, I think I might get either like a dessert wine or I'll do an espresso Martini.

**James Acaster**

Very nice.

**Florence Pugh**

I suppose that is the affogato though isn't it? Otherwise I'd be wired all night long.

**James Acaster**

I think, but again just like you were saying your stomach would be limitless for a meal like this-,

**Florence Pugh**

Oh, yes, then I'd do espresso Martini.

**James Acaster**

I think your tolerance for caffeine you could, like, you want to dial that down or Aperol.

**Florence Pugh**

Exactly, I will, I'll just go yee down.

**James Acaster**

Yes, yes.

**Ed Gamble**

Espresso Martini affogato does sound amazing.

**Florence Pugh**

Oh, but don't-, I don't like it when they make it too sweet. I always say, 'Can you not make it sweet.'



**Ed Gamble**

Right.

**Florence Pugh**

I don't like it when there's so much-, the sugar syrup, you just feel it on your teeth.

**Ed Gamble**

So, you just want really straight coffee and vodka?

**Florence Pugh**

I just want, like, a coffee with vodka with a little bit of sugar, not, like, oh my god I'm drinking calpol.

**Ed Gamble**

Yes.

**James Acaster**

Yes, yes.

**Ed Gamble**

We always talk about having a calpol cocktail.

**James Acaster**

Yes, yes.

**Florence Pugh**

Is it good?

**Ed Gamble**

Well, no, no, we haven't had it.

**Florence Pugh**

Like, it's just a painkiller, guys-,

**James Acaster**

We would just think about it all the time.

**Florence Pugh**

That's drugs and alcohol at the same time. Calm down.

**Ed Gamble**

But it's kids drugs isn't it?

**Florence Pugh**

That's true.



**James Acaster**

Don't know how that would be bad. Never done drugs in my life, don't know what I'm talking about.

**Ed Gamble**

What was this as well?

**Florence Pugh**

Yes, the non beard. Just wiping that peanut butter everywhere.

**James Acaster**

You know, just to show Florence that, yes, I can get in a roll.

**Ed Gamble**

Drugs man, that was his character drugs man.

**James Acaster**

Okay, but when we leave this studio, it will be like, 'Oh, I left drugs man behind in the podcast studio.'

**Florence Pugh**

Yes. Did you have any sugar in your house?

**James Acaster**

Yes, this is a long running thing on the podcast. Basically my family-, most of us, apart from my mum, are sugar fiends, obsessed with sugar.

**Florence Pugh**

Yes.

**James Acaster**

But my mum was good at not letting us have too much of it.

**Florence Pugh**

Yes.

**James Acaster**

Little did we know that my dad was just constantly, you know, tipping toeing off to secret rooms and inhaling tubs of ice-cream and then, like, coming back.

**Florence Pugh**

Wow.



**Ed Gamble**

Yes, it's crazy how much they love sugar that family, apart from James' mum.

**Florence Pugh**

But surely you mum would notice it in the freezer that there was, like-,

**James Acaster**

Oh, she knew what he was doing, but she was, like, 'He's a grown man, I can't-,' Whatever.

**Florence Pugh**

Fair dos.

**James Acaster**

But with us lot she was, like, 'We're going to limit this and ration it out.'

**Florence Pugh**

Yes.

**James Acaster**

But then maybe, like-,

**Florence Pugh**

I've just realised, one more thing that I want to mention.

**James Acaster**

Absolutely.

**Florence Pugh**

Whilst you were just saying the one-, I was just thinking what was the one thing that as I kid I was, like-, my mum was the same, we weren't allowed naughty things in the house, but she would let me have a Pret banana cake. Have you ever had one?

**Ed Gamble**

No, I don't think I've had one.

**Florence Pugh**

Insane. Amazing. They have the consistency, they have the ratio, they have a little piece of tissue paper on the top that says Pret, that you take off and you lick it. You're not supposed to, I mean, you can do, but I lick it. Honestly, it's amazing. I think that's going to be my-, with the espresso I'm going to have a Pret banana cake.

**Ed Gamble**

Great.



**James Acaster**

Banana cake.

**Florence Pugh**

Go and get one today. They are so good.

**James Acaster**

Maybe I will get one.

**Florence Pugh**

Yes.

**Ed Gamble**

Yes.

**James Acaster**

I love banana, I love cakes.

**Ed Gamble**

You love Pret.

**James Acaster**

Yes, I've got a routine about how I love Pret. I'll stand by it.

**Ed Gamble**

Yes, yes.

**James Acaster**

Water. Elderflower presse from Cafe Coco.

**Florence Pugh**

Yes.

**James Acaster**

And then you would like a vodka Martini.

**Florence Pugh**

Yes.

**James Acaster**

With all the dry Belvedere.

**Florence Pugh**

Yes.



**James Acaster**

No Vermouth, glass straight from the freezer, bowl of olives.

**Florence Pugh**

With a twist.

**James Acaster**

With a twist.

**Florence Pugh**

Yes.

**James Acaster**

Poppadoms or bread? Sourdough, slightly warm.

**Florence Pugh**

Yes.

**James Acaster**

With salted butter with obviously the crystals on the top and tzatziki, I never know how to pronounce it.

**Florence Pugh**

Yes.

**James Acaster**

You pronounced it earlier in a way that was, like, I think that's how you pronounce it, and I've never said it like that before.

**Florence Pugh**

Well, the Greeks say I don't pronounce it the right way either.

**James Acaster**

Oh really?

**Florence Pugh**

Or, they're, like, 'tzatziki.' And I'm, like, 'tzatziki.'

**James Acaster**

Tzatziki. Love it. Starter, tomato tart from The Lemon Tree, may or may not be made by Johnny Pugsley.

**Florence Pugh**

Yes.



**James Acaster**

Main course, stifado stew with chips in it in the big ceramic bowl.

**Florence Pugh**

Yes.

**James Acaster**

Plus granny's Christmas Day goose, just the meat.

**Florence Pugh**

Yes.

**James Acaster**

And Dad's confit duck.

**Florence Pugh**

Yes.

**James Acaster**

The meat is on mashed potato-

**Florence Pugh**

Yes, but, like, a big creamy one.

**James Acaster**

Really creamy mashed potato, red cabbage with some raisins in it.

**Florence Pugh**

Yes, but it's, like, a wet red cabbage, it's, like-, yes, sorry.

**James Acaster**

And a very dark gravy.

**Florence Pugh**

Yes, like, a sweet dark-, definitely winey.

**James Acaster**

Yes, yes, yes.

**Florence Pugh**

So, the plating is going to go like this.





**James Acaster**

Yes.

**Florence Pugh**

It's going to go mashed potato on the bottom and then you have a little handful of the red cabbage, and then you put the duck leg like this on an angle, and then the gravy's going to go round it.

**James Acaster**

Spirals round it, or just round the outside?

**Florence Pugh**

Just literally like it's a moat.

**James Acaster**

Right, yes, yes, yes.

**Florence Pugh**

Yes, so, then you can swish things in it.

**Ed Gamble**

There's a lot of smooshing going on in this meal.

**Florence Pugh**

Yes, I like food that's interactive.

**Ed Gamble**

Yes.

**James Acaster**

Side dish, a Greek salad, block of feta on the top, not in cubes. Drink, so, with each thing you want, Barolo, Pinot Noir-

**Florence Pugh**

Yes.

**James Acaster**

Beer in a freezer glass and another Martini.

**Florence Pugh**

Yes.

**James Acaster**

But you're having those with each different one.



**Florence Pugh**

Yes, different meals.

**James Acaster**

Dessert, a tiramisu.

**Florence Pugh**

Yes.

**James Acaster**

And then after that affogato with a lotus biscuit.

**Florence Pugh**

Yes.

**James Acaster**

Espresso Martini.

**Florence Pugh**

Yes.

**James Acaster**

And-,

**Florence Pugh**

Not too sweet.

**James Acaster**

Not too sweet, and there was one more thing that we have just talked about literally just now-,

**Florence Pugh**

Which is-,

**James Acaster**

And it is the, from your childhood-,

**Florence Pugh**

Yes.

**James Acaster**

And you always wanted it.

**Ed Gamble**

Wow.



**James Acaster**

The Pret banana cake.

**Ed Gamble**

Wow, how long did that take?

**Florence Pugh**

Yes.

**Ed Gamble**

And that was literally three minutes ago.

**James Acaster**

I just had to, like, remember all the specifics of a fucking duck dish.

**Ed Gamble**

You didn't remember it. Come on, it's all written-

**Florence Pugh**

Of a fucking duck dish?

**Ed Gamble**

Yes, how dare you.

**Florence Pugh**

You brought me on this show. You told me to tell you my favourite meals and it's a fucking duck dish.

**James Acaster**

The disrespect was aimed at Ed and not you.

**Ed Gamble**

Well, how dare you.

**Florence Pugh**

Yes.

**James Acaster**

I know. All of it sounds delicious.

**Florence Pugh**

Thank you. So, when do we get to eat it? Does it come now?



**James Acaster**

Yes, we've got Granny Pat, your dad and Pugsley on speed dial.

**Florence Pugh**

Yes, and Pugsley, and Eirene from Greece.

**Ed Gamble**

We're flying her over.

**James Acaster**

Captain Pret.

**Ed Gamble**

We're all going to DUKES.

**Florence Pugh**

Captain Pret. All going to DUKES.

**Ed Gamble**

Yes. Thank you very much for coming to the dream restaurant Florence.

**Florence Pugh**

Thank you for having me.

**James Acaster**

Thank you, Florence.

**Ed Gamble**

Well, there we are James. What a fun episode.

**James Acaster**

Really fun. We had, I mean, so much food chat.

**Ed Gamble**

Yes.

**James Acaster**

Really detailed descriptions of the food, where they were from, how they should be presented.

**Ed Gamble**

Arranged on the plate. This is great. That's the level of detail we like.

**James Acaster**

Yes, really great.



**Ed Gamble**

Fantastic menu.

**James Acaster**

An insight into Florence's life, films. What more could you ask for?

**Ed Gamble**

Yes, the perfect interview.

**James Acaster**

And I restrained myself. I didn't ask about Midsommar, just like I promised.

**Ed Gamble**

Well, you must have blocked that out completely because you did.

**James Acaster**

Huh ?

**Ed Gamble**

You did. You asked her if she thought the character was still alive, and then you started talking about YouTube theories.

**James Acaster**

Yes, well, this is great though.

**Ed Gamble**

And then you got absolutely blown out of the water. That's one of my favourite, favourite moments on Off Menu ever. 'Yes, but Florence, where are all the other May Queens?' 'There were there.' 'Oh'.

**James Acaster**

But it felt so good. Here's the thing. Here's what you've got to understand. I love getting blown out the water-

**Ed Gamble**

Yes.

**James Acaster**

Because now I know-, I didn't know the other May Queens were there.

**Ed Gamble**

Yes, yes.



**James Acaster**

And now I know that they are there it changes the whole film for me.

**Ed Gamble**

Yes.

**James Acaster**

I'm very excited about that.

**Ed Gamble**

Obviously I just wanted to ask her about when they pushed the guy's butt in.

**James Acaster**

What when he's in the orgy and they push his butt from behind and make him, yes, make him have sex. Oh, there was loads of stuff I wanted to ask. I wanted to ask if, you know, she knew that the sister's face was going to be in the trees, or if she only saw that herself when she watched the film back. How much of it was shared with her beforehand. Oh man.

**Ed Gamble**

Yes, actually, I was annoyed with you initially for asking those questions, but she actually gave a very very good and interesting answer and it seems like you actually held quite a lot of stuff back, so, well done.

**James Acaster**

I held so much stuff back.

**Ed Gamble**

Yes, yes, yes.

**James Acaster**

I could have just gone on and on and on, asked about that film. It would have been-, and, oh, it would have been bad. And also, like, here's another question I held back. I held back asking-, because she's in the MCU now and also she was in Little Women, and if Little Women did a multiverse film where the cast of the Winona Ryder version and the cast of the version that Florence was in, all interacted together in the multiverse, would she be in it? So, you know, I thought that questions and I decided not to say it.

**Ed Gamble**

Fuck me, James, you thought of that question?

**James Acaster**

Yes, yes, yes, I thought about-,



**Ed Gamble**

And you nearly asked her that?

**James Acaster**

If they did Little Women multiverse.

**Ed Gamble**

Yes.

**James Acaster**

Yes, yes, so, I'm pretty pleased.

**Ed Gamble**

I'm really happy with you man. I'm so proud that you didn't ask that question because that is awful stuff. Thanks so much to Florence for coming on, and lucky escape that she'll never know she had, that question.

**James Acaster**

Yes.

**Ed Gamble**

She didn't say Kallos Caviar.

**James Acaster**

Didn't say Kallos Caviar, so, thank you for that. It means we got to hear the whole menu.

**Ed Gamble**

Yes.

**James Acaster**

Not kick someone out the dream restaurant. And, of course, A Good Person is out now in all cinemas and then will be on Sky Cinema on the 28th April.

**Ed Gamble**

So, go watch that. I am touring in Australia and New Zealand very soon, starts very soon.

**James Acaster**

Very exciting.

**Ed Gamble**

I'm in Melbourne for a couple of weeks. I'm in Perth. I'm in (TC 01:20:00) Sydney. I'm in Brisbane, then I go to New Zealand. I'm in Auckland and I'm in Wellington. So, I think there are a few tickets left, so, get on my website, [edgamble.co.uk](http://edgamble.co.uk).



**James Acaster**

It's finally feeling real now that you're going away man. I'm going to miss you. I think that's all we have to say. Benito needs to take a cucumber out into the rain now.

**Ed Gamble**

That was crazy by the way. I mean, we didn't get enough time to talk about that.

**James Acaster**

Yes, yes.

**Ed Gamble**

You mad, mad man.

**James Acaster**

You didn't see him do it. He was cupping it in his hands like a little mouse, and then going out into the rain with it.

**Ed Gamble**

Thank you very much for listening to this podcast, which is the Off Menu podcast.

**James Acaster**

The Off Menu podcast with Florence Pugh.

**Ed Gamble**

See you in DUKES Florence.

**James Acaster**

See you in DUKES.

**Ed Gamble**

Quinn.

**James Acaster**

Quinn.