



Off Menu – Ep117 – Ross Noble (Christmas)

Ed Gamble

Happy Christmas and welcome to the Off Menu podcast, taking the mincemeat of conversation, putting them into the pie cases of the internet, baking them in the oven I guess? Yes, bake them in the oven of humour, it's like a mince pie but it's a podcast. I'm just excited. It's Christmas, James, I've not thought it through.

James Acaster

Ho ho ho. That's Ed Gamble, my name is James Acaster, together we are in the dream restaurant and every single week we invite in a guest and we ask them their favourite ever starter, main course, dessert, side dish and drink, not in that order. And this week our Christmas guess is Ross Noble.

Ed Gamble

Ross Noble, I mean, we're very excited to have Ross on. We're both huge fans, huge fans from back in the day right up until today and moving forward.

James Acaster

Yes, in pretty much every interview you do as a comedian you get asked what comedians you're a fan of that made you want to do comedy, Ross Noble is one of my answers every single time. He knows that. I've told him that so he already knows that on his way here at the moment so I'm very excited to be interviewing Ross Noble. There will probably be moments on the podcast where I just don't speak for a while because I'm just thinking, 'This is cool.'

Ed Gamble

You're starstruck, 'This is cool.'

James Acaster

Like if I could tell my eighteen-year-old self that this would happen to me, I'd be pretty chuffed with this life so there will be a lot of that.

Ed Gamble

Yes, I think Ross was that guy for a lot of our generation of comics.

James Acaster

Yes, very much so, and as a result, you know, we know a lot about his routines from the past, we know if any food gets mentioned in the routines, if any shows are named after foods, so it was quite easy to choose the secret ingredient for this episode. An ingredient which if Ross says it, we will kick him out of the Dream restaurant.

Ed Gamble

We will, and the secret ingredient this week is noodles.



James Acaster

Noodles.

Ed Gamble

He did a tour show called Noodlemeister, it was called. I believe it was called. I went to see it.

James Acaster

Yes, you went to see it so don't pretend like you believe it was called it.

Ed Gamble

Noodlemeister, I believe it because it's true.

James Acaster

It's a pretty broad-, we've spread the net a bit wide there. Normally, secret ingredient might be something very specific, this is a whole food stuff but this is Ross Noble. I've never seen Ross on anything talk for anything for a short amount of time.

Ed Gamble

Yes, it's going to be a long episode.

James Acaster

So I think if noodles does come up, we'll have already got a whole episode, even if it's just we've done the water course, we've done poppadoms or bread, that will most likely be-,

Ed Gamble

If he has noodles for starter, that's fine.

James Acaster

It will be fine. I think we'll still get a full episode out of this, so, you know, we're pretty confident we can do something as broad as noodles for this.

Ed Gamble

Yes, Ross is on tour as well, we should say, doing his new show, Jibber Jabber Jamboree.

James Acaster

Jibber Jabber Jamboree.

Ed Gamble

Is on tour right through until 2024, 17th March 2024, so he's going all over the place, you must go and see him, including if you're a London person, London Palladium, 14th and 15th March. Also, excitingly, Ross has recorded his last show Humanoid, and that is available for purchase on his website, RossNoble.com.



James Acaster

Very exciting. I mean, yes, I've got a lot of Ross Noble DVDs at home so it would be nice to have something that isn't physical.

Ed Gamble

Take up shelf space, take up shelf space.

James Acaster

My DVDs, man, I've got to sell them at some point. I've got so many DVDs still, it's mad.

Ed Gamble

Do people buy DVDs?

James Acaster

I bet I can sell them to some people.

Ed Gamble

Yes, Nish. Nish will buy them.

James Acaster

Yes, that's a good point. Merry Christmas, Nish. And this is a Christmas episode, of course, so we will be asking Ross what his dream Christmas meal is as well.

Ed Gamble

Yes, we will, very excited to speak to Ross Noble, and this is the Off Menu menu of Ross Noble. Welcome, Ross, to the Dream Restaurant.

Ross Noble

Thanks.

James Acaster

Welcome Ross Noble to the Dream Restaurant, we've been expecting you for some time.

Ross Noble

It's nice to be here. Right, quick question before we start, on the genie thing, right, are you a genie with legs, or are you a genie with-, you know the ones that have got just the wispy bit?

Ed Gamble

Yes, the wispy bit.

Ross Noble

Are you a wispy genie or a-, and I'm not going to accept, 'I'm one of these genies that has a wispy bit and then has legs when it's convenient for the movie.'



James Acaster

Like the Aladdin-, yes, yes.

Ross Noble

Disgusting.

James Acaster

Well, all of the fan art that I have seen of me as a genie, I've got the wispy bit so I'm happy to accept that if that's what the listeners hear, that I'm a wispy bit genie, then I guess that's what I am.

Ed Gamble

Are wispy genies attached to the lamp though? Does the wisp always need to be attached to the lamp?

Ross Noble

Well, this is my next question. You've got a lamp here, right, but I've got a slight obsession with genie logic and so we might not get to the food stuff. I have a huge problem with Christina Aguilera because she claims to be the number one world genie expert, right, but she knows nothing about genies, right? In that song, right, she sings, 'if you want to get with me baby there's a price to pay, I'm a genie in a bottle, got to rub me the right way,' right? Two things. First thing, you don't rub the genie.

Ed Gamble

You rub the lamp.

Ross Noble

She's saying-, yes, exactly. You rub the lamp. She says, 'I'm a genie in a bottle,' right? Genies do not live in bottles, right? Yes, in I Dream of Jeannie there was a bottle in that one, Larry Hagman kept her in a bottle but that relationship was sex slave basically. You know what I'm saying?

James Acaster

Yes.

Ross Noble

There was something going on there that wasn't an equal relationship, he'd imprisoned that genie to work as his domestic slave, right? So that's genie slavery, so I'm not accepting the bottle situation. So she claims she's a genie in a bottle, they live in lamps, and if she is in a bottle you would rub the bottle, not the genie itself.

Ed Gamble

Yes.

James Acaster

Yes, so she shouldn't be singing that song.



Ross Noble

She knows bugger all about genies and then so I always like to check if somebody's claiming to be a genie, I need to know wispy-, but you're saying that a wispy genie-, is it because you've seen the pictures from Aladdin where the genie's emerging and you think that he's still a bit like an umbilical cord almost, like a genibilical?

Ed Gamble

A genibilical, so he's attached to the lamp and almost if a genie detaches from the lamp, how long can they survive? Are they getting their nutrients from the lamp?

Ross Noble

From in the-, and you know how when you see a cow that's giving birth and the calf comes out first-, or any mammal for that matter, and then afterwards there's like all of the, what do they call it?

Ed Gamble

The afterbirth.

Ross Noble

The afterbirth, that all comes out. What's the name of the thing? Placenta, the placenta, yes, of course, which some people eat.

Ed Gamble

Of course.

Ross Noble

We could double back to that later.

Ed Gamble

Don't give away your starter.

Ross Noble

Dessert, always a sweet placenta. Is there like a sort of genie placenta lamp-shaped that after the three wishes are granted then a wispy placenta flops out and you just see a dead genie just with its wispy bit down to thin, then like a lamp-shaped placenta.

Ed Gamble

A lamp-shaped placenta. If that was the case and I knew that was going to happen-,

Ross Noble

Aladdin 2 would never have been released.

Ed Gamble

And I would never do my third wish, I'd just do the two wishes and I'd go, 'You know what, I don't want to see the genie placenta so I'm going to leave it.'



Ross Noble

Or you could make the third wish, 'I wish this isn't about to happen with the placenta,' and that's how the genie-

Ed Gamble

That's freeing the genie, I guess.

Ross Noble

Yes, you say, 'look, the lamp is no longer going to be dragged.' Does it just drag the lamp?

James Acaster

Yes, that's a point.

Ed Gamble

I just think if he is attached to the lamp, when a genie moves do they just drag the lamp behind them?

James Acaster

Yes.

Ross Noble

But that's probably how they keep them, you know, like when they're in the cave. What's it called?

Ed Gamble

The Cave of Wonders.

Ross Noble

The Cave of Wonders, they just drill the lamp to the shelf and that stops the genie. It's not magic that's keeping him in there.

Ed Gamble

It's nails.

Ross Noble

Or No More Nails, the glue. It has the same effect.

James Acaster

Is that still a thing? Do people still use No More Nails?

Ross Noble

I think so.

James Acaster

Yes, it's still going strong?



Ross Noble

Yes.

James Acaster

That's good. No More Nails, in the advert, I remember there was like a chair halfway up a wall that someone had used No More Nails to stick to and the guy was sitting on it talking about No More Nails. I was like, 'Well that's the only thing I want to do with it now. I want to stick a chair halfway up a wall and be able to sit halfway up a wall.'

Ross Noble

But was it Harold Height, you know, where he was in a jumpsuit and he stuck it and then he was lowered over sharks?

James Acaster

Oh really?

Ross Noble

There was a lot of that going on. I think now because what did they call it? They call it imitative behaviour, don't they? I think nowadays you're not allowed to just start sticking your shoes to the ceiling and going, 'I'm Brian Glue, and with Brian's Glue you can put your shoes on the ceiling and hang upside down. You can do that.'

Ed Gamble

Yes, because kids are going to watch that and go, 'I'm going to stick my shoes to the ceiling like Brian Glue.'

James Acaster

Yeah, because they want to be Brian Glue.

Ross Noble

Yes, who wants to be? So wispy genie?

James Acaster

Yes, yes, I'm a wispy genie.

Ross Noble

Right.

James Acaster

I might thank you by the way on behalf of all genies for, you know, sticking up for us with the Christina Aguilera song, it's good to have an ally so I appreciate that Ross.



Ross Noble

You know what, for years I don't like the way that she's positioned herself. She's positioned herself as the voice of genies.

James Acaster

That's interesting you say that because at what point in the song does she say, 'I'm the worldwide genie expert?'

Ross Noble

Well, she released it on all major platforms, like there was a whole tour where the reason people were going is to see her gyrating around saying, 'I'm a genie.'

James Acaster

'I'm a genie in a bottle.'

Ross Noble

'I'm a genie in a bottle, you've got to rub me the right way.' Even if that is like a sexual thing, I also think that because genies are essentially-, they're not solid so if you try to rub a genie your hand goes through the genie. So even if she actually was a genie and had the paperwork to prove it and then you went, 'Alright Christina, if you're up for it I will rub you the right way,' you can't because your hand goes straight through.

Ed Gamble

Well then that's the wrong way, isn't it? Maybe there is a right way.

Ross Noble

There is a right way. I think we've run out of time for food.

Ed Gamble

It's important.

James Acaster

I remember-,

Ross Noble

Sorry James, sorry.

James Acaster

No, no, no, no, go on.

Ross Noble

Sorry, in the restaurant, right, what would we call you? Staff, management?



James Acaster

I'm a waiter, he's really more the manager, he's the maitre d'.

Ed Gamble

I'm just here, I'm just human.

Ross Noble

Right, okay, but still valid.

Ed Gamble

Still valid.

Ross Noble

Still valid. Is there a problem in the kitchen because this lamp here, if you were to take the lid off that gravy boat-

James Acaster

Yes, it is a gravy boat.

Ross Noble

So is there a problem in the kitchen, you're hovering around, obviously end of the day you're back in your lamp but is there a problem with employing genies that there's too many genie-like receptacles in the kitchen where you're tempted to think, 'I'll just nip in that gravy boat for a bit on my break?'

Ed Gamble

So you're worried that the genie's going to try and have a nap in the gravy boat?

Ross Noble

Yes.

Ed Gamble

I thought you were worried about someone putting gravy into the lamp.

James Acaster

Yes, that's more of an issue.

Ed Gamble

There's placenta in there so I guess it's-

Ross Noble

There's no actual space.



James Acaster

It still burns us, it still doesn't feel nice when it happens, and obviously things just go right through me but I still feel it. That scorches, that kills, it kills every time.

Ross Noble

Yes, the screams of a genie coming from a gravy boat.

James Acaster

Yes, it's not nice.

Ross Noble

There's many a Toby Carvery I've been to, that's why in a Toby Carvery they always present it in a large pan. A heated pan with a label. Label? Ladle.

James Acaster

You're a big Toby Carvery fan, aren't you?

Ross Noble

Oh God yes.

James Acaster

Ross knows that I've got a lot of his DVDs and I think there's one of them you bow down to a man in the audience because he works at Toby Carvery.

Ross Noble

I don't remember that but 100%.

James Acaster

You got on your knees and bowed down to him.

Ross Noble

I love Toby Carvery even to the point where it has been known for me to race motorcycles and I was trying to get Toby Carvery to sponsor me because I just thought, you know, all these lads lining up on the start line with Red Bull and all that, and I want the big face of Toby on the back of my helmet, you know? Just so that if people are coming up behind me they go, 'Hang on, is that Sir Toby Belch from-

James Acaster

Hold on, I didn't know he was called Sir Toby Belch. What?

Ross Noble

Yes, that is a thing.

James Acaster

Is he?



Ed Gamble

Is that what Toby Jugs are based on?

Ross Noble

Yes, so Toby Belch.

James Acaster

I had no idea about this.

Ross Noble

Twelfth Night, it's Twelfth Night, yes. So Toby Belch, is a character in Shakespeare and I believe that the Toby Jug is based on Sir Toby Belch, that's the origin.

Ed Gamble

And that's the logo for, yes.

Ross Noble

I could be wrong.

James Acaster

And then Toby Carvery comes along.

Ross Noble

And then Toby Carvery went, 'Let's base it on the Toby Jug,' and then I think that's the case.

Ed Gamble

It must be Sir Toby Belch is the Toby Carvery logo, yes.

Ross Noble

It would have to be, wouldn't it? I mean, let's not forget with the Toby Carvery, their dessert, they have you know the endless custard? Do you know about this?

James Acaster

No.

Ed Gamble

Do you mean unlimited?

Ross Noble

Yes.

Ed Gamble

Endless custard.



Ross Noble

I just like asking for endless jugs. I just like to say, then go, 'Would you like the-', 'Endless jugs? Yes please.' It's just a nice thing to say, it's got a '70s thing to it. Yes, no, I do, I absolutely love Toby Carvery because the great thing about it is you don't have to go for all the meats. Where else can you-, I've inadvertently got on theme here, haven't I? Where else can you go in and just get a massive plate of veg? I love brussels sprouts and there's not many restaurants-, yes, you can have them with bits of bacon and some sort of truffle infused oil, but if you're on the outskirts of a large town, not a city, a large town, then you think, 'I'm on a roundabout and I want a large plate of veg,' Sir Toby's there for you.

Ed Gamble

How often do you find yourself thinking that, Ross?

Ross Noble

I would say on an almost daily basis.

James Acaster

Yes, I mean, you're on tour a lot, you've got to eat healthy. Where else can you have a large plate of veg, yes.

Ed Gamble

We should talk about your tour.

James Acaster

Yes, of course we should, yes. Jibber Jabber Jamboree.

Ross Noble

That's the one, yes. I'm on tour now all around the country playing mainly Toby Carverys.

Ed Gamble

If you look at Ross' tour dates every single one has a Toby Carvery.

Ross Noble

Not far off actually. Yes, one of the guys who used to come on tour with me quite a lot, right, we would alternate between who was going to buy the lunch, right? You can clear this up, right, as official restaurant types, so we go into a Toby Carvery and previously we'd had quite an expensive meal and I'd paid for it, and then it was his turn to pay for the meal and he said, 'Right, well I'll pay for it but I really wanted the Toby.' I said, 'Look,' and I think he's getting a result here because, what was it like £7 or something? So we go in there, we have the Toby and then at the end of it the manager, chatting to the manager-,

James Acaster

You were?



Ross Noble

What?

James Acaster

You were chatting to the manager at the Toby Carvery?

Ross Noble

Of course. I go, 'Who's on today? I'll need to find out.' Look, he came over, I'm not giving it the big one, right, he came over, I'm just saying, he said, 'I'm pleased to have you here.' He approached, this is sort of the crux of the story, I'm not trying to be the big showbiz big man, 'Look at Noble.'

Ed Gamble

So he definitely recognised you because of your comedy rather than as someone who's been to every Toby Carvery in the UK?

Ross Noble

We don't know that for sure but he was enquiring about the show in the town, right, and again I'm not trying to be some sort of big shot Jay-Z type character, he said, 'You know what, lunch is on me.'

James Acaster

Okay, interesting.

Ross Noble

Literally, he said, 'You know what.' Now that's £14.50, right, at least, plus drinks and I'd had a lot of custard. He said, 'You know what, it's on me.' I offered him tickets. I said, 'Look, come to the show,' I mean that's £14.50 versus two-, but anyway, it doesn't matter, let's not get into that.

James Acaster

He's quids in there.

Ross Noble

Exactly, he's ahead but my mate who is on tour with me, he then claims that strictly speaking I have to pay for the next meal because he would have paid for the Tovery-, the Tovery? That's what I call it. I like to support, I like to merge it together. He reckons that because technically the manager said, 'You can have a free Toby,' he reckons, 'Well, that was my turn,' so I then have to pay for the next one. Is that right?

James Acaster

No, definitely not.

Ross Noble

It's not, is it?



Ed Gamble

No, it's him who has got to pay for the next one but is it whoever pays the other person picks, is that the rule?

Ross Noble

No, it was just literally-

James Acaster

You fancied a Toby.

Ross Noble

I did it the night before and it was like, you know.

Ed Gamble

I think he's got to pay for the next one.

James Acaster

Yes, clearly.

Ross Noble

That's what I said but that's why we no longer work together. No, it's not true, that's not true. Yes. So, yes, there you go, but I do love a Toby, I really love a Toby. It's hilarious, I've completely forgotten that-

James Acaster

I remember it. I'll tell you why I remember it as well is because I, at the time, hadn't really left Kettering so I didn't know what a Toby Carvery was at the time. I was like, 'I don't understand this bit.'

Ed Gamble

Exotic.

James Acaster

But then the bit that helped me out understand the joke was that you said to the guy, 'The only way that you could be any more iconic to me would be if you were literally The Little Chef,' and I knew what Little Chef was so I was like, 'Okay, I'm going to guess that it's similar.'

Ross Noble

All gone now, of course, The Little Chef.

James Acaster

Yes, I bet that must have been sad for you?

Ross Noble

It was, yes. I think when they tried to get Heston Blumenthal to revamp it, that was doomed to failure, wasn't it? You know, like Little Chef, you've got your pancakes Jubilee, it's a beautiful thing, you've got



your Olympic breakfast, their standard-, it's motorway fare. You don't want Heston coming in with his glitter cannons, you know what I mean? I don't want the cherry Jubilee fired in my face with some sort of exploding nitrous oxide thing, you know what I mean? Heston's the wrong man for the- They didn't take on any of his ideas so that didn't help.

Ed Gamble

The Little Chef was a character in Macbeth, wasn't he?

Ross Noble

He absolutely was, yes.

James Acaster

Don't shake your little chef head at me.

Ed Gamble

Beg your pardon?

James Acaster

I only know, 'Don't shake your bloody locks at me,' or whatever it is. I was trying to do that but then realised he doesn't have locks, he's got that chef hat on all the time so then I was backed into a corner.

Ross Noble

But we don't know though, do we? Don't know what's under that.

Ed Gamble

He could have bloody locks under there.

Ross Noble

He might have just pulled it off like that.

James Acaster

There's his bloody locks. Fair enough.

Well, we always start with still or sparkling water, Ross. Do you have a preference?

Ross Noble

Blimey. Well, I do like a sparkling water but sometimes I call it fizzy water and if you're in a restaurant they don't like that in the posh places. 'Would you like some water?' I go, 'Yes, I'll have some fizzy water please.' 'What did you say?' 'Sorry, sparkling.' That's always a bit awkward. Also like I never really drank water for years and it's a new thing for me and some of the waters, you'll get like a dense bubble and then others, you know when you see it says like, 'Lightly sparkling,' so it's got to be the right sort of bubbles. And sometimes, I don't know whether this slips into favourite drinks or not but if it's a restaurant that has a bar selection, the ultimate for me would be large bottle of densely sparkling water, just a little drop of lime cordial.



James Acaster

Yes.

Ross Noble

Yes, so is that still allowed?

Ed Gamble

Yes, of course.

James Acaster

Yes, yes.

Ross Noble

It's not pure, but if somebody said, 'Would you like some water that's got a hint of lime in it?' No, it has to be the mixture. So, yes, I'll go for-

James Acaster

Yes, I think that.

Ed Gamble

Densely sparkling.

Ross Noble

Dense, I don't like, you know, the high frequency bubbles.

James Acaster

You like big ol' bubbles?

Ross Noble

Big, thick bubbles. In fact, if it could be just one bubble, that would be me.

Ed Gamble

Is that not an empty glass?

Ross Noble

Well, it depends which way you look at it, doesn't it? Some people say a glass is half full, some people say the glass is half empty, I say the glass has just got one big bubble in the middle.

James Acaster

Like ice cubes for whiskey, like those big ice cubes for whiskey that basically fill the glass, you want that like a bubble for water?

Ross Noble

Yes.



James Acaster

There was a period of time I remember a lot of comedians have fizzy water with lime cordial in it before gigs. Do you remember that?

Ross Noble

Really?

James Acaster

It was a thing for a while.

Ross Noble

What? No.

James Acaster

Yes.

Ross Noble

Are we talking at the festivals here or are we talking about this in the clubs?

James Acaster

Clubs.

Ed Gamble

This feels like clubs.

James Acaster

Clubs, a lot of people were-,

Ross Noble

What sort of year are we talking about here?

James Acaster

Well, it's probably when I was starting so I reckon we're talking 2010, comedians who started around the same time as me.

Ross Noble

Good lord.

James Acaster

So they'd been going a few years at that point, they'd just started to get paid gigs. A few of them were just doing it and I was like, 'Oh, this is the drink of the comedian.'



Ed Gamble

Yes, you're talking about comedians who've just started, so all the old guard were probably sat in the corner going-

James Acaster

Yes, they were hating us.

Ross Noble

No, no, the old guard, there was no water drinking back then. That was just, yes. You know what I think it probably was though? I don't know whether this coincides with the time of it but there was a time where you had to be very careful ordering sparkling water because you didn't want to be like a young up-and-comer in a club saying, 'I'd really like a Perrier, you know?'

Ed Gamble

That sounds arrogant.

Ross Noble

'Yes, I'm sure you would but with your act no chance man.' So when did it stop being the Perrier comedy award? That's the question. I reckon that's what it is, I reckon it probably stopped being the Perrier and comedians went, 'Oh thank God.'

James Acaster

Do you know what, you're probably right because it was around that time it switched over, right?

Ed Gamble

Do you think they were all drinking sparkling water because they thought it would get them a Perrier?

James Acaster

No, no, it stopped being the Perrier so now they could order a sparkling water and they wouldn't be on the receiving end of a slam two seconds later.

Ed Gamble

Got you, got you.

Ross Noble

Yes, I reckon that's what it was.

James Acaster

So I reckon, yes, around then.

Ross Noble

Yes, 2010 maybe.



James Acaster

Yes, it transitioned over 2006.

Ross Noble

Was it the Perrier up until then, is it?

James Acaster

Around that time.

Ross Noble

But it probably takes, you know, it's like for things to take hold, isn't it? Probably 2007 people went, 'Oh thank God,' and then it filtered through and it was like an acceptable-

James Acaster

You leave it a few years because still a few years after that people are still going to be calling it the Perrier lazily.

Ed Gamble

They still do that now.

Ross Noble

It's like with Twitter and X, isn't it? It's that thing of-

Ed Gamble

Just call it, 'X, formerly known as Twitter.'

Ross Noble

All the time and in ten years time we'll be going, 'Oh the birds are Xing outside.' Just that's how language develops, isn't it? I was quite angry actually when I got nominated for the Perrier because they sent me a load of champagne. I don't drink. I went, 'Well, what's wrong with this picture? You're a fizzy water company, can I have-,'

Ed Gamble

And talk about lots of small bubbles. Champagne.

Ross Noble

Yes, but you know what I did, they sent me some, I said, 'Can I have some of your water?' I think they were a bit like, 'There's no real connection here, they just give you the money,' and then they did. So I opened them up, left the top off them, left them out overnight, came back, yes, I had a sweet, sweet still water.

Ed Gamble

You want that one.



Ross Noble

I did, yes.

James Acaster

Poppadoms or bread, poppadoms or bread, Ross Noble, poppadoms or bread?

Ross Noble

When you say poppadoms or bread, are you referring to the Carla Lane sitcom?

James Acaster

The what?

Ed Gamble

The Carla Lane sitcom.

Ross Noble

The Carla Lane, do you remember the popular sitcom Bread?

James Acaster

Yes, okay, yes, sorry. I just don't know who-,

Ross Noble

Oh Carla. Have you noticed how Carla-,

James Acaster

I've never watched Bread. I know about Bread because of Nathaniel Metcalfe, our friend who knows everything about everything, so I know about Bread through him.

Ed Gamble

I only know about it because I saw is it Jonathan Morris was in Bread?

Ross Noble

Johnny Morris, he did the voices of the animals on Animal Magic.

Ed Gamble

No, there was another guy, I saw him in panto anyway so I know about him from that.

Ross Noble

Hang on, which one was he? Did he play the second brother?

Ed Gamble

Adrian.



James Acaster

For people who don't know what Bread is, do you want to explain to the listener what Bread is, what this show was?

Ross Noble

It was a sitcom about a Scouse family who, I mean, it's a bit like Only Fools and Horses, was basically about somebody who, you know, parked in disabled parking spaces and didn't pay tax and everyone went, 'Hey, it's a different time.' I think, yes, Bread was a Scouse family who used to fiddle the dole. It's a different time, you know?

Ed Gamble

Different time.

Ross Noble

Yes, so it was Jean Boht who was like Mama Boswell, the main one, and then she had all these Scouse sons. I believe originally written for the Megan brothers and then they passed on it, I think Carla Lane was like, 'Oh, this was.' So the cast and then the guy that played Joey, the eldest one, went on to direct the Hollywood movie Sliding Doors. So there you go. So poppadoms. Yes, I do love bread, I have to say, the wheat-based snack, or meal depending on whether you are-, but then the poppadoms, the thing about poppadoms for me is they're only really the means of transporting the sauces into your mouth. So if I could have bread and say like a syringe, not with a needle on it obviously, I don't want it Pulp Fiction style jabbed into my heart but if I could have bread but say the mint stuff in a syringe that I can have a bit of bread and then just squirt a bit into my mouth, or spoon it in. I would go with poppadoms but I just think-

Ed Gamble

You want the poppadom sauces is the main thing you would want if you order poppadoms?

Ross Noble

I think so, yes.

Ed Gamble

Yes. I mean, if you want to do bread and some syringes full of poppadom sauce-

James Acaster

Do you just want the syringes and no bread or poppadoms and just want the syringes with the sauces in?

Ross Noble

Yes, but I think that's disrespecting the poppadoms, isn't it? Here's the problem, right, I won't eat mango, right, it's too tropical, it's too tropical.

Ed Gamble

So what's the issue with it being too tropical for you? You don't want to get ideas above your station?



Ross Noble

I don't want to be transported to the mangroves. No, towards the end of his life, my father developed I would say an unhealthy obsession with mango, eating it, he didn't just have them around the place. He had, yes, like mango chutneys and dried mango, he'd eat a lot of mango.

James Acaster

And this has never been a thing in his life before, you'd never seen him eat a mango?

Ross Noble

No, he'd never especially-, I mean, he was finding it difficult to eat and I think the mango-, that's gone a bit dark, hasn't it? It might just be that mango is the thing that is mixed into food that's easy to eat, but I opened the fridge and he had an unhealthy amount of mango-flavoured yoghurt. I'd never really thought about mango before that and I went, 'It's too much mango.' When I thought about it I thought, 'It's too tropical for me,' but I do like the mango chutney on a poppadom.

Ed Gamble

Interesting.

Ross Noble

I mean, you'd have to ask a psychiatrist about that.

James Acaster

Well, I think a psychiatrist, if I may, listened to that clip would go, 'I think it's more that it reminds him of the end of his father's life.'

Ross Noble

Yes, maybe.

James Acaster

I don't think the tropical thing is an issue.

Ed Gamble

But you did look at the mango and you separately then thought, 'Do I like mango this much? No, it's too tropical.'

Ross Noble

No, but he wasn't dead at that point though.

James Acaster

But you said towards the end of his life he suddenly started eating loads of mangos all the time.

Ross Noble

So, what, you mean like I opened the fridge and went, 'There's too much mango in this fridge.'



James Acaster

I'm going to say that now you would associate the mango with that period of time. But at the time you decided, 'I'm off board with mangos,' because you opened the fridge and there were too many mango yoghurts in there.

Ross Noble

Yes, but then equally some might say if I was to eat mango now it would transport me back to a time when my father was alive. So I don't think that analysis holds up.

Ed Gamble

Does that make it less tropical then because it's not transporting you to tropical climates, it's transporting you back to when your father was alive?

Ross Noble

I see what you mean, yes. A difficult situation, isn't it?

Ed Gamble

Was else is too tropical for you, Ross?

Ross Noble

Blimey, I would say like Lilt is fine, right.

James Acaster

Yes, but that's their brand.

Ed Gamble

Well, that's totally tropical.

James Acaster

That's the whole brand, Ross.

Ed Gamble

Totally tropical.

Ross Noble

Hang on, no, no, but it's not too tropical, is it? It's totally tropical.

Ed Gamble

It's completely tropical.

Ross Noble

If they released you know like say a diet beverage which would be like a less sugary version, say like Red Bull, you've got Red Bull, then you've sugar free Red Bull, and then you've got lower caffeine Red Bull. So Lilt is totally tropical, that's the right amount of tropical, but if somebody said, 'Do you want a



Lilt?' And I'd feel tropical, I just want the right amount of tropical, but then some idiot comes out of the kitchen, they've hollowed out a pineapple and they've poured the Lilt into it, woah, it's too tropical.

Ed Gamble

That is.

James Acaster

So you'd never drink out of a pineapple?

Ross Noble

No, or a coconut.

James Acaster

Or coconut, yes, yes, yes.

Ross Noble

I mean, I don't know if you were to pour Lilt into a coconut, is that too tropical?

Ed Gamble

Well, the liquid itself is still totally tropical, right?

Ross Noble

Yes.

Ed Gamble

But then combined with the vessel it's too tropical.

Ross Noble

Yes, it's too tropical, it is, it's too tropical.

James Acaster

Are you aware that Cawston Press have released basically their own Lilt?

Ross Noble

What?

Ed Gamble

Do you want to give some background?

James Acaster

Yes, so for the listener, you already know if you listen to enough episodes that I'm obsessed with Cawston Press and love rhubarb Cawston Press. The nice people at Cawston Press sent us a lot of cans of it recently as a result. Ross came here today, opened the fridge to get a soft drink out, was not



prepared to see that much Cawston Press and punched the air and said, 'Yes,' with many S's on the end of yes, and then told us that you're addicted to it at the minute.

Ross Noble

I'm absolutely addicted to it but, you know what, I'm ashamed to say that I did not know the brand because I've just been buying it at the Marks and Spencer motorway services and I saw the rhubarb. I've started the tour and, you know, I've been in Australia and I've come back and I've seen, 'hang on, a rhubarb beverage? What?'

Ed Gamble

Which is not tropical at all.

Ross Noble

You know what, if anything it has the taste of the allotment about it. If anything, it's the opposite.

Ed Gamble

Totally allotment.

Ross Noble

I reckon if you were to pour Lilt, it's like equalising acidity, if you were to pour the rhubarb Press, like mix that with Lilt it would just taste like water. The tropical, the totally tropical taste and the rhubarb, grown indoors in the dark, the opposite of tropical, they're going to cancel each other out.

Ed Gamble

What would happen if you poured rhubarb Cawston Press into a coconut?

Ross Noble

I think that would be a tropical vessel. A tropical vessel-

Ed Gamble

Allotment drink.

Ross Noble

Allotment drink, pour them together, I think if you're the sort of person who wanted to drink from a coconut and was thinking to themselves, 'I want to drink from a coconut, I like the look of it but I don't want people to think that I'm some sort of tropical lah-di-dah,' then pour a bit of that rhubarb in and people will go, 'Look at you, all tropical.' 'Have a sip of that,' 'Alright, I'll give you that.'

Ed Gamble

That's when you win that one.

Ross Noble

Yes, exactly, in your face. I love it, I had five cans yesterday, five cans of this drink. My only criticism of it is it only comes in the can and I'm all for better for the environment but when you're in a hire car-, fine



if you're in an SUV but when you're knocking it back it's a bit dangerous to finish. To drink a whole can the head has to be tilted, unless you've put the seat lower-,

Ed Gamble

And the sunroof down.

Ross Noble

But you've still got to knock it back fully and you don't want to be pouring it into a glass, or coconut, to take a swig. So that's my only criticism.

Ed Gamble

That's more of a criticism of cans in general though, I think.

Ross Noble

True, I could get a straw, I could get a straw for driving but I love it. I don't drink hot drinks.

Ed Gamble

Ever?

Ross Noble

No. Well, every now and again if there's a nice bit of scenery I might have a hot chocolate.

Ed Gamble

But only if there's nice scenery.

Ross Noble

Like a winter-, anything that could be deemed fodder for a Christmas card, I'll have a hot chocolate but it has to be rosy-faced children or robins. Maybe if I'm watching an episode of like Winterwatch or something like that, I'll have a hot chocolate.

James Acaster

Packham.

Ross Noble

If Packham's within the vicinity, even if we were on a tropical beach I would have a lovely hot chocolate. Every now and again I'll treat myself to a peppermint tea but for the most part I don't drink tea or coffee. So, yes, beverages for me, they're quite an integral part of my liquid intake, you know? Cordials, I know you've talked about cordials in the past.

James Acaster

Sure, I've stuck it to them.

Ross Noble

Yes. God, that's caused a problem in the studio, the mention of cordial. 'No, only Presses.'



Ed Gamble

Just threw this notebook across the room.

Ross Noble

Just threw it on the floor at the mention of it. Maybe he's had an incident with one of the Robinsons family. I once bought every flavour of Robinsons cordial and had it in my dressing room, I had it on the shelf, and it started with the deep, rich forest fruits there, the blackcurrants right down that end, then it came up the summer barley and then I think raspberry. I did the full colours right the way through into the oranges and then, woah, right up to lemon right up at the end. People would come into my dressing room and go, 'Woah, what's happening?' And I go, 'Full colour chart.'

Ed Gamble

Like you walk into a bar sometimes and they've got an amazing selection of gins, you did that but with just the full range of-

Ross Noble

I don't know because I don't drink alcohol so-

Ed Gamble

No, they wouldn't be colour organised but I just mean the selection.

Ross Noble

Yes, yes but this was like a wonderful colour chart.

Ed Gamble

Like a sunset.

Ross Noble

So I love the cordials.

Ed Gamble

Was this when you were doing a long run at a venue?

Ross Noble

Yes.

Ed Gamble

Yes, you're not taking this everywhere you go on tour?

James Acaster

So how many bottles is that for the full range?

Ross Noble

It's quite a lot and I had to go to several different supermarkets.



James Acaster

Also I'm imagining quite a long wall.

Ross Noble

I'd say ten to twelve maybe. It's not massive. There's a brand called Bickford's, Bickford's cordial that are an Australian brand and I do like a Bickford's. I like the lemon but they've got one flavour of it, do you know what the flavour's called? Tropical. It's just Bickford's just tropical. It doesn't describe-

James Acaster

General tropical, yes.

Ross Noble

Just general tropical.

James Acaster

Yes, you can't trust that.

Ross Noble

Yes, so I'm loving this.

James Acaster

Well, there's a tropical Cawston Press that's out now.

Ross Noble

Right, okay.

James Acaster

So that's like pineapple and grapefruit I think, like Lilt is, but also has got the apple.

Ed Gamble

Well Lilt isn't a thing anymore, right?

James Acaster

Lilt's not a thing anymore.

Ross Noble

What? Sorry. Sorry.

James Acaster

Did you know that?

Ross Noble

Hang on.



Ed Gamble

It's now, what is it? Fanta-, they basically replaced-,

James Acaster

It might even be called Fanta tropical.

Ed Gamble

Fanta pineapple and-,

Ross Noble

I don't want to be one of these old bastards that's just going, 'Marathon's become Snickers and Opal Fruits are Starbursts.' Shut up, it's progress, right, but I'm not sure how I feel about that. Is Lilt not a thing?

Ed Gamble

It's gone.

James Acaster

I feel like it's the opposite of progress with Lilt and just merging it into Fanta because it was its own thing, it embraced the tropicality and this is just going completely, 'No, no, it's not that anymore. It's just another flavour of Fanta.'

Ross Noble

And I mentioned this to you before as well but I have drunk too much of this but I got to the point I had to go and see a hypnotherapist because I became addicted to diet Coca-Cola.

Ed Gamble

And can you see yourself heading down that path with Cawston Press at the moment?

James Acaster

Same hypnotherapist, 'Hello.'

Ed Gamble

This time its Cawston Press rhubarb.

Ross Noble

'It's me again.' I think it was the caffeine and I don't go well together and I'd have a can in the morning, especially on tour you have a can in the morning, maybe have a bottle in the car on the way to the gig and then you'd have one before the gig, have one in the interval, maybe a couple afterwards, go back to the hotel bar, maybe there's a pint there. I was drinking I would say close to five to six litres of diet coke a day.



Ed Gamble

Well that's a shock because the day you described on diet coke does not add up to five or six litres so you're either keeping some secret diet cokes-

Ross Noble

Hang on, 330 ml, is that right?

Ed Gamble

Yes, that will be 330ml, yes.

James Acaster

Yes, I think you're bang on, yes.

Ross Noble

Yes, 330ml, a standard can.

Ed Gamble

Yes, pretend that you didn't know, yes.

Ross Noble

Yes, I'm just checking.

James Acaster

'Just plucked a number out the air, let me check on the can if that's real.'

Ross Noble

I don't want people at home just thinking-

James Acaster

'Noble doesn't know.'

Ross Noble

Yes, 'he doesn't know,' but double checking. Yes, so there would be, what's that, so three cans of that, that's a litre for three cans. What did I say I had?

Ed Gamble

Five or six litres.

Ross Noble

Yes, so that's-, you're right but-

Ed Gamble

That's a lot.



James Acaster

I can find pre-show if I'm in the dressing room and there's diet cokes, which there is.

Ross Noble

Always.

James Acaster

There's always diet cokes in the dressing room. I can get through more than one can pre-show because I'm pacing around and that's when I realise. I'm big into diet coke, I might need to get that number of your hypnotherapist. In the day time if I know I've got a gig in the evening I have to stop myself from having diet cokes because I know that pre-show in that dressing room I'm going to go nuts. I'm going to have two or three pre-show.

Ross Noble

Yes, easy, and sometimes the caffeine-, like it's fine if it hits during the show then you get a bit of a lift, but if you time that wrong and it happens, 'Goodnight everyone. Wahey.' That's not good, you know, and I wasn't sleeping.

Ed Gamble

Especially if you're going back to your room and having another diet coke.

Ross Noble

God, you're sitting in a room wired all alone and that's when you start pulling the hangers out of the cupboard and saying, 'I wonder what I can do with these.'

James Acaster

Emailing Toby Carvery asking them to sponsor you on your bike.

Ross Noble

Yes, exactly.

James Acaster

'Let me get his face on my helmet.'

Ross Noble

'I'm really fast, not even on a bike.' But I did it, not yesterday, the day before. I did this run so I got up really early, I was down in the New Forest, I got up really early and then straight away I work up, smashed a Red Bull I thought because it's early and I was tired. So I smashed a Red Bull and then I stayed off the caffeine completely, and then I had a bagel with Nutella on it and that's got quite a lot of sugar in it.

James Acaster

You're the absolute last person who needs any of this shit.



Ross Noble

And then over the course of the run I had you know these gel things that you have?

Ed Gamble

Yes, yes, yes.

Ross Noble

They've got caffeine in them and I got the larger ones. Maurten, I think. Anyway, they've got a lot of caffeine in them and I had one of those every, sort of, half an hour for like two hours. Yes, so I did four of them and they all kicked in, I'd already finished the run and they kicked in in the car and I thought I was at a rave. I don't remember any of the drive to Leamington Spa but I do know that I listened to I think at least two Taylor Swift albums. Yes, so I did go to the hypnotherapist and I haven't drunk a diet coke for five years now.

Ed Gamble

Does something happen when you look at diet coke now where something kicks in in your brain and you-

Ross Noble

Like I start doing a chicken?

Ed Gamble

Or do you just not want, do you just not want it anymore?

Ross Noble

Just don't want it. I just look at it and I think he's put something in my head that's made me go, 'Not for me.' It's good. The first time he said, 'People react to hypnosis in different ways,' and he said, 'Some people are really in the moment,' and the first session that we had I thought I was inside a flaming cave of dragons. Like you know when you close your eyes, like close your eyes and look at the-

James Acaster

It's the light, yes.

Ross Noble

Often people don't look, they just close their eyes and think, 'It's dark,' but if you close your eyes and look-

Ed Gamble

There's a lot of stuff going on.

Ross Noble

There's a lot going on and it's dependent on how dark the room is, so I was in that and it felt like it was all flames swirling around. As I got more relaxed, unless he did just go, 'There's a dragon.'



James Acaster

Yes, he's messing around with you.

Ross Noble

So, yes, if anything if I look at a diet coke something in me thinks, 'I must read some Tolkien.'

James Acaster

Dream starter?

Ross Noble

Well, here's the thing, so essentially I eat like a child, right? I love fancy food, I like going to fancy places, I don't like cooking, I don't like hearing about cooking and I don't like cooking shows, right? I don't know where it's come from, I don't know how it's happened and I don't like mixed food.

James Acaster

Here we go, okay.

Ross Noble

So here's the thing, right, if you were to give me a little bowl of mince-, what I'm saying is I like eating ingredients, right? That's why I can't cook because I go, 'They're nice,' and just eat them. So if you give me a little bowl of mince, a little bowl of cheese, maybe a bit of pasta, something like that I'll go, 'That's a nice dinner.' You make that into a lasagna, I'll chuck you out the house. I'm not a fan of stuff being mixed together, right?

Ed Gamble

That is all cooking.

James Acaster

Hold on, yes, because when you said, 'I don't like mixed foods,' I was thinking, okay, maybe like you've got a fried breakfast and stuff mixes in with each other, you don't like the food to be touching or whatever. You don't like a meal that has multiple ingredients that are touching. You don't want the ingredients touching each other.

Ed Gamble

You don't want them mixed in.

Ross Noble

It's not about touching. No, I can mix them together, so like say you brought me a breakfast like sausage, I'll make an exception with a sausage because obviously that's different bits of pork and fat.

Ed Gamble

But it's made it one.



Ross Noble

Yes.

Ed Gamble

Yes, it's an ingredient.

Ross Noble

Yes, it's hard to describe. Like Shephard's pie, nightmare, absolute nightmare, there's too much going on there, right?

Ed Gamble

Can I just say the phrase, 'Shephard's pie, there's too much going on there,' it's possibly one of the simplest dishes anyone could ever make.

James Acaster

Yes, I don't think anyone's ever said that before, 'Shephard's pie, there's too much going on.'

Ross Noble

Right. Potatoes, right.

James Acaster

Correct.

Ross Noble

If you gave me like some, what is it, mince is it inside?

James Acaster

Are they all going to be in little bowls again? Yes.

Ross Noble

You give me some mince and a nice-

Ed Gamble

Mince in a bowl has been the example twice now.

Ross Noble

Well, yes, that's true actually. Right, so my starter is mince in a bowl. No.

Ed Gamble

Shephard's pie is lamb, right?

Ross Noble

Is it lamb?



James Acaster

Yes.

Ed Gamble

Yes.

James Acaster

Because a Shephard.

Ross Noble

Right, Shephard's pie. Lamp, mashed potato on top, right? Disgusting, wouldn't eat it, right? Lamp shank next to some mashed potatoes, yes please. You see what I'm saying?

Ed Gamble

What about sauce though, what about if there's a gravy going on top?

Ross Noble

Yes, that's fine.

Ed Gamble

That doesn't count as mixed.

James Acaster

Okay, but also do you have to pour it on?

Ross Noble

I think so. I think it might be a control issue.

Ed Gamble

Yes. I get what you mean by mixed foods.

Ross Noble

You see what I mean?

Ed Gamble

Yes.

Ross Noble

I think when it's been fannied about with-,

James Acaster

Cooked, prepared.



Ross Noble

Yes, I think prepared is the thing, I'm fine for cooking but even then-, which brings me to my starter, steak tartare. Perfect.

Ed Gamble

That's mixed with stuff though Ross. Sometimes they come table-side and mix it up.

Ross Noble

I will not have that. I will not have that. No, I don't mind if you stick a few chives in, you know.

Ed Gamble

Mustard, egg yolk, shallots.

Ross Noble

I like it when the egg sits on the top.

Ed Gamble

And then you can do it.

Ross Noble

I don't want that mixed in. I'll mix it mate. Step away. The worst steak tartare I ever had was at you know Sardi's?

James Acaster

No.

Ed Gamble

Yes, I know, yes.

Ross Noble

It's in New York City on Broadway.

James Acaster

Was this when you were doing a musical?

Ross Noble

No, no, I was doing stand-up and I'd never been to Sardi's before but Sardi's is the place you're aware-, I mean, it's faded now but back in the day it's got all the pictures, all the stars, all the stars there on the walls. You go in there and it's like lunch at Sardi's, right, that's the thing, it's the place. I thought, 'Oh yes, I want to go to,' so I went in there, 'what's this? Steak tartare.' It was not steak tartare. What it was-, that Cawston Press is coming back on me a bit. I should have only had the seven cans. It was mince.



James Acaster

But you love mince in a bowl. Mince in a bowl, you love it. You love mince.

Ross Noble

It was uncooked mince. Literally it was mince, like it had come out of a mincer but they make a big deal of mixing it up at the table and then putting the stuff in. No, not having that. I like a really nice like really high quality-, because I was vegetarian for years, I was a proper vegetarian and then I just remembered that meat was really nice and I just went back to it. But a lovely, just a really good quality bit of steak.

Ed Gamble

It needs to be hand-chopped as well, right?

Ross Noble

Yes, yes.

Ed Gamble

Was it the thing it had been through a mincer? That's weird, isn't it?

Ross Noble

Yes, yes.

Ed Gamble

Yes, that is weird, like you're eating a raw burger.

Ross Noble

Exactly, and no, I'm not having that. So, yes, so I think nice steak tartare there, an egg on the top for me to mix at my discretion.

Ed Gamble

I love steak tartare, this is a great choice.

Ross Noble

You do?

Ed Gamble

It normally appears on menus at classic restaurants, right, where all the favourites are there and I'll normally go for steak tartare.

Ross Noble

But also it's one of those ones where it can so easily go wrong. There has to be a certain quality of restaurant because if you were to go to, you know, insert name of the generic in here-,

Ed Gamble

Toby Carvery?



Ross Noble

No, never disrespect Toby.

Ed Gamble

But if you go to Toby Carvery and they go, 'We've got a new special on today, we're doing steak-,'

Ross Noble

Wetherspoons, let's say Wetherspoons.

Ed Gamble

What if Toby Carvery said they had a steak tartare on, are you getting that?

Ross Noble

I'd have to have a look at who was working that day. Yes, really nice steak tartare with the little bits of bread and stuff and I can put it together myself.

Ed Gamble

Yes, there's never enough I think, steak tartare, it's always too small a portion.

Ross Noble

Some places I order a main as a starter but you have to do this. Well, there's two things I do. The first thing is I order the steak tartare and I always go, this is just for my own amusement, I don't think that the waiter or waitress is going to find this funny, this is purely for my own amusement, I always go, 'And could I have the steak tartare please, medium rare.' I always say it, 'Medium rare,' and then I just pause and just look out the corner of my eye and I see the look of panic on the face of the server going, 'Oh, he's an idiot, oh God, I'm going to have to explain that steak tartare is a raw dish.' You can see them, there's a beautiful moment where they're going, 'Shit, should I say it now or should I just bring it?' Then you can just see the panicked look and I go, 'I know it's raw, I just wanted to see.'

Ed Gamble

Just having a bit of fun.

Ross Noble

Yes, just for my own amusement, you know? So the egg's probably got human saliva in it, to be fair, after I do that.

Ed Gamble

That's why it's safer to keep all the ingredients separate.

Ross Noble

Absolutely, I want to see what-, yes. 'Hang on a sec.'

James Acaster

Little bowl of spit.



Ross Noble

'There's a little bit of toothpaste in that one.'

James Acaster

Little bowl of spit.

Ross Noble

'And jug of piss for you? Would you like me to-,' 'No, I'll pour that on myself thanks.'

James Acaster

Toby Jug, Toby Jug full of piss.

Ross Noble

Exactly, piss pouring out of Sir Toby's face.

James Acaster

That's a great starter, Ross, I think that's delicious. Would you like a main course serving of that as your starter?

Ross Noble

Yes, please. Yes.

James Acaster

Absolutely, medium rare.

Ross Noble

But this is the thing, so I was going to go full-, because my favourite food is chicken wings, right? But not fried chicken wings, I've no time for that, I like, you know, really nice over-cooked chicken wing. And often chicken wings come as a starter, it's perfect as a starter or a main, you know, for me. Am I allowed to have, like, when we get into the main course, would you say chicken wings would be classed as a side, even though I don't think they're a side, could you get away with that maybe?

James Acaster

I think you can get away with-,

Ed Gamble

Yes, chicken wings are a side on a lot of menus.

James Acaster

Yes.

Ross Noble

I love chicken wings so much that-, I was in Dublin, right, are you aware of the Dublin chicken wing wars?



Ed Gamble

We might've mentioned-, I don't know.

James Acaster

Have we?

Ed Gamble

Tell us about the Dublin chicken wing wars and then-,

Ross Noble

Okay, have you had the popular comedian and television personality Jason Manford on?

Ed Gamble

No, we've not.

Ross Noble

Okay, myself and Mr Manford were in Dublin, we were working in Dublin for a week, and it turns out that somebody-, now the Irish aren't known for their-, it's not chicken wings, you always associate that with the Americans, don't you, they say, somebody put on, 'Best chicken wings in Dublin', this one restaurant. And then another place who opened up, and they were, like, claiming they-, so there were these two restaurants competing for the chicken wing crown. And then another one popped up and then it became this thing of, like, because there were queues around the block for the two places and then there was no sign of-, the chicken wing mania was growing. So all these people started jumping on board, thinking, 'Well, if there are queues around the block, no need to-, ' so there are, like, ten restaurants in Dublin who all claim to be the best chicken wings.

Ed Gamble

All in the same area?

Ross Noble

Yes, in central Dublin. So I said, because I love chicken wings, so I said to Jason, I said, well-, because he'd heard about this and he'd been to one of them, he said, 'Oh, this place is definitely the best.' So I said, 'While we're here for a week, right,' I said, 'Why don't we eat nothing but chicken wings?'

James Acaster

Such an unnecessary part of the plan. Like, I thought, 'Oh, it's going to be, you know, that you would-,'

Ed Gamble

Try all of them.

James Acaster

You were going to try all of them, but yours is, 'Why don't we eat nothing but them?'



Ross Noble

Yes, but there are ten restaurants, I'm not gluttonous. I can have, you know, lunch and dinner for five days, it's not a big stretch. I mean, look, I do sometimes, when I get a food that I like, like this drink, sometimes I can go for weeks where I only eat that one thing. If you like something, stick with it, right?

Ed Gamble

Until you don't like it anymore.

Ross Noble

That very rarely happens.

Ed Gamble

Do you not burn out on things?

James Acaster

Straight to the hypnotists.

Ross Noble

The pocket watch comes out.

Ed Gamble

'It's chicken wings this time.'

James Acaster

'Okay, here we go, are you in the fiery cave?'

Ed Gamble

'I went to Dublin, I tried to decide which one-, do you know the chicken wing wars?'

Ross Noble

He made the chicken noise to stop him drinking the diet coke, that's triggered a chicken wing addiction.

James Acaster

'Have you been hanging out with Manford again?'. 'Yes, we ate nothing but chicken wings this time.'

Ross Noble

No, so, I sometimes, I will eat it and I'll go through phases where I just eat, like, one thing. Anyway, on this, like, for example, me and a friend of mine, we spent a week in Devon where we just went wild camping, sleeping in farmers' fields, not official, and we ate nothing but Ambrosia rice pudding for a week. And I'll tell you what, I mean, I love rice pudding but, Jesus, after a week of eating that, there was some that-,

James Acaster

When was this?



Ross Noble

Probably five, six years ago.

James Acaster

Ross.

Ross Noble

And we rode our motorcycles, we decided to ride around Devon, we made a little film about it. In fact, it's on the internet, you can see, we got some of that-, you know you get the rice pudding where you can-, it's got the milk in it and then there's-, the Ambrosia company, they've brought out the-, it's rice pudding but it's got a custard base instead of a-, and we wanted to see which one was the most appetising to miniature horses. Because, down in Devon, there's, like, a Shetland pony rescue centre. So we went down into the field with all the Shetland ponies. Like, we put it on a, because we thought we'd get the ponies to lick us, right, so he rubbed the custard-y one on his face and I rubbed the regular one on my face and then we got on all fours, so as not to scare the Shetland ponies, and then we crawled up to the ponies in the field. But then what we realised was we should've had half of each, because I might've had a more lickable face than him and it had nothing to do with that.

Ed Gamble

There's no control there, yes.

Ross Noble

But then also, ponies don't like dairy, it's not a thing, horses are not interested in dairy, they don't get it in the wild. Even Shetland ponies, because they can get under a cow but, you know, they can't suckle. But what happened to us is we're on all fours and the Shetland ponies were coming up but they were more interested-, because we're on all fours so the, like, trousers were a bit low so the arse-crack, they were more interested in, and we'd been sleeping rough for a couple of days, they were more interested in the musty smell of the arse-crack than they were from the-, so as an experiment, it didn't work out, but-,

Ed Gamble

It's still a result of the experiment, though.

James Acaster

Yes.

Ed Gamble

Shetland ponies prefer the smell of sweaty arses to Ambrosia rice pudding.

Ross Noble

Yes, that's a new advert for the Ambrosia people, isn't it? And then.

James Acaster

Ants crawling all over your face.



Ross Noble

Oh, I mean, we were sticky for-, because we had no wet ones, you know, we just wash it in puddles and stuff. So yes, anyway, we did that for a week.

James Acaster

Hold on, did you put the rice pudding on your face every day for a week?

Ross Noble

No.

James Acaster

Oh, it was just one day.

Ross Noble

No, I had panniers on my bike and we just packed it full of-, we had cans that we would heat it on the fire, you can just put it straight on the fire, and then there was the yogurt style cart, so you could eat it. But by the end of it, if you eat nothing but rice pudding for a whole week, I mean, I don't want to be vulgar about it, we're talking arancini by the time you pass, you know. After three days of doing arancini shits, that's not good. But anyway, so the point is-,

Ed Gamble

We're going to have to zoom out on this story, so-,

Ross Noble

Oh, sorry.

Ed Gamble

Chicken wings was how we got into that.

James Acaster

Oh yes, sorry.

Ross Noble

So Manford and I, we spent a week-,

James Acaster

You and Manford, fucking Hell.

Ross Noble

So Manford and I spent a week eating nothing but chicken wings and he had to bail out on the first day because he couldn't take it anymore and I pressed on and that was when I first suffered crippling gout. And it's that level of sympathy that people have when you tell. When you tell them you've got gout, gout's one of those things where, because it's essentially-, it's like a crippling arthritis where you can't walk.



Ed Gamble

Awfully painful, apparently, yes.

Ross Noble

Horrifically painful. But the way that you laughed there is exactly how-, I can't be turning up in the media trying to raise awareness for gout because people just think of Sir Toby Belch with his red face.

Ed Gamble

Also I would say, when people really find out that you ate nothing but chicken wings for a week and nothing but Ambrosia rice pudding for a week, the sympathy drains away slightly, Ross.

Ross Noble

A little bit, yes.

James Acaster

Yes, especially-,

Ross Noble

When you put it like that.

James Acaster

You know, people don't necessarily want to come on podcasts and discuss their finances but I would say you're making enough from touring that you don't need to be sleeping in a field eating nothing but rice pudding for a week.

Ed Gamble

That was fun, that was for fun, that was a holiday.

Ross Noble

It was for fun.

James Acaster

Yes, exactly.

Ross Noble

It was for fun.

James Acaster

No, which is fun but it just makes it then, when you're like, 'Oh, I've got gout because I ate nothing but chicken wings for a week,' everyone's like, 'Well, it's not like he-, ' you had a number of choices that would've been nicer than that.



Ed Gamble

Did that trigger the gout or was it always in the background and then it was inflamed by the chicken wings?

Ross Noble

That was the first time I had the gout, second time I had it was when I bought a juicer. I bought a juicer and-

Ed Gamble

Got to juice your wings.

Ross Noble

Well, yes, because the bones are wasted and I don't like-, fruit's better when it's just-, I don't like mixed. But then everyone's, 'Oh, juicing's really healthy and all the rest of it,' and I just had some juice and then the fructose triggers the uric acid, bang, you're walking with a stick. So it's, yes, look, gout's not to be laughed at but, in this case, it is, you're right.

Ed Gamble

Yes.

James Acaster

Yes.

Ed Gamble

I still feel fine about laughing in this occasion.

James Acaster

Yes, it's fine.

Ross Noble

Yes, I think that's alright.

Ed Gamble

So I think we've got this side dish.

James Acaster

So the chicken wings is your side dish.

Ross Noble

Yes, sorry, that was the question I was asking, I can have chicken wings as a side dish for my main.

James Acaster

Yes.



Ed Gamble

Yes.

Ross Noble

Right, because if you said no, I would strike the steak tartare and I would have chicken wings as a starter.

Ed Gamble

No, you can have the chicken wings as a side.

James Acaster

Yes.

Ed Gamble

Did you find out, by the way, where's the best place in Dublin for chicken wings?

Ross Noble

To be honest, I was-

Ed Gamble

Oh no.

James Acaster

He doesn't know.

Ross Noble

I should've kept a note of it, really. Yes, in fact, what I found was, after two or three days, I couldn't feel my mouth anymore, the hot sauce of the wings-

Ed Gamble

Yes, and the gout was kicking in.

Ross Noble

The gout was kicking in, I couldn't walk and I was slurring my speech.

James Acaster

You're on your own because Manford's tapped out ages ago.

Ross Noble

Manford's gone off with his vegetables.

James Acaster

So your dream main course.



Ross Noble

Dream main course would be crispy duck, you know, with the pancakes. Yes, spring onions, cucumber, I'll have the spring onions. Not so bothered about the cucumber but, you know, you can put them there to make up the numbers. But I like the whole duck, you know when they bring the duck out and then I think I just like-, it's like, you know, the chicken wings, it's something to do, isn't it? It's like you feel like you're-,

Ed Gamble

And it's you mixing your own food again, because-, yes.

Ross Noble

Exactly.

James Acaster

I was going to say, it's perfect. Yes, they're bringing it out for you, little pot of hoisin sauce and a pot of-

Ross Noble

Big. Gravy boat, ideally. Because when you get a spoon and you spoon and then it's you've got your pancake and you have to do that thing where you, sort of, smear it around, come on lads, give us a gravy boat.

Ed Gamble

Would you then just do the duck and stuff first and then pour the hoisin on the top of the duck?

Ross Noble

I think so, yes.

Ed Gamble

Yes, we can do that for you.

Ross Noble

And then, you know, sometimes you think, 'Oh, I'll have a little bit of the leg, oh, a little bit of the skin, put that in there, different textures, roll it up.' Sometimes, just rolled up so it's, you know, long and thing, cigar-like, sometimes I fold the ends in so it's more of a parcel.

Ed Gamble

Like a burrito style, yes.

Ross Noble

Yes. Twist it, pull the thing through, oh, it's a duck croissant. You know, it's perfect, the crispy duck, you can't eat it-, I know you can get them through Waitrose and that do one that you can cook yourself, it's not the same, is it? Just, like, a big plate of duck and you just go, 'There it is, all the duck, get involved.'



Ed Gamble

Has there been a week in your life where you've eaten nothing but crispy duck?

Ross Noble

No, I don't think so. I mean, I went to China once and that would've been the perfect opportunity. I once had pigeon, I ate a pigeon in China, yes. On purpose, as well.

James Acaster

You weren't just on your motorbike with your mouth open.

Ross Noble

Oops.

Ed Gamble

Was it prepared, like, was it fried, or?

Ross Noble

It was fried and it was sitting in the full pigeon-, it was just a whole pigeon. I think because I just pointed at stuff on the menu because, you know, he brought the menu out and it was all in Chinese and he, sort of, handed it like, 'Go on then,' like, yes. And I just went, 'One of those, one of those and one of those, please.' And he obviously went, 'Get that pigeon from out the back,' and it was in the full seated-,

Ed Gamble

It was posed.

Ross Noble

It was posed like that and, yes.

James Acaster

Was it posed like it was running away and they got it?

Ed Gamble

They'd just thrown hot oil at it? 'Got you.'

Ross Noble

Yes, like part of its neck had been hit by a brick.

Ed Gamble

Was it tasty?

Ross Noble

Not really, not really, no. So yes, crispy duck.



James Acaster

Main course of crispy duck, I think this is the first main course crispy duck we've had.

Ed Gamble

Yes.

James Acaster

People have chosen it as a starter, but not as a main yet.

Ross Noble

What? But if you have it as a starter, you want the whole-, because, if they bring it to the table, and they've already made them up and there's, like, four on-, I won't have that.

James Acaster

What if you've got to share with other people?

Ed Gamble

To be fair, I wouldn't have that.

James Acaster

Yes.

Ross Noble

Sharing with other people? Oh my God. Like, I think sharing is caring, and it's important to teach our-

Ed Gamble

Sharing as a thing is alright, but not when it comes to food.

Ross Noble

Yes. Oh my God, you know, there's two things that I will not stand for in a restaurant. You know when somebody goes, 'Shall I order some, you know, for the table?' No, absolutely not. And, and this happens quite a lot if I order a nice dessert, say, a cheesecake or something like that, that's not a sharing dish, a cheesecake. If it was, like, several-, or anything with ice cream involved, possibly with a lover but, if you're with a friend, so, me and my tour manager, right, we're sitting there just the other night, actually. I ordered a cheesecake, cheesecake came out, two spoons. Two spoons, mate? I'm like, you know, I don't want to cause a fuss, but I feel like, 'Oy, get back here, do I look like a Cockney musician? Do I look like I'm going to play these for the entertainment of the other patrons?' 'No.' 'Well, take one of those spoons away.' I'm not Sylvester McCoy, I don't play spoons for people. One spoon, that's it, end of.

James Acaster

Here's what I'm interested in, I would say the cheesecake might be the shepherd's pie of desserts. It's got the layers there, and I would imagine that would be an issue for you.



Ross Noble

It's interesting, I think if the biscuit was on the top and the cheese was underneath, I wouldn't have it. Yes. I think, you know what-

James Acaster

By that logic, if someone flipped a shepherd's pie over and it was mash on the bottom, mince on the top.

Ross Noble

You know what, I think when it comes to dessert, that's why some people would think that-, I know all the amateur psychiatrists now are going, like, 'He's a control freak, he doesn't like people touching his food, he has to be-', I know that's what they're thinking. But it's not, it really isn't that, because I think, when it comes to dessert, I'll be the first in the queue for an Eton mess. And that's probably the most mixed food, you know what I mean? That's probably the-

James Acaster

They put 'mess' in the title.

Ross Noble

Exactly, yes. And you know in those, like, really posh restaurants where it's all, like, no smudge, no smudge and all that sort of stuff? Is it the other way around, when they go, 'Two Eton messes,' 'Yes, Chef,' and it comes out, 'That's not messy enough,' they send it back, you know what I mean? Like, it's too-, yes.

Ed Gamble

They'd often do, like, deconstructed things, as well.

James Acaster

I think this is the first episode of Chef's Table, the Netflix series, is that Italian restaurant, really, and their dessert is called something like oops I dropped the lemon tart or something, and it's meant to look like, you know, it's all deconstructed, but they've splattered it on the plate like it's all over the place. But it's deliberate.

Ed Gamble

I've forgotten the guy's name now.

James Acaster

Massimo, is that wrong?

Ed Gamble

Yes, Massimo Bottura.

James Acaster

Yes.



Ed Gamble

Yes, maybe.

Ross Noble

Unless he's called Toby, I'm not interested. You see, you've brought up a very important point, I forgot that that was a term, deconstructed. So, is there anyone that specialises purely in deconstructed dishes? Because I would literally go in there and everything's deconstructed-

Ed Gamble

You go in there with a builder's hat on.

Ross Noble

Just stand in the kitchen, help yourself to whatever's in there. And I mean, there's got to be-, you reckon you've got recommendations?

James Acaster

Those fancy places all have at least one dish on there, I mean.

Ed Gamble

It's less in fashion now, though, I think.

James Acaster

Yes.

Ed Gamble

Peer sneer at it a bit now. But I think that's a great idea, a restaurant where there's tables out there but, when it's your turn to eat, you just get to go into the kitchen with all the ingredients and just-

James Acaster

That's like hot pot places, where you can go and you can just pick all your ingredients, get it in the hot pot and then-, but then they put it together.

Ross Noble

You mix it.

Ed Gamble

There's Chinese hot pot places with the boiling vat of oil on the table, basically, and you get whatever you want and you cook it yourself and eat it.

Ross Noble

You know, like, sushi train, if they had sushi train, so it's like a Toby's, right, but instead of you going up with a plate and being given, you know, 'Right, I'll have some of-, there's the meat,' you pick your own veg, if it was a restaurant where the stuff came around, sushi train style, when the sushi comes around, instead of sushi, it's just, 'Oh, there's a little bowl of mince, lovely, I'll have some of that.'



Ed Gamble

We keep coming back to this little bowl of mince.

James Acaster

A little bowl of mince going around which you love, it's your favourite bit.

Ross Noble

I love it, yes.

James Acaster

Mysteriously not on your menu.

Well, this is a Christmas episode, Ross, so that means we're also going to ask you your dream Christmas dinner or what you'd normally have on Christmas day. And I presume it's changed a bit over the years, you used to be a veggie, you're not now.

Ross Noble

Yes, that's right.

James Acaster

So it must've been different for a while.

Ross Noble

Well, as a child, actually, now I come to say this, I'll tell you this and see if you can, as amateur shrinks-

Ed Gamble

Even more psychology to do, yes.

Ross Noble

This might've affected me, the man that I am now. I had a Christmas dinner, my mum, we had a lot of very elderly relatives and nannas and lots of aunties and they would all come around and my mum used to do a massive, like, huge Christmas-, all of it, in many ways, like a sort of domestic Toby. And she used to dress as a jug, so I, she used to stand with one hand on her hip, like that.

James Acaster

She'd say, 'Meal's on us, Ross.' It's on us.

Ross Noble

Yes, she'd say that and then I would say endless jugs and then it got awkward. So she would do all the cabbages and all manner of vegetables, right? And then we'd served it all up and then my sister and I loved the cranberry sauce, right? And there's a big thing of cranberry sauce there and it's, I mean, a large thing of cranberry sauce. We were like, 'We're going to get in quick,' because we wanted lots of cranberry sauce, before the elderly relatives. So we put all these cranberries in the-, not just on the



salad, all over the thing like that and then we sat down there, we're thinking, cranberries, we got the bulk of the cranberry sauce, yes, we're feeling pretty good. And then we start, everyone sits down, we start eating and then we realise that that wasn't the cranberry sauce, that was strawberry jam. And later on, she'd got some scones and stuff for later on in the day, we had put strawberry jam all over our Christmas dinner. So I went to my mum, I said, 'We've put strawberry jam all over our Christmas dinner,' but here's the thing, right, one of the elderly relatives, she was, like, in her late 80s, probably early 90s at the time, and she had also put strawberry jam all over her Christmas jam. She'd say, 'Oh yes, give me some of that cranberry sauce,' and then we realised, we said to my mum, 'We've put cranberry sauce, what we thought was cranberry sauce, strawberry jam, and so Auntie Han's done the same thing,' right? But she couldn't taste anything so she's tucking in, going, 'Oh, this is lovely,' right, eating a full Christmas dinner with strawberry jam on it. And my mum, she's a no-nonsense woman, although she didn't allow Mark to go in the house, she said, 'I'm not redoing it, like, eat it.' And we went, 'Oh,' because Auntie Hans, and she went, 'You've messed up and you have to eat it.' Yes, so we had to sit there and eat a full Christmas lunch covered in strawberry jam. I'm not going to lie to you, it was nice.

Ed Gamble

I was going to say, I can't, like, I'd happily do that if I'd made that mistake.

Ross Noble

So the main thing would be, as I said, I love the Brussels sprouts, heavy Brussels sprout, you know, ingredients in there. Pigs in blankets, I find that-, sometimes too short, I'd like a longer sausage with more of a wrap.

Ed Gamble

Full-length sausage, yes.

Ross Noble

Full-length sausage and, instead of the bacon going, sort of, horizontally, I'd like it going vertically-, yes, that way, longways. I'd like a full, almost like a bacon taco with a sausage centre, that's what I'd like there. And then turkey, don't really like the quite dry meat, quite flaky, I like the turkey legs.

Ed Gamble

The brown meat.

Ross Noble

So, yes, so I think-, but full selection, the chicken, you know what's really nice, have you done that thing where you take-, in fact, I'm going to try it with this, have you do that-, you can do it with a can of lager or Coca-Cola and you shove it up the chicken's arse and then you put it on a barbecue and then you roast the chicken then the can goes up there, I'm going to do it with this rhubarb stuff.

Ed Gamble

You're going to do a Cawston Press beer can chicken?

Ross Noble



Absolutely, yes, I'm like the new Heston. Yes.

Ed Gamble

Reopen Little Chef.

Ross Noble

Yes, Cawston. They should do a slightly larger can with a spike on it.

James Acaster

For the chicken's-

Ed Gamble

For the chicken's arse.

Ross Noble

If you're listening. Yes.

Ed Gamble

Cawston Press rhubarb.

Ross Noble

Or maybe just a widened, like, a wider base.

James Acaster

I think if Little Chef did reopen and their marketing was that we would let Ross Noble decide what our menu is and he's invented a bunch of stuff, I think it might actually do quite well.

Ross Noble

Yes, I think so. For a week.

James Acaster

Yes. People go and have the Cawston Press chicken.

Ed Gamble

Yes, and mince in a bowl.

James Acaster

Mince in a bowl.

Ed Gamble

That's a little starter at Little Chef.

Ross Noble



Well, what do they call them now-, the poke.

Ed Gamble

Poke.

Ross Noble

Yes, like that's just the same, isn't it?

Ed Gamble

You think poke is the same as mince in a bowl?

Ross Noble

Yes.

James Acaster

It's in a bowl, Ross.

Ed Gamble

It is in a bowl.

Ross Noble

Yes. Mince, imagine that, right, because you know how, like Ramsey's always banging on about, you know, the Kitchen Nightmares and stuff, I'll only watch the first ten minutes, I don't want to see-, I just want to, you know, see him just get angry. And then, you know, but he always does the same thing, he goes, 'Right, we're going to do these dishes, they're going to be simple dishes, this is what, you know, people are on their lunch break, they want a sandwich, they want a soup,' it's always that. It's like, you know, I reckon if you opened an establishment, it doesn't have to have my name on it but, you know, mince in a bowl.

James Acaster

Yes. Just call it Mince in a Bowl?

Ross Noble

Mince in a Bowl. What sides do you have? Read the sign, mate. Mince in a bowl. Has it got sauce or stew? Read the fucking sign.

James Acaster

It's mince in a bowl.

Ross Noble

It's mince in a bowl.

James Acaster



Yes, well I think, you know, I would like to see you open that chain, and I'd like to see it run.

Ed Gamble

The chain, are we going straight in with the chain?

Ross Noble

It's a chain.

James Acaster

Yes, it's immediately a chain, isn't it?

Ross Noble

Absolutely, yes.

James Acaster

Bought a lot of mince, that's not-,

Ross Noble

Well, funny enough, funny you should say that, actually, about buying too much mince, I got reprimanded by Sir Alan Sugar because of my-, it's a long story but I basically-, there was this pandemic, right, it was on the news and that, and all the theatres closed and so I appeared on the celebrity Apprentice Australia, right? We had to run a restaurant. Now, I've never had a job, I've only ever done stand-up, I've never had a job, and I've certainly never worked in a restaurant before. Now this didn't go out on the TV, so what happened was we had to run a dumpling restaurant, it was a Chinese restaurant, right? We had to run this Chinese restaurant. Now, I don't cook, we've established that, right, but one of my jobs as part of the project, right, I wasn't project manager but as part of theme-

James Acaster

What was your team called?

Ross Noble

We were called the Fun Raisers. And then we got the menu and it said, 'This is how much mince you're going to need to make 100 dumplings, right?' Then the chef turned up and I said, 'It says here we need this much mince for the dumplings.' Now, I'm not saying that the programme makers deliberately gave us the wrong information but this fellow said, 'No, that's not 10g, that's 100g,' and anyway, the upshot was I went to the market and I bought 100 times more mince than was required, right? So I knew it was going wrong when I had a full carrier bag of mince. Like, the mince started coming out but we'd committed to it and so I had this giant carrier bag full of mince. So we get back and we came up with this idea of selling a golden lucky basket, right? So basically, all it was was just some mince in some, like, dumplings, right, in a basket but we had some sparklers and, when somebody ordered it, we charged them, like, five times the price, it was the same dish but I would come to the table and go, 'Golden lucky basket, the golden lucky basket.' And I would sing and dance, right, and I'd come out but it's very hot in the kitchen and I was sweating a lot, so basically a sweaty man that stank of mince with sparklers, 'Golden lucky basket,' and I would present it and I'd be like, 'Hooray,' singing to



them like that, high-fiving. And it wasn't until later that they'd go, 'We've been robbed here.' But what they didn't show on the television was, when I went to the supermarket to get all the mince and everything, I went into this Chinese supermarket and there was, like, all of these bars of gold made out of cardboard, right? And it looked, 'Oh, look at all these riches,' and there was, like, money and all that.

Ed Gamble

Jack and the Beanstalk, they're sending you to sell the cow.

Ross Noble

And I think, 'Well, if we get this stuff, right, every time somebody orders the golden lucky basket, right, we'll give them-, it's only a piece of fake gold, right? But it's like it's part of the experience because that's how you've got to think when you're in business, this is what I learnt doing The Apprentice. You've got to give them an experience, right? You've got to make-, so what can we do? 'Could I have the golden lucky basket?' 'Two, three, four, the golden lucky basket, the golden lucky basket,' and we're lighting the sparklers. And me and one of the other lads, we come out and we present them with the-, it's just dumplings but with sparklers and we give them this gold and it's, like, 'Wow, it's the golden lucky basket experience.' Anyway, they edited this out of the show, I handed the gold bars over and a lady, sort of, took me aside, she said, 'Can I just have a word, please?' I say, 'Yes.' She says, 'You don't speak Cantonese, do you, right?' It's a fair assumption, right? She said, 'You don't read Cantonese,' she did, and I said, 'No.' She said, 'Oh, so you don't, like, this gold that you've given us, you don't-', I don't know why they didn't leave this in the show because it's honest-, she said, 'Do you know what this that you've bought from the supermarket?' And I said it was a bit of gold, isn't it, as part of the golden lucky basket. And she said, 'No, no,' she said, 'What this is is,' she said, 'At a Chinese funeral,' and as soon as she said those words, Chinese funeral, I thought, 'This might get edited.' And in the chat, she said, 'What will happen is you go to the supermarket and you buy these representations of wealth that you place on the grave,' or on the memorial, would you call it? On the shrine, the shrine to the dead person, and that represents-, they take that with them into the afterlife. So basically, 'What you've done is you've served us food and some Chinese death gold.'

Ed Gamble

So golden lucky basket at the top of your voice?

Ross Noble

Yes, it would be like serving, like in a traditional British restaurant, it would be like serving up, say, shepherds pie with a wreath that said mum or, no, a wreath that said, 'Enjoy.' And you'd go, 'Isn't that meant to be on a grave?' So yes, so.

Ed Gamble

So just normal Christmas dinner, yes?

Ross Noble

Normal Christmas dinner.

James Acaster



Your dream drink, Ross.

Ross Noble

Well, it's got to be this, hasn't it? It's got to be-, you know what, it's a two-horse race between this and there's a brand, Bundaberg, up there in Queensland, they do the Bundaberg rum but they also do a selection of soft drinks and they do-, have you tried lemon lime bitters?

James Acaster

Yes.

Ed Gamble

No, I've not tried it.

James Acaster

Brilliant.

Ross Noble

Bundaberg lemon lime bitters, I would say, is on par with this. But I'm going to say this edges it because there's sugar in this.

James Acaster

And you're currently in the pocket.

Ross Noble

I'm living the rhubarb dream, so yes.

James Acaster

Yes.

Ed Gamble

Do they sell that Bundaberg here?

James Acaster

You can get it at some places, yes.

Ross Noble

You might have to get it at, like, an expat supermarket Aussie. In the Earls Court area, you know, yes, very much available. I do like that. And I'm very fond, actually, of, I don't mind a non-alcoholic mojito.

James Acaster

Yes, lovely. Yes, there's a place near me that I've discovered does that and I find it impossible to go into that shop and not buy a full bottle of non-alcoholic mojito.

Ross Noble



I just like things that are refreshing. Fentimans, I do like Fentimans, I do like the-, I like a rose lemonade, it's quite a tart-, regularly, you know, the Victorian style, Fever-Tree as well. You know, they do a nice ginger beer. I don't like it being described as Victorian lemonade, I like old style, don't mind that, traditional, but the word Victorian conjures up small children getting trapped in looms, going up chimneys, do you know what I mean? Rickets, that sort of thing and I'm trying to, you know, I'm sitting in a lovely beer garden trying to have a lovely, oh, it's a lovely summer's day and at the back of your head, you're thinking about Victorian urchins getting trapped in a spinning Jenny. That's just marketing, that's just basics of marketing, isn't it? Or, you know the wheel that they used to have in prisons, you know, where they, I think Oscar Wilde was put on one, it was like the early treadmill. They used to-, I've had so much of this, you can hear my stomach actually rumbling now.

Ed Gamble

It's the creak of rhubarb sloshing around.

Ross Noble

Does this happen all the time, people just talking about food?

James Acaster

Oh yes.

Ed Gamble

Most episodes, someone's stomach rumbles.

James Acaster

Are you able to enjoy a Victoria sponge? I mean, I know that it's not Victorian sponge but, like, it's still named after-,

Ed Gamble

It's the woman herself, isn't it?

Ross Noble

Yes, I mean, it's a delicious dish but I can't help, it puts me in mind of her period of mourning. You know? It's like, sure, you can think about all of the advances that were made in the Victorian era but the fact that it's a Victoria sponge, I just think, you know, it's just a, yes, all those dark days.

James Acaster

Yes, well, here's what I'd say. Well, so you go to the Toby Carvery a lot, which you say is, you know, that's named after a chef-, it came from Shakespeare, doesn't that remind you of Shakespeare times and all the stuff that went on then? I mean, that wasn't a great time for urchins either.

Ed Gamble

It was Twelfth Night, isn't it, which is more of a laugh, isn't it?

Ross Noble



Yes, it's-

James Acaster

It makes you think of the play, not the period of Shakespeare times.

Ross Noble

Yes, exactly. I think, if there was one named after, say, if there was a chain of Carvery-style restaurants that were based on *The Tempest*, I don't think that would-, I mean, of course, *Hamlet*, the mild cigar, they were riding on the coattails of the bard, so I mean, he's had quite an influence, Shakespeare.

Ed Gamble

Oh yes. And it's about time someone said it.

Ross Noble

Yes, exactly, I don't think it's a controversial thing to say.

James Acaster

We arrive at your dream dessert, Ross, exciting times. We'll be sending one spoon over for this dessert.

Ed Gamble

One spoon.

Ross Noble

Absolutely, I will not share, I'll tell you that now. Like I say, if my wife wants to have-, I'm, you know, fine, but-

Ed Gamble

It's still annoying, though, isn't it?

Ross Noble

Oh, like, in fact, going back to Manford, right, he-, where were we? I'm going to say Southampton.

Ed Gamble

How much time have you spent with Jason Manford?

Ross Noble

We've holidayed together on a regular basis. No, we were- we're travelling around. So we spent a lot-, dined together.

James Acaster

Both of you straddle, you know, the world of musicals.

Ross Noble



Thank God you said that. Oh, that could've gone one of two ways. You know, we're in-, producers together?

James Acaster

Right.

Ross Noble

Yes, so we were on tour, so we go around the various different-, and he likes it-,

Ed Gamble

Hang on, so this is making me recontextualise the Dublin story, so you were performing a musical every day, and you were still eating chicken wings for lunch and dinner.

Ross Noble

Yes, absolutely.

James Acaster

Manford having to tap out.

Ed Gamble

You getting gout.

Ross Noble

Yes, but don't forget, it's, like, eight shows a week, there's a lot of dancing, before every show, you have to do a physical warm-up, like a dance warm-up.

Ed Gamble

But this is my point, though. You're dancing around, you're doing a physical warm-up, and you're only eating chicken wings, you must've felt like shit.

Ross Noble

What do you mean?

Ed Gamble

Jumping around and dancing with only chicken wings in your stomach, did you not feel awful?

Ross Noble

Only chicken wings, do you know how many chicken wings I ate? I was, like, I thought you meant, 'Oh God, too much chicken wings, how am I going to arabesque?'

Ed Gamble

That is sort of what I mean, did that not make you feel sick?

Ross Noble



No, here's the thing, right, I have, like-,

Ed Gamble

You can't even compute what I'm saying.

Ross Noble

No, I know. On two occasions, two occasions it's been pointed out to me, certainly doing stand-up, was one time I ate a full pizza and then went straight onstage, didn't even-, Paul Tonkinson, I was doing a gig with Paul Tonkinson and he just went, 'How is that even possible?' And another time, I was doing a gig with Sean Lock, and Sean said he couldn't eat before he went on, and he watched me eat a full platter, it wasn't TGI Friday's, but it was a Churchill's, it was, it was like a TGI Friday's style place. And I ate, like, a full TGI Friday's dinner, then Sean said that he literally couldn't believe that a human being could eat that much food. And he said, 'I literally-', he went, 'You're on,' and I wiped away the residue of the dinner, I just wiped it away and walked straight on-stage. He couldn't concentrate going that's, so, no, it's protein, isn't it? Protein, fill yourself up with it and then just go on stage and dance it off.

Ed Gamble

Sorry to interrupt, so you're in Southampton with Manford.

Ross Noble

Yes, and I ordered a dessert and you know when they do that thing where they'll get the chocolate and they'll do the up and down-y, you know, it's that up and down-y thing, and I'd eaten whatever it was, and I'd eaten that and Manford literally reached across, wiped his thumb through the chocolate, licked it, did it again.

Ed Gamble

Oh, he double-dipped.

Ross Noble

Like, 100%.

Ed Gamble

Manford, man

Ross Noble

Like, he literally just-, he'd seen that I'd left that chocolate to the end, so I could-, and he just went like that. And you know what, normally I'd be furious, but I just thought that was such a ballsy thing to do, it was such a ballsy thing.

Ed Gamble

Such a power play.

Ross Noble



The biggest power play you could possibly imagine. Like, short of somebody's cake saying 'Happy birthday', short of taking the happy off and eating that in front of the celebrated person.

Ed Gamble

Yes. It's like something from Goodfellas.

Ross Noble

Oh, I just went, 'Yes, I'll give you that.'

James Acaster

Did he not break eye contact the whole time he was doing it, as well? Yes.

Ross Noble

Yes, didn't even put his thumb in his mouth, like that, held the thumb up and licked it like that. In fact, my wife, it was her birthday recently, I got her a birthday cake and, you know how they do that where they get the hot sugar and then they make it into-

Ed Gamble

Sugar work, yes.

Ross Noble

Yes, sugar work. Is that what it's called?

Ed Gamble

Yes, sugar work, yes.

Ross Noble

Yes. Like Peter Stringfellow, 'Are you looking for some sugar work? You've come to the right place.' Yes, sugar work, and I thought, 'Oh, that looks nice,' and I had the H and the A and put-, crunchy? It's plastic. It was absolutely plastic and I just, and you know once I'd taken it out it was all crunched up.

Ed Gamble

Yes.

Ross Noble

Oh, I've done it now.

Ed Gamble

It was too late now.

James Acaster

Spoiled it. You should've heard your mum's voice being like, 'Eating that now.'

Ross Noble



Yes, exactly.

James Acaster

'You've put it on there, you're eating it.'

Ross Noble

Yes, and my kids were just like, 'Are you just eating plastic, dad? Are you just-,' and I went, 'Yes.'

Ed Gamble

Golden lucky basket.

Ross Noble

So have I picked a dessert?

James Acaster

No. Jason Manford put his thumb in it and at all the chocolate sauce.

Ross Noble

'There's an erotic treat for Christmas time, ladies, some young fellows out there.' I'm glad we've stuck with the four hours it's taken to get to this point, oh yes.

James Acaster

I know, what's absolutely killed him there is, 'Some of you fellows out there,' that's what's, like, taken him out.

Ed Gamble

Yes.

Ross Noble

You know, it's modern times, isn't it?

James Acaster

Yes, it is modern times, it's funny seeing that thought process in your head, that that's modern times, I should chuck in-,

Ed Gamble

I'd better say fellas as well.

James Acaster

I should chuck in some fellas.

Ross Noble

Not all the fellows. Again, not all of the ladies.

James Acaster



No, not all of the ladies, Ross.

Ross Noble

Now, am I right in saying, from the episodes that I've listened to, am I right in thinking, James, that you love a sweet trolley? A dessert trolley?

James Acaster

Well, I do love dessert trolleys, but I love desserts to be sweet. When people choose a cheese board, that's when I go through the roof. I like sweet and savoury mixed together, that's delicious, but you know.

Ross Noble

Would you say, because I would say with the cheese board situation, because I do like a cheese board, in fact, I'll sometimes-, I would happily have a ploughman's lunch, right, what's special about a ploughman's lunch? It's not mixed.

James Acaster

Oh yes.

Ed Gamble

A very separate meal.

Ross Noble

Very separate meal. I would happily have a ploughman's lunch and then a cheese board, yes.

James Acaster

What the fuck?

Ed Gamble

Wow.

James Acaster

What?

Ed Gamble

I'll respect the Hell out of that.

James Acaster

I'm not respecting that, that feels awful to hear.

Ross Noble

But on a menu, well, obviously dessert, but then the, like, I don't like it when the cheese board is mixed in with the, I don't even like the menu being mixed. You know what I mean, like-,

James Acaster



If it's listed as a dessert.

Ed Gamble

Yes.

Ross Noble

Well, you go, 'No, that's a cheese board, that's a separate course.' You have your starter, you have your main, you have your dessert, can I get you any coffee and some cheese?

Ed Gamble

You want cheese to be with the coffee?

Ross Noble

I don't drink coffee but-

James Acaster

Yes, yes.

Ed Gamble

Instead of coffee.

Ross Noble

I'll have one of these wonderful rhubarb drinks, and then I'll have cheese. So that's it. I love a dessert, right? Now, dream restaurant, so the first thing, and you might think, 'Oh, that's a bit-', this is the ice cream version of lasagne, this can't work right. In posh restaurants, they never serve a full Wall's Viennetta, right? They never do it and yet, the Wall's Viennetta is, you know, as an ice cream, great, I mean, it's a bit special.

Ed Gamble

No-one's ever done anything else like that since Wall's Viennetta, it stands alone, doesn't it?

James Acaster

I went to a place recently in Brighton called The Windmill and you would not necessarily order this, but they did a Viennetta affogato.

Ross Noble

I don't know what that is.

James Acaster

When you pour an espresso over ice cream, but they did it with Viennetta.

Ed Gamble

Why haven't you told me about this?

James Acaster



Because we do a food podcast together and I try and save it.

Ed Gamble

You should be texting me about this.

James Acaster

I wanted to see your live expression when you learn about it.

Ed Gamble

That's the best fucking idea I've ever heard in my life.

James Acaster

It was brilliant.

Ross Noble

Did they pour it on or did they let you pour it on?

James Acaster

I think they poured it on, but I'm sure you can ask.

Ross Noble

Yes, I'd ask. Because for me, that's-, I do like that one, you know, when you get the ice cream and then maybe some honeycomb. You know, you have the honeycomb in there, and then they give you the jug of the molten chocolate, and you get to pour that on and it hardens up. But the problem is, is that I really like crumble in all its forms. Like, I really like a crumble. So again, mixed but I'll overlook that, I would say, if I could have-, I like a summer fruits crumble, I like the, you know, the apple, I like all of them. Rhubarb crumble. So if I could have, say, several bowls, right, get rid of the mince, wash the mince out of it.

James Acaster

Do you not want new bowls in your dream restaurant? Look, they did have mince in them.

Ed Gamble

You want the hint of mince?

Ross Noble

Just a whiff, just a slight reminiscence, when you go, 'We'll be serving today,' you know when you go to those restaurants, 'Today we'll be serving you an apple crumble with a reminiscence of mince.' Lovely. So, I want several bowls with a selection of crumbles.

Ed Gamble

Do you want them organised by colour like the Robinsons bottles?

Ross Noble



I want them all to be perfect-, he's just done it again-, he's just smashed it, the mention of Robinsons.

Ed Gamble

Every time Robinsons-,

Ross Noble

Every time, is that a coincidence or-,

James Acaster

Benito's trashed his laptop, there.

Ed Gamble

That's so funny every time Robinsons gets mentioned.

James Acaster

Smash.

Ross Noble

He's got the same hypnotist as me, that's unbelievable. That's how we should finish this episode, you just start chanting the word Robinsons again and again and watch him just smash the entire studio.

Ed Gamble

He just goes crazy.

Ross Noble

Good lord, paging Mr Pavlov. No, what I'd like is I'd like all the crumbles to have the same topping on them, don't know which crumble's which. It's like a crumble roulette.

James Acaster

So yes, you definitely don't want it in the Robinsons order, then.

Ed Gamble

No, you can't, no, it'll give too much away.

James Acaster

Because then you'll know what's what. So you want a crumble roulette.

Ross Noble

Crumble roulette but you just have to-, roulade, what's that, roulade? That's a thing, what's a roulade?

Ed Gamble

A roulade?

James Acaster



A roulade roulette?

Ross Noble

Oh yes, roulade, yes. Not roulade, that's where they keep bringing the dishes back. Four waiters delivering it to a table. 'Could I have the roulade, please?' What's a roulade?

Ed Gamble

Roulade's another dessert, right? It's like a Swiss roll.

Ross Noble

Is it?

James Acaster

Yes.

Ross Noble

Yes, alright, well, we've got to make sure that we don't get a crumble roulade, right, it's got to be a crumble roulette, right? I don't want a Swiss roll full of crumble.

James Acaster

Yes.

Ed Gamble

I think I do.

Ross Noble

Actually, not a bad idea. Yes.

James Acaster

That's probably nice, actually.

Ross Noble

Actually, yes, can we have that? We'll have that in the centre, we'll have a crumble roulade surrounded by a crumble roulette.

James Acaster

But here's the thing, for it to be a roulette, I would say one of them needs to be-

Ross Noble

Oh, something terrible.

James Acaster

Bad.

Ed Gamble



Well, that's only if you follow the rules of Russian Roulette, right?

Ross Noble

Mince. True, yes.

Ed Gamble

Because roulette, it's not like when you go to-, all it is is just a wheel, right? It's just a roulette wheel. You don't go to a casino and there's one square where, if it lands on it, you get shot.

Ross Noble

Yes, that's true, yes.

Ed Gamble

So it doesn't need to have something bad on it, unless you think it might be fun.

Ross Noble

Yes, you're right. It's just-,

Ed Gamble

You can lose, sure, but-,

Ross Noble

Okay, I want 32 different crumbles, right? Served on a roulette wheel. No I don't, I want 31 crumbles and the green thing, you know, the zero for the house, that can just be a little bit of cream.

James Acaster

Yes.

Ross Noble

It'd have to be quite a big roulette table of the meal. And then I sit there and the table, the whole table-, now we're talking, this is what I want in my dream restaurant, and then all the diners sit around the outside, you get dessert chips, right, you put your chip down.

Ed Gamble

As in gambling chips, not-,

Ross Noble

Gambling chips. They could be chips, if you like, each number represents a different crumble. You spin the wheel, you sit back, 'Oooh, ey, no more crumble bets, please.' The thing lands, cherry and apricot. And then everybody gets served.

Ed Gamble

Everyone gets cherry and apricot.

Ross Noble



Everyone gets that one, and then you know, you can have just one crumble, or if you want it-, do you want to double down? Anyone? And then some people-,

Ed Gamble

Some people will get up and leave the table, obviously.

James Acaster

Yes, Manford's out after three.

Ross Noble

Exactly, some people would be like-, oh my God, yes, well, he'd probably wipe his fingers in mine, wouldn't he? He'd be like, you know, 'Yes,' and then you'd lose it and then it's down to just like a Bond film, just you and a fellow. Spin the wheel, what is it now? You know, forest fruits and something else. And then-, so a selection of crumbles, Wall's Viennetta, in the middle, the roulade.

Ed Gamble

Roulade, the crumble roulade.

Ross Noble

Crumble roulade, selection of crumbles on the roulette wheel, then a large jug of hot chocolate sauce but it will need to have, like, one of those heater things because I don't want it going hard in the jug. So metal jug, ceramic handle, heat it up. And you know those taps you get in posh kitchens that give you hot water?

Ed Gamble

A Quooker.

Ross Noble

What?

Ed Gamble

A Quooker.

Ross Noble

Is that what they're called?

Ed Gamble

Yes. K-double-O-K-E-R.

Ross Noble

That's the arse of a bird, isn't it? Isn't that a duck's arse?

Ed Gamble



Cloaca, it's not a cloaca.

Ross Noble

Don't get those confused. I want one of those hot tap-, what is it?

Ed Gamble

A Quooker tap. It's Quooker or, yes, with a Q.

Ross Noble

I want one of those with custard so I can just, like, constant hot custard, just dispensed.

James Acaster

Amazing, that sounds delicious. I mean, I'd be well up for that. Is there going to be a crumble in particular you've got your fingers crossed for?

Ross Noble

I like the rhubarb, I like the apple, I like rhubarb and apple. I want three.

James Acaster

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

Ross Noble

Yes.

James Acaster

You'd like sparkling water with one big bubble.

Ross Noble

No, I've changed my mind. I want to redo-, yes.

James Acaster

With a drop of lime cordial.

Ross Noble

Yes, please.

James Acaster

Poppadoms with the sauces maybe syringed into your mouth, it's up to you.

Ross Noble

Yes.

James Acaster



Starter, steak tartare with the egg on top, main-size portion.

Ross Noble

Medium rare.

James Acaster

Medium rare. Main course, crispy duck pancakes.

Ross Noble

Yes.

James Acaster

Christmas dinner, you want turkey, chicken, Brussels sprouts, long pigs in blankets like they're in tacos.

Ross Noble

Yes.

James Acaster

Side dish, chicken wings.

Ross Noble

Yes.

James Acaster

Drink, rhubarb Cawston Press.

Ross Noble

Yes, please.

James Acaster

Dessert, a crumble roulette, a crumble roulade, cream, a jug of molten chocolate, and a tap that dispenses custard.

Ross Noble

Yes.

Ed Gamble

I've got to say, for all the stuff we've talked about, apart from the dessert, you listen back to that menu, you've gone, 'It's quite a normal menu.'

James Acaster

Yes.

Ed Gamble



We've really been around the houses on stuff.

Ross Noble

We haven't got a cheese board yet.

James Acaster

Oh, yes. Well, you can have one by the fire afterwards, I'll let you have a cheese board by the fire.

Ed Gamble

It's delicious, though.

James Acaster

Yes, it sounds very tasty.

Ross Noble

I think, if you all went to a restaurant, I mean like, the journey to the choices, I think I've justified-,

Ed Gamble

It was a lot of fun.

James Acaster

Oh, absolutely.

Ross Noble

But I think, yes, if you went to a restaurant, you'd go, 'I think that's a nice, respectable meal,' and then, 'Hooray, it's red custard roulette,' you know, I think it's got-, if anything, I mean, look, I've been with my wife for many 23 years now but I think, if I was a single man, I reckon, I don't think there was any lady or fellow who would be disappointed with that. You know.

James Acaster

I mean, it depends what date it is, I guess. A first date, I think suddenly doing crumble roulette at the end and having a custard tap.

Ed Gamble

I think that's when you know that you've found someone good.

James Acaster

Yes, that's when you-, yes, I suppose-,

Ed Gamble

If they're, like, 'Yes, crumble roulette.'

James Acaster



If they love that, yes.

Ed Gamble

If they're like, 'Oh, I don't know about this crumble roulette.'

Ross Noble

Oh, I thought you meant, like, on a first date, you could stuff yourself full of crumble, you could be drinking from the tap, because you know, it's a first date. I don't need to-,

Ed Gamble

Nothing's going to happen.

Ross Noble

Nothing's going to happen tonight. It's just, you know.

Ed Gamble

I'm a respectful guy, I'm just going to fill myself full of crumble.

Ross Noble

Yes, it's just it'll be a peck on the cheek, you know. See her safely into a taxi, right? On the Craig David scale, right, on the Craig David scale, once we're starting to push towards the weekend, maybe no custard tap.

Ed Gamble

No custard tap.

James Acaster

No.

Ross Noble

That's wise advice there for any young lads entering the dating scene.

James Acaster

Do you want to, kind of like, turn that into a Christmas message for people?

Ross Noble

Well, you know what, I think we should ring Craig David right now, get him to rerecord that song, put some sleigh bells on it, you know, Craig David's Seven Days of Christmas, instead of the Twelve Days where you've got this true love, it was just some lass he met in a Subway.

Ed Gamble

Merry Christmas, Ross.

Ross Noble



Merry Christmas.

James Acaster

Merry Christmas, Ross.

Ed Gamble

Well, there we are, James, an absolutely epic episode with Ross Noble.

James Acaster

What a menu, what a guy, and he didn't say noodles.

Ed Gamble

He did not say noodles, to be fair to him. You know, it would've been weird if he'd said it on the Christmas bit.

James Acaster

Yes, but he had strawberry jam.

Ed Gamble

Yes, strawberry jam.

James Acaster

So who's to say?

Ed Gamble

Yes, who knows? Who knows? Thank you very much, Ross, for coming in. Don't forget you can see him on tour, his new show Jibber Jabber Jamboree is touring now, go onto rossnoble.com for tickets and also, while you're at rossnoble.com, his last show, Humanoid, is available as a special there as well. So do go and buy that for all of your Ross Noble needs. And I should say before we carry on that Yard Sale have sent us their Christmas pizza to the studio today. I forgot that it was being delivered and ate a big lunch.

James Acaster

I did not forget. I ate two big slices. It was delicious. Always like their Christmas pizza ever since they asked us to collaborate with them on a Christmas pizza, I've made sure that I've not missed it every year. This one's delicious, so do get yourself to a local yard sale.

Ed Gamble

Merry Christmas to Ross, we'll be back, you know, pretty soon, with some best of episodes of the year.

James Acaster

The only episode you need to listen to all year of Off Menu.

Ed Gamble



No, it's the only episode you listen to all year while you clean your house. There'll probably be two of them, they'll probably be topping three hours. It's a good podcast, so there's a lot of best of.

James Acaster

A lot of best ofs, a lot of guests, it's a lot of highlights, it's all you need.

Ed Gamble

Yes, absolutely. And also we need to include bits from every guest so they don't feel left out.

James Acaster

Yes.

Ed Gamble

The new series will be here next year.

James Acaster

A new series of Off Menu?

Ed Gamble

A new series of Off Menu, James. Do you know what number series it is?

James Acaster

21.

Ed Gamble

It's eleven. Yes. Merry Christmas to you all, I hope you have a lovely festive period, thank you very much, bye-bye.

James Acaster

Goodbye.