



Off Menu – Ep200 – James Acaster and Ed Gamble

Ed Gamble

Welcome to the Off Menu podcast, slicing the bagel of the internet, spreading the cream cheese of humour, and layering on the smoked salmon of friendship. James, big day.

James Acaster

Big day. You're 200 years old, Ed.

Ed Gamble

I'm 200 years old today, you're 200 years old today as well.

James Acaster

Benito is 200 years old today.

Ed Gamble

We're all 200 years old which means it's time for our 200th episode of Off Menu.

James Acaster

Wow. What has happened, man?

Ed Gamble

What do you mean?

James Acaster

Well, people said we would only do 10.

Ed Gamble

No, you said that, you thought we'd only do 10 and we've done 190 episodes more than you thought we would do.

James Acaster

That's crazy.

Ed Gamble

Yes.

James Acaster

I mean, I think we'll all agree if you listen back to them, I only prepared enough anecdotes for 10.



Ed Gamble

Absolutely fair.

James Acaster

Yes, but, here we are, we're giving you our menus, and you might be thinking, 'On the 100th episode you did your menus with Claudia as the genie.' Well, we've decided to do them again, and every 100th episode we'll do our menus because we're human beings, we change.

Ed Gamble

It's a nice marker in our lives as well.

James Acaster

Yes, it is.

Ed Gamble

We shift, we change.

James Acaster

We shift, we change, and, you know, our tastes change, our taste buds evolve. Also there's stuff, you know, on the last one that we probably couldn't fit on the menu that maybe we can put on there now. I don't know how you've done yours.

Ed Gamble

Finally get in there. Yes, I mean, I don't know how you've done yours, it's always exciting, you know? So, I'm pretty happy with my menu.

James Acaster

I've really enjoyed putting mine together, I'm quite excited about it, I think it's more organised than the last one was.

Ed Gamble

Okay. Well, we've got a special guest genie, of course we have. Obviously with out last one Claudia Winkleman was our special guest genie, so we have a new special guest genie for episode 200. We always choose a previous guest who's had a particularly popular episode, maybe someone with a little bit of broadcast experience here and there.

James Acaster

Thank you.

Ed Gamble

So, for today's episode our special guest genie for episode 200 is Rylan Clark. Rylan Clark, a huge episode of Off Menu.



James Acaster

Yes, everyone loves Rylan's Off Menu episode. A nice menu, but also, he's mum phoned halfway through.

Ed Gamble

I don't remember a single thing that was on his menu.

James Acaster

I remember we ate some pies.

Ed Gamble

I remember having a brilliant time, and I remember him speaking to his mum, and I remember his mum worrying that he hadn't picked up his phone and that someone had killed him and chopped him up and put him in his cupboard.

James Acaster

Yes, I remember that, just thought he was down in the gym. We'll see, maybe she'll phone again this time to say happy 200th birthday to us.

Ed Gamble

Who knows? But, this is exciting, man. It's a gratifying experience.

James Acaster

Sorry to everyone who, you know, was hoping on the 200th episode we would do the Great Benito's menu.

Ed Gamble

He's point blank refused.

James Acaster

That will simply never happen. And, you know, to be fair I don't think you'd enjoy it anyway, I don't think he'd pick very good food.

Ed Gamble

Well, he's a vegetarian, who doesn't like mushroom.

James Acaster

Yes, it'd be a lot of falafel.

Ed Gamble

He doesn't know what he wants.

James Acaster

He doesn't know what he wants.



Ed Gamble

He's all topsy-turvy. Vegetarian, doesn't like mushrooms or hot cheese.

James Acaster

Yes, vegetarian, doesn't like mushroom, doesn't like hot cheese, doesn't like halloumi.

Ed Gamble

Doesn't like vegetables.

James Acaster

Doesn't like vegetables. What else doesn't he like? Fruit.

Ed Gamble

Fruit.

James Acaster

Wheat.

Ed Gamble

No, he doesn't like mushrooms to be fair.

James Acaster

He doesn't like mushrooms, no. So, you know, that would be a boring episode.

Ed Gamble

Yes, very boring, unlike this episode which is going to be a real feast for the ears.

James Acaster

Looks, it's not head to head, it's not a competition. It's a celebration.

Ed Gamble

It's not head to head, it's not a competition, there's no secret ingredient, because we're not going to be kicked out of our own god-damn restaurant.

James Acaster

No, that would be ridiculous because then Rylan would own the restaurant and it would just be Off Menu with Rylan Clark forever.

Ed Gamble

And he's got other stuff on so probably-

James Acaster

He's busy. He'd stop doing the podcast.



Ed Gamble

Literally the restaurant would be boarded up within a week.

James Acaster

Yes, so, we can't have that.

Ed Gamble

This is the Off Menu menu of Ed Gamble and James Acaster. Episode 200 with guest genie Rylan Clark.

Rylan Clark

Boys, this is a little bit strange, but, I can't believe I'm saying these words, come over a winkle. Welcome to the dream restaurant.

Ed Gamble

Thank you, Rylan.

James Acaster

Thanks, Rylan.

Rylan Clark

What is this? This is crazy.

James Acaster

It is crazy.

Ed Gamble

It is crazy. So, we've done this once before for episode 100 with Claudia Winkleman as the guest host.

Rylan Clark

Ideal.

Ed Gamble

But, we thought, 'Let's get Rylan in for this one.'

Rylan Clark

Is it because I'm cheap?

James Acaster

Yes, you are cheap as they come, man.

Rylan Clark

I'm like a KFC bargain bucket.



James Acaster

Yes, is that on your menu?

Ed Gamble

No spoilers.

Rylan Clark

Just less bone.

Ed Gamble

I'm not a KFC guy, so it's not on my dream menu.

James Acaster

Is it not?

Ed Gamble

No. Because I only eat KFC if it's the last thing open on a night. So, if I get back and it's, like, 2:00 in the morning, KFC's open.

Rylan Clark

Little mini fillet.

Ed Gamble

Little mini fillet, and then bad wind, man.

Rylan Clark

My friend, Kelly, ruined mini fillets for me when I was younger, because she had a problem downstairs and she said that's what it looked like. And it really was fuming because back then I didn't have a lot of money, and they were only 99p and I could never eat a mini fillet again.

Ed Gamble

No. I guess that's a red flag, sort of, medically, if it's looking like a mini fillet, right?

Rylan Clark

Yes.

Ed Gamble

The next stage is Zinger Tower burger.

James Acaster

You don't want it looking like anything on the KFC menu.



Rylan Clark

You should have seen my corn on the cob at the time. Boys, it's lovely to have you guys in the restaurant as punters.

James Acaster

Yes, it feels good.

Rylan Clark

So, you've done all this before for your 100th episode?

James Acaster

Yes.

Rylan Clark

But, now it's your 200th episode?

Ed Gamble

Yes.

Rylan Clark

So, now you're just richer, so you could probably afford more on the menu.

James Acaster

That's true.

Ed Gamble

That's true actually, yes. Although I think we went pretty big last time.

Rylan Clark

Well, I've got what you had last time, I had a little look at what you had last time. And, yes, I mean, you were dining out.

James Acaster

Ed's main course from last time was ridiculous, your barbecue.

Rylan Clark

It's disgusting to be perfectly honest.

Ed Gamble

Yes, I look at it now, I actually feel bad about it now because, yes, it's just, like, a tray with loads of meat piled on it.



Rylan Clark

It's just anyone that uses the word 'with a Pappy Van Winkle bourbon' really makes me think you're getting paid too much money.

Ed Gamble

Well, I wouldn't actually have that.

Rylan Clark

A Pappy Van Winkle?

Ed Gamble

Yes, it's like the king of the bourbons. It is, you can't find it, you have to buy it from, like, on the black market now.

Rylan Clark

I knew someone called Pappy Van Winkle.

Ed Gamble

Did you?

Rylan Clark

No, I didn't.

Ed Gamble

Claudia Winkleman.

Rylan Clark

Yes, Pappy Van Claudia Winkle. Well, I'm very honoured that you've asked me to come in and do this.

Ed Gamble

Well, we're honoured to have you as our honorary genie.

Rylan Clark

Honorary genie?

Ed Gamble

Yes, I think you make a good genie.

James Acaster

People loved your episode.

Rylan Clark

I'd love you to rub my lamp, I really would.



Ed Gamble

It started early.

Rylan Clark

It started early. Can I just say as well, the one thing everyone always comes up to me in the street and talks about is my Off Menu episode.

Ed Gamble

Yes.

James Acaster

Yes.

Rylan Clark

And people keep going up to my mum and bringing it up to her, because for those that haven't heard it, my mum called mid-record in my Off Menu episode. My mum still doesn't know she's on it, let me just put that out there, she still has no idea she's on it. And she came up to me and said, someone came up to her in the supermarket and said, 'Have you been looking for him chopped up in cupboards?' And she took it as a threat because she didn't really understand what was going on.

Ed Gamble

You would, wouldn't you?

Rylan Clark

And she had an argument with someone about it. They were, like, 'No, you were on a podcast.' She's, like, 'I ain't done no podcast, don't know what you're going on about.' So, she still doesn't know, but, long live Linda.

Ed Gamble

We love to hear that though.

Rylan Clark

Well, listen boys, I need to start taking some orders down, otherwise you're never going to get anything.

James Acaster

Well, yes, but I want some clarifications on things before we start.

Ed Gamble

Oh no, he's already gaming it.

Rylan Clark

Okay, so he's actually got a finger up. I should take the air, not anything else.



James Acaster

Because obviously we've got our normal courses that we always have, I would like to just make sure that any loophole we've let a guest do in the past is still in play.

Rylan Clark

Why? Where are you going with this?

James Acaster

Any loophole that we've let a guest do, surely we should be allowed to do it, because we've allowed it on the podcast before.

Rylan Clark

It depends what the loophole is. We'll decide as and when we go.

Ed Gamble

I agree with Rylan.

Rylan Clark

And as the genie I will decide if a loophole is allowed. That's how it works. I know Winkle was a pushover, but Rylan's hard.

James Acaster

She was. Well, okay, also, I'd like to propose that anything that is a-, Ben's really laughing at Rylan.

Rylan Clark

They always do.

James Acaster

I've never seen him laugh this much on the pod before, like, really laughing about it.

Rylan Clark

It's not doing anything for my street cred.

James Acaster

Also, anything that is-

Ed Gamble

I like you saying 'also' as if you got away with the first thing you said. Like, I'd like to explore any loophole. No, probably not. Okay, also on my list-, also.

James Acaster

Also, anything that is a pre-existing course at a restaurant we should be able to bring it.



Ed Gamble

Well, no, we've got the format.

Rylan Clark

Sorry, are we changing it? You've done well, you've done 200 episodes, think of the money you've earner, don't try and fuck it up now.

James Acaster

Can I have a chef's welcome? And I know you're going to make that rude.

Rylan Clark

Is it not rude? Because the first thing I thought of was something terrible.

Ed Gamble

Yes. Okay, first of all, what do you think a chef's welcome is?

James Acaster

As soon as you turn up to the restaurant, they give you a little something to eat.

Rylan Clark

Like an amuse-bouche?

James Acaster

No, it's before the amuse-bouche, amuse-bouche is later.

Ed Gamble

No. I don't know what a chef's welcome is.

Rylan Clark

It's a spoonful of Gazpacho?

James Acaster

Ask Tom Barnes, Tom Barnes would tell you.

Ed Gamble

Yes, but Tom Barnes is our friend.

James Acaster

He's a chef and they've done chef's welcome. I've gone there and they're going, 'Here's a little chef's welcome.'

Ed Gamble

Yes, they're suck it up to you.



James Acaster

Yes, but I love.

Rylan Clark

What, the chef?

James Acaster

Yes.

Rylan Clark

Well, should he not be cooking?

James Acaster

Yes, well, he's cooking and sending it out from the kitchen.

Rylan Clark

Is there no one else in this restaurant? It's at this house?

James Acaster

No. It might have been actually, I don't know if Tom's fallen on hard times.

Rylan Clark

I think you mean an amuse-bouche.

James Acaster

No, because there was an amuse-bouche as well later on at this particular meal. And there're a few that have done, these chef's welcomes now. And it's like as soon as you get there, food, so you're not waiting and then later on the amuse-bouche and then the menu starts.

Rylan Clark

Right. What do you think a chef's welcome is?

Ed Gamble

Well, I, kind of, wanted to find out what you were thinking about the chef's welcome.

Rylan Clark

I've seen a video called chef's welcome, but I'm not going to talk about it on here.

Ed Gamble

I think the chef's welcome and the amuse-bouche are one and the same.

James Acaster

No.



Ed Gamble

So, I do know what you mean. So, if you go to The Hand and Flowers-

Rylan Clark

At least they got to 200.

Ed Gamble

Tom Kerridge's amazing restaurant in Marlow.

Rylan Clark

I've been there with Mary Berry.

Ed Gamble

Have you?

Rylan Clark

Just for a laugh.

Ed Gamble

I mean, they might do a little pork pie.

Rylan Clark

She got pissed! I'm trying to think what we got when we walked in. Well, I got looked up and down for a start. No, I don't think I got a chef's welcome.

Ed Gamble

Yes, but even before you've ordered anything they brought us something.

Rylan Clark

See, I don't call that chef's welcome. I'd be, like, 'It's just polite, isn't it?' Just, like, 'Have a little macaron.'

Ed Gamble

You want a little snack before it starts, right?

James Acaster

Yes, I want a chef's welcome as soon as I walk in the restaurant.

Rylan Clark

So, hang up, so, before we do water course, you want a chef's welcome, yes?

James Acaster

Yes.



Rylan Clark

Alright, do you know what? I'm going to let it slide. As the genie I'm going to give you a chef's welcome course.

Ed Gamble

Right, I think you've set a precedent that you're going to struggle to get back from here, because I think James is going to have about 11 courses.

Rylan Clark

Do you know what? At the end of the day, ain't my podcast and I don't really care to be honest.

James Acaster

People want to hear my full menu, it is my dream.

Rylan Clark

Yes, fine, alright, so, look, we'll start with chef's welcome.

James Acaster

Thank you.

Ed Gamble

I just didn't know we were doing chef's welcome. I would have come up with a chef's welcome if I had known about this.

James Acaster

So, a haggis taco from Chucho's in Newcastle as soon as I arrive.

Ed Gamble

What?

Rylan Clark

Right, why?

James Acaster

It's delicious. Every time I go and do a show in Newcastle I go to Chucho's.

Rylan Clark

What is Chucho's?

James Acaster

It's a family-run taco Mexican restaurant in Newcastle. Mainly do tacos. And I always go and get three different tacos each time.



Rylan Clark

Are they little, are they big?

James Acaster

Yes, they're little.

Rylan Clark

Hard taco, soft taco?

James Acaster

Soft shell, yellowy. Like, whatever flour they use it in is just like

Rylan Clark

Tapioca?

Ed Gamble

It's probably a corn tortilla.

James Acaster

A corn soft tortilla by Ed's estimation. I think he'll be right, he knows his stuff.

Rylan Clark

He loves a taco.

James Acaster

And once they had had on the specials, haggis taco, I was like, 'I've never had a haggis taco before.' And I tried it, it was the most delicious-, it was so flavourful, they had so much flavour in all the haggis.

Rylan Clark

I wish people could see your face.

James Acaster

I wish I'd had a million of them.

Ed Gamble

They sound good.

Rylan Clark

Well, I mean, that's a lot of haggis.

Ed Gamble

But, do you think, Rylan, as it's a chef's welcome, should it be the full-size taco or do you think it's, like, a mini version?



Rylan Clark

Yes, it needs to be a baby haggis.

James Acaster

I'll take that.

Rylan Clark

So, you're having, like, a taco bite?

James Acaster

Yes, I'll take that as long as it's, like, the Chucho's haggis taco, yes. Even though it's pretty much a bite anyway, these aren't massive these tacos.

Rylan Clark

Oh wow, now you're slugging them off.

James Acaster

Well, I'm not slugging them off.

Ed Gamble

Rylan, I have to be thinking on the hoof here a bit.

Rylan Clark

You're going to have to go on the hoof because this course wasn't there.

James Acaster

You don't have to do chef's welcome if that's not your dream.

Rylan Clark

He's had haggis, you're more than welcome to have a hoof.

Ed Gamble

I'd like a hoof please, then I want a chef's welcome.

Rylan Clark

Okay, you can have a chef's welcome.

Ed Gamble

And this feels more appropriate for a chef's welcome.

Rylan Clark

Do you want his type of chef's welcome or my type of chef's welcome?



Ed Gamble

I'd like one then the other depending on what sort of state I'm in.

Rylan Clark

Alright.

Ed Gamble

So, I don't know what order-, I'm not sure what you're thinking of for the chef's welcome.

Rylan Clark

That's alright.

Ed Gamble

Can I eat afterwards?

Rylan Clark

You can eat during.

Ed Gamble

I want a little bowl of the chicken skins from Speed Boat Bar in Soho. They're like, deep fried bits of chicken skin, with this amazing, spicy powder on them. It's like, crispy, it's like pork crackling, but chicken flavour. It's the most chickeny thing you've ever tasted. It's crispy, it's fatty, it's crunchy.

James Acaster

I thought Rylan couldn't look more disgusted than he did at Haggis taco.

Ed Gamble

Can I just say.

James Acaster

And then he heard, 'A bowl of chicken skins.'

Ed Gamble

We've started your 200th episode with stomach and skin.

Rylan Clark

You two have fucking changed.

Ed Gamble

Do you like pork crackling?

Rylan Clark

No.



Ed Gamble

Right. Okay, then you won't like this. Speed Boat Bar is an incredible restaurant, on Rupert Street. I've been there three times, in a two week period. I've been there a lot.

Rylan Clark

Pushing the boat out.

Ed Gamble

Been there a lot. Keep booking it and going again. Everything's really spicy, but these chicken skins are just, oh, they're perfect. And the first time I went, we ordered a little bowl between four of us. I was like, 'It's a disaster, there's no way.' So next time we went, it was a bowl each. These things are amazing.

Rylan Clark

Can I just say, if I went to a restaurant, and the chef welcomed me with a bowl of skin, I would even leave.

Ed Gamble

It's not called a bowl of skin, though.

Rylan Clark

But what is it called?

Ed Gamble

No-one's going, 'Here's a bowl of skin.'

Rylan Clark

What is it called again?

Ed Gamble

Chicken skins. Look, I've got to get the actual title up.

Rylan Clark

I want to see a photo.

James Acaster

He's summed it up, Ed.

Ed Gamble

I've got to get the title of this bowl.

James Acaster

I've had this bowl of skin, and it is nice. I went during that two week period, with Ed.



Rylan Clark

I'm coming over all funny.

James Acaster

Yes, yes, I bet. We haven't-, I mean, look.

Rylan Clark

'Hello sir, please take a seat. Enjoy a complimentary bowl of skin.'

James Acaster

Would you rather have the intestines, the offal that I had?

Rylan Clark

I'd rather leave both. I'd rather not eat.

James Acaster

Already this is-

Rylan Clark

This course wasn't even supposed to fucking be here, and look at us now.

James Acaster

You've flipped some pies upside down and slurped all the eels out of them, or something?

Rylan Clark

Not eels, don't eat eels.

Ed Gamble

Chicken skins, with zapp seasoning, I don't know how to pronounce that, but there you go. It's number one on the menu at Speed Boat Bar.

Rylan Clark

How can you? Oh, there's English underneath, okay.

Ed Gamble

No, I can't read Thai.

Rylan Clark

Okay, so, 'Chicken skins.'

James Acaster

So it doesn't say, 'Bowl of skin. ' Can you confirm that?



Ed Gamble

It doesn't say, 'Bowl of skin.' Yes.

Rylan Clark

No. But good luck to them.

Ed Gamble

Thank you.

Rylan Clark

And I hope that boat carries on sailing, yes. Well that was a fun.

James Acaster

And now I would like an aperitif before the water.

Rylan Clark

Right, okay. This is going to be a longer recording I agreed to, but-

James Acaster

I think aperitif is important. I think you'll agree with me on this one Rylan.

Rylan Clark

I will agree with you on that one.

Ed Gamble

But you wouldn't have it before the water, would you?

Rylan Clark

To me, that's a chefs welcome.

Ed Gamble

Yes.

James Acaster

You don't have it before the water?

Ed Gamble

No, they'd ask you water first, surely, in a restaurant?

Rylan Clark

I think it depends what type of establishment it is. I was recently in Greece, and went to a very, very nice restaurant, on a mountain. I felt well hard. And, before I'd even sat down, they'd brought over an aperitif, before water, before anything.



James Acaster

Lovely.

Ed Gamble

Okay.

Rylan Clark

No chefs welcome.

Ed Gamble

So there's precedent for this. Maybe, you know when you go to a restaurant and you're a bit early for your booking and they say, 'Maybe, would you like to wait in the bar, and have a drink?' That's always a nice feeling isn't it?

James Acaster

Oh, that's a nice feeling.

Rylan Clark

Yes, but that's just up-selling.

James Acaster

Yes, yes, it's up-selling.

Ed Gamble

Well, I'm happy to be up-sold.

Rylan Clark

Are you?

Ed Gamble

Yes, I'm a total sucker.

Rylan Clark

That's a good chef's welcome.

Ed Gamble

Upsell me. This is good. I mean, I'm really having to think on my feet, because I haven't.

Rylan Clark

Alright, fine. Aperitif course, let's do it. Let's do it. I'm letting it slide.

James Acaster

I want a Custardo-



Rylan Clark

Who?

James Acaster

From Forza Wine. A Custardo.

Rylan Clark

That's a foreign language. Everything you've just said. What?

James Acaster

Yes. A Custardo.

Rylan Clark

What's a Custardo?

James Acaster

It's a shot, but it's got like, espresso, and they top it up with custard. It's delicious.

Rylan Clark

So we've gone from stomach, to coffee and custard. This is some fucked up restaurant, I'm telling you now.

Ed Gamble

Now, this is interesting because, another guest who I am guessing we haven't released their episode yet, picked the Custardo. Benito was very excited by this.

James Acaster

He loves it. Benito loves it.

Ed Gamble

Benito loves it.

Rylan Clark

Never heard of this.

Ed Gamble

You'd not had it.

James Acaster

I've never tried it. I really want to.

Rylan Clark

No.



James Acaster

I really want to try it.

Rylan Clark

Well, you should have tried it. This is your dream menu.

James Acaster

Yes, so this was the dream.

Rylan Clark

But what if you don't like it?

James Acaster

Listen, I'll level with you, Rylan. The plan was to go before the record this morning, and have it, so I knew if I wanted it on my menu or not. But it's not open yet. It opens at midday, and this is currently, we're recording until like 10:30. So, I'm just having to go for it. I've got a good feeling. Sometimes you hear about something, and you already know you're going to love it.

Rylan Clark

So, it's a shot of espresso.

James Acaster

Yes. And then top it up with custard, right.

Rylan Clark

Real custard?

James Acaster

Real custard. And then they mix it all up. My mum tried to convince me. My mum's staying over because she was cat sitting for us when we were on holiday. And this morning, she was like, 'Well, if you can't go and get it at the place because it's not open yet, let's make it ourselves.'

Rylan Clark

Let's do it at home.

James Acaster

I was like, 'I'm not making it.' She was like, 'You can get some Alpro custard.'

Ed Gamble

I don't think it's just custard though is it? It's frozen custard, right?

Rylan Clark

What? Oh this is taking a turn.



Ed Gamble

What? It's hot custard?

James Acaster

It's hot custard, man. Mixed with the espresso. I want that as my aperitif.

Rylan Clark

I mean, it does sound quite nice.

James Acaster

Yes, it does sound nice.

Rylan Clark

I'm not going to lie.

James Acaster

Doesn't it, see? I want one so bad-, at the minute.

Rylan Clark

It's like a naughty pastel de nata.

James Acaster

Yes, yes, yes, yes.

Rylan Clark

But in shot form.

James Acaster

Yes. At the minute, it's the thing that I haven't had, that I think about the most. So, I think.

Rylan Clark

You really need to get out more.

James Acaster

I think it should be-, well, you know, now that you've introduced yourself as chefs welcome, that's in the running.

Rylan Clark

Can I just say, this man is just back from Berlin, and the one thing he wants the most, is that.

James Acaster

Yes, yes.



Rylan Clark

You've really had a wild time, bro, didn't you.

James Acaster

Yes, I did so much there that I don't want anything else now.

Rylan Clark

Okay, listen, I'm.

James Acaster

I'd like a Custardo.

Rylan Clark

Alright, alright, I'm going to give you a Custardo.

James Acaster

Thank you. Thank you.

Rylan Clark

I'm going to let you have that, because I think that sounds quite nice. And I would also like to try that at midday.

James Acaster

Yes, I'll slide one over to the genie.

Rylan Clark

Yes. Please do.

James Acaster

He can have one.

Rylan Clark

Yes. Please do, please do.

Ed Gamble

Right, sorry. I've just had to Google what I want for an aperitif.

Rylan Clark

Ed's really been like.

Ed Gamble

Because, that's a psychopathic aperitif.



James Acaster

What?

Ed Gamble

It's a coffee. Why are you having a coffee at the beginning of the meal?

James Acaster

I want to be awake for the whole meal. I don't want to fall asleep.

Ed Gamble

I mean, it does sound-, I still want to have that as well. But, I would like booze, because I'm a grown up. In the bar, in the restaurant, before we go and sit down.

Rylan Clark

So we're not at the table yet?

Ed Gamble

No, we're not at the table yet.

Rylan Clark

Oh right, okay.

Ed Gamble

We're waiting in the bar. I want, and I got sent one of these from Tommy Banks, who runs an amazing.

Rylan Clark

This is a product placement, guys wait for it here we go.

Ed Gamble

But it was fantastic.

James Acaster

Mr Corporate.

Ed Gamble

Runs an amazing restaurant called The Black Swan in Oldstead. Wonderful chef. And they make rhubarb negronis.

Rylan Clark

Okay.



Ed Gamble

So, negronis with rhubarb in them, and, just fantastic. They do them like bottled, and send them out, and stick them in the fridge or freezer, and then just pour it straight over one big cube of ice. And, absolutely fantastic.

Rylan Clark

Not too small a cubes?

Ed Gamble

No, no.

Rylan Clark

Just one big one?

Ed Gamble

I make big ones in the freezer. Yes, I brought like a tray, that makes a massive.

James Acaster

You ever made a big one in the freezer?

Rylan Clark

Couple of times, actually.

Ed Gamble

Massive one actually. I make a massive one in the freezer.

James Acaster

I love innuendos. This is going to be so much fun.

Rylan Clark

Let's ring my mum, shall we? Okay, so a rhubarb negroni.

James Acaster

That's good stuff. I mean, rhubarb-

Rylan Clark

I mean, I don't like negroni.

James Acaster

No, no.

Ed Gamble

But it's actually, it's less.



Rylan Clark

Reminds me of an ex.

Ed Gamble

I'd say it's less bitter, it's got less of that back taste on the mouth.

Rylan Clark

Which is, there is an actual sound for that.

Ed Gamble

Go on.

Rylan Clark

It's that.

Ed Gamble

Normal negronis taste like retching. But, this is, it's slightly sweeter. And it takes the edge off the retch taste.

Rylan Clark

Okay. It's been, what feels like an hour. And we're still not at the real first course.

Ed Gamble

This is his fault though.

Rylan Clark

Of the restaurant.

James Acaster

What? It's your fault. You encouraged it.

Rylan Clark

He's encouraged it. He's encouraged it.

James Acaster

Yes, he chose them, yes.

Rylan Clark

With your rhubarb negroni.

James Acaster

He had them as well.



Rylan Clark

Because you Googled.

James Acaster

I didn't hear you say, 'Pass'. On a med. So, you know.

Ed Gamble

Yes, I'm not passing.

Rylan Clark

Shall we move onto the water course now?

Ed Gamble

Yes.

James Acaster

Yes, certainly.

Rylan Clark

What are we having? James.

James Acaster

Well, last time, Ed and I had, for our water course, I had Cawston Press, just with rhubarb, a soft drink. And Ed had a pint of Guinness. So, going by that precedent, we don't have to choose water for this. We can just choose whatever is our current water. Back then, Cawston Press was my water.

Rylan Clark

That was your agua.

James Acaster

Yes. And nowadays, it's a lime and sea salt kombucha made by a company called You and I. And I drink it all the time. I absolutely love it. I'm obsessed with it. And that's my current water, so that's what I want in the jug.

Rylan Clark

Do you know, if there was woke in a podcast. We're there. This is-

Ed Gamble

Rylan's face, when you said kombucha, was an absolute picture.

Rylan Clark

Do you know what, I didn't know what kombucha was until about two months ago. When someone went, 'Oh, you know a kombucha.' And the first thing that came into my head, was bukkake, and I don't know why. Because it just sounds similar.



James Acaster

Yes, yes, yes, probably could be a chefs welcome.

Rylan Clark

And I'm like, 'You do you darling, have a lovely night.' You know, and she was like, 'Yes, I'm going to have a kombucha.' I was like, 'Great, I'll get involved.' And then I realised it was like, some, alive drink?

James Acaster

Yes.

Rylan Clark

So how would you describe the kombucha?

James Acaster

Which I guess is kind of what a bukkake is.

Rylan Clark

Yes, true. Yes, that's very true actually.

James Acaster

Yes, it really is.

Rylan Clark

I love the fact your mum's here.

James Acaster

Yes, my mum is literally listening in the next room, by the way.

Ed Gamble

Don't Google that.

Rylan Clark

'Who's bukkake?'

James Acaster

Don't look into that mum.

Rylan Clark

'Who is this bukkake?' So, I think I know what kombucha is now. But for those that don't know what it is, please could you describe it in the most simplest way.

James Acaster

It's like a fermented tea.



Ed Gamble

Mushroom tea, right?

Rylan Clark

What?

James Acaster

It's alive. But it doesn't taste of mushrooms.

Rylan Clark

Is it mushroom?

James Acaster

It doesn't taste of mushroom.

Ed Gamble

I think it's mushroom, yes.

Rylan Clark

Oh, don't tell me that.

James Acaster

It doesn't taste of it.

Rylan Clark

I don't eat mushrooms, and I did drink that.

James Acaster

It doesn't taste of mushrooms.

Rylan Clark

No, of course it fucking didn't.

Ed Gamble

Benito?

James Acaster

Yes, it is mushroom.

Ed Gamble

It's mushrooms, like fermented mushroom tea.

Rylan Clark

Oh, my willy's just gone in. I don't trust them. You know I don't trust mushrooms.



Ed Gamble

Sure.

James Acaster

Yes, yes, you got tricked.

Rylan Clark

It's fungus. Why would you have it? Why would you have it?

Ed Gamble

Well, you had it.

Rylan Clark

They grow under your foot, you know.

Ed Gamble

Well you had it, you had a kombucha, you loved it.

Rylan Clark

I didn't like it.

James Acaster

No, no, you didn't like it.

Rylan Clark

I could feel it swimming about.

James Acaster

They couldn't.

Rylan Clark

Oh, I could.

James Acaster

You couldn't feel it swimming about.

Rylan Clark

I felt it.

Ed Gamble

It's not like drinking sea monkeys, they're not swimming around.

Rylan Clark

That's what I'd have for my aperitif, I think.



Ed Gamble

Sea monkeys?

Rylan Clark

Yes. But with the mermaid dome cove. That's the best one.

James Acaster

Yes, of course.

Rylan Clark

Never able to afford that, that was over a tenner.

James Acaster

You're splashing out.

Rylan Clark

So kombucha, with lime and salt?

James Acaster

Lime and sea salt kombucha. I've been drinking kombuchas for a while now, and I've got gradually less and less sweet. When I started drinking kombuchas, I liked the really, really sweet ones. And now I'm just getting less and less, and now I like the one that's got sea salt in it, and the lime. And there's only one shop I can get it in, and I'm the only one who buys it. I go in and I get loads of them, and just buy them out of it.

Rylan Clark

How much are they?

James Acaster

Probably about £4 a bottle these ones.

Rylan Clark

Jesus Christ. Daylight robbery. They'd rob your eyes if you weren't paying attention.

James Acaster

Yes, yes, yes. I'm aware I'm getting fleeced. But as you say, 200 episodes, we're going alright.

Ed Gamble

Yes.

James Acaster

So I can afford that.



Rylan Clark

Thank fuck for the podcast, you know.

James Acaster

Yes, yes. And that's my current, you know. Cawston Press-, I haven't got a song about the lime and sea salt kombucha.

Rylan Clark

Can you make one up now?

Ed Gamble

Yes, do you want to throw in?

James Acaster

Yes, so the company's called You and I.

Rylan Clark

You'll never pay for them again, so well done.

James Acaster

Oh yes, yes. You and I kombucha. (singing) You and I, when I die, bury me with kombucha.

Ed Gamble

But that happens in the Cawston Press song as well, being buried with them, right?

Rylan Clark

Yes, you can't. I think that's copyright.

James Acaster

Oh, but I wrote both of them.

Rylan Clark

Yes, but you can't release the same song twice.

James Acaster

Rednex did, remember them? The Cotton Eye Joe, and then Pop in an Oak, that's the same song twice, and that did pretty well.

Rylan Clark

I'd rather some new lyrics, if possible. Otherwise, I'm not going to get you your kombucha.

James Acaster

Okay. Yes.



Ed Gamble

Claudia didn't withhold things based on things you had to do. This is a new energy, and I'm enjoying it.

James Acaster

Yes, it's fair enough. Lime and sea salt kombucha, oh, that'll suit ya. It's not bukkake, my names James Akkake.

Rylan Clark

Yes. That's the song I was after. So you push them, you get the results.

Ed Gamble

Yes, fortunately.

Rylan Clark

This is what I like. Okay, you can have your kombucha.

James Acaster

Thank you. Thank you.

Rylan Clark

For £4 a pop.

James Acaster

Yes, I'll have that. And I'll have, just like I did with the Cawston Press, crushed ice that's made of the original drink. So, made of the kombucha.

Rylan Clark

So a kombucha crushed ice?

James Acaster

Yes, yes, that's the same as this.

Rylan Clark

With kombucha over the top?

James Acaster

And, we mentioned Tom Barnes earlier, our chef friend. Shout out to Tom Barnes, because after we did our 100th episode, I went to his restaurant, and he sent out some Cawston Press as the water, with crushed ice made of Cawston Press.

Rylan Clark

Okay, that's amazing.



James Acaster

That he'd done for me. And that meant a lot.

Rylan Clark

Now, to me, that's a chef's welcome.

Ed Gamble

That's a chef's welcome.

Rylan Clark

That is a chef's welcome. Alright, that's quite a good drink. I'll let you have that one.

James Acaster

Thank you.

Rylan Clark

What about you, babe?

Ed Gamble

Vintage champagne, please.

Rylan Clark

For fucks sake. What one?

Ed Gamble

So, I thing Krug. I had it once, it was delicious.

Rylan Clark

Nothing Krug.

Ed Gamble

I'm just fed up of pretending that I don't like it, because it sounds fancy.

Rylan Clark

Yes, just be down with the cool kids.

Ed Gamble

I think it's delicious. And I specifically want it to taste like champagne or any fizzy wine does, after a wedding ceremony. Where you've just sat through a whole ceremony, and then you get your first drink after that.

Rylan Clark

Do you want a side of disposable camera as well?



Ed Gamble

Yes, that'd be great, yes. And little treats on the table, that you take home and then.

Rylan Clark

Some bubbles.

Ed Gamble

Put on the side, and then it go in the bin a year later. Yes, I would like it to taste after you've, maybe like a 40-minute ceremony, and then you finally get a glass of champagne. And then you're like, 'Oh, here we go.'

Rylan Clark

Nice, cold, someone's just poured it.

Ed Gamble

Yes, party time.

James Acaster

But you don't want to have done the actual 40-minute ceremony?

Ed Gamble

No, I want to feel like I have. And then I have the-

Rylan Clark

But do you not think, if you did have the 40-minute ceremony, here in the dream restaurant, before your glass of Krug, would not make it that much better?

Ed Gamble

Or, but as a genie, could you not simply, without me having to go through it, instill the feeling within me?

Rylan Clark

Of course I could. But I want to watch you do it.

Ed Gamble

You want to watch me suffer.

Rylan Clark

Yes.

James Acaster

Who's wedding is it?

Ed Gamble

Well, I don't know.



Rylan Clark

I mean, I'll have another go, if you find me someone.

Ed Gamble

To be fair, most weddings I've been to have been really nice. So, maybe.

Rylan Clark

Yes, but they all start nice, babes.

Ed Gamble

This is specifically the ceremony, I don't want to have to sit through the, sort of, relationship afterwards. I think just, like, someone I don't really know.

Rylan Clark

Even better. Because you haven't got to focus that much.

Ed Gamble

No, no, no.

Rylan Clark

Just be like, 'Oh champagne, in oh, 23.'

Ed Gamble

Yes. We went to a wedding recently, where, it was a lovely wedding. It was outside, and we were.

Rylan Clark

You're narrowing it down. They will listen.

Ed Gamble

Yes, yes. So, it was a lovely wedding. But the drinks station was set up nearby where the wedding was happening.

Rylan Clark

Right.

Ed Gamble

And the wedding was beautiful, and it wasn't a particularly long ceremony. But we were watching the ceremony, and then my eyes just kept drifting over to this big Pimms station. And then we finished, and everyone had to line up, so they could do the walk-through, and throw confetti and stuff. And me and one other guy were like, 'We'll stand here.' Stood right on the end. And then as soon as they were like, 'Yay, we're married.' It was straight in.

Rylan Clark

Boom.



Ed Gamble

Straight in.

James Acaster

Did you know the other guy?

Ed Gamble

Yes, yes, yes.

James Acaster

It wasn't just like, a kindred spirit.

Ed Gamble

Yes.

James Acaster

Because that's nice at weddings. Sometimes, when you meet a kindred spirit for the first time.

Ed Gamble

I know him. But in that moment, I really knew him.

James Acaster

Yes, yes, yes.

Rylan Clark

You know each other.

Ed Gamble

Because we both walked backwards towards the.

Rylan Clark

Yes, just that slow walk.

Ed Gamble

Yes. Straight round. 'Oh great, well done guys.'

Rylan Clark

Gobble, gobble.

Ed Gamble

So, I think I'd like that feeling, in a glass of Krug.

Rylan Clark

That's actually nice, I like that. Okay, so we've got kombucha and Krug.



James Acaster

Also.

Rylan Clark

Oh here we go.

James Acaster

Before we get on the poppadoms or bread, I'd like an amuse-bouche.

Rylan Clark

For fucks sake.

James Acaster

Chefs welcome is an amuse-bouche.

Ed Gamble

No, it's not the same thing.

Rylan Clark

Let me think, let me just think.

James Acaster

Not the same thing.

Rylan Clark

Do I want to allow this?

James Acaster

It's not the same thing, Rylan.

Ed Gamble

The thing is, whether you are.

Rylan Clark

Do you know what, it's not my podcast, do what you fucking want to. You can have an amuse-bouche.

James Acaster

Because also, this is a chance for me to correct something I got wrong last time. Last time, I had as my side dish, the Berkswell pudding from Aulis from L'Enclume. And, I think about it, and it's not a side dish, really. I just had it in there, because it's one of the most delicious things I've ever had, one of the most delicious mouthfuls of food I've ever had. So, I would like it as my amuse-bouche this time.

Rylan Clark

Right, so do you want to explain to me what that is?



James Acaster

Yes, yes. It's layered up, like, croissants and Berkswell cheese. Like layered up, in these like, in this really right block.

Rylan Clark

Like a croissant-

James Acaster

Yes, yes. And it's got, like, they're painted with birch sap, to give it a bit of sweetness.

Rylan Clark

The what?

James Acaster

Birch sap.

Rylan Clark

What, tree?

James Acaster

Yes, yes. And then.

Rylan Clark

Hang on, it's croissant, cheese and tree?

James Acaster

Yes. Something really sweet. Sweet tree.

Rylan Clark

Right.

James Acaster

And then they put loads of Berkswell cheese on top of that as well, and some vinegar. Stout vinegar.

Ed Gamble

Yes.

James Acaster

And it's, oh, it's so good.

Rylan Clark

I mean, this does sound really nice.



Ed Gamble

It is outstanding. We've eaten a lot of them.

James Acaster

We've eaten a lot of them.

Rylan Clark

Where is this?

James Acaster

L'Enclume in the Lake District

Ed Gamble

But then they also do them in Aulis, which is the, yes, like the chefs table restaurant in Soho.

Rylan Clark

Oh, fine.

James Acaster

Yes, yes, sorry. Yes, you can go there.

Rylan Clark

Jesus fuck, I will go there.

James Acaster

Yes.

Ed Gamble

We had this on the last menu, and it is absolutely incredible. But, for me now, it's a hall of fame.

Rylan Clark

Oh, so it's like, up there.

Ed Gamble

So, I'm not going to put it in my menu this time, because it's hall of fame.

James Acaster

I'm doing hall of fame.

Ed Gamble

You do hall of fame, yes. But now I've got to think of an amuse-bouche now.

James Acaster

Yes, yes.



Rylan Clark

Do you want to Google again, or?

Ed Gamble

No, because I think I know what I want. And weirdly, so I picked something from Speed Boat Bar. I want to pick something from the restaurant.

Rylan Clark

Can I ask, have we got shares in this place? Speed Boat Bar?

James Acaster

Oh, Speed Boat Bar? No.

Ed Gamble

They've got shares in me.

James Acaster

Going to- I think after this episode.

Ed Gamble

Yes, I want to pick the restaurant that used to be where Speed Boat Bar now is.

Rylan Clark

Oh, controversial.

Ed Gamble

It's called, I don't know how to pronounce it, Xu? X-U. It's a Taiwanese tea house-style restaurant. Beautiful, one of the most beautiful restaurants in London.

James Acaster

Gorgeous. Stunning.

Ed Gamble

And they did, like a pork dumpling. It was almost like a pastry, sort of, dumpling. With, like, pork in the middle. It was so juicy.

Rylan Clark

What type of pork?

Ed Gamble

It was so juicy and so delicious.

Rylan Clark

Was it pulled?



Ed Gamble

Like no, it was like minced pork, almost like, compacted into sausage meat.

Rylan Clark

Nice.

Ed Gamble

Yes.

James Acaster

Rylan really likes it when we get really in-depth about the food.

Rylan Clark

Honestly, if you could see my face.

James Acaster

Yes, yes.

Rylan Clark

My eyes just glaze over.

Ed Gamble

I miss that place, but I'm glad Speed Boat Bar's replaced it. But.

Rylan Clark

That's the fourth announcement of Speed Boat Bar.

Ed Gamble

I'm going to keep talking about it.

Rylan Clark

Yes, do it babes. You get that loyalty card.

Ed Gamble

This dumpling. The pork dumpling.

Rylan Clark

So, you want a croissant, cheese and tree.

James Acaster

Yes.

Rylan Clark

And you want a pork dumpling?



Ed Gamble

Yes.

James Acaster

Amuse-bouche.

Rylan Clark

Okay. Yes, I'm going to let them both slide, actually.

James Acaster

Thank you very much.

Rylan Clark

And it was actually kind of-, I would like to try the croissant tree.

James Acaster

Yes, absolutely.

Rylan Clark

And what, birch sap?

James Acaster

Yes. This is a sweet, sticky.

Rylan Clark

But I've got hay fever.

James Acaster

You'll be alright.

Rylan Clark

You sure?

James Acaster

Yes.

Rylan Clark

Because trees set me off. Especially the sap.

James Acaster

Well, you're a genie, you can take hay fever away from yourself for the evening.

Rylan Clark

I'll just have the injection.



James Acaster

Yes, yes.

Rylan Clark

Normally around April. So actually, I'll have that, and then I'll go in May, and have a bit of tree sap.

James Acaster

We'll have it in May.

Rylan Clark

That'd be nice. I quite like it, yes. Alright.

James Acaster

Yes.

Rylan Clark

So, we're already-, I've now got pictures of the dumpling.

Ed Gamble

That's the pork dumpling. I miss it.

Rylan Clark

Okay, that does look really nice.

Ed Gamble

RIP.

James Acaster

RIP the pork dump.

Rylan Clark

R-I pork. That actually looks really nice. So, we've done 20 courses so far.

Ed Gamble

I came into this, with this one, I thought, I'm going to have a normal meal. Something that I could imagine myself eating. I need to just-, now, in terms of a meal, we're not even there, I'm shit faced and I'm full.

Rylan Clark

Babe, we've had stomach, we've had skin, and we've had trees so far.

Ed Gamble

Yes.



Rylan Clark

This is what you've turned into, 200 episodes in.

James Acaster

It's good stuff.

Rylan Clark

At the beginning, when you first started, you would have been fucking happy with a happy meal.

James Acaster

Yes.

Ed Gamble

I wouldn't, to be fair.

James Acaster

Yes, I'd have had a pizza hut buffet.

Rylan Clark

What, a little day out with Grimace and the hamburger.

James Acaster

Oh, I love Grimace.

Ed Gamble

I do love Grimace.

Rylan Clark

I do.

Ed Gamble

I'm glad Grimace is having a bit of a, sort of.

Rylan Clark

Resurge.

Ed Gamble

Resurge isn't it, yes.

Rylan Clark

Loved Grimace, I was in Italy and saw a picture him and was like, 'Oh, he's doing well. Good on him.'

Ed Gamble

Good on him.



Rylan Clark

Good on him. Yes, he's doing really, really well. They have rooftop McDonalds out there.

Ed Gamble

Do they?

James Acaster

What?

Rylan Clark

Yes, there's like rooftop mezzanines, with like, umbrellas and beer and Grimace.

James Acaster

Lovely.

Rylan Clark

It's really, really nice. I love him. Anyway. Poppadoms or breads?

James Acaster

Okay, so, I would like.

Rylan Clark

Fuck sake. Here we go.

Ed Gamble

Here we go.

James Acaster

Here's the thing, I don't know what kind of bread it is. I would like the bread that we were served at Ed's wedding.

Ed Gamble

I'd forgotten that you'd loved that.

James Acaster

Ed's wedding, longer than a 40-minute ceremony, thanks to Nish Kumars' fucking speech.

Ed Gamble

No, that wasn't the ceremony though.

James Acaster

Oh yes, sorry.



Ed Gamble

The ceremony was very quick.

James Acaster

Yes, ceremony, quick, beautiful. It's done. Beautiful, emotional.

Rylan Clark

Still married?

Ed Gamble

Yes.

James Acaster

Yes.

Rylan Clark

Well done you.

James Acaster

Afterwards, Nish Kumar did, like a solo tour show, as his best.

Rylan Clark

He was like, 'There's a lot of people here.'

James Acaster

Fucking took a long time. But, this bread. It was incredible. And the thing is, I nearly-, so last time, I chose the pizza bread from Alter, which, is still probably my favourite.

Ed Gamble

Hall of fame, put it in the hall of fame?

James Acaster

That's like a, a hall of famer. And I didn't want to go, a lot of people have chosen bread baskets on this podcast. They can have more than one bread, we've let it happen. But I didn't want to do that.

Rylan Clark

No, I wouldn't let that.

James Acaster

This bread, at Ed's wedding, was mind blowing.

Rylan Clark

Ed's bread.



Ed Gamble

Bread Gamble.

James Acaster

The, Wed Gamble.

Ed Gamble

Yes, the Bread Wed Gamble.

Rylan Clark

The Wed Bread Gamble.

Ed Gamble

Yes.

James Acaster

Yes, yes, yes.

Ed Gamble

The Wed Bread. Wed Bread.

James Acaster

And the thing is, is that I can't remember. I can't even remember what it tasted like. But I remember that while I was eating it, my girlfriend and I just going like, 'Oh my god. Oh my god, what the fuck is this bread. This bread is so good.'

Rylan Clark

How pissed were you at this point?

James Acaster

I was alright at this point.

Rylan Clark

Oh, okay, so, this is-,

James Acaster

I had to stay pretty sober because I had DJ-ing duties later on. I didn't wanted to be hammered for that.

Ed Gamble

And you had to announce the cakes.

Rylan Clark

Alright, calm down.



James Acaster

I had to announce the cakes as well at Ed's wedding.

Rylan Clark

Oh, here's a cake.

James Acaster

Well, it wasn't that simple.

Ed Gamble

It's a job that James invented.

Rylan Clark

It's the cake.

James Acaster

Yes, well-,

Ed Gamble

You've never seen anyone invent their own job and take it so seriously.

James Acaster

Yes, yes.

Rylan Clark

With a disposable camera.

James Acaster

Well, I had to take it seriously because I'd invented the job.

Ed Gamble

Yes.

Rylan Clark

As the cake announcer?

James Acaster

As the cake announcer. You and your blushing bride had allowed me to do it and I didn't want to be, like, if I then do a job that I've invented and I do it badly, and that's a black mark on the day-,

Ed Gamble

Yes.



James Acaster

That's even worse that I've, kind of, fucked up the job and I insisted that I did the job.

Rylan Clark

Well, you didn't insist. You made it up.

Ed Gamble

Yes.

James Acaster

Yes, yes. So, I was, like, 'I have to do it. I have to nail this.'

Rylan Clark

So, how did you do it?

James Acaster

I memorised what is-, because it was a four tier cake?

Ed Gamble

Yes.

James Acaster

Different at each tier. So, I memorised exactly what was in each cake.

Rylan Clark

And what was in it?

James Acaster

I don't know it now. One of them had peanut brittle in it. I announced the cakes, got them all right, in a really, formal way. Everyone was applauding each cake, to be fair.

Ed Gamble

Everyone at the wedding gathered round to clap the cake.

Rylan Clark

Clap the cake, yes.

James Acaster

Yes, and then everyone was really excited about the peanut brittle one, but I knew that was the smallest one. I felt bad how much I'd put into that one.

Rylan Clark

Yes, because just like, that's not going to go far.



Ed Gamble

Yes.

James Acaster

I really sold it to them, like, 'This cake is fucking great.'

Rylan Clark

It's like, 'Oh, I'll have a bit of that.' And it's, like, 'Sorry, Julie. Not enough.'

James Acaster

Yes.

Ed Gamble

That's my step mum's name.

Rylan Clark

Yes, I know her. She's still fuming she never got a bit of peanut brittle.

Ed Gamble

I had to get a bit of that saved for me for later.

Rylan Clark

Yes, dodgy dealings.

James Acaster

But you don't even know what bread that was.

Ed Gamble

No, I just-,

James Acaster

I've asked him since. He doesn't know.

Rylan Clark

So, what, so, how do we find out?

Ed Gamble

We can ask the caterers.

Rylan Clark

Who were the caterers?

Ed Gamble

Caper and Berry.



James Acaster

Mary Berry and Geoff Capes.

Rylan Clark

Caper and Berry.

Ed Gamble

Mary Berry and Geoff Capes.

James Acaster

Yes, famously.

Ed Gamble

He carries her round.

Rylan Clark

In a little papoose. She's just there with a bottle of white wine

Ed Gamble

She does all the cooking and Geoff just stands there with-

Rylan Clark

So, what was so special about the bread?

James Acaster

I just don't think I've ever tasted bread like it. I think from my memory, perfectly soft and fluffy on the inside, perfectly crisp and crunchy on the outside.

Rylan Clark

Is it a roll?

James Acaster

It was slices with butter on it, really good salted butter I remember. It just tasted like a full meal in itself. It was so satisfying, like, I felt like I don't need the rest of it, whatever he's got coming.

Ed Gamble

Look, the bread was delicious, I do remember the bread, but do you feel like it was enhanced by the joy you had from your two friends.

James Acaster

I did not want to be there man. So forget that.

Rylan Clark

And that was that.



Ed Gamble

A lot of wedding chat in our menu so far.

Rylan Clark

Yes.

James Acaster

Yes, maybe it's your own wedding, because I'm at your wedding with this bread, so, maybe you were at your own wedding earlier.

Ed Gamble

Yes.

James Acaster

Maybe it was your wedding.

Rylan Clark

So, you want Ed's wed bread?

James Acaster

Yes, I want the Ed wed bread for sure with the salted butter.

Rylan Clark

Ed wed bread with salted butter.

James Acaster

Yes, yes.

Rylan Clark

Okay, fine.

James Acaster

But I'd like to not have to watch Nish Kumar do a speech.

Rylan Clark

That's fine. We can get rid of him.

James Acaster

Thank you.

Rylan Clark

That's no worries. No worries.



James Acaster

Thank you.

Rylan Clark

What about you Ed wed?

Ed Gamble

I would like, and Benito and James were here when we had this, the bread from the restaurant Kudu, in Peckham, with both melted butters that they serve with it. So, you get the bread that they bake to order in a little skillet.

Rylan Clark

You know you're doing well when you're ordering stuff from a skillet.

James Acaster

Oh, yes.

Ed Gamble

Fluffy white bread that they bake in the oven and they bring it, and then they bring two other skillets with melted butters in them. One of them has got bacon and herbs in it, and the other one has got little shrimp. And you literally just tear bits of the bread off, dip it in the melted butter and eat it. And it's the best bread-, it's, like, again, a meal in itself. It's incredible.

James Acaster

It was great, and I remember seeing Ed eating it and already I was, like, 'That's going to be his bread course, I know it is.' His eyes were rolling around in his head.

Rylan Clark

I mean, hold the shrimp and I'm in, but-,

Ed Gamble

Yes, you don't have to order the shrimp, you could just have the bacon one.

Rylan Clark

Yes, the bacon one I'd be fine with.

Ed Gamble

Yes.

Rylan Clark

So, it's, like, drippy melted butter-,

Ed Gamble

Yes. It's just a big pool of butter.



Rylan Clark

With, like, lardons.

Ed Gamble

Yes, it's fantastic.

Rylan Clark

Oh, I'm getting a semi.

James Acaster

Yes. He did. When he was eating it-,

Ed Gamble

Yes.

Rylan Clark

That table went a bit on the wonk.

Ed Gamble

Yes.

James Acaster

Yes. Or the garlic butter=

Rylan Clark

Wonk.

James Acaster

Yes.

Ed Gamble

I wonked the table up.

Rylan Clark

Okay, yes, that's nice. I quite like that.

Ed Gamble

Yes. Oh, it's just fantastic.

Rylan Clark

So, we know what bread that was?

Ed Gamble

Yes.



Rylan Clark

It was just bread.

Ed Gamble

But, like, it's not brioche. It looked like brioche because it is shiny on the top, but it wasn't the sweetest brioche. Yes, exactly. That's what I always say.

James Acaster

Not brioche, don't worry.

Ed Gamble

Yes, it's just fantastic, like-,

Rylan Clark

This is brioche.

Ed Gamble

Fresh baked bread. I love-,

Rylan Clark

Yes.

Ed Gamble

It's a great restaurant anyway, but that is, like, they smash it out the park right at the top of the night.

Rylan Clark

Well, I'm allowing them both. The only thing that I'm quite upset about is that we will never know what Ed's wed bread was.

James Acaster

Yes.

Ed Gamble

Yes, well, I'm sure if I-,

Rylan Clark

Ring Geoff Capes.

James Acaster

We'd have to ring Geoff Capes and see what Mary was making, if he was paying attention to it.

Rylan Clark

What was she doing in that papoose?



Ed Gamble

So, that bread for sure. It's never changed in my mind.

Rylan Clark

You do you, Kudu.

Ed Gamble

Thank you.

Rylan Clark

I hate myself.

Rylan Clark

Can I just say, three hours in, we're on starters.

Ed Gamble

Yes.

James Acaster

Yes, we're finally at the starters now.

Rylan Clark

We're finally there.

Ed Gamble

Yes, and no mucking around now.

Rylan Clark

Let's talk starters. James, what we having?

James Acaster

I would like cheeseburger spring rolls from Disney World please.

Rylan Clark

Oh stunning.

Ed Gamble

How is that the first thing you're on board with?

Rylan Clark

I've got some really good news for you.

James Acaster

Yes.



Rylan Clark

Marks' have started doing them.

James Acaster

Have they?

Rylan Clark

Yes, cheeseburger spring rolls.

James Acaster

That is great news.

Rylan Clark

Handsome.

James Acaster

That is great news.

Ed Gamble

I love that it's the first thing-,

Rylan Clark

It's the first that I've smiled this whole record. We've gone skin. We've gone stomach.

James Acaster

Tree.

Rylan Clark

Yes, we've gone tree, get your sap out, and now you're talking my language.

James Acaster

Now we've got Mickey Mouse and-,

Rylan Clark

Cheeseburger spring rolls.

James Acaster

Mickey and Spencer.

Rylan Clark

Talk to me about it while I dribble.

James Acaster



Right, so, it's as soon as you go in the Magic Kingdom, you go the end of Main Street, USA, you're in front of the castle, and to your left there's the cheeseburger spring roll cart. Well, the spring roll cart. They do cheeseburger spring rolls and when we were there, pepperoni pizza spring rolls.

Rylan Clark

Oh.

James Acaster

I went straight for the cheeseburger ones, I'd heard those were the best. Obviously really hot off the cart. Really crispy on the outside. Inside is just, like, chopped up-, it's just exactly what it sounds like, without the bread. You've got the cheeseburger cheese, that kind of American processed cheese mixed in with the burger, it's all chopped up, and I think there's some gherkins chopped up in there.

Rylan Clark

Little bit of pickle in there, yes.

James Acaster

Yes, and then a burger sauce dip, but there's, like, you get two spring rolls. Walking then while I'm going over the bridge into, like, I don't know, Frontierland or something. Benito will know where it is, to the left. Disney World, my girlfriend really wanted to go, booked the tickets-,

Rylan Clark

Yes sure, my girlfriend really wanted to go. Yes.

James Acaster

She did. Well, this is the thing. I was, like, 'I've got to do research on the food, because I'm really worried we're going to be-, ' we were there for a week, right Rylan.

Rylan Clark

Oh, that's a long while.

James Acaster

So, I was, like, 'I want to make sure we eat good stuff.' I was watching a lot of the videos that were saying you've got to snack your way around the park, that's the way they do it. That one was the one I was most excited about. Really really pumped to eat it, those cheeseburger spring rolls.

Rylan Clark

So, you'd already pre-prepared?

James Acaster

I was, like, 'I'm going to get cheeseburger spring rolls.' That was it.

Ed Gamble

He planned all the food in advance.



James Acaster

Yes.

Rylan Clark

Yes, great.

James Acaster

Yes, that was in my head, I'm going to get the cheeseburger spring rolls.

Rylan Clark

You can actually buy them now, here.

James Acaster

I can't wait. I'm going to do that.

Rylan Clark

I'm telling you now, one of the best things I bought at Christmas.

James Acaster

I bet.

Rylan Clark

Comes with a little burger sauce dip.

Ed Gamble

Yes.

James Acaster

Delicious.

Rylan Clark

Twenty minutes in the oven.

James Acaster

Yes.

Rylan Clark

Bish, bash, bosh. Or if you've got an air fryer, probably, like a minute. I don't know.

James Acaster

Yes, sure.

Rylan Clark



I don't know how it works.

James Acaster

How they live. You've got an air fryer.

Rylan Clark

Yes, it's a different life isn't it?

Ed Gamble

I don't have an air fryer.

James Acaster

Oh, I thought you did.

Ed Gamble

No.

Rylan Clark

It's a different life. But, honest to god, stunning.

James Acaster

Yes, delicious right.

Rylan Clark

That's my favourite thing you've chosen so far.

James Acaster

Thank you very much.

Rylan Clark

Actually, it's my favourite thing you've chosen throughout 200 episodes.

James Acaster

Thank you. I appreciate that. I thought that was the one I was going to get the most grief on.

Rylan Clark

No, praise darling.

James Acaster

But then it turns out-

Rylan Clark

Call me Fatboy Slim. I'm going to praise you.



James Acaster

Thank you Fatboy Slim.

Rylan Clark

You're welcome.

James Acaster

Also, I'd like some keralan fried chicken for the table.

Ed Gamble

Hang on.

James Acaster

For the table.

Rylan Clark

Woah, woah, hang on, no, we're not doing for the table today darling.

James Acaster

For the table. We're doing for the table.

Rylan Clark

We're not doing for the table today.

James Acaster

Keralan Fried chicken from Cricket for the table.

Rylan Clark

I've given you a moose booze, I've given you a chef's kiss, whatever the fuck you called it.

Ed Gamble

No, I don't want it.

James Acaster

For the table.

Ed Gamble

I don't want it.

James Acaster

You're not on my table.

Rylan Clark

Who's on your table then?



James Acaster

My girlfriend, Nish, and Ed's wife.

Ed Gamble

I thought she was going to be on my table, but fair enough.

James Acaster

No, she's on my table because she wants the keralan fried chicken for the table.

Ed Gamble

She doesn't.

James Acaster

It's for the table.

Rylan Clark

I'm not going to let the chicken slide. I'm sorry.

Ed Gamble

Brilliant. Brilliant. Someone's laying down the law.

James Acaster

Well, I want it on the record that I wanted it.

Rylan Clark

Oh, babe, you can have it on the record.

James Acaster

So, the listener knows-

Ed Gamble

So, Cricket know next time we go in.

Rylan Clark

Can I just say, he's doing, like, something with his hands, like a-, there it is.

James Acaster

I'm making sure everyone knows I want keralan fried chicken for the table. Just let the record show, even though it's been denied.

Rylan Clark

Unfortunately sir, we don't serve that here I'm afraid.



James Acaster

Fine, but, like, just so everyone knows, that's what I would-,

Rylan Clark

That's fine. You can shout it as much as you want.

James Acaster

At this stage of the meal-,

Rylan Clark

Don't ruin it.

James Acaster

The starter stage, I would want it.

Rylan Clark

Don't ruin it, because the cheeseburger spring rolls is topped here at the moment.

James Acaster

Yes, topped here.

Ed Gamble

Anything else you're adding before I do mine?

James Acaster

No.

Ed Gamble

No, okay.

James Acaster

By all means.

Rylan Clark

Come on then Ed.

Ed Gamble

You're not going to like this.

Rylan Clark

I'm sure I'm not.

James Acaster

Here we go.



Ed Gamble

I want the cull yaw kofte and schmaltz from Mangal 2.

Rylan Clark

Care to elaborate?

Ed Gamble

Yes.

Rylan Clark

I thought you were having a stroke.

James Acaster

Rylan just looked at me then absolutely shocked, like, 'What the fuck is going on?'

Rylan Clark

I genuinely thought, 'Has his face dropped?'

Ed Gamble

You know a kofte?

Rylan Clark

Yes.

Ed Gamble

Like a kebab.

Rylan Clark

I'm not that fucking stupid.

Ed Gamble

Yes, but-, well, you said you didn't understand any of it.

Rylan Clark

Well, I didn't understand cullamolafoloshwaya.

Ed Gamble

Cull yaw.

Rylan Clark

What?

Ed Gamble



No, it's fair enough, I had to look it up as well. It's, like mutton basically. It's, like, aged ewe.

Rylan Clark

Oh, for fuck's sake.

Ed Gamble

It's, like, an older ewe. It's, like, lamb but it comes from an older ewe. Not you. That would be weird, they went to the future and got older Rylan and minced him up.

James Acaster

An older Rylan. I tell you what-,

Rylan Clark

Rylan never gets old.

James Acaster

Yes, I was going to say, yes, older Rylan looks exactly the same.

Rylan Clark

Older Rylan looks younger than current Rylan.

Ed Gamble

So, yes, it's mutton basically.

Rylan Clark

A mutton kofte.

Ed Gamble

Yes, from Mangal 2.

Rylan Clark

What's Mangal 2?

Ed Gamble

It's a restaurant in Dalston. It's amazing. It's a Turkish restaurant, but it's the sons of the guy who originally owned it have taken it over and they still do Turkish food.

Rylan Clark

Oh, I like that, family, family.

Ed Gamble

But they're doing experimental things. It's an amazing restaurant, and this just so smokey and, like, nutty tasting. It's fantastic. And the schmaltz, they, like-,



Rylan Clark

What's a smoltz?

Ed Gamble

Smoltz is, like, chicken fat, and they put an egg yolk in and turn it into a, sort of, mayonnaise consistency sauce.

Rylan Clark

Oh, how lovely.

Ed Gamble

Yes.

James Acaster

I think that sounds lovely, but Rylan's-

Rylan Clark

So, let me just get this right. We've got a mutton kofte.

Ed Gamble

Yes.

Rylan Clark

Which, alright, I get.

Ed Gamble

Yes.

Rylan Clark

I'm fine. I do like a kofte, it's what I'd order.

Ed Gamble

Yes, a bit more aged tasting meat.

Rylan Clark

But then for the smoltz or a dip as I would call it.

Ed Gamble

Yes.

Rylan Clark

We are talking chicken fat with an egg-

Ed Gamble



Egg yolk.

Rylan Clark

Yolk.

Ed Gamble

Yes, I had to look up how they made it. There was an article about it.

Rylan Clark

Oh, right, an egg yolk mixed with chicken fat-

Ed Gamble

Yes, but it's just like mayo basically, think of that.

Rylan Clark

No, it's not darling.

Ed Gamble

Well, mayo is egg yolk and olive oil, so, you're just replacing the olive oil with chicken fat, yes, delicious, tasty.

James Acaster

I didn't know that.

Rylan Clark

Stunning, stunning.

James Acaster

Learn something new every day.

Rylan Clark

Alright, well, yes, you know, I'm all for it.

Ed Gamble

And for my starter drink-

Rylan Clark

So, whoa, whoa, whoa.

Ed Gamble

Which we're allowed to do because that is a loop hole that's previously been exploited. We did it on our last menu.

Rylan Clark



Whoa, well, hold on. Sorry, you need to ask before-,

Ed Gamble

May I have a starter drink please Rylan?

Rylan Clark

Course you can.

Ed Gamble

Can I have a pickleback please?

Rylan Clark

I'm sorry.

Ed Gamble

Pickleback.

James Acaster

He loves pickleback.

Rylan Clark

(singing) If I could.

Ed Gamble

Do you know pickleback?

Rylan Clark

I love pickleback.

Ed Gamble

Look, there you go.

Rylan Clark

Big fan of their work.

James Acaster

Hold on, I just want to rewind a bit because I think-, I know the joke Rylan did there.

Rylan Clark

If we don't win a podcast award for that, because that was quick thinking.

James Acaster

It was, but I'm pretty sure you did a song by someone else though. I'm pretty sure that wasn't by Nickelback.



Rylan Clark

Was that not Nickelback?

James Acaster

Were you doing, 'If I could, then I would.'?

Rylan Clark

Yes.

James Acaster

Were you doing that? I think that's by a different band.

Rylan Clark

Who? Oh, it was The Calling.

James Acaster

The Calling.

Rylan Clark

It's The Calling.

James Acaster

Yes, but I still like the-

Rylan Clark

Oh, well, I tried.

Ed Gamble

It's still a solid joke.

James Acaster

I can't remember-, oh, 'This is How you Remind Me', is Nickelback.

Ed Gamble

Yes.

Rylan Clark

(singing) This is how you Remind Me. I was in pickle back.

James Acaster

Yes, you were in pickle back.

Ed Gamble



I can't believe someone from Radio 2 got Nickelback and The Calling mixed up.

Rylan Clark

Give a fuck. I play Spice Girls and Ultra Naté. I'm fine. What's a pickle back please?

Ed Gamble

Shot of bourbon and a shot of pickle brine.

James Acaster

There we go.

Ed Gamble

You have the shot of bourbon and then you chase it with the shot of pickle brine.

James Acaster

This is processing it.

Rylan Clark

Is it a Pappy Van Winkle?

Ed Gamble

No, I wouldn't use a Pappy Van Winkle with this. I use, like, a nice bourbon like a Bullet or something like that, or a Maker's Mark.

Rylan Clark

So, right, hang on. One more time?

Ed Gamble

Shot of bourbon and then a chaser of a shot of pickle brine.

Rylan Clark

Like Mrs Elwood?

Ed Gamble

Mrs Elwood?

Rylan Clark

Yes.

James Acaster

What? Who's Mrs Elwood?

Rylan Clark

The lady on the pickles.



James Acaster

Oh yes, yes, I know who you mean.

Rylan Clark

That's her name isn't it? Mrs Elwood. Get a picture of Mrs Elwood up.

Ed Gamble

I think I do know who you mean.

James Acaster

I know the lady on the pickles.

Rylan Clark

I never trusted her.

Ed Gamble

Yes.

James Acaster

I don't know her name was Mrs Elwood, but I know the lady on the pickles, yes.

Rylan Clark

It is Mrs Elwood isn't it? I don't trust her. She looks too cocky. Elswood. Show me a picture of her.

James Acaster

Mrs Elswood.

Rylan Clark

I want everyone to look at Mrs Elswood because I think she looks little bit cocky with her gherkins.

James Acaster

She looks a bit shifty.

Ed Gamble

Yes, she is a bit cocky.

Rylan Clark

It's, like, 'Yes, look, I've done alright for myself.'

Ed Gamble

Oh yes.

Rylan Clark



Cocky. She's got younger over the years hasn't she?

James Acaster

She's way younger than I remember.

Ed Gamble

She's done a Rylan.

Rylan Clark

She's had work done, Mrs Elswood.

James Acaster

Aged like Rylan Clark.

Rylan Clark

She has, and she's changed her top.

James Acaster

She has changed her top.

Rylan Clark

She's gone for gingham now.

James Acaster

I'm not sure in my local shop that's the Mrs Elswood.

Rylan Clark

No, my Mrs Elswood's a bit older.

James Acaster

Yes, I think-,

Rylan Clark

Maybe she died and that's the daughter's took over.

Ed Gamble

Oh, yes.

James Acaster

Oh, how sad.

Rylan Clark

So, you want alcohol and pickle juice?



Ed Gamble

Yes.

James Acaster

Did you have a pickleback last time?

Ed Gamble

No.

Rylan Clark

Did Peter Piper pick a peck of pickleback?

Ed Gamble

I had bourbon. I didn't have a pickleback.

James Acaster

You didn't pick a pickleback last time?

Ed Gamble

I didn't pick a pickleback.

Rylan Clark

You didn't pick a pickleback either?

James Acaster

I thought you picked a pickleback.

Ed Gamble

No, I had a bourbon, but I didn't pick a pickleback.

Rylan Clark

I didn't have a pickle pickleback-, a Pappy Van Winkle pickleback.

Ed Gamble

I wouldn't pick a pickleback and I wouldn't nick a Nickelback.

James Acaster

Brilliant. Wonderful work.

Ed Gamble

Thank you.

James Acaster

Wonderful work all round. Hand shakes.



Ed Gamble

Interesting that James isn't exploiting the drink with every course this time.

James Acaster

No, because I wanted to have Keralan friend chicken for the table. That was more important to me.

Rylan Clark

No, can't have that. I'm sorry.

James Acaster

Yes, yes, I know.

Rylan Clark

Seven hours in, let's move onto main course now.

James Acaster

Yes.

Rylan Clark

We've had pickles, skin, sheeps.

James Acaster

Cheeseburger spring rolls.

Rylan Clark

They're fine.

Ed Gamble

Yes. I remember that.

Rylan Clark

Literally, I'm holding out for a hero with that.

James Acaster

Just cling on to that.

Rylan Clark

I always try to. Main, James?

James Acaster

When we had Joseph Quinn on-,

Rylan Clark



Here we go. There's a story. Just give me your fucking order. Do you know what I mean? I've got other customers. I've got Ruby Wax over the road wanting to order something.

James Acaster

When we had Joseph Quinn on, he employed a loop hole for the first time that we hadn't had on the podcast, so we let him do it.

Rylan Clark

Right.

Ed Gamble

Oh no.

James Acaster

He said he wanted a pasta course before his main course. We allowed it. That is something we have allowed on the podcast before that you can have a pasta course and a main course.

Ed Gamble

This will actually really help me out as well.

James Acaster

I would like to do that please, Rylan.

Rylan Clark

You're lucky, I've just got back from Italy.

James Acaster

Yes.

Rylan Clark

I'm going to allow it.

Ed Gamble

Oh, yes.

James Acaster

Thank you, Rylan.

Rylan Clark

What's your pasta course?

James Acaster

It's called Mom's, M O M, apostrophe S.



Ed Gamble

Just say mum's.

James Acaster

No, no, because it's from Portland and they would say Mom's.

Rylan Clark

Mom's.

Ed Gamble

They'd say it in their accent though wouldn't they?

James Acaster

Huh?

Ed Gamble

They'd say it in their-,

Rylan Clark

Mom's.

Ed Gamble

Thank you.

James Acaster

Thank you. Crab fat noodles.

Rylan Clark

For fuck's sake. No. No. Fuck off.

Ed Gamble

Is this a pasta course?

Rylan Clark

Oh, I'm going to be sick.

James Acaster

Yes. Mom's crab fat noodles from Magna Kusina in Portland.

Rylan Clark

Fuck off. Keep it there.

Ed Gamble

Sounds so good.



Rylan Clark

Crab fat?

James Acaster

Yes, absolutely delicious.

Rylan Clark

How have crabs got fat?

James Acaster

They haven't now.

Rylan Clark

They're in a shell.

Ed Gamble

It's America, man.

James Acaster

Well, they haven't anymore, Rylan, because I ate them all. I ate all the crab fat, man.

Rylan Clark

I'm going to regret this. What is it?

James Acaster

Oh, you won't like this either actually. It was like those, kind of, squid ink noodles. Those black noodles.

Ed Gamble

Oh, yes.

James Acaster

Really fine noodles.

Ed Gamble

You don't like that?

Rylan Clark

It's from the sea.

Ed Gamble

Right.

James Acaster



Yes, he doesn't like stuff from the sea.

Ed Gamble

Yes.

Rylan Clark

Don't like it from the sea. I'd never trust the sea.

James Acaster

No, mustn't trust it.

Rylan Clark

Do you know what, how can you? You don't know where it goes.

Ed Gamble

The sea?

James Acaster

It's not natural like a cheeseburger spring roll.

Rylan Clark

No. That, you know what you're getting.

James Acaster

Yes.

Rylan Clark

And lately I've been seeing loads of videos pop up on Twitter and Facebook of these fishes that look like they've got human faces.

Ed Gamble

Do you mean like the blobfish ones?

Rylan Clark

Yes. One of them had teeth like mine, clearly been to see Dr Richard.

James Acaster

Dr Richard shout out. Shout out Dr Richard.

Rylan Clark

Listen, if you can shout out the restaurants, I can shout out my dentist.

Ed Gamble

Absolutely.



James Acaster

Yes, absolutely. Dr Richard. Respect. Delicious pasta course. I could have just kept on eating it and eating it. Had it before I did a gig. Normally never eat pasta before a gig, but this I couldn't stop myself.

Rylan Clark

What was-

James Acaster

All the crab fat, just really juicy-

Rylan Clark

Where is the fat of a crab please?

Ed Gamble

Is it, like, the liquid that is in there with the meat?

James Acaster

I guess it must-, I don't know, no, because there was actual meat in there. But it wasn't like regular-, actually, no, it probably was like regular crab meat. It was all so mixed in with the noodles. It wasn't like there was big chunks of stuff. You were just getting-, also there were some crispy onions on the top.

Rylan Clark

But that's alright, you're bringing it back.

James Acaster

Like, all crispy stuff on the top anyway.

Rylan Clark

Oh no.

James Acaster

Maybe it wasn't onions.

Rylan Clark

Probably crispy crab fat.

James Acaster

But, look, actually I've got a photo of it.

Ed Gamble

Oh, hang on, Rylan, I'll tell you what crab fat is.

Rylan Clark



Okay.

Ed Gamble

Are you ready for this James?

James Acaster

Yes.

Ed Gamble

What is crab fat? The hepatopancreas of a crab is also called tomalley or crab fat. In crabs the tomalley is the yellow or yellow/green paste in colour. You know that inside a crab, like, round the shell you get that greeney paste?

James Acaster

Oh yes.

Ed Gamble

That's crab fat, Rylan. How are you feeling about that?

James Acaster

I need to go to hospital. I didn't know I'd eaten that.

Rylan Clark

You should have booked Claudia again. This is vile.

Ed Gamble

Or, get a load of this.

James Acaster

There's spring onions chopped up on the top.

Ed Gamble

The gooey white substance that lurks in the corners of the shell.

Rylan Clark

Lurks. Lurks. Shell lurk, that's what you've ordered, shell lurk.

James Acaster

Yes.

Rylan Clark

Shell mouldy fucking lurk is what you've ordered.

James Acaster



Gladly, and if I had to say it like that, I would as well because it's so delicious.

Ed Gamble

Yes.

Rylan Clark

They're trying to doll it all up as mummy's crab pasta. No, it's dirty shelly mould. Shelled mould crab.

James Acaster

It's so nice. I think I'll gladly have it. Remember when your mum rang in the podcast, when your mum rang us?

Ed Gamble

Yes.

Rylan Clark

Don't try and change it.

James Acaster

Sorry.

Rylan Clark

Don't try and bring it back.

Ed Gamble

Are you going to do your main now or are you going-

Rylan Clark

You've just ordered shell scrape -,

James Acaster

You can do you pasta course and then we'll do our main.

Ed Gamble

Okay.

Rylan Clark

Scrapings of a crab shell. That's, like-,

James Acaster

Oh, scrapeable-,

Rylan Clark

What is that like, taking your toenail off-,



James Acaster

Yes.

Rylan Clark

And taking all that toe germ out and having that, on a squid ink pasta-,

James Acaster

If it tasted delicious I'd be glad. If this stuff grew underneath my toenails I'd be cutting my toenails a lot more frequently.

Ed Gamble

So many levels of disgustingness in that.

James Acaster

Yes.

Rylan Clark

I genuinely think I'm going to heave in a minute. Please, Ed-,

Ed Gamble

I've got a pasta course.

James Acaster

Bring this back with a pasta course. Bring it back for me please.

Ed Gamble

Now, I hadn't thought about doing a pasta course, but luckily my main I was struggling over what to have, and one of my choices was a pasta so, now this is my pasta course. It is the potato and pecorino ravioli with prosciutto crudo from Cafe Paci in Sydney.

Rylan Clark

Stunning.

James Acaster

He's happy with that.

Ed Gamble

It was incredible.

Rylan Clark

Ham, potato and cheese.

Ed Gamble



Yes.

Rylan Clark

This is what we're after. Ham, cheese and potato.

Ed Gamble

Yes.

James Acaster

Potatoes lurk in the ground.

Ed Gamble

They don't lurk.

Rylan Clark

They don't lurk in the ground.

James Acaster

They're lurking.

Rylan Clark

They're having a nice little time. They're not lurking under a crab's fucking skanky shell. Talk to me about this please?

Ed Gamble

So, I was in Sydney on tour and I was recommended this restaurant. I went by myself.

James Acaster

Ah.

Ed Gamble

Which, no, it was the absolute dream.

James Acaster

Ideal for Ed.

Ed Gamble

Sit at the bar. They were amazing in there. So, Café Paci, they came over and said, 'Oh, because you're by yourself it's, like, small plates, but we will do you half portions if you want to try lots of things.' So, I got loads of half portions of everything. They said, 'The only thing we can't do a half portion in is the potato and pecorino ravioli with prosciutto crudo.' I was like, 'Well, I'm getting that straight away then.'

James Acaster



Yes.

Ed Gamble

Huge plate of these massive ravioli.

Rylan Clark

Stunning.

Ed Gamble

Pillowy soft potato and a lot of cheese in the middle, and then just like I'd say the equivalent of a pack and a half of prosciutto just laid over the top.

James Acaster

Oh wow.

Ed Gamble

It was, like, loads of little fat babies and they tuck them in under a meat blanket.

Rylan Clark

Ah.

James Acaster

What, you like that description do you?

Rylan Clark

Yes.

James Acaster

Did you listen to that last sentence?

Rylan Clark

Yes.

James Acaster

It was all great and then you're talking about eating a bunch of fat babies.

Rylan Clark

I don't want to eat a fat child. I'm just saying-

Ed Gamble

It just felt like, you know, it felt comforting, that's what I mean.

James Acaster

Yes.



Rylan Clark

It felt warming.

Ed Gamble

It felt warming and comforting.

Rylan Clark

See, this is the sort of thing I can get on board with.

Ed Gamble

Yes.

Rylan Clark

Ham, cheese, potato, bit of pasta.

James Acaster

Yes.

Rylan Clark

Handsome.

James Acaster

So far you've only like things that are wrapped up in something else. You like the cheeseburger spring roll where you've got the cheeseburger in the spring roll. You like these ravioli where you've got, like, the pasta shell-

Rylan Clark

Well, maybe I'm missing being cuddled.

James Acaster

Yes.

Rylan Clark

Alright. Do we want to go down this route?

Ed Gamble

You should get yourself to Sydney. It's like a cuddle on a plate, Rylan.

James Acaster

Yes, Rylan should see it.

Rylan Clark

Oh, see, I'd probably take the prosciutto off and have the prosciutto on the side.



Ed Gamble

You could do that.

Rylan Clark

But fine with that.

James Acaster

I've got a picture of my noodles, my crab fat noodles.

Rylan Clark

Awful.

James Acaster

I've just shown him my crab fat noodles.

Rylan Clark

Literally looks like a Doctor Who villain.

James Acaster

Delicious, so delicious.

Rylan Clark

It looks like the inside of a dalek.

James Acaster

I'd jump inside that dalek all day long, man.

Rylan Clark

So, we've had pasta courses.

James Acaster

Yes.

Rylan Clark

Yet another course we didn't sign up for in the contract.

James Acaster

Well, blame Joseph Quinn.

Rylan Clark

What we having for your main, James? Oh, no, no, he's getting cocky face. What's he got?

Ed Gamble



Yes.

James Acaster

I would like beef wellington for two from Ron Gastrobar in Amsterdam.

Ed Gamble

He got it last time.

James Acaster

It's what I chose last time but I-, listen, listen.

Ed Gamble

Pathetic.

James Acaster

Listen. I chose it last time.

Rylan Clark

Why?

James Acaster

Because I love it, because it's the most delicious thing I've ever tasted. Everything is cooked to perfection. The actual beef in the middle will just be a-, would be the best steak I've ever had on its own. The pastry is crispy, buttery, absolutely delicious, and then-,

Rylan Clark

He's actually dribbling.

James Acaster

In between you've got that wellington sauce, which might have mushrooms in it.

Rylan Clark

It will have mushrooms in it.

James Acaster

But they do just the right amount. Some places do too much of that sauce and it makes me feel sick. They do such a perfect amount. Anyway, my girlfriend and I went to Amsterdam earlier in the year, she booked us the Ron Gastrobar because she knew that was my dream main course on the last one. We went back. I ate it again, and once again it's the best thing I've ever had, and I was trying to think of something that I would have in this main course instead of that.

Rylan Clark

And you couldn't?



James Acaster

And I couldn't think of anything. I was, like, 'But I want that again.' So, I've just done it. I've just gone for it. There were other things that I had in the running, but I've had to go-, if someone said to me, 'This is your dream meal, we're going to cook you your dream meal now.' That's what I would want. That would be in my head.

Rylan Clark

Alright, alright, alright. I'm going to need 30 seconds of silence to think about this.

Ed Gamble

Okay.

James Acaster

Long time isn't it 30 seconds?

Rylan Clark

I said silence. I've made my decision.

James Acaster

Yes.

Rylan Clark

I've decided-,

James Acaster

Just to remind you, it's something in something else.

Rylan Clark

I don't need talk. I don't need the chat.

James Acaster

He likes stuff that's inside stuff.

Rylan Clark

Don't need the chat.

Ed Gamble

Another dish stuffed with beef.

Rylan Clark

I am going to allow it.

James Acaster

Yes.



Rylan Clark

I'm going to allow it. I'm going to allow it.

James Acaster

Ron Gastrobar.

Rylan Clark

I think when you find something you like, stick with it.

James Acaster

I can't help it, and also I'd like a drink with this one. So, I am ordering a drink with this.

Ed Gamble

On top of the drink which is coming next?

James Acaster

Yes, yes, I want a drink with my main course.

Ed Gamble

But wouldn't that be the drink order that we're doing next?

James Acaster

No.

Rylan Clark

I'm not letting you have a sour beer.

James Acaster

I'm not going to have a sour beer.

Rylan Clark

Okay.

James Acaster

And I think Ed will back me up on this and will be glad I've chosen it.

Rylan Clark

The sour beer would back you up.

James Acaster

I'd like a pint of Timothy Taylor Landlord IPA from The Staff of Life in Todmorden.

Ed Gamble



Oh, yes. I can't believe I forgot about that.

James Acaster

Yes, Rylan. When Ed and I were on the run.

Rylan Clark

Yes. Which I loved.

James Acaster

Thank you. We went to The Staff of Life in Todmorden to lay low, and they let us stay overnight, and they had this pint. It's the best pint I've ever had, it was so-, it was creamy. They had those-, what did you call them, the things that they had?

Ed Gamble

Sparkler.

James Acaster

Sparklers in the thing that makes it go psshh when it comes out of the tap. Oh my god, it's the best-, it's ruined beer for me.

Ed Gamble

It's mainly in the North they just don't-, yes, they don't have them down South. They put a special attachment on the beer pumps that forces the beer through smaller holes and basically makes a foamier, sort of, creamier pint.

Rylan Clark

Okay.

James Acaster

It was astonishingly good. Like, I've never had a pint as good as that.

Rylan Clark

How much?

James Acaster

I don't know because we were, kind of, just partying with the owner.

Rylan Clark

Oh.

James Acaster

And saying that, because we were on the run, we were, like, 'We'll pay you back when we get off the run.' I don't think we ever paid that guy back.



Ed Gamble

Well, let's count this as the payment.

Rylan Clark

Oh, yes, let's mention them on our podcast, that would be payment.

Ed Gamble

It's an amazing-, oh, it was such a good pint that.

James Acaster

Yes, it was so good.

Rylan Clark

Was it cold?

James Acaster

Yes. I mean, maybe as well being on the run-,

Rylan Clark

Alright, I'll let you have the pint.

James Acaster

Thank you. Thank you, Rylan.

Rylan Clark

With your beef wellington.

James Acaster

Delicious.

Rylan Clark

That's quite nice.

James Acaster

So happy.

Rylan Clark

That's quite nice. Right, come on then Ed?

Ed Gamble

Yes, so, I'm struggling here because I did have some other choices-,

James Acaster

Well, it's helped you out because-,



Ed Gamble

Yes, but now what do I go for.

James Acaster

You had your pasta-,

Rylan Clark

Well, you had some noodles last time.

Ed Gamble

And I think what I'm going to go for is, you know, I won you over with the potato and pecorino ravioli.

Rylan Clark

You did.

Ed Gamble

I feel like I'm absolutely going to ruin it now.

Rylan Clark

Oh, fuck off.

Ed Gamble

I want the octopus tacos from KOL.

Rylan Clark

Why are you clapping it?

James Acaster

It's just-,

Rylan Clark

Why are you clapping it?

James Acaster

It's funny. Funny isn't it?

Rylan Clark

Right, just tell me-,

James Acaster

He's just done you there.

Rylan Clark



Right, how do you put octopus in the taco?

Ed Gamble

Well, you get the tacos, they bring-

James Acaster

It's not-, hold on, I'd like to first of all hear what Rylan is imagining?

Ed Gamble

Ah, yes, sorry. Please Rylan?

Rylan Clark

Well, it's slippery.

Ed Gamble

It's not raw.

Rylan Clark

Don't care.

Ed Gamble

But it's not slippery when it's cooked.

Rylan Clark

Says who?

Ed Gamble

Says me, I've eaten it.

James Acaster

Do you think it's a whole octopus in it?

Rylan Clark

Well, whenever I think of octopus-

James Acaster

Yes.

Rylan Clark

I had this game as a kid that was an octopus-, oh, I've just remembered this. I've just had a memory, it was so lovely. Anyway, it's like this plastic octopus and it's legs move slowly, because it's got eight hasn't it, for an octopus.

Ed Gamble



Yes.

Rylan Clark

So, it's legs all move slowly, and on it's, like, little tentacle bits you sit little octopuses. Oh, I'm really loving it.

Ed Gamble

Yes.

Rylan Clark

And the legs slowly move, and then sometimes a leg's going to go up and then cock up, and then you have to catch the little octopuses.

James Acaster

Ah.

Rylan Clark

But I imagine the big domey bit.

Ed Gamble

Yes, you don't get the big domey bit.

Rylan Clark

The head.

Ed Gamble

The head. It's the tentacles you get. They're chargrilled. I think they've probably got some sort of spice rub on them, and then you-, we got scissors, right?

James Acaster

What?

Ed Gamble

Do you remember-, yes, because this was at the pop up before the main restaurant opened. KOL, is an amazing restaurant.

James Acaster

Yes. It's one of the top 50 restaurants in the world.

Rylan Clark

Great.

Ed Gamble

It's incredible-,



Rylan Clark

Good for KOL.

Ed Gamble

Like, high end Mexican food, incredible chefs at the helm and you get the tacos, the warm tortillas-

Rylan Clark

Is that a soft taco?

Ed Gamble

Soft taco, again, call them tortillas, in a little leather pouch. And then with the octopus, it was, like, the tentacles that are chargrilled and then you chop off bits and then you can put all the other different bits in there as well. I don't really remember what the other bits were, I just remember-

Rylan Clark

So, you basically sit there dismembering a tentacle.

Ed Gamble

But it's dismembered already. You're mainly just rubbing salt in the wound.

Rylan Clark

Literally.

Ed Gamble

Yes.

James Acaster

Yes, yes.

Ed Gamble

Yes.

James Acaster

Chopping it up. You get to choose how much want in the taco, you know.

Ed Gamble

Or none. You'd choose none, right?

James Acaster

You'd choose none, I guess-

Rylan Clark

I wouldn't have any of it.



Ed Gamble

Yes.

James Acaster

Munching a shell on your own.

Ed Gamble

I nearly picked-, woah.

Rylan Clark

Oh, did you hear that growling?

James Acaster

Yes.

Ed Gamble

The skate-, oh, maybe I'll switch it.

Rylan Clark

Well, look, I'm still writing the order, so, what do you want?

Ed Gamble

I want the skate wing taco from KOL.

Rylan Clark

Do skate's have wings?

Ed Gamble

Yes.

James Acaster

Here we go.

Rylan Clark

They can't fly can they?

Ed Gamble

No, but it's called a wing.

Rylan Clark

Why?

Ed Gamble



Because it's off at the side I think.

James Acaster

Good question. Are you thinking-

Rylan Clark

A skate is flat isn't it?

Ed Gamble

Yes.

Rylan Clark

Do you mean the fins?

Ed Gamble

Well, they're called wings. Skate wings.

Rylan Clark

What fin? Like, them bits?

James Acaster

Yes.

Ed Gamble

Yes. Well, no, it's like the-, I don't actually know where it is on the fish.

Rylan Clark

Skates aren't those ones that fly about are they on the top of the water?

Ed Gamble

No. I don't think so.

Rylan Clark

They don't fly do they?

James Acaster

They're not a flying fish, no.

Rylan Clark

J R Hartley.

James Acaster

They're not J R Hartley. I mean, it was massive this skate, because what Ed's talking about is they bring it out in the centre of the table and you're just, like-, we've talked about it on the podcast before.



Rylan Clark

What a whole skate?

James Acaster

Because you're just combing it off the bone. It's amazing.

Rylan Clark

Oh my god. And it will never come back out again, my penis. That's it.

Ed Gamble

You know, I hadn't considered this element of today's-

Rylan Clark

I'm having to hold it.

James Acaster

Yes.

Rylan Clark

Sorry. Not in a dirty way, but that literally, the tingle I've just got is when you go over a flyover too quick.

Ed Gamble

Yes, because you find it sexy, the skate wings sexy?

Rylan Clark

I find the term, 'combing it off the bone', one of the most disturbing things I've ever heard.

James Acaster

Yes.

Ed Gamble

Well, it's not the same-

James Acaster

I thought I was setting you up for another innuendo when I said combing it off the bone, but it was so chilling to you-,

Rylan Clark

I'll never have sex again because of that statement.

Ed Gamble

Oh, it's got to be the skate wing tacos because it's such a delicious fish. So moist.



Rylan Clark

So, can I just say-, oh, yes-,

James Acaster

I nearly chose the skate wing tacos, but then I-

Ed Gamble

Well, there you go, I'm happy-,

Rylan Clark

Jesus Christ, it's like a pandemic. Right, so, they pull out a big old skate-,

James Acaster

Yes.

Ed Gamble

Skate wing.

Rylan Clark

Full skate.

Ed Gamble

Yes.

Rylan Clark

Chuck it, like, on a-, what I can only imagine a Lazy Susan.

James Acaster

Yes, sure.

Ed Gamble

It's not the full skate. It's a wing of the skate.

James Acaster

It's still massive.

Rylan Clark

What do you mean the wing of the skate? Like a breast?

James Acaster

It still looks like a whole fish. It's pretty big.

Ed Gamble

It's big.



Rylan Clark

Show me a skate wing.

Ed Gamble

I cook skate wing at home as well, how do you feel about that.

Rylan Clark

Oh, alright, Ainsley. Calm down.

Ed Gamble

So, you can see all the bones there and you literally, it takes nothing to get the fish off.

Rylan Clark

With a fork.

Ed Gamble

You literally just scrape it off and the bones stay there, and all covered in delicious spices, and then the tortillas and-

Rylan Clark

It looks like the inside of someone's gum.

Ed Gamble

Yes, well, I want that.

James Acaster

Dr Richard might like that.

Ed Gamble

Bus man's holiday for Dr Richard I think.

James Acaster

Yes, yes, that's a point.

Ed Gamble

Oh, I'm so chuffed with that. Pasta and skate wing tacos.

James Acaster

Yes, that's great. And I would like some crispy yuzu duck legs for the table please-

Ed Gamble

No.



James Acaster

From Upland in New York.

Rylan Clark

Did you just say ducklings?

James Acaster

Duck legs.

Rylan Clark

Oh my fucking god.

James Acaster

Duck legs. I was just trying to get it in-,

Rylan Clark

Ducks legs?

James Acaster

Duck legs. So, some crispy yuzu duck legs from Upland in New York for the table, please.

Ed Gamble

Oh, they were good.

James Acaster

For the table.

Rylan Clark

Hold up, hold up, there's too much going on here.

James Acaster

For the table.

Rylan Clark

You want-,

James Acaster

Because we've finished the keralan fried chicken.

Rylan Clark

Stop it. You want wing of skate.

Ed Gamble

Yes, that's my main.



Rylan Clark

Being combed off a bone.

Ed Gamble

Yes, into tacos. From KOL.

Rylan Clark

Into tacos. Do you want a drink? Just make a fucking choice now.

Ed Gamble

No, I'm alright, I'm going to wait for my drink order.

Rylan Clark

Oh, alright, you're fine?

Ed Gamble

Yes.

James Acaster

Look, I know that you're probably not going to let me have it because it's for the table, but I just wanted to let the record show that once my kerelan fried chicken which I wasn't allowed-,

Rylan Clark

No, you're not having it.

James Acaster

For the table has been finished, I would like-,

Rylan Clark

And you think I'm going to give you leg of duck?

James Acaster

I would then like to replace it with the crispy yuzu duck legs.

Rylan Clark

Fucking duck foot are on the table.

James Acaster

Yes.

Ed Gamble

They were amazing.



Rylan Clark

What the leg? The leg?

James Acaster

The leg of it. Yes, the duck leg.

Ed Gamble

Duck wing I think it was actually.

Rylan Clark

Has it got a foot on it?

James Acaster

Were they wings? Oh, maybe it was wings.

Ed Gamble

I think they were called wings.

Rylan Clark

Has it got a foot?

James Acaster

No, there wasn't a foot on it. No.

Rylan Clark

So, hang on, duck leg, is like a chicken leg? I've never eaten a duck.

James Acaster

Yes.

Rylan Clark

I wouldn't eat a duck.

James Acaster

But Ed thinks they might be duck wings.

Ed Gamble

We went together. We were in New York. We went with Ronnie Chieng.

James Acaster

But we ordered a second bowl of them because they were so good.

Ed Gamble

Yes.



Rylan Clark

But it's like chicken leg, but for ducks?

Ed Gamble

Yes, but do you like-,

James Acaster

Yes, yes, sure.

Ed Gamble

Do you like crispy friend duck?

Rylan Clark

I've never eaten duck.

Ed Gamble

You've never eaten duck?

Rylan Clark

I won't eat a duck.

James Acaster

Really, why? Is it because of the water?

Rylan Clark

No, I just don't trust it. I don't think you should eat a duck. I've got a pond.

Ed Gamble

Right.

James Acaster

Yes, yes.

Rylan Clark

I've got a pond and every Sunday they come and have a little wash, and I just think, 'Oh, I couldn't do that.'

James Acaster

Sure, no, that's-,

Rylan Clark

Which is why I won't have cows.



James Acaster

Pardon me.

Rylan Clark

I won't have a cow because then I won't eat cheeseburger spring rolls.

James Acaster

Oh, yes, yes, that's why-

Ed Gamble

You won't have a pet cow because you won't eat cheeseburger spring rolls?

Rylan Clark

No, nor will I eat pheasant because of Patrice, my pheasant I've got at home.

James Acaster

Yes, who you told us about before the podcast, but you-

Rylan Clark

Yes, he's done a runner. He's been away for six weeks, but he's out fucking the birds over the field. I saw him the other day.

James Acaster

Yes, you saw him the other day and you were-

Ed Gamble

And by birds you mean other pheasants?

Rylan Clark

Yes.

James Acaster

Yes.

Rylan Clark

Lady birds.

Ed Gamble

Rather than just some women who live across the way.

James Acaster

And you got out of your car and you told Patrice off-

Rylan Clark



I told him off and he looked at me and went argh and ran away.

James Acaster

Yes.

Rylan Clark

He'll be back. He'll be back. He knows where his bread is buttered. His Ed wed bread. Right, so, we've got-

James Acaster

So, I know that I'm not allowed the duck because it's for the table, but I want the record to show that I would-

Ed Gamble

Yes.

James Acaster

In a perfect world.

Ed Gamble

Mark it up.

Rylan Clark

Right.

James Acaster

Yes.

Rylan Clark

Well, no.

James Acaster

Fair enough.

Rylan Clark

Fine. This is giving heartburn this menu.

Ed Gamble

Yes.

James Acaster

Looking at my menu.

Ed Gamble



That wasn't my plan, but now I've just got to keep up with him.

James Acaster

He's going to be so angry.

Ed Gamble

Can I have a quick drink, actually, with the main.

Rylan Clark

Do you want to, yes, have a quick drink?

Ed Gamble

Frozen margarita please.

Rylan Clark

Frozen margarita, right, fine.

James Acaster

There you go. You've got to love that.

Rylan Clark

Yes, fine with it. Fine with it.

Rylan Clark

Right, side dishes please? I'm telling you now, if it's foot, arsehole or something like that-,

James Acaster

No, no, it's no-one's arsehole.

Ed Gamble

I've just remembered what mine is.

Rylan Clark

James?

James Acaster

I would like, this is from E5 Bakehouse in Hackney.

Rylan Clark

Alright. A bakery.

James Acaster

It's a wonderful place. Every day they do, like, a different lunch. So, it's one set thing that you can get for lunch but it's different every time and-,



Rylan Clark

I've heard about this.

James Acaster

Yes, it's great, and it's-

Rylan Clark

You have it or don't.

James Acaster

Yes, and somehow every single time it's delicious. It's incredible. It's, like, I can't believe it.

Rylan Clark

Now, I feel like you're setting me up for a fail here.

James Acaster

And once they did these carrots, sesame roasted carrots.

Rylan Clark

Right.

James Acaster

They were incredible. I want them as my side dish. Here's the detail that I'm holding back, because I think this is when you're going to kick off.

Rylan Clark

Why?

James Acaster

They were cold. So, it's cold sesame roasted carrots from E5 Bakehouse in Hackney is what I would like.

Rylan Clark

What, just raw carrots with sesame?

James Acaster

No, not raw, not raw. They've roasted them, they've cooked them, but now they're cold and-

Rylan Clark

Why are they cold?

James Acaster

Because they taste better cold.



Rylan Clark

Says who?

James Acaster

Says E5 Bakehouse in Hackney.

Rylan Clark

Rylan can't eat carrots because they come and wash themselves in his pond.

James Acaster

Little carrots.

Rylan Clark

I actually don't eat carrot.

Ed Gamble

Do you not?

Rylan Clark

No.

Ed Gamble

Why not?

Rylan Clark

I was ginger.

James Acaster

Fucking hell.

Rylan Clark

That's why I don't wear red either.

Ed Gamble

Do you not eat anything orange?

Rylan Clark

Wotsits.

Ed Gamble

Oh.

James Acaster



I mean, I'd say that's the most-,

Ed Gamble

That's the most ginger food.

James Acaster

That must have been-,

Rylan Clark

Look, it's fine. With these veneers I can get through anything. But, yes, carrots, I don't know, I just don't trust them either, but-, right, so-,

James Acaster

Now look, I know that it doesn't sound.

Rylan Clark

What was your main again?

James Acaster

The beef wellington.

Rylan Clark

And you want cold sesame carrots.

Ed Gamble

I sounds delicious, man.

James Acaster

I want a big bowl of them. Here's the thing.

Rylan Clark

Are they wilted?

James Acaster

No, no-,

Rylan Clark

Are they soggy, are they hard?

James Acaster

No, you look at them, they just like normal-,

Rylan Clark

Are they full? Are they little?



James Acaster

You look at them, they just look like normal roast carrots. They're full, they're batons.

Rylan Clark

Oh, they're batons.

James Acaster

Look at that. That's handsome.

Rylan Clark

It looks like gout.

James Acaster

That's handsome.

Rylan Clark

That's how I imagine gout to look.

James Acaster

What are you talking about?

Rylan Clark

Let me have a look.

James Acaster

A carrot baton, you've got sesame sees on there.

Ed Gamble

I think it's lovely, I think-,

Rylan Clark

But it's cold.

James Acaster

Yes. So, every time I would eat them, blow my mind, think, 'That's one of the nicest things I've ever tasted in my life.' And then I'd eat some other stuff on the plate and I'd look at the raw carrots again and go, 'They can't be nice, surely they're not nice, they're cold carrots.' Even though I just a minute ago had them and they were amazing. Then I'd eat them again, have my mind blown all over again.

Rylan Clark

Are they hard?

James Acaster



No, they're nice-,

Rylan Clark

Crunchy?

James Acaster

Soft, like-,

Ed Gamble

Roast, they're roast carrots.

James Acaster

Yes, roast carrots.

Rylan Clark

Not mushy?

James Acaster

That normal, not mushy, just that normal, like, give to a roast carrot.

Rylan Clark

Oh right, I'll allow it.

James Acaster

So much flavour.

Rylan Clark

Is it tahini-ey?

James Acaster

Yes, a bit, yes.

Ed Gamble

The sesame nature of-,

Rylan Clark

Like a sesame snap?

James Acaster

Yes, like a savoury sesame snap. That's hard to say.

Rylan Clark

Savoury sesame snap.



James Acaster

I like sesame snaps. Ed gives me a hard time for it.

Rylan Clark

I like sesame snaps.

Ed Gamble

It's only you two buy them from the newsagent.

James Acaster

Yes, yes.

Rylan Clark

Remember when they were 20p?

James Acaster

There must be a third person who likes them because there's three in a packet.

Rylan Clark

My nan, but she died in 2016.

James Acaster

Respect, God bless her.

Rylan Clark

And she liked a Mr Tom. Who the fuck orders a Mr Tom?

Ed Gamble

Oh my God.

Rylan Clark

Who walks into a newsagents, goes, 'Oh, do you know what I fancy? A Mr Tom.'

Ed Gamble

Even more than a sesame snap, that's something you have to blow the dust off of at the news agent-,

Rylan Clark

That is so Brentford. Yet still there.

Ed Gamble

Yes.

Rylan Clark

How do these companies still earn money?



Ed Gamble

Unbelievable that Mr Tom is still going. I think-,

Rylan Clark

Mr Tom.

Ed Gamble

I think they might have been popular once, really over-produced and then went bust and there's just all this stock left.

Rylan Clark

And they're just hanging about and they keep changing the use by date.

James Acaster

Mr Tom sounds like the person who does your Botox. So, you've got Dr Richard, Mr Tom.

Ed Gamble

Are you saying Rylan's Botox man is unqualified, he's just a Mr. Tom.

Rylan Clark

Back alley Tom round the back of the church.

Ed Gamble

Yes, yes, Mr Tom.

Rylan Clark

Okay, I'm going to let them happen.

James Acaster

Thank you.

Rylan Clark

I'm going to let the carrots happen. I'm not actually as offended as I think you thought I would have been.

James Acaster

Yes, I was worried.

Rylan Clark

No, I'll let you have that.

James Acaster

Thank you.



Rylan Clark

What's your side?

Ed Gamble

The Houdini 18 cut scallop sushi from Kurisu Omakase.

James Acaster

Here we go. Oh yes. He can't even look at you.

Rylan Clark

The what?

Ed Gamble

Look, I hate to big up Kurisu Omakase in Brixton because it's already hard enough to get a reservation and this might make it more difficult. This guy, Chris, his name is.

Rylan Clark

Hello Chris.

Ed Gamble

Kurisu is Japanese for Chris. It's his parents', again, bit of a running theme. It's his parents' sushi restaurant in Brixton, Ichiban Sushi, and on certain nights of the week, he takes it over and does an omakase, like, a chef's choice sushi menu. It's fantastic, he's really funny, makes amazing sushi, like, you know, flame grilled some of it, you know, does some directly on coals. You get, like, 18 little different bits of sushi throughout the evening.

Rylan Clark

How much?

Ed Gamble

It's a fantastic night but the highlight, I've been there twice, the highlight is the scallop sushi. It's raw scallop but he cuts it 18 times and it's called the Houdini because it disappears in your mouth. So, he cuts it 18 times.

Rylan Clark

Theres nothing fucking there.

Ed Gamble

Tenderizing things.

Rylan Clark

Cut it 18 times, nothing there.



Ed Gamble

He doesn't cut it into cubes.

Rylan Clark

Houdini, it's fucking-,

Ed Gamble

He just slices it. He slices it 18 times.

Rylan Clark

How much does he charge you for the scallop?

Ed Gamble

Well, it's an all-in deal. You put the scallop on top in, like, a nigiri style thing. You put it in your mouth and honestly, it just melts. It's incredible and the gutting thing is you only get one bit and I want a plate full of them for my side dish. Please, Rylan.

Rylan Clark

Right. Let's start from the beginning.

Ed Gamble

Okay.

Rylan Clark

Scallop.

Ed Gamble

Yes.

Rylan Clark

What is it?

James Acaster

At the very beginning.

Rylan Clark

What is it?

Ed Gamble

Shell fish.

Rylan Clark

Yes. What is it though? Do you know? Because I don't. Does anyone?



Ed Gamble

But what do you mean, what is it? It's a shell fish.

Rylan Clark

No, what is a scallop? You can keep saying the word shell fish.

Ed Gamble

What information do you want from me?

Rylan Clark

What is it? Because when you look at it, you're like, what are you?

Ed Gamble

What is anything?

Rylan Clark

I don't trust it.

James Acaster

Is it like a mollusc?

Ed Gamble

You don't trust anything, Rylan.

Rylan Clark

No, and that's, you know-,

Ed Gamble

You don't trust ducks and they wash themselves in your pond.

Rylan Clark

No, I do trust those ones.

Ed Gamble

You trust those.

Rylan Clark

But I wouldn't trust it to eat its foot.

Ed Gamble

Right.

Rylan Clark



To me, a scallop is like incomplete. Because it's in the shell, you open it up, and it's like a, how would I describe a scallop? Like a fishy cushion.

Ed Gamble

Yes.

James Acaster

Sounds nice.

Rylan Clark

Why though? That's what I want to know why.

Ed Gamble

I think you should, you probably don't like sushi do you because if you don't like stuff in the sea?

Rylan Clark

Not fish, no.

James Acaster

Absolutely no way. Rylan likes-

Rylan Clark

I'll eat vegetable sushi.

Ed Gamble

So, you can't go to this place and enjoy it, but honestly, this scallop is just, it's the tenderest, it just-,

Rylan Clark

Is it the white bit or the orange bit?

Ed Gamble

White bit.

Rylan Clark

What's the orange bit?

James Acaster

The bit I'd have all over my noodles.

Ed Gamble

The roe, it's the roe.

Rylan Clark

That's the babies.



Ed Gamble

I'm not sure actually. I can't speak to that. But I think it is called the scallop roe. I don't think it's the babies though.

Rylan Clark

So, you just have the white bit of scallop.

Ed Gamble

Yes.

Rylan Clark

Chopped 18 times.

Ed Gamble

Not chopped, like, slashed 18 times so it almost, sort of-,

Rylan Clark

Slashed.

Ed Gamble

Yes. Because he doesn't chop it into bits he just slashes it across the top.

James Acaster

Like a killer.

Ed Gamble

It just softens it up, it turns it really tender and you just put it in and it's just-,

Rylan Clark

And it's raw?

Ed Gamble

Yes. And the rice is obviously warm sushi rice that he's perfectly crafted.

Rylan Clark

Right.

Ed Gamble

Drapes that on the top.

Rylan Clark

So, you've got a raw scallop, with rice on top.



Ed Gamble

No, down below.

Rylan Clark

Underneath.

Ed Gamble

Sushi.

Rylan Clark

What, so it's wrapped?

Ed Gamble

No, no, no. Just like a little bit of, like, nigiri, you know, sushi where there's just-,

Rylan Clark

Oh okay, and then a raw scallop on top.

Ed Gamble

Yes.

Rylan Clark

Is it cold?

Ed Gamble

Well, the rice is slightly warm.

James Acaster

A cold side dish.

Ed Gamble

A plate of those is my absolute dream.

Rylan Clark

If I'm not eating it, you have what you want.

Ed Gamble

Thank you Rylan.

Rylan Clark

Have it.

Ed Gamble

Right, proper drink now.



James Acaster

I would like, I think it's pronounced Mouraria cocktail, it's from BAHR.

Rylan Clark

A Malaria cocktail?

James Acaster

No, not Malaria. Mouraria. M-O-U-R-A-R-I-A.

Ed Gamble

Do you think you could have picked something that you could say?

Rylan Clark

Mouraria.

James Acaster

Mouraria.

Rylan Clark

Mouraria.

James Acaster

This is so good.

Ed Gamble

Mouraria cocktails.

James Acaster

This is so good that I don't care that I can't say it. From BAHR in Lisbon. B-A-H-R all in caps lock.

Rylan Clark

BAHR?

James Acaster

No, so this is, I wrote this straight off the menu because I knew as soon as I drank it this was my dream drink.

Rylan Clark

Okay.

James Acaster

And this was last year I had this. Gin, lemon, they just wrote lemon, which I think is probably lemon juice, bubbles.



Rylan Clark

Sorry?

James Acaster

Bubbles.

Rylan Clark

Champagne?

James Acaster

Yes, yes.

Rylan Clark

Right.

James Acaster

Trying to decide what order to do these next two ingredients in that's going to-,

Ed Gamble

But I have a feeling the next two ingredients are going to upset you Rylan, so-,

James Acaster

Basil.

Rylan Clark

Alright.

James Acaster

Yes.

Rylan Clark

Yes, no I'm alright with it.

James Acaster

And fermented strawberries, which are kind of salty.

Ed Gamble

That sounds good.

James Acaster

But like a-,

Rylan Clark



Why do you have to chuck in fermented?

James Acaster

Well, they kind of pour it through though, so it's not like it's all in the glass. The glass is clear.

Rylan Clark

What's happened to those strawberries?

James Acaster

What, they've been fermented. Whatever that-,

Rylan Clark

In what respect? Like left out in the sun?

James Acaster

They keep them in a jar I think, in a bunch of stuff and then they let them, like-,

Rylan Clark

Curdle.

James Acaster

Fester a bit and then, like, it's all nice and salty and strawberry, fruity and salty and then they pour the drink through all that and then the drink is, kind of, I don't know how they do it exactly, but like, it was this salty but fruity drink with a hint of basil to it.

Ed Gamble

You don't need to know how to do it, do you? That's part of the joy of cocktails sometimes.

James Acaster

The guy who made it had just won this big cocktail-making competition and they told us all about it and we're like, 'Yes, yes, yes.'

Rylan Clark

What'd he look like? Who would play him?

Ed Gamble

Oh good question.

James Acaster

Oh yes, that's good. I think he would be played by Mark Wahlberg, young Mark Wahlberg.

Rylan Clark

Okay.



Ed Gamble

I think that sounds delicious.

James Acaster

It was so good I had to go again before the end of the holiday to get another one because it was so good.

Rylan Clark

I don't do gin.

James Acaster

Well, I think you'd like this still.

Rylan Clark

Don't trust it.

James Acaster

Don't trust it?

Rylan Clark

No.

James Acaster

What, is your pond full of gin?

Rylan Clark

Yes.

Ed Gamble

Yes, yes, pissed up ducks.

Rylan Clark

That's why my mum always thinks I'm dead in a cupboard. I'm not against it at all, actually.

James Acaster

I mean, every cocktail this guy made us all night was brilliant. We just let him choose every time.

Rylan Clark

I like a wanky cocktail.

James Acaster

We just said to him, like, just choose whatever you think should be the next one after this one and he did that all night for us. All of them were incredible. This one was probably I don't know, second or third one that we had.



Rylan Clark

I had quite a wanky one the other day.

James Acaster

Yes?

Rylan Clark

Where at the end you eat jelly.

James Acaster

Oh yes?

Rylan Clark

So, I asked for a Porn Star Martini because I'm from Essex.

Ed Gamble

Yes.

Rylan Clark

And they were like, 'I'm so sorry sir, we don't do this here because we do not have the, how you say in English? Passionfruit.' I was like, 'Okay, no worries.' He said, 'I make you our own variation.' I was like, 'Okay.' So I seen him do this thing and I'm like, 'Fuck's this?' Then there's glitter and then there's a spritz of something around the edge, and I'm like, 'Alright.' And then basically, I get presented with this drink that was one sip of drink and I was like, 'Oh, it's got-', I'd literally tried it and it was gone and I was like, 'Oh,' I'm like, 'This just cost me, like, £400.' And he was like, 'Here's your spatula.' I was like, 'Thank you.' And then the rest of the drink was a jelly that you just eat and it was like, the inside of a knee.

James Acaster

What?

Rylan Clark

How I imagine, like, cartilage is.

Ed Gamble

Is that what you think of all jelly or specifically that jelly?

Rylan Clark

That one.

Ed Gamble

Yes, it was like the inside of a knee.



Rylan Clark

Give me a fucking Rowntree's any day.

James Acaster

Sure, of course.

Rylan Clark

But it was like cartilage.

Ed Gamble

So, you enjoyed it?

Rylan Clark

Yes. But yes, I'll let you have your gin, basil, fermented strawberry extravaganza. I think when it comes down to a cocktail, I mean, as long as you're not putting fish or foot in there I'm fine.

James Acaster

Okay, great. There's no fish or foot in it.

Rylan Clark

I think use basil more.

James Acaster

Yes, yes, yes. It was just so amazing.

Rylan Clark

Nice drink. Okay fine, what about you? What do you want?

Ed Gamble

Going wine. Riesling. Probably JJ Prum is one of my favourite Riesling producers.

Rylan Clark

Who's he?

Ed Gamble

German guy. Probably not too-,

Rylan Clark

Probably not-,

Ed Gamble

Not too dry, not too sweet, so like, off dry, maybe, so a Cabernet probably and something with a bit of age on it, so maybe something from the early noughties, late nineties.



Rylan Clark

Is it a red?

Ed Gamble

No, it's Riesling, it's white.

Rylan Clark

It's a white?

Ed Gamble

It's a white. It's delicious.

Rylan Clark

Don't do white wine.

Ed Gamble

You'd love Riesling.

Rylan Clark

Why?

Ed Gamble

Because I think-,

Rylan Clark

Give me a reasoning for the Riesling.

Ed Gamble

Just the flavour profile, sort of peach, you get citrus sometimes, depending on how, pear sometimes, depending on how sweet it is, how much residual sugar in it. It's lower alcohol, so it's like, between 7-11% normally, when you're looking at that sort of wine.

Rylan Clark

Can you get it in a 7-Eleven?

Ed Gamble

You probably could. You'd probably get rough stuff in a 7-Eleven. You can get some very good Riesling for quite a good price. It is better when it's had more age on it and that makes it more expensive, but that's why Rylan, I've been buying Riesling, and in 20 years' time I'm going to have a party.

James Acaster

You've got to be Ed's friend for 20 years now.

Ed Gamble



If you want some Riesling.

James Acaster

If you want some Riesling one day.

Rylan Clark

I'll have a Ribena instead. Okay, yes, no, yes, glass of wine.

Ed Gamble

Yes, exactly. Glass of wine.

Rylan Clark

I was expecting it to be like, something with a fucking sparkler hanging out of it.

Ed Gamble

No, no, I'm actually not much of a cocktail guy really. I like Martinis, I like Margaritas, nothing-, Negronis, I've got Negroni on this menu as well.

Rylan Clark

Yes, I've got Negroni-

Ed Gamble

Nothing crazy. I don't like it when you go into a cocktail place and look at the menu and you don't know what half the ingredients are.

Rylan Clark

True, I get you.

Ed Gamble

Thank you.

Rylan Clark

I'm allowing it. Well, we've had 48 courses now.

James Acaster

Yes.

Ed Gamble

Yes, it's James' fault.

Rylan Clark

Fair few drinks.

Ed Gamble



Yes.

Rylan Clark

We're still standing.

Ed Gamble

Yes.

James Acaster

Yes.

Rylan Clark

A load of what you guys would call food, what I would call bushtucker trials. But have we got room for dessert?

Ed Gamble

Yes.

James Acaster

Yes.

Rylan Clark

Now, okay, surely there is no way you can fuck up a dessert.

Ed Gamble

He's going to ask for a pre-dessert, I can see it in his eyes.

James Acaster

Yes. And also, and people won't believe this, a cheese course. I would like a cheese course, a pre-dessert and a dessert. And if I may, a petit four. We let Cariad Lloyd have a petit four. We've let loads of people choose cheese course and dessert. We have not ever had the pre-dessert loophole exploited but it is a course.

Rylan Clark

If you can do it in one minute, I'll give you all four.

Ed Gamble

You need to do it all in one.

James Acaster

Cheese course. St James cheese with boozy prunes, walnut cracker and honeycomb from The French in Manchester. Pre-dessert, caviar popsicle from CODA in Berlin. Dessert, lemon French toast with dulce de leche ice cream from ATARI in San Sebastian. Petit four, one packet of Smash from Scandinavia.



Rylan Clark
Why Smash?

James Acaster
It's not mashed potato.

Rylan Clark
Oh.

James Acaster
It's these salty Bugle type crisps covered in chocolate that you can buy at any shop in Scandinavia, they're absolutely delicious. The cheese course is the best mouthful of food I have ever had in my life.

Rylan Clark
Well, you said that about the wellington.

James Acaster
Yes, yes, but this is the best mouthful. This is The French in Manchester. St James cheese, it's a boozy prune, a slice of the cheese.

Rylan Clark
What's a boozy prune?

James Acaster
A prune soaked in alcohol.

Rylan Clark
Fine.

James Acaster
Slice of St James cheese, a walnut cracker.

Rylan Clark
What's St James cheese?

James Acaster
It's like a harder, kind of-,

Rylan Clark
Cheese with a stutter?

James Acaster
Yes. I-,



Ed Gamble

This is how he needs to be treated.

James Acaster

I tried to Google what it was before coming in because I knew I would get asked what St James cheese was, but it was like-

Rylan Clark

The cheese of St James.

James Acaster

Firm but soft. Walnut cracker, which is like, I guess it's got walnuts in it.

Rylan Clark

Right.

James Acaster

And then a scoop of actual honeycomb on the top. Blew my mind.

Rylan Clark

A scoop of honeycomb?

James Acaster

Like a teaspoon. Teaspoon of honeycomb, like they went, 'Fwoop', through the-

Rylan Clark

Oh, as in like raw honeycomb.

James Acaster

Yes, raw honeycomb.

Rylan Clark

Not what you make in a pot?

James Acaster

Yes. Not what's in a Crunchie. Like raw honeycomb. The pre-dessert I had two days ago but it's from CODA in Berlin, where I did a 15 course dessert tasting menu. So, all desserts. But they mess around with savoury stuff. So, the popsicle is like, it's like rectangular.

Ed Gamble

Is this a minute? Has he done this in a minute?

James Acaster



Yes, but I said them all in a minute.

Rylan Clark

Yes, go on. Hurry up.

James Acaster

The centre of it is pecan ice cream and then it tastes a bit vanilla-ey but it's Jerusalem artichoke ice cream around that.

Rylan Clark

Oh Jesus fucking Christ.

James Acaster

And then they cover that with this caviar that's not very fishy.

Rylan Clark

What do you mean caviar?

James Acaster

Like fish eggs, but-,

Rylan Clark

Oh for fuck's sake.

James Acaster

But it's more salty than anything.

Rylan Clark

I bet it is.

James Acaster

And then they dust that with white chocolate. Absolutely-,

Rylan Clark

You're talking bullshit.

James Acaster

Blew my mind. The dessert, the lemon French toast with the ice cream. I had this when I-,

Rylan Clark

This sounds lovely.

James Acaster

I did Travel Man with Joe Lycett.



Rylan Clark

Right.

James Acaster

There is footage of us eating this, because it's scoop-able this French toast. They've soaked it in all this lemon and, like, it's bruleed on the outside, this cube of it, and you can just scoop it out and we are dancing as we're eating it because it tastes that good.

Rylan Clark

Right.

James Acaster

It's just like, I have dreams about it still.

Rylan Clark

And what's on it?

James Acaster

What's on it?

Rylan Clark

Yes.

James Acaster

Dolce de leche ice cream on the side. So you've got that on the side. So, that's like, absolutely, I'm in heaven.

Rylan Clark

How can someone go from fish egg to that? I just- But go on, yes.

James Acaster

Trust me, in that order as well. After the main course I want the cheese course, pre-dessert, dessert and then afterwards open up a packet of Smash, let everyone have at that. I've had-,

Rylan Clark

I'm even past caring but-,

James Acaster

I haven't been able to bask in each one of those as much as I'd like, but I'm just glad they're on there.

Rylan Clark

Oh bask. Bask away.



James Acaster

I'm just basking in my head.

Rylan Clark

Go bask. I mean the lemon dolce de leche thing sounds lovely, and so does the cheese. But I wouldn't have a boozy prune.

James Acaster

I understand why the caviar popsicle, I mean, I knew I wasn't going to get that past you.

Ed Gamble

Yes, I'd say that would be challenging to me. I bet that would be really good but that's interesting.

Rylan Clark

No, I wouldn't have that.

James Acaster

I could've carried on and eaten them all night.

Ed Gamble

That's not an indication of how good anything is. Because I'd say anything that you have that you even slightly like you go, 'I could carry on eating that all night,' and then you mime tossing it into your mouth while you're walking down the street.

James Acaster

Yes.

Rylan Clark

Did you say tossing it into your mouth?

Ed Gamble

Yes, Rylan.

Rylan Clark

Can we clip that up just for me?

Ed Gamble

Yes.

James Acaster

No, my mouth's watering imagining all those on the bounce.

Ed Gamble

Right well.



Rylan Clark

Right, what's your dessert babe?

Ed Gamble

It's put me in a tricky situation but luckily James took so long there I've formulated my cheese course into pre-dessert into actual dessert.

Rylan Clark

Go on then.

James Acaster

Well done mate.

Ed Gamble

Cheese course, the truffle Baron Bigod from L'Enclume.

Rylan Clark

No.

Ed Gamble

On the cheese trolley, they make their own truffle Brie essentially, but it's Baron Bigod, which is like an English Brie.

Rylan Clark

Barren?

Ed Gamble

Yes.

Rylan Clark

What. So the cheese can't have kids?

Ed Gamble

No, like baron as in-,

Rylan Clark

-ness Brady.

Ed Gamble

As in yes, Baroness Brady truffle cheese and they use all of the truffle that they use in the rest of the restaurant, any of the ends and the off-cuts they mince up to use in this cheese and they put this layer of truffle through the middle of the Baron Bigod. It is one of the best cheeses I've ever had, so that is my cheese course.



James Acaster

I've had that cheese, it is mind-blowing.

Rylan Clark

No.

Ed Gamble

This is actually a very clever menu now. Moving into the pre-dessert which is from, I believe it's shut now, Trois Mec in LA, which was the pre-dessert there. It was a little cheese toastie, a truffle cheese toastie, so I've got-

Rylan Clark

Oh no, you've fucking ruined it again with the truffle.

Ed Gamble

The flavours from the last thing, truffle cheese toastie with a smoky campfire ice cream was what they called it.

James Acaster

Oh wow.

Rylan Clark

Right, so I would have liked that if it wasn't truffle cheese. Why are you doing it again?

James Acaster

It's not truffle cheese, there's truffle in it.

Rylan Clark

What part of the family does the truffle come from? Mushroom. Fungus. Vile.

James Acaster

Yes.

Rylan Clark

Pigs find it. Pigs are sent out to find it.

Ed Gamble

I'm a pig and I find it delicious. And then the smoky campfire ice cream.

Rylan Clark

Yes, that sounds nice but what was in the ice cream to make it smoky campfire?

Ed Gamble



I guess they actually probably smoked the custard that they were making the ice cream from.

Rylan Clark

How do you smoke a custard?

Ed Gamble

Well you'll use like, have you ever seen those, like, smoke guns where they'll put something in a bowl and put cling film over the top and then pipe smoke in. I guess they did that to the ice cream base and then froze it.

Rylan Clark

And then freeze it. Okay, no.

Ed Gamble

Delicious. So, that takes us from the cheese through to ice cream, because ice cream's going to formulate my dessert.

Rylan Clark

Alright, yes, we know you're clever.

Ed Gamble

Thank you. I would like two types of ice cream, please.

Rylan Clark

As one dish?

Ed Gamble

Well on one plate but maybe in separate little bowls.

Rylan Clark

With a divider?

Ed Gamble

Yes.

Rylan Clark

Okay.

Ed Gamble

I would like the olive oil ice cream from Quality Chophouse.

Rylan Clark

Fine with that.



Ed Gamble

Absolutely incredible.

Rylan Clark

Yes.

Ed Gamble

They only have it on the menu now and again. They make it with the best olive oil and then they bring it to the table and they pour olive oil all over the top of it. I had it there just after restaurants were back open after lockdown, sat outside there and had that and I got goosebumps I was so excited.

Rylan Clark

Did you cry?

Ed Gamble

Genuinely, it's the closest I've come to crying over food.

Rylan Clark

Wow.

Ed Gamble

Absolutely incredible. And then the other ice cream I would like is the Christmas pudding gelato from Gelupo.

James Acaster

Delicious, that is good ice cream.

Rylan Clark

What's in it?

Ed Gamble

Everything you might find in a Christmas pudding, like candied fruit and-,

James Acaster

They've at least like, let the milk or the cream sit in all that. Have all that sitting in there and then made the ice cream out of it. I think that's what they've done.

Ed Gamble

It's absolutely-,

Rylan Clark

What's Gelupe?

Ed Gamble



Gelupo is the name of the place.

Rylan Clark

Who's that?

Ed Gamble

I don't think it's a guy, I think it's just the name of the place. Have you ever been to Bocca di Lupo, the Italian restaurant? It's really nice. They have an ice cream place opposite called Gelupo and it's my favourite gelato in London. One point I went there so much they gave me, like, a loyalty card, and then I went back and they went, 'We don't do those any more.'

Rylan Clark

Do you guys pay for food any more?

Ed Gamble

Yes, I was paying for it.

James Acaster

Not if I can help it. Oh yes, sorry, yes.

Ed Gamble

I prefer to pay.

Rylan Clark

I feel like we've gone through a lot here.

Ed Gamble

Yes, I need a drink with that as well, if that's okay.

Rylan Clark

Quick.

Ed Gamble

This is for the aperitif. No, digestif sorry. Digestif. I want a Fernet Branca Menta please. Fernet Branca is like a herbal liqueur that you use as a digestif because it settles the stomach after you've eaten a lot of food. The normal Fernet Branca is nice but it's very herbal, it's almost medicinal but it does settle the stomach. This is the mint version, which is just delicious, so-

Rylan Clark

A Gaviscon instead.

Ed Gamble

It is like boozy Gaviscon essentially. I would like a chilled Fernet Branca Menta, please Rylan.



James Acaster

For my digestif, I would like a pot of fresh mint leaf tea, please.

Rylan Clark

Yes, that's fine that's what I'd have.

James Acaster

Yes.

Ed Gamble

So that's like, what I'm having but mine's fun and boozy.

James Acaster

Yes, he's boozing it up.

Ed Gamble

Yes, one big cube in there please.

Rylan Clark

When I did this as a guest, I felt like I was un-cultured when it came down to food. Since I've been a guest in the dream restaurant, I've been to many countries and I'm still uncultured. It's clearly the people I'm with.

James Acaster

Yes, you went away with Judge Rinder.

Rylan Clark

So guys, let me just get this right. This might take a while. But let me-,

Ed Gamble

Are you going to read it back to us? I mean good luck.

James Acaster

My mum's laughing her head off in the next room.

Ed Gamble

Didn't put anything that your mum cooked on your dream menu.

James Acaster

No, she's a bad cook.

Rylan Clark



Bastard. Right, I'm going to attempt to read back your orders. Bearing in mind, I thought we were just going to come in with three courses. We've got 26. So, for your first course, which is chef's welcome, James, you have gone for bite-size haggis tacos from Chuchos.

James Acaster

Yes.

Rylan Clark

And Ed you've gone for a bowl of chicken skins from Speedboat Bar, is that correct?

Ed Gamble

Yes.

Rylan Clark

Well done you both. For an aperitif, James you've gone for a Custardo from Forza Win.

James Acaster

Yes.

Rylan Clark

And Ed, you've gone for a rhubarb Negroni from the Black Swan.

Ed Gamble

Yes.

Rylan Clark

For the water course, which you know, we probably for the next 100 episodes should change the fucking name of this course because it's never water. James you've gone for a lime and sea salt Kombucha from You and I with Kombucha crushed ice.

James Acaster

Yes.

Rylan Clark

And Ed, you've gone for a Cru Champagne that tastes like it does after a wedding ceremony.

Ed Gamble

Yes.

Rylan Clark

Let's move onto amuse-bouches just to check that I've got this right. James, you've decided to go for a Berkswell Pudding from L'Enclume.

James Acaster



Yes.

Rylan Clark

And Ed, you've gone for a pork dumpling from Xu.

Ed Gamble

Yes.

Rylan Clark

And I believe that's the correct way to say it.

Ed Gamble

Thank you.

Rylan Clark

Let's move onto poppadoms or bread now, neither. James, you've gone for bread with salted butter from Ed's wedding but we don't know the bread.

James Acaster

Don't know what it is.

Rylan Clark

So, we're just going to have to guess it tonight here.

James Acaster

Ed wed bread.

Rylan Clark

Ed, you've gone for bread with both melted butters that come on the menu and that's from Kudu.

Ed Gamble

Yes.

Rylan Clark

You do Kudu. Let's move onto your starters. James, thank fuck for some saviour, cheeseburger spring rolls from Disneyworld. Absolutely fine with that, please send them over. And Ed you've decided to go for a kull yaw kofte with schmaltz from Mangal II.

Ed Gamble

Yes please.

Rylan Clark

And a pickle back.



Ed Gamble

Yes.

Rylan Clark

Not to be confused with-

Ed Gamble

Nickelback.

Rylan Clark

Thank you very much.

James Acaster

Not to be confused with-

Rylan Clark

The Calling. We then throw in a pasta course because that's what we do here in this restaurant. James you've decided to go for Mom's crab fat noodles from Magna Kusina.

James Acaster

Yes.

Rylan Clark

And Ed, you went for again, thankfully a potato and pecorino ravioli with prosciutto crudo from Café Paci, nice. Main course. James, you have gone for beef wellington for two from Ron's Gastro Bar and a pint of Timothy Taylor IPA from The Stuff of Life in Todmorden.

James Acaster

Yes.

Rylan Clark

Ed you've gone for skate wing tacos from Kohl and a frozen margarita.

Ed Gamble

Yes please.

Rylan Clark

I just don't get how you can go from so exotic to just basic but I like it.

Ed Gamble

And specifically I'd like the frozen Yuzu margarita from Shak Fu Yu, thank you. Lovely.

Rylan Clark



Of course you would. James, for your side you've gone for a big bowl of sesame roasted carrots from E5 Bakehouse.

James Acaster

Cold please.

Rylan Clark

Cold. And Ed you've gone for Houdini 18 cut scallop sushi from Kurisu Omakase.

Ed Gamble

Yes.

James Acaster

Wow. This is putting me to shame every time I read the menus back and I have to pronounce stuff.

Rylan Clark

Eurovision babes. Next up for drinks, James you've gone for a Mouraria cocktail from BAHK.

James Acaster

Yes.

Rylan Clark

Ed, you've gone for a late nineties, early two thousands Cabernet Riesling by JJ Prum.

Ed Gamble

Yes.

Rylan Clark

Course you have. And dessert, that took a bit of a turn. Let me just turn the page here. For your cheese course, James, you've gone for a St James' cheese with boozy prune and walnut cracker.

James Acaster

And honeycomb.

Rylan Clark

And obviously a scoop of honeycomb from The French.

James Acaster

Yes.

Rylan Clark

I thought that meant from the French.

Ed Gamble



Yes, just taking it from the French.

Rylan Clark

Ed you went for a truffle Baron Bigod from L'Enclume.

Ed Gamble

Yes.

Rylan Clark

James for your pre-dessert you went for caviar popsicle from CODA.

James Acaster

Yes.

Rylan Clark

Ed, for your pre-dessert you went for truffle cheese toastie with smoky campfire ice cream from Trois Mec. For your actual dessert James, you decided to go for a lemon French toast with dulce de leche ice cream from ATARI.

James Acaster

Yes.

Rylan Clark

Ed you went for an olive oil ice cream from Quality Chophouse and Christmas pudding gelato from Gelupo. James, you wanted a petit four didn't you? Which was one packet of Smash from Scandinavia.

James Acaster

Thank you.

Rylan Clark

Chuck them in as well.

James Acaster

Yes.

Rylan Clark

And finally, for a digestif, James you want a pot of fresh mint leaf tea, which is lovely and Ed, you want a Fernet Branca Menta.

Ed Gamble

Yes.

Rylan Clark

That's going to be a fucking lot of money for you tonight, let's put it that way.



Ed Gamble

Yes.

Rylan Clark

That's a lot of money.

James Acaster

We'll pay for each other's meals.

Rylan Clark

Okay.

Ed Gamble

Yes.

Rylan Clark

That's a big night out.

Ed Gamble

Yes.

James Acaster

Yes.

Ed Gamble

I mean, I came in here with notes for our normal Off Menu meal. I thought this is going to be the one where I play everything straight down the line. And then James comes in trying to game the system and you know I can't be left behind.

James Acaster

Yes.

Ed Gamble

I'm actually so much happier with my menu with the things I came up with on the fly.

James Acaster

Yes.

Rylan Clark

I have been the genie today and listening to you guys and your menu has really opened my eyes to just how fucking crazy you guys are, to be perfectly honest.

Ed Gamble



I mean, I like the way you've done this, Rylan, this whole episode. I feel like you've been less of a genie and more of a very stringent immigration officer.

Rylan Clark

Yes.

James Acaster

Yes, yes.

Ed Gamble

Yes.

Rylan Clark

Listen, I run a tight ship, I do run a tight ship. I've been through shit. Alright.

Ed Gamble

Sure.

Rylan Clark

I just haven't got the time no more. And at the end of the day, every step of the day is one closer to death. That's how I look at life. Caviar ice cream.

James Acaster

Well, it's caviar on the outside of the ice cream.

Rylan Clark

Still vile.

James Acaster

Yes.

Rylan Clark

Bowl of skin we've had.

Ed Gamble

Yes, chef's welcome.

James Acaster

Chef's welcome-,

Rylan Clark

Would you not rather a blowy?

James Acaster



I didn't know that was an option.

Rylan Clark

Well, if it's the chef welcoming.

Ed Gamble

Yes.

Rylan Clark

Than a bowl of skin. What I don't understand is how you can get it so right on some things. We know what I'm talking about, cheeseburger spring roll.

James Acaster

Thank you.

Ed Gamble

That's the only thing I think he got wrong to be honest.

James Acaster

Yes. I was so anticipating getting destroyed over cheeseburger spring rolls I didn't think I'd be-

Rylan Clark

Praised.

James Acaster

Carried aloft.

Rylan Clark

Fatboy Slim.

James Acaster

Yes.

Rylan Clark

I don't know who needs to change, if it's me or you. I really, really don't.

Ed Gamble

Is it a case of compromise, do you think?

Rylan Clark

What like a cheeseburger spring roll with like a foot of leg or something?

James Acaster

A foot of leg?



Rylan Clark

I feel like you need to take me out to Geloppo.

Ed Gamble

Gelupo.

Rylan Clark

Gelupshmahsa.

Ed Gamble

Yes.

Rylan Clark

Shoop shoop place, whatever it's called. I feel like I need to go to these places because I don't want to come across as insulting, because I'm not.

Ed Gamble

No.

Rylan Clark

I appreciate good food. Yes, I might judge Masterchef every now and again. Do I eat the food? No I fucking don't. Do I make it up as I go along? Yes I do.

Ed Gamble

Yes.

James Acaster

Yes.

Ed Gamble

Fair enough.

Rylan Clark

But maybe I need a bit more educating and being the genie today in the dream restaurant has just confirmed to me that I worry about future generations and I worry where we're going. I worry about scallops. I worry about fish that have got wings.

Ed Gamble

Foot of leg.

Rylan Clark

That you can comb off the bone. Octopus that you cut up yourself.



Ed Gamble

Yes. With scissors.

Rylan Clark

I just don't really know where to go with this menu. But it's your choice.

James Acaster

Yes.

Ed Gamble

Yes.

Rylan Clark

And everyone's free to do what they want to do, Ultra Nate once sung. And I'm just quite emotional about it all really. I just don't know-

James Acaster

Thank you Rylan. This meant a lot to be able to read these to you and just hear back, you know, how my menu looks to someone else, through someone else's eyes, you know.

Ed Gamble

Yes.

James Acaster

It's nice.

Ed Gamble

What do you think your mum would say about that menu?

Rylan Clark

Illness.

Ed Gamble

She'd say illness?

Rylan Clark

Illness would be the word she would use, I think. Illness. In more ways than one. Do you know what I will take away from this?

Ed Gamble

Cheeseburger spring rolls.

Rylan Clark

Apart from. 200 episodes in.



Ed Gamble

Yes.

James Acaster

Yes.

Rylan Clark

Just how much you've both changed over 100 episodes. If we go back, you know, we're talking a pint of Guinness.

Ed Gamble

Yes.

Rylan Clark

You know.

Ed Gamble

What and then, yes, to be fair.

Rylan Clark

Nice Cawston Press.

James Acaster

Yes.

Rylan Clark

You know. Fine with it. Drinks, you know, you just wanted a cab sav.

Ed Gamble

Yes.

Rylan Clark

And you wanted a cider.

James Acaster

Yes.

Rylan Clark

We're now doing caviar popsicles, guys. That's what happens.

James Acaster

We have changed.



Rylan Clark

That's what happens.

Ed Gamble

Yes, I was going to say we haven't at all but my water course was a pint of Guinness last time and this time it's a glass of vintage Crug.

Rylan Clark

There we go guys, 100 episodes on, your 200th episode. Congratulations.

Ed Gamble

Thank you Rylan.

Rylan Clark

Thank you so much for having me as your genie.

Ed Gamble

You've been brilliant Rylan.

James Acaster

We couldn't have asked for a better genie.

Rylan Clark

Well, you could have had Claude but she wasn't available, so-,

James Acaster

Yes, yes, she hated it so much last time.

Rylan Clark

Can I come back for 300 please?

Ed Gamble

Yes.

James Acaster

Course you can. You and Claudia next time.

Rylan Clark

Double bubble.

James Acaster

Yes.

Rylan Clark



But I'll only come back if you take me out for dinner.

James Acaster

Course.

Ed Gamble

Deal.

Rylan Clark

But I'm not eating any fish or feet.

James Acaster

Yes, we've found out what you won't eat.

Ed Gamble

Thank you Rylan.

Rylan Clark

Love you.

James Acaster

Thank you Rylan.

Ed Gamble

The two best menus we've ever had on Off Menu.

James Acaster

I think easily.

Ed Gamble

Easily.

James Acaster

I'm really happy with that, especially because we got to look at our episode 100 as well and although I miss the tomato and basil from Atelier Crenn in San Francisco-

Ed Gamble

You don't miss the main course because it was the same.

James Acaster

Yes.

Ed Gamble

That was a let down man.



James Acaster

I knew that would annoy you.

Ed Gamble

I've got to go there and have that. I've still not been to Ron Gastro Bar.

James Acaster

Yes.

Ed Gamble

So, I do have to go there and have that and I'm annoyed that I haven't gone in the previous 100 episodes.

James Acaster

Yes.

Ed Gamble

It doesn't annoy me because I'm glad you picked one thing that was the same because it shows that you've really thought it through and that nothing's beaten that.

James Acaster

Yes.

Ed Gamble

But just, there are so many choices in the world, man.

James Acaster

Here's the thing, with the bread course, I nearly went pizza bread again from Alta, but-,

Ed Gamble

But that's hall of fame. I think that anything we did on our 100th episode is locked into the hall of fame now.

James Acaster

I had to think like, if someone was about to make me my dream meal and said, 'Come on, what do you want?' I'd have to say what I would say. So, I nearly said the pizza bread but I thought, 'No, because I did like that bread at your wedding as much, so I'll choose that.' Even though if someone said, 'Right now I'm going to make you your dream meal, what is it?' I would say the pizza bread. But I was like, that was an equal. I was trying to think of an equal for the main. There are so many things I like, I was going through all of them. Little notes in my phone, you know, I'd take the beef wellington off, put something else on, it wouldn't feel right. I'd have to go back on and change it again. I had to be honest with myself.



Ed Gamble

Berkswell pudding I guess came back as well.

James Acaster

Yes, but that was righting a wrong there. I got that wrong. It's not a side dish, it's an amuse-bouche.

Ed Gamble

It's an amuse-bouche, yes. Chef's welcome and amuse-bouche introduced to the format, which means now any guest who comes on in the future who is a fan of the podcast can employ that loophole. So, I think it's going to take two and a half hours to record.

James Acaster

Yes. They know about pre-desserts now.

Ed Gamble

Yes.

James Acaster

Hopefully they'll have the manners we had and rattle through the bonus courses.

Ed Gamble

Yes.

James Acaster

You know. We only got through those courses-,

Ed Gamble

It wasn't manners. It was because we had, like, five minutes left with Rylan.

James Acaster

Yes.

Ed Gamble

Because we'd been recording for two hours.

James Acaster

Rylan had to go home.

Ed Gamble

Yes, Rylan had to go home. Of course he did. He's got stuff on.

James Acaster

He's got a whole life.



Ed Gamble

You nearly thanked people in the intro, I think we can thank people now, James.

James Acaster

Thank you all for listening to us over the years. Over these 200 episodes.

Ed Gamble

It's mad.

James Acaster

It is mad.

Ed Gamble

Here's to at least 200 more.

James Acaster

Yes. I should cocoa. Thank you to Bernito for producing all the episodes and doing a lot of work.

Ed Gamble

Yes, oh.

James Acaster

He's done an awful lot of work. And to everyone at Plosive, who've worked very hard.

Ed Gamble

Plosive are the hub. They're the machine.

James Acaster

Yes, yes. This podcast would barely last a week without them. Well, it wouldn't last a week.

Ed Gamble

No. This podcast is a steam train, we are the lads with caps on with a shovel, but without the machine, without the oven.

James Acaster

Are we shovelling in the coal?

Ed Gamble

No. We're holding the shovel, we're like on an exhibition railway. We're actors that they've hired to stand looking like we're driving the train. But in reality, it's Benito and the Plosive gang. They are the coal, they are the machine, they are the tracks.

James Acaster

Yes, they are. We just stand around getting the free food.



Ed Gamble

Yes. Like a train.

James Acaster

Yes, like a train. Thank you to all the listeners. Thank you to No Context Off Menu who basically, you know, keeps us in people's heads without us having to do anything.

Ed Gamble

Yes, keeps us relevant.

James Acaster

Yes, we appreciate that.

Ed Gamble

Yes, thank you.

James Acaster

Thank you very much to Rylan for hosting and being our genie.

Ed Gamble

Thanks to your mum who was watching the whole thing. Should probably say there was mention in this episode of the word bukkake and we said specifically to James' mum to not Google that but she did.

James Acaster

Yes, she Googled it on her phone.

Ed Gamble

Yes.

James Acaster

So, you know, that's going to change, I imagine, it's going to do something to the algorithm and what my mum gets suggested to her for the next week or so, so that's a shame.

Ed Gamble

Of all of the things that came out of the 200th episode, I didn't think it would be your mum Googling bukkake.

James Acaster

No. I mean, that's, you know, 200 episodes to get there.

Ed Gamble

Yes.



James Acaster

Big shame. But yes, you know, I guess we're thanking everyone.

Ed Gamble

Yes, thank you very much. We're not going to dwell, we're going to move on. There's much more to come, loads of brilliant episodes in the future, but thank you very much for listening. This has been episode 200 of the Off Menu podcast with Ed Gamble and James Acaster.

James Acaster

Thank you.

Ed Gamble

Yum yum yum.

James Acaster

Yum yum yum.