



# Off Menu – Ep 223 – Mathew Baynton (Live)

**Ed Gamble**

Well here we are, back again with another live Off Menu tour show James.

**James Acaster**

And we're back in the Royal Albert Hall.

**Ed Gamble**

From our residency.

**James Acaster**

Our residency.

**Ed Gamble**

The final and second night of our residency at the Royal Albert Hall, recorded on 10th October 2023 as always, blah, blah, blah, there's call backs for the first half that might not make sense if you weren't there but it doesn't matter.

**James Acaster**

It don't matter. Mathew Baynton was our guest.

**Ed Gamble**

Oh, the brilliant Mathew Baynton. People very excited for Mathew Baynton to come on the show.

**James Acaster**

Rightly so. I mean, Ghosts, I think the fan base of Ghosts-

**Ed Gamble**

Yes.

**James Acaster**

I think crosses over with the Off Menu podcast.

**Ed Gamble**

Crosses over the realms.

**James Acaster**

Crosses over the realms. Oh, the secret ingredient was courgette sauce.

**Ed Gamble**

Which was a call back to an audience member's menu, I believe.



**James Acaster**

Ah, there you go, you see.

**Ed Gamble**

So, there's an example of something.

**James Acaster**

That we listen to our audience.

**Ed Gamble**

Yes we do, and that'll be my intro to the actual podcast will probably be a call back as well.

**James Acaster**

Yes.

**Ed Gamble**

But look, it was a great night, sorry if you weren't there, but hopefully you can really get an idea of how much fun it was at our residency of the Royal Albert Hall.

**James Acaster**

Yes. Here is our residency at the Royal Albert Hall, Ed and I talking to Mathew Baynton.

**Ed Gamble**

Welcome to the Off Menu podcast, taking the oats of conversation, pouring in the Golden Syrup of humour, putting it in the flapjack tin of the internet and, no?

**James Acaster**

Well, I don't like being reminded of flapjacks, I didn't know you were going to do it.

**Ed Gamble**

Yes, you see what I did there when I riffed it, that's how you make a fucking flapjack mate.

**James Acaster**

Not in my book.

**Ed Gamble**

Anyway, and it's the podcast flapjack.

**James Acaster**

Yes, that's damn right, podcast flapjack mother fuckers. That's Ed Gamble, my name is James Acaster and together we own a dream restaurant and we invite a guest in every single week. We ask them their favourite ever starter, main course, side dish and drink and dessert, not in that order.



**Ed Gamble**

Oh man it's going so well.

**James Acaster**

Ever. And today our guest is, Mat Baynton.

**Ed Gamble**

Very excited indeed. We're both huge fans of Ghosts, we're very excited that Mat is here to chat to us tonight about his dream menu. So, James, without further ado, this is the Off Menu menu of Mat Baynton.

**Mathew Baynton**

Hello. Hello everyone.

**Ed Gamble**

James, what are you doing?

**James Acaster**

Yes, sorry.

**Mathew Baynton**

Hiya.

**Ed Gamble**

Hi Mat. Sorry, we want to get rid of drugged up James and now we want the genie. So, oh, I can't be bothered to get up to rub it so you'll have to imagine that you're rubbing the lamp, just imagine it in your minds.

**Mathew Baynton**

Should I rub it?

**Ed Gamble**

Maybe, actually maybe Mat should rub it. Okay, the traditional rub lamp of Justine (ph 03.28) the lip of the lamp there, as we see it in all the-, oh it's working though.

**James Acaster**

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

**Mathew Baynton**

Thank you for having me.

**Ed Gamble**

Incredible that, it's like you've rubbed a lamp before. You rubbed the end and then just got the fuck out of there.



**Mathew Baynton**

Yes, I felt I sort of, anticipated something. Lamps traditionally have things pop out of them.

**Ed Gamble**

Yes, it would've been amazing if nothing had happened.

**Mathew Baynton**

Lamps like that.

**James Acaster**

Where do you think genies fit in with ghosts?

**Mathew Baynton**

Good question.

**James Acaster**

How do genies get on with ghosts Mat, as an expert?

**Mathew Baynton**

Well, neither of them exist, so I guess they've got that in common.

**Ed Gamble**

I just heard people's hearts break when you said that.

**Mathew Baynton**

Yes.

**James Acaster**

Wow.

**Mathew Baynton**

Don't believe in them.

**James Acaster**

Don't believe in them at all?

**Mathew Baynton**

When you write a show about ghosts you realise that it doesn't fucking make any sense. None of it adds up. None of it. They can walk through walls but they stay on the floor. What the fuck is that?

**James Acaster**

Yes.



**Mathew Baynton**

Like, what surfaces mean anything to them?

**Ed Gamble**

Yes. How far into the writing process with the rest of the guys did you stand up in the writers' room and go, 'None of this fucking makes sense,'?

**Mathew Baynton**

Say it every morning when I wake up.

**James Acaster**

You also were telling us back stage that that's how you feel about Horrible Histories as well. You said none of this-, you told us back stage that-,

**Mathew Baynton**

None of it happened.

**James Acaster**

None of that fucking happened, none of it's true, definitely not, none of those people existed.

**Mathew Baynton**

As part of the mainstream media conspiracy, I was well aware of what we were trying to foist on the children of the nation with Horrible Histories.

**Ed Gamble**

Are you a foodie Mat? Would you call yourself a foodie?

**Mathew Baynton**

I love food. But I wouldn't call myself a foodie in the sense that, like, I've listened to you guys doing your selections with Rylan and, like, picking skin.

**James Acaster**

Yes.

**Mathew Baynton**

I'm not, I've been to some, sort of, you know, classy joints and I've never really had a satisfying meal. I'm never really taken with, like, tasting menus and things that are this big and science food.

**Ed Gamble**

Science food?

**James Acaster**

Yes.



**Mathew Baynton**

Yes.

**Ed Gamble**

So, hang on, what do you believe in, ghosts or science?

**Mathew Baynton**

You know where they have to pick up something with a tweezer. If you've got to do that, then I don't think I'm going to love it. I like a big-, I'm a greedy boy and I eat a lot and I like a big, hearty dish. That's me.

**Ed Gamble**

I think you can still be a foodie and like a big, hearty dish.

**Mathew Baynton**

Okay, well then I'm a foodie.

**James Acaster**

I know what you mean by science food. Heston stuff.

**Mathew Baynton**

Yes, yes. Those kind of meals where it's, like, seven, eight courses and they're all really small and there's like, little jellies in between things and-

**James Acaster**

Yes, yes.

**Mathew Baynton**

No. Give me a big fucking bowl of something nice.

**Ed Gamble**

So, next time you go to a tasting menu restaurant and they say, 'We'll be having twelve courses this evening.' I want you to say, 'I'll have all those twelve courses, but put them in one fucking big bowl.'

**Mathew Baynton**

In one fucking big bowl, yes.

**Ed Gamble**

All looks the same coming out doesn't it? I want you to say that as well.

**James Acaster**

Of your bum?



**Ed Gamble**

Yes. Yes James.

**James Acaster**

We always start with still or sparking Mat, do you have a preference?

**Mathew Baynton**

Can I have had a drink at the bar first?

**James Acaster**

Oh yes.

**Ed Gamble**

Yes. Fuck yes.

**James Acaster**

Oh, a hack at the Royal Albert Hall. Yes.

**Mathew Baynton**

I love a cocktail.

**Ed Gamble**

Excellent.

**Mathew Baynton**

I love a cocktail so yes, I would like one of my favourite cocktails of Vieux Carré please.

**James Acaster**

A what?

**Mathew Baynton**

A Vieux Carré. Let's hear it.

**James Acaster**

I don't know what that is.

**Mathew Baynton**

No one?

**Ed Gamble**

I think they just like cheering those people.

**Mathew Baynton**

Yes, yes, maybe.



**Ed Gamble**

Vieux Carré.

**Mathew Baynton**

A Vieux Carré is-

**Ed Gamble**

Take us through the Vieux Carré.

**Mathew Baynton**

It's just heaven. It's a bit like a Manhattan, you've got equal parts rye whiskey, cognac, sweet vermouth and then a little bit of Benedictine, which is like, a liqueur made by monks, genuinely.

**Ed Gamble**

Yes.

**James Acaster**

Is it?

**Mathew Baynton**

It's kind of, like, herbally liqueur, quite sweet. And then you get some Angostura bitters and some Peychaud's bitters, serve that in one of those tumblers with a big, massive ice cube in the middle. It's just smooth and heavenly.

**Ed Gamble**

What I like about this is, initially, you've gone, 'I don't like the tasting menu shit.'

**Mathew Baynton**

Yes, and then put together-

**Ed Gamble**

Then you've gone, 'But I'll be starting with a Vieux Carré. Oh I'm sorry, does nobody know what that is?'

**Mathew Baynton**

Oh dear, you got me.

**James Acaster**

He's done you there.

**Mathew Baynton**

He's done me.





**James Acaster**

Ed's absolutely done you. Do you know what, Mat, this is why I do this podcast, I fucking love this guy. He does people. You slip up around him, he'll do you.

**Ed Gamble**

I do obviously like the sound of that. That sounds-, so do you want that at the bar of the dream restaurant before you go through to the main restaurant itself?

**Mathew Baynton**

Yes please, that would be lovely.

**James Acaster**

Do you say mites make it?

**Mathew Baynton**

Sorry?

**James Acaster**

Did you say mites?

**Ed Gamble**

Oh my God.

**Mathew Baynton**

Mike?

**James Acaster**

Mite. I thought one of the ingredients was made by mites. Dust mites.

**Mathew Baynton**

No.

**James Acaster**

Well-,

**Ed Gamble**

Would you like me to tell him what you actually said?

**Mathew Baynton**

Yes, go for it.

**Ed Gamble**

Are you still unaware of the misunderstanding here?



**Mathew Baynton**

No, I know what he misheard as mites. I'm questioning my own voice if it's possible to mishear what I said.

**Ed Gamble**

No, I absolutely heard you, you've got wonderful diction.

**James Acaster**

Oh backing him up now. You were fucking destroying him a minute ago.

**Ed Gamble**

Monks.

**James Acaster**

Monks?

**Mathew Baynton**

Monks. Monks.

**James Acaster**

Oh, that's way more interesting.

**Mathew Baynton**

I'd argue mites would be more so-,

**James Acaster**

Mites were, you know, like there's coffee that a monkey eats and poos it out?

**Ed Gamble**

Yes.

**Mathew Baynton**

Oh right, yes, yes.

**James Acaster**

I thought maybe that was a thing with the mites. That they're like, eating sugar or something and then excreting the liqueur. But the monks do that do they?

**Mathew Baynton**

That might be what's happening at your fancy restaurant but-,

**James Acaster**

Yes.



**Mathew Baynton**

I don't like science food.

**Ed Gamble**

Would you have that coffee? The coffee that-

**Mathew Baynton**

That's been pooed?

**Ed Gamble**

Monkeys eat the coffee.

**Mathew Baynton**

Yes, and then they poo.

**Ed Gamble**

Then they poo it out and they use that as the coffee.

**Mathew Baynton**

Does it really, I mean, it must make a difference, I suppose.

**Ed Gamble**

Yes, it makes it taste like shit.

**Mathew Baynton**

Presumably not, or they wouldn't-,

**Ed Gamble**

Very expensive. There's the weasel one as well, weasels sick it up.

**James Acaster**

Really? What the fuck? How do they make the weasels be sick?

**Mathew Baynton**

Somehow monkeys pooing is less weird than weasels vomiting.

**Ed Gamble**

Sorry, I should explain. James, we said monkeys not mighties.

**James Acaster**

Oh that, I was confused. Thought the mighties were doing it.



**Mathew Baynton**

I feel as though, the way I've always thought about that poo thing is that, like, if your child has swallowed a coin or something and it just comes out in the poo.

**Ed Gamble**

Yes.

**James Acaster**

Yes.

**Mathew Baynton**

It's like, you can still clean the coin. The coin is not now a poo coin.

**James Acaster**

Yes.

**Mathew Baynton**

Like, I presumed that was how it worked with the coffee beans.

**Ed Gamble**

Yes.

**Mathew Baynton**

The coffee bean is still just a whole coffee bean. It's not like, mixed or been broken down in faeces.

**James Acaster**

Got to be a bit of it on there. I reckon there's a bit of it on there.

**Mathew Baynton**

Yes, I wouldn't want to risk it.

**James Acaster**

Yes, I wouldn't be like, 'Give that a rinse, it'll be alright.'

**Ed Gamble**

It's worth-,

**Mathew Baynton**

I've never seen, like, pieces of sweetcorn in my child's poo and thought, 'That'll be fun.'

**James Acaster**

Yes, use that tonight.



**Mathew Baynton**

Wash it off.

**James Acaster**

Do them in the colander. 'Where'd you get those? I thought we'd used all the sweetcorn yesterday.'

**Mathew Baynton**

Very economical.

**Ed Gamble**

Good money saving tip. The coffee's worth more though, once it's been through the monkeys right? So, that would be like if your kid swallowed 50p and then they shit out a quid.

**Mathew Baynton**

Yes.

**James Acaster**

I tell you what, if that were true, I'd have kids. That'd be great. Pay for themselves. I'm going to return to my previous question though.

**Ed Gamble**

No, it's monks.

**James Acaster**

How do the weasels be sick?

**Mathew Baynton**

Is it coffee or something else that the weasels eat?

**James Acaster**

You can guarantee the poo, yes. Monkey eats it, they're going to poo it out.

**Ed Gamble**

Yes.

**James Acaster**

Weasel eats something, they're not necessarily going to puke it up.

**Mathew Baynton**

Do you put your finger in its mouth?

**Ed Gamble**

I don't think so. I think you just need to pick a monkey that's like, a proper legend. Sorry, a weasel. Like a legend, and it's going to get lashed on-



**James Acaster**

Yes, yes, yes.

**Ed Gamble**

I think they get pissed on it and then throw it up.

**Mathew Baynton**

Am I dreaming? I feel like I'm on stage at the Royal Albert Hall and you're talking to me about weasels vomiting. I'm in the dream restaurant.

**James Acaster**

Tell you what, you and me were walking down the corridors earlier and looking at some other things that have been on at the Royal Albert Hall.

**Mathew Baynton**

Yes.

**James Acaster**

And we were doing it really to make ourselves feel amazing about what amazing stuff has been on here. But there's been a right load of shit, so I feel okay talking about this, the weasels being sick. So, that's not even your water course. This is pre, you're at the bar and then you're walking over to your table. Have you drunk the whole thing at the bar?

**Mathew Baynton**

Yes, I mean, yes.

**James Acaster**

You've enjoyed it.

**Mathew Baynton**

I want to have another one at the table if it's going?

**James Acaster**

Oh yes. It's your drink Mat.

**Ed Gamble**

You know that thing where if you are in a place where you have a drink at the bar and then your table's ready and they're like, 'Oh, your table's ready,' and then they've got a tray and they're like, 'Pop your drink on there and I'll take it through.' I don't trust that. I always say, 'No, I'll carry it through myself.' I'm worried they're going to drink some of it.

**Mathew Baynton**

Oh. But you're waking with them aren't you?



**Ed Gamble**

Don't trust them.

**Mathew Baynton**

Okay fine.

**Ed Gamble**

Yes.

**Mathew Baynton**

That feels like over service to me. Like, I find that infantilising if it's, like-,

**Ed Gamble**

What, because you remember when your mother used to offer to carry your Vieux Carré?

**Mathew Baynton**

It's like they don't trust you to not spill it or drop it on the way or something. And I remember when my mother didn't trust me not to drop my Vieux Carré on the floor.

**James Acaster**

Do you have a preference between still or sparkling water?

**Mathew Baynton**

Still. But I'm hardly going to drink any of it, and that's why. So disappointed. I've disappointed the Royal Albert Hall.

**James Acaster**

Well they went to applaud still-,

**Mathew Baynton**

It's just water isn't it? It's fine, I'll have some of it to measure out the booze. But in my dream meal, I would be drinking quite a lot of alcohol. And it's fine if you don't like to do that also. But I would like to.

**Ed Gamble**

I don't buy one second of you saying that. And it's fine, you're a wonderful actor, Mat, but not when it came to that moment.

**James Acaster**

Yes.

**Ed Gamble**

And if you don't want to drink that's fine. You've just ruined my whole fucking night.



**James Acaster**

You said to us back stage, you said, 'I hope there are no tea total wimp-heads in there. How about this, right? You want still water, do you want ice?

**Mathew Baynton**

Yes, go on then.

**James Acaster**

Do you want it made by, will this make you drink more water? The same monks.

**Mathew Baynton**

sorry, the same monks?

**James Acaster**

Yes.

**Mathew Baynton**

He got you.

**James Acaster**

Who made the drink for you.

**Mathew Baynton**

I mean, how are they making water?

**Ed Gamble**

Well, have you heard of the monkeys who eat the coffee? The monks drink it, then-,

**Mathew Baynton**

So you're offering me monks' piss.

**Ed Gamble**

Yes.

**James Acaster**

Yes, they drink-,

**Ed Gamble**

Or diarrhoea.

**James Acaster**

You said that like you didn't want to offend anyone. Or diarrhoea.





**Ed Gamble**

It could be either.

**James Acaster**

It's fine if you want to drink diarrhoea.

**Mathew Baynton**

Either could be liquid in a glass. I'll have just water from a tap.

**James Acaster**

You want tap water. Ah, well then this begs the question, which tap? What part of the country-

**Mathew Baynton**

Okay.

**James Acaster**

Has the best tap water? In your opinion.

**Ed Gamble**

You know when you can tell a guest's come in and wants to get through the water course as quickly as possible. You've spotted that and you're exploiting that.

**Mathew Baynton**

Yes, he's really dwelling on it.

**James Acaster**

This is funny to me.

**Mathew Baynton**

I mean, medium hard.

**James Acaster**

Do you want to take that one?

**Ed Gamble**

I don't think there's any need to really.

**James Acaster**

Medium hard. A monk could only dream of-

**Mathew Baynton**

It's going to sit there and then at some point I'm going to realise it's still full and drink a little bit out of shame. That's what the water is there for, for me, in a meal. It's that everyone else is drinking it, and at



a certain point I think, 'Oh, I've had a lot to drink and I haven't had any water.' And then I have a sip and it's boring.

**Ed Gamble**

We have had guests before who've replaced the water in the water course with a boozy drink. So, if you have another drink that you want, you could hack it and replace the water with booze.

**James Acaster**

And when we say other guests, we mean us, twice.

**Mathew Baynton**

Okay, can I have another cocktail please?

**James Acaster**

Yes, same one?

**Mathew Baynton**

No.

**James Acaster**

Let's hear it.

**Mathew Baynton**

I'll have some gin, with some elderflower liqueur and a bit of lime squeeze in.

**James Acaster**

Poppadums or bread? Poppadums or bread Mat Baynton? Poppadums or bread?

**Mathew Baynton**

Bread.

**James Acaster**

What kind of bread we talking?

**Mathew Baynton**

Okay, I love bread. Real, real bad, and I could conceivably have bread in, sort of, every course in various forms. So, it's a hard choice is what I'm saying. I'm going to go for a sour dough, which there's a place in Holloway I think it is, called Bread by Bike, and they also do it. Yes. They also do it in a few other places, and it's the perfect sour dough. It's the best one I've ever had. I often find sour dough really dry. People like the sour dough with the big open crumb where it's more holes than bread.

**James Acaster**

Yes.



**Mathew Baynton**

And this is just like, still a bit moist and it hasn't got those gaping big holes in it, and it's fucking delicious and the crust is, sort of, almost burnt in a way that's like, almost caramelised and sweet and chewy and beautiful.

**Ed Gamble**

Oh, I need a chat with take me to church then. I'm so on board with this. Fuck holes in sour dough, I hate that.

**Mathew Baynton**

I really hate it, because, like, bread is, you want stuff on it. So don't present me with something that you're trying to get a little bit onto the tiny ledge of dough in the middle.

**Ed Gamble**

You end up buttering the plate, it's really annoying.

**Mathew Baynton**

Yes, or you put things on and they all just fall into the holes. If you try and make a sandwich with that stuff and then it's just in your hands. Fuck that.

**James Acaster**

May I say full respect to Ed there for pretending that he wouldn't eat a buttered plate.

**Ed Gamble**

Oh look I didn't say that, but it's happened multiple times. I'll get a loaf of sour dough, I'll be really excited about it. I'll get a bit, toast it, put it on the plate, huge, whacking great holes in it, put butter on it, lift it up, it's mainly butter and Marmite on the plate or whatever. I'll eat the toast then I'm licking up that plate like a dirty little kitten.

**James Acaster**

Is bread delivered by bike?

**Mathew Baynton**

I think maybe they do. So, I discovered it in a market in a school playground that was, sort of, there on the weekend.

**Ed Gamble**

Hang on, context. Context, Mat has kids.

**Mathew Baynton**

I do, I have kids and I think this was, like, pre-lockdown. They started, like, a market on a Saturday in a playground of a school and my kids were getting into cycling and we used to cycle down there and my daughter would be on the little seat in front of me and then my son would be on his little bike and it was lovely. And we went there and we found this bread and it was lovely and then we also got a pot of really



gorgeous hummus and sat in the park and just ripped chunks out of this bread and dipped it in the hummus and it was beautiful.

**James Acaster**

That's a lovely story. Wasn't expecting such a lovely story. You had me almost going-

**Mathew Baynton**

Sorry, yes.

**Ed Gamble**

Sat there going, '£5 for bread is a lot though.'

**James Acaster**

And you turned to your kid and you went, 'Shit in my wallet.'

**Ed Gamble**

Shit in my wallet, wow.

**James Acaster**

The loveliest story. I was cycling on my bike, my daughter was on the handle bars, my little boy was having fun on his bike. Saw some lovely bread, saw the price and I'm like, 'Oh, you've got to shit in my wallet real quick.' Sorry mum.

**Mathew Baynton**

No, I can afford bread.

**Ed Gamble**

Yes, yes.

**Mathew Baynton**

Yes, and so I didn't need him to shit in my wallet. Not that day.

**James Acaster**

That stuff sounds delicious, and you want butter on it, loads of butter.

**Mathew Baynton**

I'm plant-based these days.

**James Acaster**

Yes.

**Mathew Baynton**

Did someone boo?



**Ed Gamble**

Yes.

**Mathew Baynton**

Fuck you pal. Some of my meal, spoiler alert, is going to be back in the days when I wasn't vegan.

**James Acaster**

More people are excited about that.

**Ed Gamble**

That got a bigger cheer than the vegan thing.

**Mathew Baynton**

And I do miss-, and butter is incredible. It's really not vegan. So, I think I'll have, if I can, I'll have that hummus as well.

**Ed Gamble**

Yes, absolutely.

**James Acaster**

Do you want it at the end of the bike ride? Yes.

**Mathew Baynton**

Yes, in the park, that'd be nice.

**James Acaster**

I can magic that, yes, although probably don't want to have sunk two cocktails before that, but it's fine. Slightly less nice memory now. 'Ghosts actor says he would drink two cocktails then take his child on a bike.'

**Mathew Baynton**

Yes.

**James Acaster**

Doesn't even-,

**Mathew Baynton**

They're old enough that they can both ride their own bikes now, so I'd only be risking my own life.

**James Acaster**

You'd be alright.

**Mathew Baynton**

Yes.



**James Acaster**

Yes, yes.

**Mathew Baynton**

I'd just be leaving them without a dad.

**Ed Gamble**

Yes, and with the memory of course.

**Mathew Baynton**

Yes. I mean, maybe I'd, I was going to say I'd come back as a ghost. It's too-,

**James Acaster**

You do a show called Ghosts, don't you?

**Mathew Baynton**

Yes. I hate myself now.

**James Acaster**

Ghosts in that, all from different times.

**Mathew Baynton**

Yes.

**James Acaster**

Let's get into your menu proper, your dream menu proper. Your dream starter.

**Mathew Baynton**

I'm going to give an honourable munch-ion if I may first.

**Ed Gamble**

Absolutely.

**James Acaster**

Respect, nothing but respect.

**Mathew Baynton**

There's an amazing place in Stroud Green called Jai Krishna, which is a fucking incredible vegetarian, is it vegan or vegetarian? I can't remember. Indian restaurant, and it's one of those places where, like, the décor is bad, the service is, there's no service. Like, they give you a menu and a piece of paper and a pencil, and then at your own leisure you have to try and get someone's attention to say, 'This is what we want.' And they come out when they're ready, but everything is incredible. And there's a masala dosa that they do that's just incredible, amazing. But I think, because of what I'm going to have later I'm not going to have that, but I did want to give that a shout out.



**Ed Gamble**

So we've got the masala dosa as an honourable munch-ion.

**Mathew Baynton**

Yes, it's an honourable munch-ion, but the one I'm going to go for is a restaurant that was local to me, which is sadly now closed. One of those places where after COVID it just didn't re-open, that was called Irvine Bar and Grill, that was weirdly Scottish Italian fusion.

**Ed Gamble**

Nice.

**Mathew Baynton**

But amazing.

**James Acaster**

That didn't survive the pandemic?

**Mathew Baynton**

Yes. Well, it was incredible and I had a starter there which was, it doesn't sound great, but it was.

**James Acaster**

Yes.

**Ed Gamble**

Haggis bolognese.

**Mathew Baynton**

Fennel and apple salad. Which was, I don't know what was in the dressing, but it was like, shaved-

**Ed Gamble**

Keep going Mat.

**Mathew Baynton**

Okay, it was like, really finely shaved-

**Ed Gamble**

Yes, keep talking about that fennel.

**Mathew Baynton**

Fennel and apple and the, sort of, aniseed-y flavour of the fennel and the sweetness of the apple was incredible together and I don't know what was in the dressing but it was incredible, and I rarely ever care for salads particularly, but this was amazing, and a really good, kind of, like, you could eat a lot of it and not feel too full for the rest of the meal. And I'm sorry if you don't like fennel.



**Ed Gamble**

We actually haven't talked about it for a long time, have we? Fennel's not really come up on the podcast for a while, but no, it's-

**James Acaster**

Hasn't come up in a while, talked about it with Dynamo. That's how long it's been.

**Mathew Baynton**

Yes.

**James Acaster**

Dynamo called me fennel for the whole podcast because I didn't like fennel. And then I went on Jools Holland's show and Jools Holland was like, 'I heard that episode where Dynamo called you fennel,' and he went, 'Dynamo's so funny.' He went, 'So funny to call you fennel.' I was like, 'Yes?' He was like, 'Yes, yes, he could've called you Mr Fennel but he chose not to and just went with fennel. That's funnier. Dynamo's really funny.' Then he walked away. My full conversation with Jools Holland.

**Ed Gamble**

Have you had any fennel since that moment and enjoyed it?

**James Acaster**

Sometimes it's snuck into stuff and the thinly shaved thing makes me feel a bit optimistic. Because sometimes there can be a little bit in there, I can always detect it.

**Mathew Baynton**

Yes.

**James Acaster**

Even if people don't tell me. There's fennel in this.

**Mathew Baynton**

It's pretty distinctive, yes.

**James Acaster**

But sometimes, it's so faint that actually, it works. I can be like, 'Actually, I like this and they've done well here.'

**Mathew Baynton**

Yes, you won't like this. It's fennel and apple.

**James Acaster**

Yes.





**Mathew Baynton**

There's very little else.

**James Acaster**

I really like the sound of that masala dosa. That sounds delicious.

**Mathew Baynton**

Well, not choosing it.

**James Acaster**

But would you normally go for fennel, or is this so good that you're like, 'Even though fennel is disgusting,'?

**Mathew Baynton**

My dad sometimes makes a fennel risotto and I like risotto and I've just chosen in my dream meal a dish with fennel, but I'm always a bit like, 'That's too fennel-y.'

**James Acaster**

This sounds too fennel-y.

**Mathew Baynton**

So no, normally I'm not drawn to that, but this salad was just amazing, really wakes up your mouth.

**Ed Gamble**

Yes. Really wakes up your mouth after you've killed it with two big cocktails.

**Mathew Baynton**

Yes, exactly, yes.

**Ed Gamble**

James' name was fennel in my phone for a long time.

**James Acaster**

Fennel McMeatball.

**Mathew Baynton**

Fennel McMeatball.

**James Acaster**

Yes, he called me that.

**Mathew Baynton**

Sorry.



**Ed Gamble**

It's not Fennel McMeatball any more.

**James Acaster**

Thank you.

**Ed Gamble**

It's alright. It's old bean now.

**James Acaster**

Old bean. Because there's a new bean now who thinks that's funny. It would take too long to explain. Your dream main course, Mat.

**Mathew Baynton**

Can I have a pasta course please?

**Ed Gamble**

Oh yes. Smooth move from Mat Baynton. Yes, you're the first guest on this tour to invoke the pasta loophole.

**James Acaster**

Yes.

**Ed Gamble**

Which is, that's not a type of pasta, but it should be.

**James Acaster**

Oh yes, I'll have some loopholes please. I love this, I love that you've done a second hack, nothing but respect for it. Everyone's going to be walking out the Royal Albert Hall tonight respecting you more than when they came in.

**Mathew Baynton**

Good to know.

**James Acaster**

Including me.

**Mathew Baynton**

I'm going to go for a cacio e pepe pasta.

**Ed Gamble**

So, we're going pre-vegan with this one are we?



**Mathew Baynton**

Pre-vegan.

**Ed Gamble**

Yes.

**Mathew Baynton**

I have had, I went to a vegan Italian in Edinburgh, I can't remember the name, and they did a vegan cacio e pepe that was pretty good. But I'm going to have the cheesy one and the genie's going to make the cheese without any animals involved.

**James Acaster**

I can do that.

**Mathew Baynton**

But it's going to be exactly that cheese that would have had animals involved.

**James Acaster**

I can do that no problem.

**Mathew Baynton**

Pecorino I think it is. Cacio e pepe.

**James Acaster**

My mum ordered something that had Pecorino on it, and they said, 'Not only is it, obviously, cheese with milk in,' but they said, 'There might be traces of the animal in it.'

**Ed Gamble**

What?

**James Acaster**

That's what they said. Mum back me up. They said-

**Ed Gamble**

The first time in podcast history that anyone's asked their mum to back them up.

**James Acaster**

Mum.

**Mathew Baynton**

They get the cow to eat the cheese and then shit it back out, it's even better.

**Ed Gamble**

Traces of the animal?



**James Acaster**

That's what they said. They came, because my mum was like, there was a bit of confusion over-

**Mathew Baynton**

Is it rennet? Is it like parmesan where they make it in something that's lined with guts?

**James Acaster**

Oh maybe.

**Mathew Baynton**

Is that what rennet is? Yes.

**Ed Gamble**

Hang on, hang on, what the fuck? They're making parmesan in guts?

**Mathew Baynton**

Yes. Because parmesan was always one that even as a vegetarian, you're like, 'Oh-

**James Acaster**

Yes.

**Mathew Baynton**

'I don't know if I can have that but it's very nice.'

**James Acaster**

I think you're thinking of Parma ham. Sorry to embarrass you.

**Ed Gamble**

I saw a man crack the top off a pecorino recently. You know they're massive, right, pecorinos.

**James Acaster**

Yes.

**Ed Gamble**

Huge wheels.

**Mathew Baynton**

Are they big wheel? Yes.

**Ed Gamble**

Yes, and they have to get the top off, and they put all these tools in the side and then they turn all the tools and then there's a big crack and they crack the whole top off. And I was watching that and I applauded.



**Mathew Baynton**

And you get off on that sort of stuff.

**Ed Gamble**

I really got off on it. When it cracked I cracked.

**Mathew Baynton**

I can tell.

**Ed Gamble**

Big time.

**James Acaster**

I mean, you couldn't describe something that's more up your street.

**Ed Gamble**

Yes.

**James Acaster**

Than seeing someone crack some cheese. I bet you shouted cock-a-doodle-doo at the top of your voice.

**Mathew Baynton**

Do you want to hear about the cacio e pepe?

**Ed Gamble**

I really do. Tell me. Tell me all.

**Mathew Baynton**

I'd heard somewhere that it's like, the test of a really good pasta chef is cacio e pepe and I had no idea why and I've never had it up to a point where I was in Los Angeles and it's the first time I'd been there and I'd had, like, a quite sort of dispiriting week of meetings with people that were aimless and didn't lead to anything. And it was, like, the last day of this and I came out of this meeting really, really, really early and I had a car booked for, like, two hours later to take me to the airport and I was like, 'Oh fuck, I've got nothing to do.' And you can't walk anywhere in LA. Or you can try but it'll just be you and homeless people. Everyone else is driving. But there was a restaurant, like, on the block so I thought, 'Oh fuck it, I'll go in there.' And cacio e pepe was on the menu and I thought, 'Oh, I've heard that's, sort of, you find out if the chef's really good.' And it was just amazing and after that it became a, sort of, thing of anywhere where it was on the menu, I wanted it.

**Ed Gamble**

Do the chefs know that you're testing them every time you order it?



**Mathew Baynton**

I mean, that's the case in anything you order in a place isn't it?

**Ed Gamble**

I suppose so.

**Mathew Baynton**

The general idea is, 'I want to like it.'

**Ed Gamble**

I guess I don't see my relationship with hospitality like that that the chef better be on his fucking toes. It's exam day chef.

**Mathew Baynton**

Yes true. I just, I kind of, liked the story of it. That's meant to be the one that you can-,

**Ed Gamble**

If you can nail that you can nail anything.

**Mathew Baynton**

Yes. And apparently it's all about the amount of, like, you know, the salty water that you've made the pasta in. You've got to reserve a bit of that broth. It's got to be just the right amount and just the right temperature when you add the cheese. Can't be too hot. Can't be too much. It'll go watery. Not enough and it's just going to be, kind of, thick and gloopy. Got to get it just right and it's amazing if you do.

**James Acaster**

Every time you've had a cacio e pepe in a restaurant, do you walk into the kitchen afterwards and go, 'You passed the test,'? You are the chef.

**Mathew Baynton**

I think on that occasion, the first one I've had, I did actually say, 'Can you tell the chef that was incredible.'

**Ed Gamble**

That's good. I don't think I've ever done that you know. Complements to the chef.

**James Acaster**

Please tell the chef.

**Mathew Baynton**

Now who's the arsehole in the restaurant?

**Ed Gamble**

They know.



**Mathew Baynton**

The thing is, when you guys go to a restaurant now, they must be thinking that. You must be treated like food critics now.

**Ed Gamble**

Is that true for you, James?

**James Acaster**

Yes. Every time I go, especially if it's a dessert.

**Ed Gamble**

Yes.

**James Acaster**

The place I went to today, the person came out, the chef, and said, 'I listen to Off Menu.' 'Thank you.' He went, 'Two tiramisus?' Actually, he said, 'Do you want some tiramisu?' And my dad went, 'Two please.'

**Mathew Baynton**

That's just reminded me of a time I was at a café with Ben Willbond who's another of the Ghosts gang and-

**James Acaster**

Does he believe in ghosts?

**Mathew Baynton**

You'd have to ask him. And we ordered some food and the waitress when she came over, put the plates in front of us and went, 'Couple of tarts.' And it was that on the edge that to this day it still comes up. 'Do you think she meant-', there was just momentary eye contact. 'Couple of tarts.'

**Ed Gamble**

She must just push it further and further every day, I think. I think she's trying to get fired.

**Mathew Baynton**

To clarify, we had ordered tarts. That's an important. We had ordered tarts.

**Ed Gamble**

She didn't put down cacio e pepe and go, 'Couple of tarts'.

**Mathew Baynton**

And just go, 'Couple of tarts.'



**James Acaster**

Couple of fucking slags, there you go. Did she mean to do that? We have a similar thing in my family that we still talk about, because years ago, we used to live in Banbury and, yes, and we went back there as a family just to, like, you know, old stomping ground. Went to this tea room, ordered a round of Banbury cakes, what Banbury's famous for. This one lady working there, like, oldest lady you've ever seen, and she brought out all the Banbury cakes, and we're on a circular table, and she gave them to us and then my brother was at the far end, so she went, 'Here's your Banbury cake,' and then farted so loud and then, like, claimed it as well. So, she went, 'Here's your Banbury cake. Pardon me.' Like that.

**Mathew Baynton**

And is that now what you say when you-

**James Acaster**

Yes, here's your Banbury cake is still a thing in my household.

**Mathew Baynton**

Too funny.

**Ed Gamble**

You say it before you fart?

**James Acaster**

Yes, yes, yes. Because also, she was looking dead at him. 'Here's your Banbury cake,' fart. It was so disrespectful. My mum was, like, crying with laughter. She hadn't even left the table yet because she was a really slow old lady. So, she's still, like, doddering round to leave and my mum's streaming.

**Mathew Baynton**

I'm going to spend the rest of this conversation fixated on trying to far.

**Ed Gamble**

Yes.

**James Acaster**

Yes, yes. You won't be the first guest.

**Ed Gamble**

There's no doubting what happened there, it's not like the couple of tarts situation.

**Mathew Baynton**

No.

**Ed Gamble**

That lady farted, she said, 'Excuse me,' and then she left the table.





**Mathew Baynton**

Yes, yes.

**Ed Gamble**

There's no going, 'Did she?'

**James Acaster**

Yes.

**Ed Gamble**

'Did she just fart?'

**Mathew Baynton**

No, but the analogy would be if she meant to say, 'Here's your Banbury cake,' and then fart, like if she meant to call it that.

**James Acaster**

This'll be funny. Just like, 'Here's your Banbury cake,' and fart at someone.

**Mathew Baynton**

Yes. And I'm guessing she didn't.

**James Acaster**

Guessing that she didn't. We all just thought it was very funny apart from my dad. My dad was very straight faced and looking at us, like, there's nothing funny about this.

**Ed Gamble**

Because your dad can't focus on anything if someone puts a fucking pudding down in front of him. So-,

**James Acaster**

Yes, he's right, the cakes are here, this is no laughing matter.

**Ed Gamble**

Yes.

**Mathew Baynton**

Right. Every time there's a pause it's the perfect.

**James Acaster**

Yes.

**Ed Gamble**

You could just do a big fart now.



**Mathew Baynton**

No, I couldn't, I haven't got one.

**James Acaster**

Give it time, Mat, give it time.

**Mathew Baynton**

Feel free.

**James Acaster**

We'll move on your dream main course. I love the pasta hack. Tremendous.

**Mathew Baynton**

Thanks for letting me have it.

**James Acaster**

The main.

**Mathew Baynton**

I thought I should also, well it's not because of this, it's because it's delicious, but so much of vegan food, or a lot of what people think of vegan food, is like, replace the meat thing with something that's pretending to be it, and there's so much food that is just great that just already was, that is. And so, for my main, if you'll let me, can I have a vegan Ethiopian meal all in one, all of the stuff.

**James Acaster**

On the spongy bread.

**Mathew Baynton**

All of it. Yes, on the injera.

**James Acaster**

Yes.

**Mathew Baynton**

Yes.

**James Acaster**

Yes, yes.

**Mathew Baynton**

The first time I had this was, like, a food stall in Greenwich market, like.

**Ed Gamble**

Wow. All of Greenwich market stand up.



**Mathew Baynton**

This was, like, fifteen years ago, I wasn't vegan, I'd never had Ethiopian food, and there was this stall there, it was just this one lady with this incredible array of stuff that smelled amazing and I just thought, 'Give that a go.' And it was the fact I'd never tasted any of it before was just like, everything was mind-blowingly wonderful. So, if possible, I'd also, can I have never tasted it before?

**Ed Gamble**

Oh good, that's great.

**James Acaster**

Absolutely.

**Mathew Baynton**

Because there are some things which are comforting, like, I've eaten pasta all my life and cheese and stuff, up until a certain point. But this was just so much, I still love it, and every time I see an Ethiopian stall I'm just fucking there. There was a period we were writing Ghosts and we were right next to a place where there were food stalls and I just had it every day and never got tired of it. But I would love to not have ever tasted it before.

**Ed Gamble**

Can I ask a technical question about this?

**Mathew Baynton**

Yes.

**Ed Gamble**

So, we can definitely do that, the genie can do that, he can make sure you've never tasted it before, hence erasing your memory of ever eating Ethiopian food.

**Mathew Baynton**

Yes.

**Ed Gamble**

So, how are you picking it for your dream menu if you can't remember it?

**Mathew Baynton**

Wow. I'm going to tattoo it on my body.

**Ed Gamble**

Yes.

**Mathew Baynton**

Pick Ethiopian.



**Ed Gamble**

And you think you can interpret that message, food.

**Mathew Baynton**

I just think that Ethiopian food.

**Ed Gamble**

On the Off Menu-,

**Mathew Baynton**

On the Off Menu podcast for your main.

**Ed Gamble**

Yes. I mean, it's probably more of a back piece.

**Mathew Baynton**

Yes. I mean, well, I don't really need, I just ordered it, didn't I?

**James Acaster**

And then I erased your memory after. Do you want me to Men in Black you?

**Mathew Baynton**

So yes, I've ordered it up front and then when the food comes, you erase my memory.

**Ed Gamble**

So, when the food comes you go, 'What the fuck is that?'

**Mathew Baynton**

Yes. Wow the smell-, I go, 'What's that? It smells amazing.'

**Ed Gamble**

Yes.

**Mathew Baynton**

And then I eat it for the first time and I'm in heaven, thank you very much.

**James Acaster**

I'm going to be sneaky though when I erase your memory of the Ethiopian food, I'm also going to make it so you don't know who your kids are.

**Mathew Baynton**

Fuck.



**Ed Gamble**

Didn't say he wasn't an evil genie.

**Mathew Baynton**

Now, I've listened to this podcast quite a lot. I've not known the genie to do that sort of thing.

**James Acaster**

I'm mischievous sometimes.

**Ed Gamble**

Yes.

**Mathew Baynton**

I think I'll remember them from the bread course.

**James Acaster**

Maybe, well the start of this you said genies don't exist, so now I'm teaching you a lesson.

**Mathew Baynton**

Okay. Shit.

**James Acaster**

Better be some good Ethiopian food, man.

**Ed Gamble**

Here's the thing though. What you said about Ethiopian food I relate to 100%. It's so amazing.

**Mathew Baynton**

It's incredible.

**Ed Gamble**

I've never had a bad version of it, ever. Every time I've seen an Ethiopian restaurant, it's always that good. And the first time I had it, it was, like, mind-blowing. I was in Amsterdam, my friend took me there, it's like, this place on the corner and I remember having it, being like, 'Well this is all I'm going to want now, from now on.' It's so good.

**Mathew Baynton**

I don't know what it is. I think I just, like, there are foods that I'd had before that resembled some of those dishes but the spice, the combination of spices is different on this. I just love it so much.

**Ed Gamble**

The bread's wild as well.



**Mathew Baynton**

Yes.

**Ed Gamble**

Spongy, slightly sour bread.

**Mathew Baynton**

Yes.

**Ed Gamble**

Putting everything on top of the bread. Because I've seen it in restaurants where you just get a massive bit of bread and everyone is sitting around the bread and-

**Mathew Baynton**

You all just get involved.

**Ed Gamble**

I mean, that stresses me out in terms of sharing.

**Mathew Baynton**

Fair enough.

**Ed Gamble**

That if I'm doing that, I'm eating as quickly as possible to get to the middle of the bread. I'm like, just taking stuff from other people.

**Mathew Baynton**

You don't like to share do you?

**Ed Gamble**

No, no, no, no.

**Mathew Baynton**

All your own.

**Ed Gamble**

It's good food for a date as well because you eat the bread, you go in, it's like Lady and the Tramp but you just end up shaking hands.

**Mathew Baynton**

We're not going to go there are we?

**James Acaster**

Ed's manager's on the rocks. A lovely great meal, thank you.



**Ed Gamble**

So, take us through what's actually on there.

**Mathew Baynton**

Well, part of the thing for me, this is probably an awful confession of ignorance, but I just love that I don't really-, this is the other thing, one of the things I like to do when I go out is order food that I can't make and this is definitely in that category because I couldn't even tell you what the fuck any of it is.

**James Acaster**

Yes, again, 100% with you. Don't know what any of it is.

**Mathew Baynton**

There are, like, lentil based stew type things. Is that a what?

**Ed Gamble**

Is that a what?

**Mathew Baynton**

Is that a what? There's definitely something called what.

**Ed Gamble**

What.

**James Acaster**

I think you're thinking-,

**Mathew Baynton**

You're a what?

**James Acaster**

Yes, yes.

**Ed Gamble**

There's something called a what?

**Mathew Baynton**

And the bread is called injera, I know that.

**James Acaster**

Yes.

**Ed Gamble**

Fuck, we really have erased your memory of it haven't we?



**Mathew Baynton**

After that, I don't know. There's a cabbage-y thing that's incredible. It's just all nice stuff. I should've probably learned a bit about it when I was preparing to pick it for a live podcast at the Royal Albert Hall.

**James Acaster**

Dream side dish Mat?

**Mathew Baynton**

This is going to be chips.

**James Acaster**

Do you want me to erase your memory so you don't know what chips are?

**Mathew Baynton**

No but I'd like you to reinstate the memory of my two dear kids.

**James Acaster**

Here's the thing, I'm going to do that but unbeknownst to you, I'm going to put two other people's kids in your head and you're going to think they're your kids. In fact, earlier on, I met a couple of brothers.

**Mathew Baynton**

Boys.

**James Acaster**

They're a little unconventional.

**Mathew Baynton**

So, for the side, I'm taking my two lovely boys down to the beach, Brighton beach, there's a vegan fish and chips place called No Catch. Fuck me, that's a lot.

**Ed Gamble**

Great name.

**Mathew Baynton**

And it's lovely and the chips are lovely. I've had lots of lovely chips in lots of lovely places, but I wanted to give that place a shout out. I love chippy chips with salt, vinegar and a little tub of mushy peas to dip into as well, if I may side my side.

**Ed Gamble**

Are chips vegan everywhere though? Or are they like, double vegan at No Catch?

**Mathew Baynton**

Well, at No Catch, the vegan stuff is like they do-,





**Ed Gamble**

Like the vegan fish.

**Mathew Baynton**

They do the battered stuff and things too, for that, but I just want all chips for my side.

**James Acaster**

It'd be funny if No Catch is just a place where they've got no fish because they're shit fishermen.

**Mathew Baynton**

Yes.

**James Acaster**

It's just chips. We fucking, we came up short again, we got nothing.

**Mathew Baynton**

Yes, no, they just wrote that on the board one day because they didn't have anything and everyone thought it was really fucking cool.

**James Acaster**

That's cool, vegan, I like it.

**Mathew Baynton**

We'll just say that it's vegan now because Nigel's not brought any fucking fish back again so-

**James Acaster**

Vegan place now.

**Mathew Baynton**

We've got yesterday's heads if you want that.

**Ed Gamble**

Good name as well.

**James Acaster**

The kind of bands we listen to. What makes these particular chips so good?

**Mathew Baynton**

They're a little bit crispy on the outside, very soft on the inside, they're chippy chips.

**James Acaster**

How much salt, how much vinegar do you put on, Mat Baynton?



**Mathew Baynton**

I'm putting, on a decent portion of chips, I'm putting one of the little sachets of salt, just one, that's enough.

**James Acaster**

How are we feeling about that? You just got booed.

**Mathew Baynton**

Sorry, do you want more salt?

**James Acaster**

Are we talking two sachets?

**Ed Gamble**

Here comes the arena comic again.

**James Acaster**

Three sachets. Four sachets. I think three sachets seems to be the-

**Mathew Baynton**

Yes, that seems to be the hit.

**James Acaster**

The consensus.

**Mathew Baynton**

That's too much salt. You're having too much salt. But each to their own. I can have one and you can have three.

**James Acaster**

These people hate you.

**Mathew Baynton**

That became clear early on.

**Ed Gamble**

So, vinegar.

**Mathew Baynton**

Lots of vinegar.

**Ed Gamble**

Okay, right, I've done this with guests before. So, you're just going to have to tell me. I'm going to mime putting the vinegar in the bag and you have to tell me when to stop. I'm the guy at No Catch.



**Mathew Baynton**

Stop. First of all, I thought it was going to be a-

**Ed Gamble**

Yes. No, the guy has got a squeezey bottle.

**Mathew Baynton**

And then I realised you were squeezing.

**Ed Gamble**

In my mind. Or is-

**Mathew Baynton**

So if anything, I think you might have put too much.

**Ed Gamble**

Too much vinegar in.

**Mathew Baynton**

At that point.

**Ed Gamble**

Yes, so I do it by shakes.

**Mathew Baynton**

Wanking off an elephant.

**James Acaster**

I've come. Yes. It's good stuff.

**Ed Gamble**

You go in there you say, wank me off no catch that's the-

**James Acaster**

You said no catch.

**Ed Gamble**

You said no catch.

**James Acaster**

It's not their deal. You just walk in and propose a deal yourself and then say, 'No catch,' at the end.

**Ed Gamble**

It's written above the door, No Catch.



**James Acaster**

Here's a deal for you. You wank me off. No catch. But that does seem to be the catch, the fucking deal you just proposed, that seems awful for me. No catch. Or I'm coming around, proposing the worst ever deals to people and then at the end saying, 'No catch.' I eat this coffee bean, you eat my shit, no catch. Dream drink Mat.

**Mathew Baynton**

I've already had a couple, but I sort of figure, I mean, I'd like to have this meal with some friends. I mean, some of it, I'm popping off and being in the dark with my kids, I guess.

**Ed Gamble**

Well yes, different kids in the park, remember.

**Mathew Baynton**

But I'd also like friends and we're all enjoying a drink. And I like the thing of having a cocktail before and then some wine during the meal.

**Ed Gamble**

James is going to ask you which friends you want now. He would like to hear a list of friends.

**James Acaster**

I always like to hear, when people say with their friends, I like to hear what friends.

**Mathew Baynton**

Okay, well this is going to be unbearable. When we film the TV programme Ghosts, we sometimes hire a private room in a restaurant and we all go out for a meal together-

**Ed Gamble**

In costume?

**Mathew Baynton**

And it is-, no.

**James Acaster**

One of you definitely is getting turned away at the door.

**Mathew Baynton**

And Kyle can see us.

**James Acaster**

Put some fucking trousers on mate. You ain't coming in here.

**Mathew Baynton**

Anyway, it's always fun and I'd like that, I'd like them.



**James Acaster**

The cast of Ghosts.

**Mathew Baynton**

I'd like the cast of Ghosts to be there.

**James Acaster**

That's lovely.

**Mathew Baynton**

And I'd like Lolly to have plugged her phone in and put the music on.

**James Acaster**

Yes.

**Mathew Baynton**

And I'd like to be quite drunk.

**Ed Gamble**

And how are you getting drunk? What wine are you drinking?

**Mathew Baynton**

So, the drink with the meal, there's a white wine called Norton I think, Torrontes that I first had when I was a student and it was in, like, a downstairs jazz bar. And I didn't really like wine but I used to drink-

**Ed Gamble**

Were you a student in 1927?

**James Acaster**

Jack Kerouac a bit.

**Mathew Baynton**

I've been dead for too long.

**James Acaster**

The cool student.

**Mathew Baynton**

I, sort of, pretended to like wine for a while but then this wine was the first one I had where I was like, 'That's fucking lovely.' I don't like Chardonnays and those kind of yellow wines, I would describe them as. I usually like a dry, crisp wine, that's usually the kind of wine I like.

**Ed Gamble**

Refreshing, citrusy.



**Mathew Baynton**

And this is sort of like that, but it's also got floral, it's got a really floral thing going on, and I just remember thinking, and we were in a jazz bar pretending that that was the sort of thing we did. And it felt really grown up even though we were still kids, and that whole feeling, always when I drink that wine now, that's a, sort of, lovely sense memory.

**James Acaster**

You became the voice-over of a biopic of your life just then. We were in that jazz bar and we realised.

**Mathew Baynton**

In that jazz bar pretending we liked wine and pretending we liked jazz. None of us knew why we were there.

**Ed Gamble**

We were only kids. How much of this wine are you drinking? How much white wine do you reckon you can put away? Because I go mad if I have more than, like, three glasses of white wine, I go bonkers, I turn into a white wine witch.

**Mathew Baynton**

Right.

**Ed Gamble**

Top's off.

**Mathew Baynton**

Yes, I mean, I'd put away two or three glasses I think but I'd be, sort of, I'd be half a mind on having another drink at the end of the meal, so-,

**Ed Gamble**

Okay, so then we've got that-,

**Mathew Baynton**

This is where the water does come into play. I would be drinking water just to, kind of, keep it diluted a bit.

**Ed Gamble**

Yes.

**James Acaster**

But with my genie powers, I can make sure you don't get-, oh no, because you want to be drunk.

**Mathew Baynton**

I do, sort of, want to be quite-,



**James Acaster**

I can keep you the perfect amount of drunk.

**Mathew Baynton**

Perfect, amazing, yes.

**James Acaster**

The whole thing, you don't even have to bother with the water then.

**Mathew Baynton**

Great.

**Ed Gamble**

Out of everyone in the Ghosts cast, who, when you're all having a drink, are you keeping an eye on to be like, 'They're about to kick the fuck off,'?

**James Acaster**

The cave man I'd imagine.

**Mathew Baynton**

Martha Howe-Douglas. No question and she is here.

**James Acaster**

We arrive at your dream dessert. I'm very excited, this has been a lovely menu so far. I like the thought that's gone into it, I love the hacks.

**Mathew Baynton**

You have seen me become nostalgic about my cheese days though.

**James Acaster**

Oh yes. Oh. Oh it would be a real shame for me to have to erase the memory of your wife as well.

**Ed Gamble**

Are we going vegan for the dessert?

**Mathew Baynton**

Well I think probably not, but the genie's going to, sort of, sort it out so it's fine for me.

**Ed Gamble**

Genie will make it, yes, vegan.

**Mathew Baynton**

This is going to be full on nostalgia again. I mean, I'll come out with it, it's a custard doughnut.



**James Acaster**

Lovely, lovely.

**Mathew Baynton**

Yes. When I was a kid, we used to go on holiday to Italy quite a lot. My dad used to work there and he used to take us across there in the summer, and in the mornings, we would go down to the, what do they call them, the little-,

**James Acaster**

Beach?

**Mathew Baynton**

No, in France.

**James Acaster**

Shop.

**Mathew Baynton**

Yes, the shop.

**James Acaster**

I erased a lot more than I expected to.

**Mathew Baynton**

What do you call them in Italy? My mind's gone.

**James Acaster**

I went crazy with the erasing of the memories.

**Mathew Baynton**

But you know how in Italy they'll have the shop will also do espresso and will also have, like, pastries and stuff.

**Ed Gamble**

Coffee shop.

**Mathew Baynton**

There's a word for it anyway.

**Ed Gamble**

Coffee shop.

**Mathew Baynton**

Okay, coffee shop, if you want to say that.





**James Acaster**

Yes, sounds lovely.

**Mathew Baynton**

And he'd get a coffee and there'd be one of those glass display cabinets of amazing cakes and pastries and treats and there was one that used to make me and my brothers titter called krapfen con cream, because it had the word crap in it.

**Ed Gamble**

Yes.

**James Acaster**

Yes. That's good stuff.

**Mathew Baynton**

But what it was was an amazing custard doughnut, sort of dusted with icing sugar and I still just fucking love a custard doughnut. So, there are so many desserts that I love, but if I'm honest, I could never, ever, ever say no to a custard doughnut.

**James Acaster**

Well I love it because A, it's nostalgic, you've got the nice memories of it in your family, the tittering with your brother, that's very nice. I mainly want to know how full of custard the doughnut is.

**Mathew Baynton**

Yes, right, okay.

**Ed Gamble**

I'll mime piping in the-

**Mathew Baynton**

Oh God.

**James Acaster**

No catch. Here we go.

**Ed Gamble**

Still no catch.

**James Acaster**

Yes.

**Ed Gamble**

I'm piping in the custard.



**James Acaster**

Quite a lot of custard.

**Ed Gamble**

That's a fuck load of custard that, it's all-

**James Acaster**

That's good though, so it's more custard than doughnut?

**Ed Gamble**

Do you want it to squirt?

**Mathew Baynton**

My mum and dad might listen to this.

**James Acaster**

This is the Royal Albert Hall, man.

**Ed Gamble**

I'm just asking, you know when it's, like, really full the doughnut, you bite in and it squirts custard.

**Mathew Baynton**

But I want there to be enough of the lovely, springy, doughy dough, so not too full. I want there to be a bit of custard in every mouthful but mostly doughnut. Alright?

**James Acaster**

Oh yes, yes, yes, yes, yes.

**Ed Gamble**

I respect it.

**Mathew Baynton**

That's what I'd like.

**Ed Gamble**

I'm not a doughnut guy, I don't like a doughnut.

**James Acaster**

What? Since when do you not like donuts?

**Ed Gamble**

Well, it's just the same family as Yorkshire puddings isn't it? Boring.



**James Acaster**

Right, honest to God, I've never heard this opinion from him before.

**Ed Gamble**

How often do you see me with a-

**James Acaster**

This is staggering.

**Ed Gamble**

How often do you see me with a doughnut?

**James Acaster**

I've seen you with donuts.

**Ed Gamble**

When? Name a time.

**James Acaster**

I don't go around logging it down whenever you're eating a doughnut but like-,

**Ed Gamble**

You're supposed to love desserts, you should be logging every time I have a doughnut.

**James Acaster**

I've definitely seen you eat a doughnut man, and you didn't look too unhappy about it. And you saying that same family as Yorkshire puddings but your main problem with Yorkshire puddings is it takes up too much real estate on the plate.

**Ed Gamble**

Yes.

**James Acaster**

But a doughnut is just a doughnut. You rarely have it with anything else, so that's not an issue.

**Mathew Baynton**

Would this help? I had a dessert recently in Scotland in a place called Mono and it was a doughnut ice cream sandwich. It was fucking lovely. It was a doughnut cut in half with vanilla ice cream and then like, hot chocolate sauce.

**Ed Gamble**

That would help, I'll have that.



**James Acaster**

That is great.

**Mathew Baynton**

It was nice.

**James Acaster**

Would you do that with, if I could get-,

**Mathew Baynton**

A custard one.

**James Acaster**

Look, you love Italian Scottish fusion, so you should love this.

**Mathew Baynton**

Yes.

**James Acaster**

If I get the custard doughnut from Italy, and I take it to, what did you call it, Mono?

**Mathew Baynton**

Yes.

**James Acaster**

And they make the ice cream sandwich out of it.

**Mathew Baynton**

Out of that.

**James Acaster**

With the custard as well. Would you-,

**Mathew Baynton**

Oh but then you've got custard and ice cream. That's not a problem. I feel like that's an either or isn't it?

**James Acaster**

Oh sorry.

**Mathew Baynton**

Apparently not.

**James Acaster**

Oh sorry.



**Mathew Baynton**

I have learned so much.

**James Acaster**

Now I've got money and looks, like it's two good things.

**Ed Gamble**

Ice cream's basically frozen custard anyway isn't it?

**Mathew Baynton**

What the fuck? Is it?

**Ed Gamble**

Yes.

**James Acaster**

Well hey.

**Ed Gamble**

Same family.

**James Acaster**

I know you don't like science, Mat, this is what you get on this pod. So, you think it'd be too much if we made that?

**Mathew Baynton**

Yes.

**James Acaster**

You just want the doughnut, you want the custard doughnut.

**Mathew Baynton**

I think that's the pure thing, yes, the krapfen con crema.

**Ed Gamble**

Do you want you and your brother to titter at it together?

**Mathew Baynton**

Yes, I want to have to order it and giggle a bit when I say crap.

**Ed Gamble**

Do you want us to erase the memory of you having seen it so you and your brother can experience that for the first time together?



**Mathew Baynton**

Just don't delete my fucking kids, please.

**James Acaster**

I'm actually going to replace your kids in your memory with the kids from The Others. And you'll think they're your kids, those two Others kids, who are ghosts by twist.

**Ed Gamble**

Quick question.

**Mathew Baynton**

Can we start again?

**Ed Gamble**

Do you and your brother look like brothers?

**James Acaster**

Oh yes. Can I tell, if you were standing next to your brother, do you think I'd be able to tell that's your brother?

**Mathew Baynton**

Well no, you wouldn't.

**James Acaster**

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

**Mathew Baynton**

Can I also have a drink at the end?

**James Acaster**

Oh hello. Yes.

**Mathew Baynton**

Just quickly, just can I get a shot of a nice Amaro?

**James Acaster**

Yes.

**Mathew Baynton**

Thank you.

**Ed Gamble**

One person in the front row went, 'Yes.'



**James Acaster**

Yes, you can have it, yes.

**Mathew Baynton**

Thank you very much.

**James Acaster**

I don't actually know what Amaro is.

**Mathew Baynton**

It's like a-,

**James Acaster**

At the end of this description, can you describe it and then say, 'That's Amaro.'

**Mathew Baynton**

It's an Italian bitter liqueur, that's Amaro.

**James Acaster**

You would like, a drink at the bar. Vieux Carré.

**Mathew Baynton**

Vieux Carré. Yes, thank you.

**James Acaster**

Yes. Water. Gin with elderflower liqueur and a bit of squeezed lime. Poppadums or bread, sour dough from Bread by Bike with hummus at the end of the bike ride in the park with your children. Starter, Fennel and-. Fennel and apple salad from Irvine Bar and Grill. Pasta, cacio e pepe from the LA place?

**Mathew Baynton**

Yes, The Local I think it was called. Yes, I'll have it from there.

**James Acaster**

Main course, a vegan Ethiopian meal, all in one, on injera, and you want to have never tasted it before, erase your memory.

**Mathew Baynton**

But not my kids.

**James Acaster**

Listen man, I didn't say there'd be no catch.

**Mathew Baynton**

You actually said that several times.



**James Acaster**

I didn't say it, not about that. Side dish, chips with one sachet of salt.

**Mathew Baynton**

Fine, three.

**James Acaster**

Lots of vinegar and a tub of mushy peas from No Catch in Brighton. Drink, Norton Torrontes?

**Mathew Baynton**

Torrontes.

**James Acaster**

White wine. Dessert, the custard doughnut from Italy, laughing at it with your brother. And a digestif at the end, a shot of Amaro. The menu of Mat Baynton.

**Mathew Baynton**

Thank you.

**Ed Gamble**

Thank you very much. For Mat Baynton.

**James Acaster**

Mat Baynton everybody.

**Ed Gamble**

Thank you so much for coming to our second Royal Albert Hall show. You've been absolutely amazing thank you very much. Good night.

**James Acaster**

Have a nice journey home, see you later, thank you.

**Ed Gamble**

Well there we are, brilliant Mathew Baynton and Mathew's currently starring in the Royal Shakespeare Company's production of A Midsummer Night's Dream in Stratford-Upon-Avon until the 30th March. You can buy tickets at [rsc.org.uk](http://rsc.org.uk). That's how high brow our guests are these days, James.

**James Acaster**

Man, Shakespeare in Stratford-Upon-Avon.

**Ed Gamble**

Yes, the home of the bard. Yes. I bet there are loads of ghosts there as well.





**James Acaster**

I'll be busting them.

**Ed Gamble**

Oh yes, James is a Ghostbuster now.

**James Acaster**

In all good cinemas, Spring 2024.

**Ed Gamble**

Spring leaf.

**James Acaster**

Spring leaf.

**Ed Gamble**

Thanks for listening, we'll be back next week with another live show from the tour. Bye.

**James Acaster**

Bye.