



# Off Menu – Ep 247 – Ardal O'Hanlon

**Ed Gamble**

It's the final Saturday release, James, what does that mean?

**James Acaster**

B-b-b-b-b-bonus.

**Ed Gamble**

Bonus live episode from the Off Menu tour in 2023. I mean, 28th November 2023 this was recorded, James. The day this is being released is 4th May 2024. I'm in Japan right now.

**James Acaster**

Really?

**Ed Gamble**

It's the day before my mum's birthday right now.

**James Acaster**

I'm going to be sitting in my flat, missing my friend.

**Ed Gamble**

But to cheer you up, James, you can listen to this. This was, of course, the final night of the residency in Dublin, recorded at the Bord Gáis Energy Theatre on 28th November 2023, as I said. There will be some call-backs from the first half that won't make any sense-

**James Acaster**

Yes, none of that's going to make sense.

**Ed Gamble**

But don't worry about it, just relax into it, enjoy your lives, for God's sake.

**James Acaster**

Also, some of the stuff that isn't call-backs won't make sense. Ardal is a wonderful man with a unique mind.

**Ed Gamble**

Ardal O'Hanlon, the wonderful special guest. What a way to round out the tour.

**James Acaster**

Look, ending it in Dublin with Ardal O'Hanlon, who could ask for anything more?



**Ed Gamble**

Exactly. And the secret ingredient was raisins/cocaine, which we are reliably informed, and we should know, really, is a Father Ted reference.

**James Acaster**

Yes, well, listen, this Dublin crowd, they knew every single detail from Father Ted. So, even people like you and I, who've obviously watched Father Ted-,

**Ed Gamble**

Yes, and love it.

**James Acaster**

Love it. Watched it more than one-,

**Ed Gamble**

Yes.

**James Acaster**

Didn't know all those-, like, they knew everything.

**Ed Gamble**

And everything about all of Ardal's work, I'd say.

**James Acaster**

Yes, they had a lot of suggestions for secret ingredients. But we did land on raisins/cocaine.

**Ed Gamble**

So, hopefully Ardal will not say raisins/cocaine, let's have a listen. It's sad to say it's the final live episode.

**James Acaster**

Sad to say.

**Ed Gamble**

But we'll be back next week, of course, with the normal recorded episode. But very exciting, here we go, the Off Menu menu live of Ardal O'Hanlon.

**James Acaster**

Ardal O'Hanlon.

**Ed Gamble**

Welcome to the Off Menu podcast, taking the-,



**Audience**

(Cheering).

**Ed Gamble**

Oh, okay. Okay.

Audience: Do it!

**Ed Gamble**

Gives me a bit more time to plan what I'm going to say. Taking the mushroom soup of conversation, the turbot of humour, the triple-fried chips of conversation, the cider of the Internet, and the knickerbocker glory of giggles, it's Off Menu podcast, Tony Woods style.

**James Acaster**

Tony Woods style.

**Ed Gamble**

He's taken his coat off, he's staying.

**James Acaster**

Tony Woods style.

**Ed Gamble**

Tony Woods style. Tony Woods has taken his coat off, but he's left his scarf on. Tony Woods style.

**James Acaster**

We'll have that scarf off before the end, Tony Woods. That's Ed Gamble, that's Tony Woods, my name is James Acaster, together we own a dream restaurant. Tony Woods doesn't own it.

**Ed Gamble**

By the way, the audience who listen to this podcast will not hear the first half, so this is going to be fucking weird.

**James Acaster**

Yes.

**Ed Gamble**

You know, 'Who the hell is Tony Woods? Doesn't he mean Tiger Woods? Is Tiger Woods the guest?'

**James Acaster**

That might be your other son. He let you down by not being a piano tuner.

**Ed Gamble**

People listening just going, 'What the-, I'm turning this episode off.'



**James Acaster**

That's Ed Gamble, my name is James Acaster, together we own a dream restaurant, and every single week we invite in a guest and ask them their favourite ever starter, main course, dessert, side dish and drink, not in that order. And this week our guest is Ardal O'Hanlon.

**Ed Gamble**

Ardal O'Hanlon.

**James Acaster**

Yes.

**Ed Gamble**

Obviously. You come to Dublin, you bag O'Hanlon, you know it's gone right.

**James Acaster**

First e-mail straight to O'Hanlon, first reply? 'Yes.'

**Ed Gamble**

You'll be happy to hear it was yes. We know the secret ingredient already, of course-,

**James Acaster**

Keep that in your heads.

**Ed Gamble**

Keep that in your heads. So, let's kick off. This is the Off Menu menu of Ardal O'Hanlon.

**James Acaster**

Ardal O'Hanlon.

**Ed Gamble**

Yes.

**Ardal O'Hanlon**

Don't know why I'm doing that.

**Ed Gamble**

Oh, I loved it though.

**Ardal O'Hanlon**

Yes.

**Ed Gamble**

No-one's danced on before.



**Ardal O'Hanlon**

As if this was Fiddler on the Roof.

**Ed Gamble**

Yes. James, what are you doing?

**James Acaster**

Yes, sorry.

**Ardal O'Hanlon**

Yes.

**Ed Gamble**

The genie has to make a proper entrance, Ardal, you understand. Now, would you like to rub the lamp to get the genie out of the lamp?

**Ardal O'Hanlon**

Of course.

**Ed Gamble**

Please, you must approach the lamp and give it a little rub.

**Ardal O'Hanlon**

Oh.

**Ed Gamble**

There we go. Oh.

**Ardal O'Hanlon**

Oh, the power.

**James Acaster**

Welcome, Ardal O'Hanlon, to the dream restaurant, we've been expecting you for some time.

**Ardal O'Hanlon**

Oh, thank you, genie. it is so fabulous to be at the dream restaurant, finally, in front of Mr Cum and all his friends.

**Ed Gamble**

Mr Cum and the rest of the Cum family.

**James Acaster**

'And all his friends.'



**Ed Gamble**

Yes. James, you wouldn't have seen that because you were the genie in the lamp there, but Ardal rubbed his bottom on the lamp to get the genie out.

**James Acaster**

I thought that felt weird.

**Ardal O'Hanlon**

Yes.

**James Acaster**

'This hasn't happened before.'

**Ardal O'Hanlon**

Yes, it felt powerful to summon a genie, it's a rare opportunity.

**Ed Gamble**

So, you thought you'd use your bottom?

**Ardal O'Hanlon**

Yes. I use my bottom for other things as well, it's multi-function.

**Ed Gamble**

Do you want to take us through all the functions before we kick off?

**Ardal O'Hanlon**

No.

**James Acaster**

You sure? Pretty sure it's going to end up front page news if you do.

**Ardal O'Hanlon**

Well, picking up stuff off the floor, and you know the other stuff.

**James Acaster**

That would be very useful if your arms stopped working, yes.

**Ed Gamble**

Yes.

**James Acaster**

Just pick stuff off the floor with your arse.



**Ed Gamble**

Just nonsense to anyone listening to this. I suppose it is true though.

**Ardal O'Hanlon**

A bit of work for the editor.

**Ed Gamble**

Yes. Poor old Bonito.

**James Acaster**

Would you call yourself a foodie, Ardal?

**Ardal O'Hanlon**

Well, yes, I like food, I like, you know, touching it, and eating it as well. I am a food eater, and then I like going into a dark room afterwards and, you know, thinking about it.

**James Acaster**

Have a good think about the food afterwards in the dark room?

**Ardal O'Hanlon**

Yes. My day does revolve around it. Yes, I love food.

**Ed Gamble**

So, you touch it, you like touching it.

**Ardal O'Hanlon**

I love touching it.

**Ed Gamble**

What's your favourite food to touch, would you say?

**Ardal O'Hanlon**

I would say it is-, I love garlic, I love the smell of garlic on my fingers, so-,

**Ed Gamble**

Really?

**Ardal O'Hanlon**

Yes, I don't eat garlic, I just like smelling it. I love smelling food, and eating it, and touching it.

**James Acaster**

Yes, when you've chopped garlic it is nice throughout the day-, well, I forget that I've chopped garlic, so I'll make the meal and then later on I'll, like, scratch my nose and be like, 'What the fuck is that?'



**Ardal O'Hanlon**

Yes.

**Ed Gamble**

So, you're saying that you chop garlic, and then throughout the day you'll be smelling your fingers?

**James Acaster**

Not deliberately smelling them, but, like, if I have a little scratch and I'm like, 'What the hell is that?'

**Ardal O'Hanlon**

Yes.

**Ed Gamble**

Are you doing that in public?

**Ardal O'Hanlon**

And it brings you back.

**James Acaster**

I guess I'm doing it in public. I mean, you know.

**Ed Gamble**

You'll pick up a reputation, the finger sniffer.

**James Acaster**

No, I just get some really cool men coming up to me going, 'Yes, me and all.' I'm like, 'Love chopping garlic, I guess, brother.'

**Ardal O'Hanlon**

I also like chopping chillies and-,

**Ed Gamble**

Do you?

**Ardal O'Hanlon**

Yes, I love that. And some people, you know, and then you scratch your eye and you get upset, I don't mind that.

**James Acaster**

You like scratching your eye? You like that?

**Ardal O'Hanlon**

After eating-, yes, I like that, I like food, it's all about the senses, isn't it? And, you know, that's one of the senses, pain. So, yes, I love that.





**Ed Gamble**

I did that and picked my nose once after I'd chopped a chilli and I had to sit-,

**Ardal O'Hanlon**

Oh.

**Ed Gamble**

That was not nice. I had to basically sit there with a pint of water, snorting a pint of water for the rest of the evening.

**Ardal O'Hanlon**

But, like, I'm a little bit older than you, so you want food to be interesting and you want an experience every time you eat. Like, I don't eat out of necessity anymore, I don't really have to, I just eat to get sensations.

**Ed Gamble**

So, you just want to feel something?

**Ardal O'Hanlon**

I want to feel full, and pain, and other stuff as well.

**Ed Gamble**

So, you're saying when I get older, I'll enjoy the feeling of, like, a painful nostril after I chop a chilli.

**Ardal O'Hanlon**

Yes. You just want to feel something, for God's sake.

**James Acaster**

'I'm alive.' So, yes, some people might go, 'Oh, I'm a bit hungry,' but you're like, 'It's been a while since I've had a sensation'?

**Ardal O'Hanlon**

Yes. But that would be exactly it.

**James Acaster**

And then that's when you-, you know.

**Ardal O'Hanlon**

Yes, so, touching, and smelling, and, you know, rubbing food on myself.

**Ed Gamble**

Well, we'll see later on, maybe at the end of the menu we'll check, you know, which bits you'd like to rub on yourself, which bits you'd like to touch.



**Ardal O'Hanlon**

Yes.

**Ed Gamble**

Which bits you'd like to smell.

**Ardal O'Hanlon**

Yes.

**Ed Gamble**

Do you feel like you've painted yourself into a corner you can't get out of here, Ardal?

**Ardal O'Hanlon**

Yes, I do. I feel boxed in.

**James Acaster**

I think you've got all the senses to choose from.

**Ardal O'Hanlon**

Yes, I only know three of them.

**James Acaster**

You think one of them is pain.

**Ardal O'Hanlon**

I don't like looking at food. God, no, the sight of food makes me sick.

**Ed Gamble**

Well, you can't look at it, you've just rubbed chillies in your eyes straight away.

**Ardal O'Hanlon**

That's right.

**James Acaster**

Have you ever had a mishap chopping?

**Ardal O'Hanlon**

I have, yes. I did that terrible thing where you're not supposed to chop carrot when it's vertical. Did you know that?

**James Acaster**

You're not supposed to chop a carrot when it's vertical?



**Ardal O'Hanlon**

When it's vertical.

**James Acaster**

I did know that, actually.

**Ardal O'Hanlon**

Yes. I didn't know that.

**Ed Gamble**

I didn't know I knew that, but now you've said it, I do know that, yes.

**James Acaster**

Yes.

**Ardal O'Hanlon**

So, I've done that, and I've cut whole swathes of my finger. Oh, avocados as well.

**James Acaster**

Sorry, I have another question about that. So, when it was vertical-, because obviously carrots taper towards the end, did you put the fat end on the chopping board-,

**Ardal O'Hanlon**

Oh, God.

**James Acaster**

Or did you-, and please don't let this be the answer-,

**Ardal O'Hanlon**

No, yes, I had the fat end. But here's the thing, it was free-standing.

**Ed Gamble**

You didn't hold onto it?

**Ardal O'Hanlon**

I didn't. My arm wasn't working.

**James Acaster**

Yes, it's common.

**Ardal O'Hanlon**

So, I had to just, like, let's say that was the carrot, that can of water on the table, for people who are listening, who are using that particular sense-,



**James Acaster**

Oh, you must be jealous of them.

**Ed Gamble**

He's got all the senses now.

**Ardal O'Hanlon**

Which brings me on to listening to food, hearing food. That is one of the great things about the whole eating experience.

**Ed Gamble**

Yes?

**Ardal O'Hanlon**

Yes, I love the sound of food, I love it. Apart from, well, you know, fizzy water, I don't like the sound of that.

**Ed Gamble**

Right.

**Ardal O'Hanlon**

It's sinister.

**James Acaster**

Yes.

**Ardal O'Hanlon**

Evil, I would go as far as to say.

**James Acaster**

It is quite.

**Ed Gamble**

Yes.

**James Acaster**

It is evil, actually.

**Ardal O'Hanlon**

You know, you've heard it.

**James Acaster**

Yes, I have heard it.



**Ardal O'Hanlon**

You know what it sounds like.

**James Acaster**

Never trusted it.

**Ardal O'Hanlon**

So, I love the sound of other food though.

**Ed Gamble**

Care to elaborate?

**Ardal O'Hanlon**

Well, crunchy food.

**Ed Gamble**

Crunchy foods, yes.

**Ardal O'Hanlon**

I only eat crunchy food.

**James Acaster**

Yes.

**Ardal O'Hanlon**

Oh, God. Yes, I mean, most people like crunchy food. I mean, that's the whole point of it, isn't it? I don't give a shit about the taste, but as long as it's crunchy.

**James Acaster**

Yes.

**Ed Gamble**

Carrots, it's like that. That would be why you were chopping up a carrot.

**Ardal O'Hanlon**

Yes, or sprouts. Raw sprouts I eat. They're horrible, but, like, they're crunchy.

**Ed Gamble**

Yes.

**Ardal O'Hanlon**

Ice. Like, whatever.



**James Acaster**

Crunch the ice.

**Ed Gamble**

Do you like the sound of the crunch as you cut through your thumb.

**Ardal O'Hanlon**

Yes. Crisps are the greatest food of all because of the sound.

**James Acaster**

Purely because of the sound?

**Ardal O'Hanlon**

Yes.

**James Acaster**

What are your favourite brand of crisps? Remember where you are.

**Ardal O'Hanlon**

Oh, yes. Oh, there's a crowd called O'Donnells Crisps in Ireland. Yes, really good crisps. You're supposed to say tayto in Ireland, but that's not absolutely essential. There are two rival Taytos in Ireland, which mirrors the political situation in this country. There is Southern Ireland Tayto Crisps, they have a theme park, that's how important they are to the Irish economy. You have Northern Ireland Tayto Crisps, and here's the thing-

**Audience**

(Cheering).

**Ardal O'Hanlon**

Okay, fair enough, they're not as good as the Southern Irish Tayto Crisps.

Audience: Yes, they are.

**Ardal O'Hanlon**

But, and this is absolutely true, where Tayto Crisps are manufactured in Northern Ireland is literally the ancestral home of the O'Hanlon clan, of which I am a part. Yes, there's O'Hanlon-, no-one gives a shit here about that.

**Ed Gamble**

No, come on, they gasped.

**James Acaster**

They gasped, they were stunned by that. They were like, 'What the?'



**Ardal O'Hanlon**

I am the rightful heir-,

**James Acaster**

'Whoa.'

**Ed Gamble**

Yes.

**Ardal O'Hanlon**

To Northern Ireland Tayto Crisps. And if they were any good, I'd take myself up on that.

**Ed Gamble**

So, what happened with the carrot?

**James Acaster**

Oh, yes, sorry.

**Ardal O'Hanlon**

Yes, well, obviously it was free-standing, and-,

**James Acaster**

Yes, obviously.

**Ardal O'Hanlon**

And I used a knife. I didn't have a carving knife-,

**Ed Gamble**

Yes, as you traditionally use for a carrot.

**Ardal O'Hanlon**

We were having it for Sunday lunch.

**James Acaster**

The old carving knife that-, I think they're used for cutting off mouse tails. What kind of knife did you use?

**Ardal O'Hanlon**

I used an ordinary table knife, a little-,

**James Acaster**

A butter knife? Just like you'd have with your normal-,



**Ardal O'Hanlon**

You could use it for buttering if you wanted.

**James Acaster**

Yes, just a normal-, for your dinner.

**Ardal O'Hanlon**

What?

**James Acaster**

Just a dinner knife for your dinner.

**Ardal O'Hanlon**

Just an ordinary dinner knife with-,

**James Acaster**

Normal-,

**Ardal O'Hanlon**

Yes.

**James Acaster**

Not even a steak knife.

**Ardal O'Hanlon**

Not even a steak knife, it was the only knife to hand.

**James Acaster**

How old were you when this happened?

**Ardal O'Hanlon**

What?

**James Acaster**

How old were you, Ardal?

**Ardal O'Hanlon**

I was 42.

**James Acaster**

Okay.

**Ardal O'Hanlon**

Yes, so-,





**Ed Gamble**

So, blunt knife.

**Ardal O'Hanlon**

Blunt knife, free-standing carrot, carnage. So, anyway, I like touching food.

**James Acaster**

Now, I think we already know the answer to this, but we always start with still or sparkling water? Now, you've already said sparkling you don't trust.

**Ardal O'Hanlon**

I don't like it. Don't like bubbles, don't like the sound.

**Ed Gamble**

Does that go for all bubbly drinks?

**Ardal O'Hanlon**

Yes, I don't even like champagne. I like most drinks. Sometimes I have to drink it, which is fine.

**Ed Gamble**

Oh, it's so hard in life, isn't it, Ardal?

**Ardal O'Hanlon**

But I don't choose it, I don't like it.

**James Acaster**

'Sometimes one has to drink champagne.'

**Ardal O'Hanlon**

I know, I just have to drink it, it's so boring.

**Ed Gamble**

It sounds evil.

**Ardal O'Hanlon**

But I genuinely don't like bubbles because of partly the sound, but I don't like any bubbles, I don't like bubbles in the air. I don't even like Aero bars, I mean, I just-,

**James Acaster**

Really?

**Ardal O'Hanlon**

Hate bubbles. Fuck them.



**Ed Gamble**

I think of you as quite a, sort of, fun-loving, lovely, relaxed man. I would never expect the words, 'Fuck bubbles,' to come out of your mouth.

**Ardal O'Hanlon**

It's probably the only time I've ever used that word. Yes, that's how much I fucking hate bubbles.

**James Acaster**

What about when you stand on bubble wrap?

**Ardal O'Hanlon**

Well, yes, I enjoy killing bubbles, if that's what you mean.

**James Acaster**

Yes, that's when you get to have your-,

**Ardal O'Hanlon**

I don't just stand on them, like, I jump on them, I headbutt them. I stab them.

**Ed Gamble**

With a butter knife.

**Ardal O'Hanlon**

Yes. Which is pointless.

Audience: Ah.

**Ed Gamble**

Come on.

**Ardal O'Hanlon**

What? But yes, so, still.

**James Acaster**

So, you're a still water guy.

**Ardal O'Hanlon**

Still water guy, but I don't care about water. I mean, like, I know it's got its uses and stuff like that, irrigation and that sort of shit.

**James Acaster**

Sure.



**Ardal O'Hanlon**

But I don't really care about it. What I am really interested in is-, well, the temperature is important, but more importantly is the glass. So, like, I'm really interested in the heft of a glass, that kind of thing. Like, that would be more important than the actual liquid in the glass, it would be-,

**James Acaster**

You want to feel the weight.

**Ardal O'Hanlon**

Like, that's too thin, this is a thin can of water, for those listening, that I'm holding in my good hand.

**James Acaster**

Well, be careful with the mic in that case.

**Ardal O'Hanlon**

And it's too thin, so there's no pleasure to be had in holding this can. You know, the temperature is fine.

**Ed Gamble**

Ardal, I've heard that before.

**Ardal O'Hanlon**

Yes. So, like, if I held that can for any length of time, I would probably get tennis elbow or something, because you're using extra muscles to get a good grip on it.

**James Acaster**

Sure. So, you want something with a bit of weight when you pick it up.

**Ardal O'Hanlon**

Weight is important, yes, good point. And heft. I don't know if heft is the right word to describe, like-, you just want girth.

**Ed Gamble**

Girth.

**Ardal O'Hanlon**

Girth, heft, weight.

**James Acaster**

That's what you would like.

**Ardal O'Hanlon**

In that order, yes.



**James Acaster**

Do you like those glasses that have quite a thick bottom to them?

**Ed Gamble**

Yes.

**James Acaster**

Do you know what I mean? When it's, like-,

**Ed Gamble**

Almost like a whisky glass.

**James Acaster**

The glass stops, but then it just carries on, a big chunk of glass at the bottom.

**Ardal O'Hanlon**

No, I like that. I mean, the pint of Guinness glass is the perfect glass.

**James Acaster**

Right.

**Audience**

(Cheering).

**Ardal O'Hanlon**

Absolutely, you know, because it's also got that thing, the little bulge about three quarters of the way up, which is a good feature.

**Ed Gamble**

So, girth, heft, weight, and the little bulge three quarters of the way up.

**Ardal O'Hanlon**

Yes, that's about all you need. And the lip, the lip is important, that it's not too thin a lip. Because again, that doesn't channel the water into the right areas of the mouth. It channels it onto your shirt, and that's useless.

**Ed Gamble**

Yes.

**Ardal O'Hanlon**

Forks are important as well.

**James Acaster**

Yes.



**Ardal O'Hanlon**

So, like, again, the whole-, eating is fine, okay-,

**Ed Gamble**

Yes, prefer touching.

**Ardal O'Hanlon**

Prefer touching, but also prefer, like-, again, I think it's maybe getting older. Like, my main interest at dinner will be the heft of the cutlery. Like, we had a dinner party in our house a few weeks ago, and, this is absolutely true. So, I got, last Christmas, for my wife's Christmas present, I got this amazing cutlery. Like, it is the best cutlery ever.

**Ed Gamble**

Sorry, you bought that for your wife?

**Ardal O'Hanlon**

Yes.

**Ed Gamble**

Okay.

**Ardal O'Hanlon**

Yes, lucky girl.

**Ed Gamble**

Yes. I can just imagine you handing it over, going, 'Look at the heft on that, just the heft.'

**Ardal O'Hanlon**

Even more than me, she loves design. I mean, she's got some outlandish cutlery in her collection, which she keeps in a different room than my cutlery collection. So, like, she got these forks, which, they look nice, but they're terrible. Now look, you know, I shouldn't be talking about my wife in a public forum, but I feel she needs to know, and we're not good on one-to-one. But we have these forks at home, like, there are only three tines.

**James Acaster**

Yes.

**Ardal O'Hanlon**

Yes. Like, two of them are splayed outwards, the outer two. And they curve outwards. So, literally, you can't pierce anything. There is no food that I know of that you can actually pierce. So, what's that fork for?

**James Acaster**

They're turning everything dirty, Ardal.



**Ardal O'Hanlon**

Like, it's for maybe lifting hay or something and throwing it into a trailer. Like, it's not for-, whereas the forks I got her, which he's very happy with, by the way, they're not just forks, they have a companion knife and spoon-,

**Ed Gamble**

That's good, yes.

**Ardal O'Hanlon**

So, you know brutalism in architecture, right?

**James Acaster**

Yes.

**Ardal O'Hanlon**

These are brutalist. So, it's a Dutch designer called Maarten Baas, loads of As in that.

**James Acaster**

Yes.

**Ardal O'Hanlon**

Maaaaarten. Like, I think there are about five As in his first name and about four in his second name, okay? Maaaaarten Baaaas. He has these amazing cutlery sets. So, anyway, 'Still or sparkling?' Was the question.

**Ed Gamble**

It's the most cutlery chat we've had, but it is important.

**Ardal O'Hanlon**

Well, I'm surprised you don't talk about it more. Oh, yes, so, I was at this dinner party and I-, literally, the next morning I was really embarrassed, like, I literally went around to everyone at the table-, because no-one ever remarks on the cutlery and we're always furious the next morning. They say, 'Oh, yes, the dinner was lovely.' My wife's an amazing cook, and so they're always going on about the fucking food and everything, and they never mention the cutlery. So, at this dinner party I was going, 'What do you think of the-,' so, I was just one of those guys going around, 'You see it there? Now, maybe it doesn't look special, but when you actually look at it closely it's all-, like, it's imperfect. So, like, there are four tines in the proper-, and there's a stem.'

**James Acaster**

Yes, you're talking them through the fork.

**Ardal O'Hanlon**

Yes. But, like, each of the tines is slightly weird-,



**James Acaster**

Like little wiggly tines?

**Ardal O'Hanlon**

Yes, but then the weight is the important thing, it's just perfect.

**Ed Gamble**

Heft.

**Ardal O'Hanlon**

Like, sometimes I-, literally, it's not even mealtime and I will go to the cutlery drawer when I should be working, and I will literally just walk around with a fork.

**James Acaster**

Just feeling the weight of it.

**Ardal O'Hanlon**

Yes. And the knife is like a saw.

**James Acaster**

Yes, okay.

**Ardal O'Hanlon**

It's a really good knife.

**Ed Gamble**

If a burglar came in, which one would you reach for first, do you think?

**Ardal O'Hanlon**

Well, here's the thing. If a burglar came in, I wouldn't know. And the reason I wouldn't know is because, you see, we're very interested in design in our house, and my wife-, again, is none of your business.

**James Acaster**

Yes. The more you mention her, the more I suspect she doesn't exist, but let's carry on.

**Ed Gamble**

It's just your wife is actually a fork that you put googly eyes on. 'Hello, there, darling.'

**Ardal O'Hanlon**

But she buys lamps. So, she loves lamps almost as much as she likes cutlery.

**Ed Gamble**

Yes.



**James Acaster**

Well, I don't know if your wife likes cutlery.

**Ardal O'Hanlon**

So, she buys lamps that don't throw any light, so our house is really dark because all the lamps-, the lamps are lovely, like, so it's always design over functionality, and that's a source of contention. Like, literally, there's no light coming out of the lamps.

**Ed Gamble**

So, you wouldn't know which one to get if a burglar came in.

**Ardal O'Hanlon**

Like, it might as well be a hat stand, it might even be a hat stand with a lampshade on it. Like, there's literally no light. There could be squatters living in my house, I wouldn't know.

**James Acaster**

This anger explains why you began the show by rubbing your arse on a lamp.

**Ardal O'Hanlon**

Yes.

**James Acaster**

Poppadoms or bread? Poppadoms or bread, Ardal O'Hanlon? Poppadoms or bread?

**Ardal O'Hanlon**

Oh, no. Oh, yes, I'm going to go poppadoms.

**Audience**

(Cheering).

**Ed Gamble**

The people are quite happy about that.

**Ardal O'Hanlon**

And you know why? It's the crunch.

**Ed Gamble**

Yes, of course. Of course.

**James Acaster**

Why did we expect anything else? Of course it's the crunch.

**Ardal O'Hanlon**

If the bread was crunchy I would consider it. But bread, it doesn't really agree with me, so I'm-,





**Audience**

Toasted.

**Ardal O'Hanlon**

What?

**Audience**

Toasted.

**James Acaster**

Toasted, he said. For the crunch, I think.

**Ardal O'Hanlon**

I never thought of that. Now, my wife bought a toaster that looks nice, you can see your reflection in it, you can brush your hair in it, it's really shiny stainless steel, but it doesn't fucking toast.

**James Acaster**

Yes, no joy.

**Ardal O'Hanlon**

No joy. I would go poppadoms, probably, and like most people, I would eat too many poppadoms at the beginning of a meal and, you know, ruin everything, depending on the dips.

**James Acaster**

So, you love touching food, and you love the crunch, so with a stack of poppadoms, are you smashing? Do you smash them up with your hands?

**Ardal O'Hanlon**

Yes, I would. Or sometimes, like, I bring a little hammer.

**James Acaster**

Yes.

**Ed Gamble**

Lovely design.

**Ardal O'Hanlon**

Just a little tap, tap, tap.

**James Acaster**

Maarten Baas hammer.

**Ed Gamble**

Yes, Maarten Baas hammer.



**Ardal O'Hanlon**

Nice grip.

**Ed Gamble**

Do you ever walk round the house with your poppadom hammer?

**Ardal O'Hanlon**

I do, of course, yes.

**James Acaster**

Burglar comes in, 'Feel that, feel the weight of that hammer. Help yourself to the toaster.'

**Ardal O'Hanlon**

Yes. But I don't love poppadoms either, but I would-,

**Ed Gamble**

For the crunch.

**Ardal O'Hanlon**

I would have them. I do love Skips. Skips are a big thing in our house.

**Ed Gamble**

I mean, in this course, you know, it's poppadoms or bread, but people in the past have picked other things.

**Ardal O'Hanlon**

Is that allowed?

**James Acaster**

Yes.

**Ed Gamble**

That is allowed, so if-, you say Skips are a big thing in your house, which we will get into more detail about, but if you would like Skips instead of poppadoms or bread, I'm sure you can have a big bag of Skips.

**Ardal O'Hanlon**

Okay. I'm going to go for that.

**Ed Gamble**

Yes.

**Ardal O'Hanlon**

Yes. Thank you.



**James Acaster**

Do you want the Skips to be the size of poppadoms?

**Ardal O'Hanlon**

Yes.

**James Acaster**

Yes.

**Ardal O'Hanlon**

Is this allowed?

**Ed Gamble**

Yes. It's last night of the tour, fuck it, Ardal.

**Ardal O'Hanlon**

This is the best restaurant in the world.

**James Acaster**

Yes, exactly, that's what we're here to provide for you.

**Ardal O'Hanlon**

Yes, thank you.

**James Acaster**

We want you to have the best experience possible. So if you have the Skip sized poppadoms, oh, the poppadom sized Skips. Sorry, Ardal.

**Ardal O'Hanlon**

Poppadom sized Skips.

**Ed Gamble**

Poppadom sized Skips.

**Ardal O'Hanlon**

Yes.

**James Acaster**

Sorry.

**Ed Gamble**

Don't bring him Skip sized poppadoms.



**James Acaster**

No. Then that's-,

**Ardal O'Hanlon**

And you don't need any dips. I mean, they're perfect. They're just-, they are a perfect food stuff.

**James Acaster**

The Skips are?

**Ardal O'Hanlon**

Yes.

**James Acaster**

Perfect food stuff.

**Ardal O'Hanlon**

They've got protein with the prawns and they've got-, you know, the carbohydrates and the other thing, what is the other thing?

**Ed Gamble**

Vitamin D.

**James Acaster**

Yes.

**Ardal O'Hanlon**

Yes. The food pyramid. I don't know that. Yes.

**Ed Gamble**

How many Skips are you getting through in your house?

**Ardal O'Hanlon**

A large bag a day.

**Ed Gamble**

Really?

**Ardal O'Hanlon**

Yes. Not just me. No. Everyone dips in.

**Ed Gamble**

You just open a bag at the beginning of the day-,



**Ardal O'Hanlon**

Yes, they're left out. They're just left out.

**James Acaster**

So how many people's that? We've got you, your wife, the burglar.

**Ed Gamble**

The squatters.

**Ardal O'Hanlon**

And the other people-, the squatters, yes. Yes, I did notice a lot of the Skips had gone missing. Yes, my daughter's there. One of my daughters live there at the moment and my son doesn't live there. He lives in Galway. And my other daughter lives in Australia. So there you go, you have it all now. Is that it? Do you need to know anything else?

**Ed Gamble**

That's all we want. We just want everyone's family details and then that's the end of the episode.

**James Acaster**

Which one of them do you love the most?

**Ed Gamble**

Well, one of them's in Australia, so not her.

**James Acaster**

Obviously not her. The burglar.

**Ardal O'Hanlon**

No, I don't-, I love them all-, I love them all.

**James Acaster**

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

**Ardal O'Hanlon**

Dream starter. Well, are pre-starters allowed?

**James Acaster**

Yes.

**Ed Gamble**

I respect that.

**Ardal O'Hanlon**

Yes, is that a common-,



**James Acaster**

I'd expect a pre-starter, yes.

**Ardal O'Hanlon**

Is that common? Well, yes, oysters obvious, yes. Oysters.

**Ed Gamble**

Love that.

**Ardal O'Hanlon**

It's one of the best things in life, an oyster.

**Ed Gamble**

How many oysters do you reckon you could get through?

**Ardal O'Hanlon**

I know the answer to that actually. Last year, myself and my wife, we were in North America, I was doing a show in a place called Canton in Massachusetts and there was a bit of trouble, the public transport wasn't working properly and it was impossible to get an Uber or anything, and I was staying in Boston. So, this man called Frank was at the audience, in the audience. And he offered us a lift back to Boston, and we went, 'Brilliant.' And it turns out Frank is-, he owns a really nice restaurant. And he phoned ahead and he said, 'What do you like?' And we said, 'Oysters.' We like other stuff as well, but that was the first thing that came into our heads, oysters.

**Ed Gamble**

You can't say Skips at that point, can you?

**Ardal O'Hanlon**

No. It would be unsophisticated. So, Frank-, this is absolutely true, Frank had laid out 50 oysters on top of the counter. So the restaurant was closed by the time we got back to Boston and there was just a few staff around cleaning up. But they'd left out loads of food for us, Frank was an extraordinarily generous man. So there was, like, I would say, 60 oysters actually.

**James Acaster**

Yes.

**Ardal O'Hanlon**

And myself and my wife had 24 each, I would imagine.

**James Acaster**

And 2 for Frank.

**Ardal O'Hanlon**

Yes, some greedy bastard took the other 12.



**Ed Gamble**

Bet that was quite the night for you and your wife after all those oysters.

**James Acaster**

I'm sorry, Ardal.

**Ardal O'Hanlon**

It's okay, it's okay. Yes, I mean, it was a good night because we talked about oysters afterwards, how much we loved them, and yes, I love oysters, and yes. Yes. Wonderful. I love my wife as well. I was planning to give one word answers tonight.

**James Acaster**

Yes. You've got to say you love your wife.

**Ed Gamble**

What are you putting on the oysters because there's, like, obviously the shallot sort of vinegary stuff and you could put Tabasco, lemon, how are you loading up-, what's the classic Ardal oyster?

**James Acaster**

And did Frank provide all of the accoutrements as well?

**Ardal O'Hanlon**

Frank just, like-, he just waves a hand and oysters arrive. Like, he has some way of-, I don't know how he conjures up the oysters. But I would go minimal.

**Ed Gamble**

Yes.

**Ardal O'Hanlon**

Yes, because you know, you want to taste the sea and hear the sea.

**James Acaster**

Course, yes.

**Ed Gamble**

Holding an oyster shell up to your ear.

**Ardal O'Hanlon**

Holding an oyster shell, exactly, and you know-, and talking to the oyster and I don't know, listening to it and smelling it. So minimal. A shallot would be about the limit and vinegar. Red wine vinegar or something.

**Ed Gamble**

Nice.



**Ardal O'Hanlon**

That would be about it. I have a friend who has an oyster shucker. People in Dublin will know there's a suburb called Ranelagh. It's kind of like Hampstead or something in London. You know, it's a bit-, yes.

**James Acaster**

Yes, got you.

**Ed Gamble**

Yes.

**Ardal O'Hanlon**

And I have a friend who lives in Ranelagh and he said a very Ranelagh thing one day, I was in his house, having a cup of tea or something, and he was putting things away and he said, 'Oh God, there's my oyster shucker.' Like, that would be a Ranelagh thing to say. To have your own oyster shucker, like.

**Ed Gamble**

I have two.

**Ardal O'Hanlon**

Have you? Would you prepare your own oysters?

**Ed Gamble**

Have done in the past, that's why I bought the shucker, but now I use it to open parcels.

**James Acaster**

Of more oyster shuckers.

**Ardal O'Hanlon**

What's the handle like with the oyster shucker?

**Ed Gamble**

It is girthy.

**Ardal O'Hanlon**

Is it?

**Ed Gamble**

It is very girthy. But it's dangerous. I'm like you with chopping things, I shouldn't be trusted. So when you've got to try and open an oyster, it is-, it almost always ends in blood.

**Ardal O'Hanlon**

Yes.





**Ed Gamble**

So I don't do it anymore.

**Ardal O'Hanlon**

Yes. Do you-, would you use both hands when you're-,

**Ed Gamble**

To shuck an oyster?

**Ardal O'Hanlon**

Yes.

**Ed Gamble**

Yes, it wouldn't be a free-standing oyster.

**Ardal O'Hanlon**

Okay.

**Ed Gamble**

Just be sort of chasing it across the table.

**James Acaster**

Vertical oyster.

**Ed Gamble**

Yes.

**James Acaster**

So that's your pre-starter? You're having 24 oysters. What's the starter? What's that teeing you up for?

**Ardal O'Hanlon**

I would go scallops, I think.

**Ed Gamble**

We're just working our way around the sea here.

**Ardal O'Hanlon**

I'm just very mercury deficient. And little plastic bag deficient as well. No, I love scallops and my wife does a thing with scallops. Like-,

**James Acaster**

People are now just laughing at the mention of your wife every time.



**Ardal O'Hanlon**

Oh yes, she's funny.

**James Acaster**

Remember Ardal, if you bring up your wife, you do have to end the anecdote with, 'And I love my wife.'

**Ardal O'Hanlon**

Yes, okay.

**James Acaster**

That's very important.

**Ardal O'Hanlon**

Yes. Well, I mean, this is one of the reasons why I do love her is because the scallops she does are great. She puts them on black pudding.

**Ed Gamble**

Oh.

**James Acaster**

Oh, yes, great.

**Ardal O'Hanlon**

Yes.

**James Acaster**

Yes, delicious.

**Ardal O'Hanlon**

Anything with black pudding is just-,

**Ed Gamble**

Yes.

**Ardal O'Hanlon**

Everything is instantly improved by putting black pudding in there. Clonakilty black pudding would be the one. They're the Cork people, you see.

**James Acaster**

What the fuck was that?

**Ardal O'Hanlon**

This is one of the big things in Cork, is the Clonakilty black pudding.



**James Acaster**

Wow.

**Ardal O'Hanlon**

Some would say the only thing. But I wouldn't. I wouldn't say that.

**Ed Gamble**

No, you wouldn't say that. You've not said that.

**Ardal O'Hanlon**

So the scallop resting on the disc of black pudding. Yes. With the minty pea puree underneath that just to give it a little bit of-, fix it, I suppose, into place.

**Ed Gamble**

It's purely structural, the pea.

**Ardal O'Hanlon**

Purely structural.

**Ed Gamble**

Yes.

**Ardal O'Hanlon**

In fact, it's really all about the architecture.

**Ed Gamble**

Yes.

**Ardal O'Hanlon**

And then on top of that, here's the little-, here's her special twist, is a fried quail's egg on each thing.

**Ed Gamble**

I love your wife.

**Ardal O'Hanlon**

How about that for a wife?

**Ed Gamble**

How about that for a wife? I wish I'd said that on my wedding day. When we'd done the vows-,

**Ardal O'Hanlon**

I wish I didn't say that, but anyway-,



**Ed Gamble**

How about that for a wife?

**Ardal O'Hanlon**

So yes, so that's a pretty good thing.

**James Acaster**

Wife.

**Ardal O'Hanlon**

Yes.

**James Acaster**

That's amazing. What a dish. And how many times have you had-, is this, like, a special occasions thing or-,

**Ardal O'Hanlon**

Well, I mean, yes, it would be kind of a dinner party speciality, so once every 7 years. No, no, it would be regular enough, but obviously, if the same people are back, you can't give them that, so.

**Ed Gamble**

I don't know, if I'd been to your house for a dinner party and had that, I'd be like, 'Can I have that again if I came over? And can we get the good forks out?'

**Ardal O'Hanlon**

As long as you mention the forks.

**Ed Gamble**

Oh, first thing I'd do.

**Ardal O'Hanlon**

You'd be invited back. If people are wondering why they're not invited back to my house, that's the reason. It's-, they just don't compliment the cutlery.

**James Acaster**

Yes.

**Ed Gamble**

I love a little quail's-, how many would you get on a portion?

**Ardal O'Hanlon**

Yes, the three, the standard three. Although I have noticed in restaurants, they're down to two in a lot of restaurants.



**Ed Gamble**

Yes.

**Ardal O'Hanlon**

Two scallops.

**James Acaster**

Yes, it's suspicious. Where's that third one gone?

**Ardal O'Hanlon**

I don't know. You tell me.

**James Acaster**

Oh.

**Ardal O'Hanlon**

What's going on? I mean, three is the minimum.

**Ed Gamble**

Yes.

**Ardal O'Hanlon**

Any more than three is probably too many, so.

**Ed Gamble**

It's the-,

**James Acaster**

Yes, if there were four, I'd be like, 'What, are you trying to kill me?'

**Ardal O'Hanlon**

Four, I'd give it back.

**James Acaster**

Yes.

**Ed Gamble**

It's awful that this is the first time three comedians realise that there's a cost of living crisis. It first hit me hard when they went down to two scallops.

**James Acaster**

I knew something had happened. So I said to the waiter, 'Come here, boy. Can you count to three? Take them away.'



**Ed Gamble**

Three quail's eggs is great because that is three-,

**Ardal O'Hanlon**

No, no, no, there's only one quail egg.

**Ed Gamble**

Oh.

**Ardal O'Hanlon**

It's three scallops per person, three discs of black pudding from Clonakilty per person.

**James Acaster**

Yes.

**Ardal O'Hanlon**

One big lump of pea puree and-, oh, sorry, there will be a little disc of fried apple.

**James Acaster**

Wow.

**Ardal O'Hanlon**

As well.

**James Acaster**

How's that for a wife? Great.

**Ed Gamble**

One quail's egg, okay, that's fine.

**Ardal O'Hanlon**

Yes.

**Ed Gamble**

I was just going to-, I would really enjoy getting three opportunities to split the yolk.

**Ardal O'Hanlon**

Yes, but we've only got one quail.

**Ed Gamble**

You can't overwork that poor girl.

**Ardal O'Hanlon**

No, no. She's doing her best.



**James Acaster**

You used to have three quails, of course. Sad times.

**Ardal O'Hanlon**

Cost of living crisis. We can't afford three quails.

**James Acaster**

You could have, I mean, it's so dark in your house, there could be three quails knocking around you, you wouldn't know. That's delicious. I think that sounds amazing. So far, this is a very delicious-, it's making me very hungry.

**Ed Gamble**

24 oysters.

**James Acaster**

Yes.

**Ed Gamble**

Oh, yes. We had oysters yesterday. Every time I have oysters, I do think, 'Oh, this could be the day that one really makes me ill.' And I was worried yesterday. We did have some oysters and I was panicking that I'm going to turn up to the show-,

**Ardal O'Hanlon**

Isn't that part of the attraction? Is the-,

**Ed Gamble**

Well, I forgot, yes, definitely for you.

**Ardal O'Hanlon**

Is the risk, it's like-,

**James Acaster**

Evel Knievel over here.

**Ardal O'Hanlon**

It would be like-, you know the pufferfish.

**Ed Gamble**

Yes.

**Ardal O'Hanlon**

The pufferfish. If you eat the wrong bit, you'd die instantly.



**James Acaster**

Yes. I know that because of The Simpsons.

**Ardal O'Hanlon**

What?

**James Acaster**

There's an episode in The Simpsons, I believe, so that's how I know that.

**Ed Gamble**

Yes, that's how I know that too.

**James Acaster**

There's some things that I only know because they're in The Simpsons. And one is that if you eat a pufferfish, you could die.

**Ed Gamble**

Yes.

**Ardal O'Hanlon**

I've never had one, but I would like to try one. I mean, eventually.

**James Acaster**

Yes, I imagine you'd love to try it.

**Ed Gamble**

Well, that would make you feel alive, wouldn't it?

**Ardal O'Hanlon**

It would. For a while.

**James Acaster**

So dream main course. What are we moving towards?

**Ardal O'Hanlon**

Yes, well, it's all downhill from here. I mean, that's the really-, that's my favourite part of the meal, is all that fish.

**James Acaster**

Oh, really, starters are your favourite?

**Ardal O'Hanlon**

Starters and pre-starters. And then I'm, kind of, already feeling really queasy. So I was, kind of, hoping you would help me with the main course.





**Ed Gamble**

Okay.

**Ardal O'Hanlon**

I mean, I have-, okay, I love roast beef, so that would be-, yes, definitely, roast beef and, you know, all the stuff that goes with that. But-,

**Ed Gamble**

So what help do you need?

**Ardal O'Hanlon**

I need help with-, because this is a dream restaurant.

**Ed Gamble**

Yes.

**Ardal O'Hanlon**

So I suppose I do consider myself quite adventurous when it comes to food, so I'm always looking for a new sensation. I was in Hong Kong recently, as recently as a few days ago, which is possibly why I'm rambling in the way I am, and I had something I had never tried before, stink beans.

**Ed Gamble**

Stink beans.

**Ardal O'Hanlon**

Stink beans. So they're-, yes, they're beans. They're like a broad bean or an edamame type of thing. That's the shape of them, but they're stinky and they taste, kind of, foul, but in a good way. You know, kind of, like a fermented mad taste. And the taste stays with you for a really long time. Like, I can still taste it.

**Ed Gamble**

So is that-, do you want stink beans or you're saying that's the level of adventurous you consider yourself to be?

**Ardal O'Hanlon**

Yes, no, but I loved it because it was new and I couldn't believe it and I thought for a few minutes, like, 'This is my favourite food ever. I just want to eat stink beans for the rest of my life.' You know, because it was new and I thought I wouldn't be able to taste something new, you know. And I had durian fruit as well, have you had that?

**James Acaster**

Oh yes, stinky fruit.



**Ed Gamble**

Yes, I've not had it properly. I think I've had durian flavoured ice cream before.

**Ardal O'Hanlon**

Okay.

**Ed Gamble**

But that's the fruit that's banned on public transport, right?

**Ardal O'Hanlon**

Yes. And rightly so. And you have to wear plastic gloves when you eat it and you have to be outside when you're eating it because of the smell of it. Like, it's absolutely overpowering. But it's an amazing taste sensation. It's really fleshy. It's like a liver or something.

**James Acaster**

Yes.

**Ardal O'Hanlon**

But a yellow mango coloured-,

**Ed Gamble**

Liver.

**Ardal O'Hanlon**

Liver.

**James Acaster**

It's amazing, like, as soon as-, in this meal, as soon as your wife leaves, eating-, stinks like shit.

**Ed Gamble**

Stinking.

**James Acaster**

Just stinky beans and durian fruit, you have to wear gloves and eat outside.

**Ardal O'Hanlon**

Yes.

**James Acaster**

It's the stinkiest guy in the world.



**Ardal O'Hanlon**

Anyway, I want you to help me just with the main course. Like, okay, roast beef will be the-, we'll fall back on that if you can't help me, but it's a dream restaurant, is there something that I haven't had that maybe you guys have had that you would recommend?

**James Acaster**

I mean, I'm a genie obviously, I could make you anything, create you new stuff, if you like beef, but you also want something new that's-, I can make you, like, stinky beef.

**Ed Gamble**

Oh.

**James Acaster**

We could invent a type of roast dinner that stinks.

**Ed Gamble**

Stinky beef.

**James Acaster**

Yes.

**Ed Gamble**

And that would satisfy both of your needs?

**Ardal O'Hanlon**

Yes, so fermented beef or something.

**James Acaster**

Yes, just, like, really stinky-, you've got to eat it not even outside, you've got to eat it on an oil rig. Like, you can't be anywhere near land.

**Ed Gamble**

You've got to be totally alone as well. You can't be around other people.

**Ardal O'Hanlon**

Yes.

**Ed Gamble**

You've got to go to an oil rig and eat your stinky beef.

**James Acaster**

And you've got to wear, like, a full hazmat suit-,



**Ardal O'Hanlon**

Yes.

**James Acaster**

That's just got a straw coming out of it that you've got to feed the stinky beef into.

**Ardal O'Hanlon**

Oh God, how do you manage to get it up the straw?

**James Acaster**

And then you tip your head back like a pelican eating a fish.

**Ardal O'Hanlon**

Suck like bejesus.

**James Acaster**

Yes, yes, yes, suck like bejesus. Suck that. And it stinks real bad and like, you're going to get attacked by-,

**Ardal O'Hanlon**

I was already-, I don't know if anyone noticed, I was already practising suck.

**James Acaster**

You know what, I saw you doing it.

**Ardal O'Hanlon**

Up an imaginary straw there.

**Ed Gamble**

And if you touch it, it sticks to your fingers like garlic.

**Ardal O'Hanlon**

What would give it the stink?

**Ed Gamble**

What sort of stink?

**Ardal O'Hanlon**

How would you prepare the beef that would-,

**James Acaster**

Yes.



**Ardal O'Hanlon**

That would make it-,

**James Acaster**

It's very-,

**Ardal O'Hanlon**

The required level of stink.

**James Acaster**

It's-, the cut of beef is from specifically the-,

**Ardal O'Hanlon**

Right, okay.

**James Acaster**

Butthole.

**Ardal O'Hanlon**

Yes.

**James Acaster**

And we just follow it along all the way to the stomach, but it's just that whole root.

**Ed Gamble**

It's so tender. It's really tender.

**Ardal O'Hanlon**

So that is the straw essentially.

**Ed Gamble**

Yes.

**James Acaster**

Yes, it's essentially the straw.

**Ardal O'Hanlon**

Yes.

**Ed Gamble**

It's its own straw, yes.



**James Acaster**

We carve that out, like, literally less than a second after the cow has had a shit. So-, and we carve it out so delicately that we can remove it and the cow can carry on living.

**Ed Gamble**

Yes.

**James Acaster**

And it's just got a slightly bigger canal.

**Ed Gamble**

Yes.

**Ardal O'Hanlon**

I don't want that.

**Ed Gamble**

But you've never had it-, that's-,

**Ardal O'Hanlon**

I'm going back to my original-,

**James Acaster**

You asked for our help.

**Ardal O'Hanlon**

I want roast beef. Roast beef.

**Ed Gamble**

You said stinky beef. You said it stinks, Ardal.

**James Acaster**

It stinks. We've washed it, but it still stinks because it was so fresh that it had the turd.

**Ed Gamble**

Yes, and it's-, the taste stays with you for a year.

**James Acaster**

Yes.

**Ed Gamble**

A calendar year.



**James Acaster**

For a calendar year.

**Ardal O'Hanlon**

Yes.

**James Acaster**

And you have it with just all the usual trimmings.

**Ardal O'Hanlon**

Okay, I'll have that. I'll have it, I'll have it. I trust you. I don't know why, but I trust both of you.

**James Acaster**

Yes, it'll be a new experience.

**Ed Gamble**

Yes.

**Ardal O'Hanlon**

Yes, definitely.

**James Acaster**

It'll stink so bad and it would be familiar because it's, like, roast beef and it's your favourite meal.

**Ardal O'Hanlon**

Oh, God. Could-, yes.

**Ed Gamble**

I mean, if you don't want it, you don't have to have it.

**Ardal O'Hanlon**

No, no, no, I'll have it because I pride myself on being adventurous and I'll eat-, you know, you've got to try everything. So I'll be the first person in the world to try that.

**James Acaster**

Yes. Also, all the cow has been eating is stinky beans. That's all it's been eating and doing through-, it's just been eating that, that's all it's been fed for, like, a really long time.

**Ardal O'Hanlon**

Okay.

**James Acaster**

Like, ages.



**Ardal O'Hanlon**

It's growing on me definitely, yes. Yes, it works.

**Ed Gamble**

Do you want the trimmings with the roast beef to be normal trimmings or do you want them to be stinky trimmings?

**Ardal O'Hanlon**

Well, in this case, yes, I want it to be very normal.

**Ed Gamble**

Normal trimmings.

**Ardal O'Hanlon**

Yes, normal trimmings.

**James Acaster**

Normal is possible.

**Ed Gamble**

So what are the dream trimmings? What are we having with it?

**Ardal O'Hanlon**

Well, I would go cauliflower cheese sauce, big thing for me.

**Ed Gamble**

Cauliflower cheese sauce.

**Ardal O'Hanlon**

Yes, really big thing for me.

**Ed Gamble**

So just the sauce.

**Ardal O'Hanlon**

No, cauliflower with cheese sauce or cheese sauce with cauliflower, whichever you prefer.

**Ed Gamble**

But you know why I got mixed up, right?

**James Acaster**

No.





**Ed Gamble**

Cauliflower-, cauliflower cheese.

**James Acaster**

Yes, that's how I say it too, Ardal.

**Ardal O'Hanlon**

I was really clear. I mean, I couldn't have been any clearer, Ed.

**James Acaster**

Cauliflower on my cheese sauce.

**Ed Gamble**

That's cauliflower cheese, just say cauliflower cheese and then we all know what it is.

**Ardal O'Hanlon**

Well, if I said steak chips, like-, would that be any-,

**Ed Gamble**

No, that's not the name of the dish, is it? Cauliflower cheese is the name of the dish, that's cauliflower with cheese.

**Ardal O'Hanlon**

I was eluding, I was, like-, you know, I could have put in the 'and' but for time, we've already gone over time.

**Ed Gamble**

Well.

**Ardal O'Hanlon**

I was abbreviating.

**Ed Gamble**

Well, bad luck because it's going to be stinky cauliflower now.

**Ardal O'Hanlon**

That'll do me. One of my big achievements in recent years, possibly my biggest achievement ever actually, was I did sauerkraut, I made sauerkraut.

**James Acaster**

Tell you what-, okay, yes, good. I just think you've had bigger achievements, but sure.

**Ardal O'Hanlon**

Honestly, honestly-,



**James Acaster**

You made sauerkraut-,

**Ed Gamble**

Yes.

**Ardal O'Hanlon**

That is-, well, I consider it to be my biggest achievement.

**James Acaster**

Yes, fair enough.

**Ardal O'Hanlon**

I mean, honestly, like, it's-, you know, I'm Irish, so you tend to-, nothing's good enough, but-,

**James Acaster**

Yes, I think someone just cheered you being Irish.

**Ed Gamble**

Oh my God, is he?

**Ardal O'Hanlon**

But yes, the sauerkraut was-, which is fermented and it's kind of stinky. And it's-, it felt great making it, you know.

**James Acaster**

When you say it felt great-,

**Ardal O'Hanlon**

It felt great because you actually have to put a huge amount of effort into it. It's a physical effort because-, I mean, there's the cutting of the cabbage.

**James Acaster**

Yes.

**Ed Gamble**

Yes, which is free-standing.

**James Acaster**

Obviously.

**Ardal O'Hanlon**

Yes, with a razor on this occasion because you've got to cut it really really thinly.



**Ed Gamble**

Like Goodfellas.

**Ardal O'Hanlon**

Yes. Yes. Yes, that's where I got the idea for the razor.

**Ed Gamble**

Yes, they don't do it with a cabbage from memory.

**James Acaster**

This is the Irish version. Good lads, good lads. And they're just cooking it with a razor. The whole thing.

**Ardal O'Hanlon**

That's right. But when you cut the cabbage, and you think it's thin enough, it's not, so you've got to really shred it. But then you've got to squeeze it for hours, days, like you've got to knead the cabbage to get all the juice out of it.

**Ed Gamble**

Which is right up your street, that's just touching, isn't it? Just hard touching.

**Ardal O'Hanlon**

Honestly. So that in itself was an achievement. It was-, but I spent, like, literally seven hours just kneading cabbage. Like, just squeezing it and squeezing it and you know-, making that noise.

**James Acaster**

In the dark as well.

**Ed Gamble**

Yes.

**Ardal O'Hanlon**

In the dark. Stood on the quail.

**Ed Gamble**

Oh, we're another quail down.

**Ardal O'Hanlon**

And yes, it was a big day for me.

**James Acaster**

So cauliflower and cheese sauce.

**Ardal O'Hanlon**

Yes, cauliflower cheese sauce, sprouts.



**James Acaster**

Yes.

**Ardal O'Hanlon**

I'd go for sprouts. But that might be a side.

**James Acaster**

Oh, I mean, we can move on to your side dish if you want.

**Ardal O'Hanlon**

Or can we just do both together?

**James Acaster**

Yes, let's do both in tandem, the trimmings and the side dish.

**Ardal O'Hanlon**

Okay, so sprouts.

**Ed Gamble**

Yes.

**Ardal O'Hanlon**

Roasted in the oven with parmesan and balsamic, nothing else.

**Ed Gamble**

Lovely.

**James Acaster**

Yes, gorgeous.

**Ed Gamble**

You've got to roast them.

**Ardal O'Hanlon**

You've got to roast them.

**Ed Gamble**

This is why sprouts got a bad rep.

**Ardal O'Hanlon**

Yes.

**Ed Gamble**

Because people were boiling them.



**Ardal O'Hanlon**

Yes. I mean, I know there's a bit of rehabilitation going on with the sprouts.

**Ed Gamble**

Is there?

**Ardal O'Hanlon**

I think so. I think so. I want to be at the vanguard. I want to promote sprouts.

**Ed Gamble**

Sprouts were cancelled before cancel culture existed, sprouts were cancelled.

**Ardal O'Hanlon**

Yes.

**Ed Gamble**

And now they've posted an apology on their iPhone notes.

**Ardal O'Hanlon**

Yes. Yes.

**Ed Gamble**

And they're coming back.

**Ardal O'Hanlon**

That's right. Cabbage has seen all the pretenders come and go. Hasn't it? It sure has. Cabbage, sounds like a pirate, cabbage.

**James Acaster**

Cabbage sounds like a pirate?

**Ardal O'Hanlon**

Yes. Have you not-,

**James Acaster**

Do we need to get Ardal's wife's phone number ready? What do you mean, it sounds like a pirate? Like a pirate's name called cabbage?

**Ardal O'Hanlon**

Well, I mean, cabbage-, have you ever looked at a cabbage for-, like, properly, properly looked at it.

**James Acaster**

Yes. There was a period in my life when I looked at a lot of cabbages if I'm honest, Ardal.



**Ed Gamble**

That's true.

**James Acaster**

Wasn't a good time. But yes, I've looked at a cabbage.

**Ed Gamble**

Did you ever think that sounds like a pirate?

**James Acaster**

No. Didn't cross my mind and I'm embarrassed to say that now. So you look at a cabbage.

**Ardal O'Hanlon**

I just think of-, okay, I don't really think of a cabbage. This is the first time I've thought of a cabbage in terms of pirates. And what I meant by that is, like, you have all this terrible food, kale and stuff like that, that have been in fashion for periods of time, and they've gone, rightly.

**James Acaster**

Yes, sure.

**Ardal O'Hanlon**

People have realised, what were we thinking?

**James Acaster**

Yes.

**Ardal O'Hanlon**

Cabbage has been there all along. Like, smoking a pipe. Not literally, I'm not being literal here. And it's not really a pirate.

**Ed Gamble**

Using imagery.

**Ardal O'Hanlon**

I'm using imagery of, like, the cabbage has been there like an old pirate who's not at sea anymore.

**James Acaster**

Not at sea anymore, okay.

**Ardal O'Hanlon**

He's not at sea anymore. He's sitting on the dock of the bay.

**Ed Gamble**

Yes.



**James Acaster**

And what's he doing on the dock of the bay?

**Ardal O'Hanlon**

He's been smug about how he's survived famine, shipwreck-,

**James Acaster**

That's a very different song. Sitting on the dock of the bay, feeling smug that I survived famine and shipwreck. Sitting on the dock of the bay, smoking a pipe.

**Ardal O'Hanlon**

You know, or I'm still standing is another way of-,

**James Acaster**

That a cabbage would sing I'm Still Standing.

**Ardal O'Hanlon**

Is another track on the cabbage album.

**Ed Gamble**

Oh, so they've got an album out. It's got an album.

**Ardal O'Hanlon**

Oh, God, stop.

**Ed Gamble**

Telling yourself to stop, Ardal.

**James Acaster**

Can release a Christmas album, the cabbage, you know. There's a lot of people with these Christmas albums, Bradley Walsh.

**Ed Gamble**

Yes.

**James Acaster**

Jason Manford, you know, you've got-,

**Ed Gamble**

Why not a cabbage?

**Ardal O'Hanlon**

Cabbage's turn.



**James Acaster**

Yes, why not? Why not a cabbage at this point? It is still standing and it's sitting on the dock of the bay.

**Ardal O'Hanlon**

Brussels sprouts, baby cabbages, parmesan, balsamic.

**Ed Gamble**

Lovely.

**James Acaster**

So that's the side dish. It's just the Brussels sprouts, but the cabbages are maybe-,

**Ardal O'Hanlon**

No, cabbage is just-, we just got talking about cabbage, it's not-,

**Ed Gamble**

The baby-, the sprouts are the children of the cabbage?

**Ardal O'Hanlon**

They are.

**James Acaster**

Would you want a-, maybe we could prepare a cabbage exactly the same as the Brussels sprouts so you've got like a giant Brussels sprout, with all the balsamic and the parmesan and we've roasted it just right. It would be like a big one of those.

**Ardal O'Hanlon**

or could we get, like, tiny cauliflowers?

**James Acaster**

yes.

**Ed Gamble**

We could-, I've always thought tiny cauliflowers are just chop a cauliflower I guess.

**Ardal O'Hanlon**

Yes. As soon as I said it I thought that too.

**Ed Gamble**

Because a cauliflower is basically loads of tiny cauliflower altogether-, right.

**James Acaster**

Yes, yes, stuck to one another.





**Ardal O'Hanlon**

I'm so glad you're here to keep it all legit. But yes, so sprouts, cauliflower cheese sauce, carrots in some type of honey or, you know.

**James Acaster**

Like a honey glazed.

**Ardal O'Hanlon**

A honey glazed carrot.

**James Acaster**

Yes, lovely. Yes, roasted.

**Ardal O'Hanlon**

Yes. A Yorkie.

**James Acaster**

The pudding not the dog.

**Ardal O'Hanlon**

yes.

**James Acaster**

Let's be clear because we've been going a bit wild with this menu every now and again.

**Ed Gamble**

Yes, and I'm glad you checked there because I was thinking, 'Yes, dog or chocolate bar?' But.

**James Acaster**

Yes. Yorkshire chocolate bar of course. If you were to tank the Yorkies, the pudding, the chocolate bar, the dog.

**Ardal O'Hanlon**

Or the dog.

**James Acaster**

Just favourites, you know, you can apply favourite in way it doesn't have to be eating it. what would you put them in?

**Ardal O'Hanlon**

I'd put the Yorkshire Pudding first.

**James Acaster**

That would be your top?



**Ardal O'Hanlon**

That would be my number one.

**James Acaster**

Ed hates, he hates Yorkshire Puddings.

**Ardal O'Hanlon**

Do you not like Yorkshire Puddings?

**Ed Gamble**

I don't like them.

**Ardal O'Hanlon**

Is that because you've never had a good one? Because they're very hard to get right.

**Ed Gamble**

Everyone always says this, everyone always says this, but I think I probably have had what people would consider a good one but I've said it before and I'll say it again, 'They take up too much real estate on the plate.'

**James Acaster**

No, they don't though and if you listen to the podcast you'll know this has already been disproven.

**Ed Gamble**

They take up too much real estate on the plate.

**James Acaster**

It's already been disproven, someone has pointed out that you put the Yorkshire Pudding on first and everything else can go on top of that or even the small ones you can put them on top of everything else. It doesn't take up any real estate, that does not work any more Ed.

**Ed Gamble**

Piling up food, no way man.

**Ardal O'Hanlon**

And have you ever had the Yorkshire Pudding which is the size of the plate, are we talking about that?

**James Acaster**

There's that as well, yes, yes.

**Ardal O'Hanlon**

Which I've had. Which it's literally instead of a plate you have a Yorkshire Pudding.



**Ed Gamble**

Not instead of a plate.

**Ardal O'Hanlon**

Yes.

**Ed Gamble**

You're not spending all that time on cutlery and then not even putting a plate out.

**Ardal O'Hanlon**

Well, I mean it just-, it's a way of containing all the meat and the other stuff.

**Ed Gamble**

Yes, but then you're pouring-, I have had that before actually, but then you pour gravy in on the other stuff and then at some point you have to breach, you have to breach the pudding and then all the gravy comes pouring out.

**Ardal O'Hanlon**

Yes, well wear shorts, I mean-,

**Ed Gamble**

Wear shorts. No one's ever said that to me before, 'Wear shorts.'

**James Acaster**

Yes, good on you man. Good on you saying it to him. How's that for a guest?

**Ed Gamble**

Chocolate, dog, pudding, that's my ranking.

**James Acaster**

Yes. You go the pudding last the chocolate and the dog in the middle, yes.

**Ardal O'Hanlon**

I would go-, normally I would put a dog high up any list, but I don't particularly like Yorkies.

**James Acaster**

It'd be bottom of my list. The dog would be bottom of mine, The chocolate bar, the pudding would be top of mine, yes, as well. Yes, yes. So, I think I don't know what to say. Same rankings.

**Ardal O'Hanlon**

We're the same.

**James Acaster**

We're the same.



**Ed Gamble**

Great buds.

**Ardal O'Hanlon**

Yes.

**James Acaster**

Only thing that Ed hates more than Yorkshire Puddings is Kerrygold butter.

**Ed Gamble**

No, that's not true.

**James Acaster**

He hates it.

**Ed Gamble**

it's not true. Actually, I fucking do hate it actually. Every Irish guest says, 'Oh, I love Kerrygold butter.' And I just think-,

**James Acaster**

'I haven't heard that.'

**Ardal O'Hanlon**

I haven't mentioned it.

**James Acaster**

No.

**Ed Gamble**

No, not yet, it might be coming.

**James Acaster**

No. Have to wait and see.

**Ed Gamble**

Have to wait till dessert.

**James Acaster**

What's your dream drink then Ardal?

**Ardal O'Hanlon**

Red wine. I know, it's that simple, red wine.



**James Acaster**

Just any red wine?

**Ardal O'Hanlon**

Well, I'm not fussy. I've gone through periods where I was more interested in red wine and I spent far too much money on it, but now I'm just-, I've got the ratio right, like, kind of, loveliness to cost.

**James Acaster**

Yes.

**Ardal O'Hanlon**

So that is important, that metric.

**Ed Gamble**

Yes. Do you have a favourite at home, if you're buying red wine for, you know, to have with a roast dinner or something, is there a go-to for you?

**Ardal O'Hanlon**

Yes. Well, it'd be a Bordeaux if I was-, you know. You know, I mean, I mean, you know, it-, all the different ones, but Bordeaux would be my favourite. Cabernet Sauvignon heavy with a Merlot, a touch of Merlot, and, you know.

**Ed Gamble**

Left bank.

**Ardal O'Hanlon**

Left bank, bit of Pauillac or something like that.

**Ed Gamble**

Oh, lovely. It's quite expensive.

**Ardal O'Hanlon**

Yes, but no-, well, I don't buy the expensive stuff.

**Ed Gamble**

Right.

**Ardal O'Hanlon**

Where I got a taste for it first was-, I don't know if you ever did this gig in Paris, there was a gig in Paris years ago. So, one night, for whatever reason, he decided to pay me in wine and paintings, so he had a little gallery. This is absolutely true. So, he had a little gallery beside, the paintings were quite nice, so, you know, you went, 'Fair enough, wine and paintings, at least I'm getting something.' And so he'd just say, 'Go into the gallery and pick something there.' So, we picked a painting which we still hang in our house to this very day, and then he says, 'Come on.' And get on the back of his scooter.



**James Acaster**

So you're holding the painting at this point.

**Ardal O'Hanlon**

Yes. And bombing through Paris and he brings me to this little, I don't know what you'd call it, it was a shop of some sort, but it was a very small poky little shop. And it, sort of, like, it was almost one of those where you had to knock on the door while peering suspiciously around. And you go in and they had all these one-off bottles and I knew nothing about wine at this stage and he was saying. 'These are the best wines.' So, there's one called Château Latour which, you know, it's a very famous wine, it costs about £1,000 a bottle. Like this was from 1965 or something and you could see it, like, a lot of it was missing. Well, some of it was missing, through evaporation or whatever. And so you've no idea how they were stored or anything, but they were all-, I think they were found in cellars or disused houses, like, I don't know where they found this stuff. But it was really cheap, like, maybe twenty euros.

**Ed Gamble**

Wow.

**Ardal O'Hanlon**

Yes. So, I got a bottle of that. And then just having a bottle of that and then reading about it and learning about it and, like, kept it for months and months and months, you know. Like, 'Oh God, you know, what occasion would we open this bottle?' And eventually, you open it and it's a bit crap because it's really, really old and everything else. But then I had another experience where this person I was working with who was very, very wealthy and he lived in-, sort of, near Regent's Park and stuff like that. And he had a wine cellar, didn't drink red wine himself bizarrely, but he had a fantastic cellar. And we were there for Sunday dinner once and he said basically go down and take whatever you want for dinner and we took a bottle of Château Latour and it was the most amazing drinking experience I think I've ever had.

**Ed Gamble**

So, that was the same wine that you got from the little shop, but this was like proper, been looked after?

**Ardal O'Hanlon**

Yes, like, really incredible. I mean I've only had it once in my life, so.

**Ed Gamble**

Yes. Oh, hold on, I thought you had it twice?

**Ardal O'Hanlon**

But this is a dream restaurant, so.

**James Acaster**

Oh, yes. You'll have that dream one again from the rich man's house?



**Ardal O'Hanlon**

yes, not the one with the bit missing.

**James Acaster**

After a gig to I assume horrific expats.

**Ardal O'Hanlon**

Oh no.

**James Acaster**

Who's the rich man?

**Ed Gamble**

Yes, everyone's sat there going, 'Who could that rich man-,

**James Acaster**

'Who's the rich man?'

**Ardal O'Hanlon**

No, I'm not going to tell you.

**James Acaster**

Who do you think the rich man could be?

**Ardal O'Hanlon**

Not going to tell you.

**James Acaster**

Not going to tell us who the rich man is?

**Ardal O'Hanlon**

No.

**James Acaster**

Are they Irish?

**Ardal O'Hanlon**

No. English.

**James Acaster**

English rich man.

**Ardal O'Hanlon**

English rich man, there are a few.



**James Acaster**

Prince Charles? King Charles now actually. King Charles the second, the third, fourth, I don't know. Sorry.

**Ardal O'Hanlon**

No, it was someone who works in the entertainment field who I worked with once upon a time briefly.

**Ed Gamble**

King Charles definitely drinks red wine anyway.

**James Acaster**

Yes?

**Ed Gamble**

Yes, have you seen his weird fingers?

**Ardal O'Hanlon**

I met him once.

**Ed Gamble**

Did you?

**Ardal O'Hanlon**

I did, yes, I met him once. I did a play in London years ago called See You Next Tuesday, it was a farce and-,

**James Acaster**

Could have looked at either one of us when you said that.

**Ardal O'Hanlon**

Yes.

**Ed Gamble**

See You Next Tuesday.

**James Acaster**

See You Next Tuesday, of course, you'll be familiar.

**Ardal O'Hanlon**

I was doing See You Next Tuesday and Prince Charles and Camilla came along one night. Actually, do you know who came the night before? Roger Moore and Michael Caine.

**Ed Gamble**

What?





**Ardal O'Hanlon**

Came together to the play. They had a dining club which coincidentally was called the See You Next Tuesday Dining Club. They used to meet once a month on a Tuesday night.

**Ed Gamble**

Roger Moore and Michael Caine were in a dining club called The Cunt Club?

**Ardal O'Hanlon**

Yes. And they came backstage and they met us all and it was lovely. And then the next night he was then a mere prince, Prince Charles and Camilla came along and he just whispered to me, he said, 'By the way-,

**Ed Gamble**

So, is this backstage?

**Ardal O'Hanlon**

This is backstage.

**Ed Gamble**

He walked right up to you and started whispering.

**Ardal O'Hanlon**

Yes, yes. Yes, he whispers. It's not that unusual that a member of the Royal Family would whisper, is it? I would say they spend most of their time at court standing behind curtains whispering.

**James Acaster**

Yes, yes, that makes sense. Yes, yes, whispering too each other, plotting.

**Ardal O'Hanlon**

So, yes.

**James Acaster**

Yes, yes.

**Ardal O'Hanlon**

So, what he said to me was, he said-, see I don't even know why I'm telling you this, it's a shit story. He just said, 'By the way, I love Father Ted.' he said. So, that's to his credit if nothing else.

**James Acaster**

You wouldn't imagine that he knew what See You Next Tuesday meant.

**Ardal O'Hanlon**

Oh, I think he knows.



**Ed Gamble**

I mean I've just remembered some of the stuff he said. You know the bit I'm thinking of, right?

**James Acaster**

What that Charles has said?

**Ed Gamble**

Yes.

**James Acaster**

No. I genuinely don't know, I'm not even trying to tease this out of you and embarrass you.

**Ed Gamble**

It was reported that he once said to Camilla on the phone-, they were having, like, a sexy conversation-, you know this? That he wanted to be her tampon.

**Ardal O'Hanlon**

He whispered that to me as well.

**Ed Gamble**

'I love Father Ted. Oh, and also before I go Ardal, uh I want to be your tampon.'

**James Acaster**

Have we arrived at your dream dessert then Ardal? Do you mind if I-, I like to eat a dessert while the guest is taking about dessert because I like dessert so much.

**Ardal O'Hanlon**

Oh yes, go ahead.

**James Acaster**

Is that okay?

**Ardal O'Hanlon**

Yes.

**James Acaster**

Feel free to-, where is it? Here it is. Got a dessert here for me in a cloud.

**Ed Gamble**

Now this next choice is very important James.

**James Acaster**

Yes, well it's a bit sticky.



**Ardal O'Hanlon**

Yes. I don't know if I can. I don't know if I can watch.

**Ed Gamble**

How's the girth?

**James Acaster**

Oh my God, it's full of a cream. That looks-, I'm sorry about this Ardal. I didn't know this was going to happen when I bit into this. The cream looks exactly like cum. And some has just dripped out onto my hand and it's currently running down, but it's delicious.

**Ed Gamble**

Yes.

**James Acaster**

Yes. Sorry, Ardal.

**Ardal O'Hanlon**

No, no, you go ahead.

**James Acaster**

I regret it. Please watch yourself.

**Ardal O'Hanlon**

Yes, mine involves rhubarb, largely for sentimental reasons and my mother's rhubarb-, I can't say rhubarb very well. Rhubarb. There was an extra R in there wasn't there. Rhubarb.

**Ed Gamble**

Rhubarb.

**Ardal O'Hanlon**

Rhubarb crumble.

**Ed Gamble**

Rhubarb crumble.

**Ardal O'Hanlon**

Rhubarb crumble. My mother made a fabulous rhubarb-, she made a really good crumble and I always loved it. I've tried to replicate it myself on occasion.

**Ed Gamble**

Oh, replicate caused you some trouble there, didn't it?



**Ardal O'Hanlon**

Yes.

**James Acaster**

Is this making you nervous?

**Ardal O'Hanlon**

It is. I don't like it, I'll be honest with you.

**Ed Gamble**

Yes.

**James Acaster**

I can tell you don't like it.

**Ardal O'Hanlon**

I don't like the whole concept. I mean, you know, nothing against penises or the bun.

**James Acaster**

That's not a bum.

**Ed Gamble**

Do you think-, Ardal, do you think that's a bum?

**James Acaster**

A what?

**Ed Gamble**

Do you think the things that dangle below your penis are a bum?

**Ardal O'Hanlon**

I said a bun.

**James Acaster**

Oh, a bun.

**Ed Gamble**

I thought you said a bum.

**Ardal O'Hanlon**

No.



**Ed Gamble**

I thought you thought the balls were the bum. That would be a real exclusive, 'Ardal O'Hanlon thinks his balls are his bum.'

**Ardal O'Hanlon**

Yes, that would be. Also, that would be really terrible, so I've been shitting out of my penis all these years, that would be really weird alright, yes, Ed. Oh, silly me.

**James Acaster**

The detail-, sorry. The detail that I like here is that they have put more of the cream in the balls. That's where most of it. I think there's a load of napkins there I can see them.

**Ed Gamble**

Well, don't wipe your hands yet you've got a whole fanny to finish.

**James Acaster**

I'm not eating the fanny.

**Ardal O'Hanlon**

This is by the way is tarnishing the memory of my lovely mother and rhubarb crumble.

**Ed Gamble**

Oh, I'm so sorry Ardal.

**Ardal O'Hanlon**

That's okay, that's okay.

**Ed Gamble**

You're talking about your mother's lovely crumble that you used to enjoy and-,

**James Acaster**

We didn't know that your dessert would be so heavily tied to your mother when we decided I wanted to eat a chocolate cock. It just feels more disrespectful to sit here throughout the story with my hand-, and this isn't a bun-, caked in sweet jizz.

**Ed Gamble**

Thank you Ardal.

**James Acaster**

This is Ardal everyone, round of applause. I'm so sorry. I'm sorry Ardal.

**Ardal O'Hanlon**

No, it's okay, that's fine.



**Ed Gamble**

Please, wipe all the cum off your hands before Ardal remembers his mother.

**Ardal O'Hanlon**

This is all I'm going to remember about this night as well.

**Ed Gamble**

Well, we're talking about your mother.

**Ardal O'Hanlon**

Anyway. I like rhubarb crumble, it was-, yes. Rhubarb is a thing that I like to touch, sometimes I cut it free-standing. I came across a recipe for, like, a more contemporary crumble with pink peppercorn, yes. A food writer called Ravinder Bhogal, I think is her name. So, pink peppercorns, pomegranates, loads of orange juice as well as rhubarb and the crumble can be, sort of, anything, loads of different nuts and the other stuff that goes into crumble.

**James Acaster**

What else is in the crumble?

**Ardal O'Hanlon**

The bread, the biscuits or whatever the fuck.

**James Acaster**

The biscuits.

**Ardal O'Hanlon**

I'm getting tired. I've never talked this much in my life. But anything.

**Ed Gamble**

Oats, maybe oats?

**Ardal O'Hanlon**

Oats, all that kind of thing.

**Ed Gamble**

And it's just rhubarb in the-,

**Ardal O'Hanlon**

Almonds, crush almonds. It's mainly rhubarb, pomegranates, orange juice, lots of sugar and I think that's about it. And pink peppercorns, loads of them to give it that crunch and to give it that-, just the spice, spice kick.

**Ed Gamble**

That sounds really good.



**Ardal O'Hanlon**

Yes, it's really good.

**James Acaster**

Sounds great. Yes, I'd really like to try that actually.

**Ed Gamble**

Do you get the-, my favourite bit of the crumble is when some of the rhubarb bubbles through the crumble.

**James Acaster**

Bubbles?

**Ed Gamble**

Bubbles, yes.

**Ardal O'Hanlon**

I don't want anything to do with it, no way.

**Ed Gamble**

I'm so sorry Ardal.

**Ardal O'Hanlon**

I do not want bubbles in my rhubarb crumble.

**Ed Gamble**

I'm so sorry.

**Ardal O'Hanlon**

That's more disturbing than him eating the chocolate cock.

**James Acaster**

Had a few bubbles in that actually.

**Ed Gamble**

No bubbles.

**Ardal O'Hanlon**

No bubbles in the crumble.

**Ed Gamble**

You know the thing I mean though where it breaches a little bit?



**Ardal O'Hanlon**

Oh yes, yes and I do like that. Yes, it's, sort of, the lava flow.

**Ed Gamble**

Yes, exactly, yes, and it goes a bit more caramelised around the edges.

**Ardal O'Hanlon**

Oh, yes, yes.

**Ed Gamble**

Oh fuck I love rhubarb crumble. What are you having the rhubarb crumble with, what's your accompaniment with the rhubarb crumble?

**Ardal O'Hanlon**

Rhubarb ice cream, I suppose.

**Ed Gamble**

Really?

**Ardal O'Hanlon**

Yes.

**Ed Gamble**

That's massive, I've never heard that before. Are you making the rhubarb ice cream, are you buying the rhubarb ice cream?

**Ardal O'Hanlon**

My wife is making the rhubarb ice cream. I'll make the crumble, but she will make the R, R, rhu-,

**Ed Gamble**

It's like every time there's, like, sort of, '80s rap DJ, R,R, rhubarb.

**Ardal O'Hanlon**

R.

**James Acaster**

Working at the waltzers or something.

**Ardal O'Hanlon**

I should have practised that, I should have practised that word before coming out tonight.

**Ed Gamble**

Well, you didn't know what was going to happen, to be fair.





**James Acaster**

You didn't know what was going to happen and-,

**Ardal O'Hanlon**

It's thrown me, thrown me completely.

**James Acaster**

I regret it, I regret it so much. How many scoops of rhubarb ice cream are we talking?

**Ardal O'Hanlon**

I would just go one, I'm not really a dessert person. I prefer cheese.

**Ed Gamble**

Yes, baby. But, Ardal, what I'd say is, if you don't feel forced into a dessert dessert, if you want to, if you prefer cheese, you can have a cheese board at this point of the meal.

**Ardal O'Hanlon**

Can I have both?

**James Acaster**

No.

**Ed Gamble**

No, I think if you don't want the rhubarb crumble, you know, don't worry about that, you can have a cheese board instead. You can have a cheese board instead of dessert, Ardal.

**James Acaster**

Ardal O'Hanlon.

**Ardal O'Hanlon**

Okay. I think because I've had rhubarb crumble since I was, like, one-,

**Ed Gamble**

You've had it too much.

**Ardal O'Hanlon**

I've had it too much, haven't I?

**Ed Gamble**

Yes, yes. James, for the listener, has just tried to throw a chocolate vagina at Ardal and it's disappeared.

**Ardal O'Hanlon**

It's gone.



**Ed Gamble**

Yet again. This happens with all of James' breakups.

**James Acaster**

Ah, there it is.

**Ed Gamble**

So, would you like-, instead of the rhubarb crumble you'd like to go for a cheeseboard?

**Ardal O'Hanlon**

I think so, yes.

**James Acaster**

We've had a lovely tour, Ardal. Whole tour's been great and at the end of it, each cheeseboard, offers me a chocolate dick. This is the worst end to any tour ever.

**Ed Gamble**

Talk us through what cheeses you'd like Ardal.

**Ardal O'Hanlon**

Well, there's got to be a hard one in there. I would go a Gouda, an aged Gouda.

**Ed Gamble**

An aged Gouda, yes.

**Ardal O'Hanlon**

An aged Gouda.

**Ed Gamble**

Dutch cheese, yes.

**Ardal O'Hanlon**

Yes.

**Ed Gamble**

Lovely.

**Ardal O'Hanlon**

Yes, easier to say than rhubarb. Gouda. So, I would definitely have that, like, the older the better, stinkier.

**Ed Gamble**

And a little-, and there's also a little bit of sweetness in some cheeses, so you are getting some sweetness in this.



**Ardal O'Hanlon**

You are. You are, yes. Yes, salty sweet.

**Ed Gamble**

Salty sweet, yes.

**Ardal O'Hanlon**

Nutty. Does this happen a lot? This is-,

**Ed Gamble**

This hasn't happened on the tour yet actually, I'm absolutely delighted that it's the last one. James is now peaking out from behind the set. A blue cheese Ardal?

**Ardal O'Hanlon**

A blue cheese, yes.

**Ed Gamble**

Lovely.

**Ardal O'Hanlon**

yes, sure. A Stilton, I would go with Stilton.

**Ed Gamble**

A classic Stilton.

**Ardal O'Hanlon**

Yes. A blue cheese. So that would be the hard, the blue. The soft would be a-, okay, I'm going to have dessert.

**Ed Gamble**

He'll have dessert James.

**Ardal O'Hanlon**

Oh God.

**James Acaster**

Whoo.

**Ardal O'Hanlon**

Yes, but a Mont d'Or, I love Mont d'Or.

**James Acaster**

A lovely mountain of cheese.



**Ed Gamble**

Oh yes, Mont d'Or. Yes, delicious, yes.

**Ardal O'Hanlon**

Yes. And oh yes, rhubarb crumble I would love to have that, it would be great.

**James Acaster**

Going to read your menu back to you now Ardal, see how you feel about it. It's a lovely menu. You would like, still water in a glass with good girth, heft weight and lip. You want skips the size of popadums. You would like 24 oysters with shallots and red wine vinegar. You would like your wife's special scallops with the disks of Clonakilty black pudding with a minty pea puree of fried quails egg and a disk of fried apple. Main course, stinky beef with all the normal trimmings, cauliflower, cheese sauce, roast sprouts with parmesan and balsamic as your side dish, honey glazed carrots and a Yorkshire Pudding. Drink, 1965 Château De Latour from the rich man's cellar. Dessert, rhubarb crumble with rhubarb ice cream followed by a cheese board with Gouda, Stilton, Mont d'Or and whatever else disgusting shit what's on there. The menu of Ardal O'Hanyon, Hanlon.

**Ed Gamble**

Hanyon?

**James Acaster**

Ardal O'Hanyon.

**Ed Gamble**

Thank you so much Ardal you've been brilliant.

**James Acaster**

Ardal, that is a delicious menu.

**Ed Gamble**

That's a fantastic menu. Thank you. Thank you so much to Ardal-

**James Acaster**

Ardal O'Hanlon everybody.

**Ed Gamble**

Give it up for Ardal O'Hanlon. Thank you very much.

**James Acaster**

Thank you for coming everyone.

**Ed Gamble**

Goodnight, bye-bye.



**James Acaster**

Thank you so much. Goodbye, goodbye, goodbye.

**Ed Gamble**

There we are final show of the tour done.

**James Acaster**

Thank you everyone who came to the Off Menu Live Tour and made it so much fun for us, you were all wonderful audiences every single night, there wasn't one evening where we came off and went, 'Bleurgh, what a rubbish crowd.'

**Ed Gamble**

Yes, exactly.

**James Acaster**

Every time we were like, 'We're the luckiest men on the planet.'

**Ed Gamble**

And we did say that. And thanks so much to everyone at Plosive, thanks so much to our tour manager Paul, photographer Paul. Thanks to our whole crew, we had our whole crew on the tour with us James.

**James Acaster**

There was a whole crew which is something that, like, Ed and I will hold our hands up or maybe I should just hold my hand, maybe Ed didn't know this but when Benito said, 'Hey, do you want a set? Here's an idea for the set, it's a lamp, it's clouds and you're going to be sitting on clouds. There's going to be a big popadum in the background.' We were like, 'Yes, that looks cool.' And then we turned up on the first night and there was a massive tour bus outside the venue and we were like, 'Huh-huh, is that for us?' Like a joke and then they went, 'Yes, yes.' And we're like, 'What?' And they're like, 'Well, it's for your crew.'

**Ed Gamble**

Crew have got to sleep on that.

**James Acaster**

'What you talking about?' We went in, 'Oh yes, people have to set up the set that we approve.'

**Ed Gamble**

And bring it with them and stuff.

**James Acaster**

And they have to pack it down every night, well, you know, on the residency nights, they have to do it on the final night. pack it all down and then travel overnight to the next venue, sleep in-, So, bunch of absolute legends, just so good, like, meant that we didn't have to stress at all for the whole tour. Really appreciate it and sorry for making you do it.



**Ed Gamble**

Yes, apologies to everyone involved, bye.

**James Acaster**

Bye.