



Off Menu – Ep 277 – Mo Gilligan

Ed Gamble

Welcome to the Off Menu podcast, taking the eggs of conversation, the tin of tomatoes of the internet. The chilli pepper of friendship and baking them altogether to make a very rudimentary shakshouka, shakshuk pod.

James Acaster

It's good that you do the intros for these like that, because I don't know how to cook many things and I was just thinking then, Ed knows how to cook shakshouka, that's good.

Ed Gamble

What I should probably say and I've been doing these for a long time, is please don't take my intros as strict recipes. Because, I often have to leave out a lot of elements and things you have to do. Please don't try and make shakshouka with eggs, a tin of tomatoes, and that's it.

James Acaster

And bake it.

Ed Gamble

And bake it, because you should, like, I think there's onion involved. There's definitely different spices.

James Acaster

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

Ed Gamble

Mo Gilligan, a wonderful comedian of course, an absolute smash hit of a comedian.

James Acaster

Yes.

Ed Gamble

Did huge things online, massive sold out tours and hugely successful TV shows and now finally the pinnacle of his career, he's in the Off Menu dream restaurant.

James Acaster

He's in the dream restaurant.



Ed Gamble

Mo also has a podcast called Beginning, Middle and End, so definitely check that out. Available wherever you get your pods of course.

James Acaster

Also, you can go and see Mo on his tour, his extended tour, In the Moment. It's a world tour. It's going all over the place, including Croydon, Coventry, Huddersfield, Leicester, Basingstoke, Ipswich, Hastings, Southampton, Portsmouth, Brighton, Plymouth, Cardiff, Bristol, Nottingham and Glasgow.

Ed Gamble

Yes, the guy is going everywhere, you've got to go and see this show.

James Acaster

It'll be hilarious.

Ed Gamble

In the Moment. But, In the Moment that Mo says the secret ingredient, he'll be kicked out of the God damn restaurant.

James Acaster

Yes, every single week we have a secret ingredient which we deem to be unacceptable, if the guest says it they get kicked out of the dream restaurant. That's the way it is.

Ed Gamble

That's the way it is.

James Acaster

And this week, the secret ingredient is-

Ed Gamble

A couple of cans.

James Acaster

A couple of cans. Fans of Mo Gilligan will know that that was the title of his first debut stand up tour.

Ed Gamble

Yes, from viral videos he did.

James Acaster

Yes, so surely, I mean-,

Ed Gamble

It's very broad.



James Acaster

I'll be surprised if Mo chooses a couple of cans, because usually when it's attached to a stand up's material, they don't-

Ed Gamble

No.

James Acaster

Really want to revisit it much in their day-to-day life, but who knows?

Ed Gamble

No, who knows? But, the problem is, cans of what? We're not specifying. Obviously, when Mo did the skit it was, you know, about larger really.

James Acaster

Yes, but now-,

Ed Gamble

But if he says I want a couple of cans of peaches.

James Acaster

Yes, sorry.

Ed Gamble

Sorry, you're out.

James Acaster

Yes, so this is a risky one.

Ed Gamble

What if he picks one can?

James Acaster

Fine, that's not a couple, is it?

Ed Gamble

Yes, three cans?

James Acaster

Well, then we have to have a debate. Then we have to talk to him about it.

Ed Gamble

Because, to me a couple is two.



James Acaster

Yes, but then that's within three.

Ed Gamble

Two is within three.

James Acaster

So, let's just see what he thinks about that.

Ed Gamble

But, it's not a couple if you're having three. I guess you have one can of whatever it is, then you do have a couple left, so it is a couple eventually.

James Acaster

At some point it's a couple.

Ed Gamble

Yes.

James Acaster

But, it depends how it's happening. If he wants to-, if it was for the sake of argument, peaches. And, they all go into one thing, like a pie.

Ed Gamble

Poured at exactly the same time.

James Acaster

Yes, I'm not going to get him on that.

Ed Gamble

Alright, well let's-,

James Acaster

If it's a couple of cans of Diet Coke, after the first two I'm like, 'Oh-oh.'

Ed Gamble

Yes, yes, yes.

James Acaster

And, if it's three cans of Diet Coke, I'm confused already.



Ed Gamble

Well, what a wonderful energy to welcome Mo into the dream restaurant. This is the Off Menu menu of Mo Gilligan.

Welcome Mo, to the Dream Restaurant.

Mo Gilligan

Yes, big ups, big ups, big ups.

James Acaster

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

Mo Gilligan

Yes, how we keeping guys? We alright?

James Acaster

Yes, good thank you, good thank you. Yes, I'm keeping well.

Ed Gamble

It's rare that people ask us how we're keeping at the top of the thing.

Mo Gilligan

I say it a lot, it's my thing. But, like, Brits get it, but whenever I go to the States, they don't get it. It's like, 'What do you mean, what am I keeping? I don't understand.' I'm like, I had to explain it to someone, I was like, 'No, how are you keeping, how are you, are you alright?' And it was like, 'Yeah, I'm fine, well what am I keeping? Like, my dignity?' I'm, like, 'Oh, fucking hell, man.'

Ed Gamble

It's like you're trying to find out people's secrets.

Mo Gilligan

Yes, man. No, it's nice. Because we never really gig together, really.

Ed Gamble

No.

James Acaster

No.

Mo Gilligan

Do you know what I mean? I feel like I know you lot, but I don't know, but we never gigged together, so it's nice to be here amongst this whole podcast space and stuff, do you know what I'm saying?

Ed Gamble

I think we've maybe done one gig together, but it was like the-, Live at the Comedy Store.



Mo Gilligan

That's a bit awkward, right?

Ed Gamble

No, no, no.

Mo Gilligan

I've said we've never gigged together.

Ed Gamble

It wasn't a gig, it was a TV show and we were on different episodes.

Mo Gilligan

Oh shit, yes.

Ed Gamble

Live at the Comedy Store thing.

Mo Gilligan

Yes, yes, yes, yes, yes. That was a while ago though.

Ed Gamble

Yes, it was a long time and I don't think we even met properly.

Mo Gilligan

When TV had, like, unlimited money. We're going to make a comedy show at the store. 'Why?'
'Because we can.'

Ed Gamble

Because we can, and we're going to get people on it who haven't done much TV before.

Mo Gilligan

Yes, man.

Ed Gamble

Yes, I didn't have a good gig, but it was lovely to see you across the room.

Mo Gilligan

Yes, I feel like the TV gigs, because they're not-, it's like doing-, you know if you do Live at the Apollo, like, you are doing comedy, but you're also realising that it's more for TV.

Ed Gamble

Yes.



Mo Gilligan

So, there isn't that, kind of, green room vibe, or, do you know what I mean? Like, 'How did you get on?' Because, you're like, 'Well, like, I'm in another part.' Do you know what I mean, it doesn't have the same vibe to it.

Ed Gamble

It's always weird being on stage doing those as well.

James Acaster

Yes, the TV ones.

Ed Gamble

Like, trying to have a good gig but in your head going, 'But, how's that going to look on TV?'

Mo Gilligan

Yes, yes, yes, yes.

James Acaster

Sometimes it's quite good, you change it up and do stuff and go, 'No, this is funny. I'm going to do it like this. Deliver it like this, or add this little bit in.' It'll be funny when they watch it at home, I die in the room.

Mo Gilligan

Do you ever do TV gigs, yes, and they edit it and the part where you're like, 'Yeah, that laugh didn't get that much.'

James Acaster

Yes.

Mo Gilligan

As much as they're saying on the television. Or, there's a bit where, like, they fully cut it and you're like, 'Yeah, they really cut that bit.' It doesn't go like that. Do you know what I mean?

Ed Gamble

I've done those gigs in my head, going, like, 'Well, that has not got the laugh it normally gets. But, I'm going to leave a pause and hopefully they know to maybe pop something else in there.' Pop an applause in, why not?

James Acaster

It's that story about Todd Barry, you know, the American comedian, Todd Barry came over. And, he did that Live at the Comedy Store gig.

Ed Gamble

Yes.



James Acaster

And, apparently similar thing, went really bad, they just weren't laughing. So, we said to them, 'Look, end of the day, they're going to edit in laughter so it's going to look great.' So, then he started, after every joke, just silence, celebrating the joke and putting his hand in the air. Like, telling them to stop applauding, and just doing that for ages after every single one.

Mo Gilligan

Yes, that's cold man, that's cold.

James Acaster

But, you will have no such problems on your tour which is already started.

Mo Gilligan

Yes, man.

James Acaster

And, it's continuing, people can get along to it. In the Moment world tour, as well.

Mo Gilligan

Yes.

James Acaster

How has it been going, are you looking forward to these dates you've got coming up?

Mo Gilligan

Yes, it's good man. We started it off in the States. I guess you lot know what it's like, when you gig, like, that's not your home country. It's always like, are they going to get it? Or, are people even going to come? That's always what I'm like, I'm like, 'Are people going to come?' So, starting off in the States was good. It was a lot different than what I expected. I felt like in America they like the, kind of, obvious joke, do you know what I mean? They like the, kind of, obvious humour. And then, when we took it to Australia recently, that just felt like being in the UK. But, they felt like they liked it even more. Like, I was doing stuff, where I was like, 'This don't get a big laugh here.' Do you know what I mean? You know, like, as comics we know, this is the bit where I can kind of-, it's just a little filler, or this is my beginning bit as I start to warm up. But, every bit was hitting and I was like, 'Oh man, I just want to do comedy here for as long as possible, do you know what I mean? But, yes man, it was good, really enjoying it.

Ed Gamble

And you've got a podcast coming up as well.

Mo Gilligan

Yes, I'm in the podcast world man.

Ed Gamble

Beginning, Middle and End.



Mo Gilligan

Yes. I started a podcast because people kept asking me about, like, my journey. Just like, 'What's your journey, how did you start?' So, I wanted to get people on and just ask them the same question, so we have the Beginning. You know, how did you start, and sometimes it's like the origin story, that sometimes we might know, but there might be a one before that, a little bit. And then, there's where they are now, which is their middle, and their middle is sometimes where they currently are now, their present. And then, the end is always like an open ended question, so you know, someone asked me once on stage-, you know, like, when I would do, like, work in progress shows and stuff. I felt really weird how I would end a work in progress show, because I was just, you know-, you're trying, like, an hour's worth of new stuff. Some of it hits, some of it doesn't. But, I would find it really weird getting off stage, because I want to do more but I know it's done. And, I find it so weird, I don't know what it is, maybe it's just some weird complex. So, I'd do these Q&As, so I'm like, 'Guys, you want to ask me something, go and ask me whatever question you wanted.' Sometimes, you get some nice little material out of it and stuff, and then someone said, 'I've got a question.' I was like, 'What's your question?' This girl said, 'What do you want your legacy to be?' I was like-,

James Acaster

That's a big question.

Mo Gilligan

Fuck, I don't know man. My Gandhi, who asks that? Like, so that's where the idea of the End came. So, we ask people that end question and it's nice because everyone we've had on the pod, they all go a bit like, 'I don't know, man.' Like, especially if you're in this field and you might have children and you're like, 'Oh, do you want your children to do it?' And, some people are like, 'Definitely not, I don't want my kids to do this.' Or, if they did, letting them know it's going to be a lot harder. So, yes man, I'm trying to get my Stephen Bartlett on, I'm not going to lie man, do you know what I mean? Mine is the crying (ph 09.49), do you know what I mean? Big up Stephen, he's a lovely guy. He's very good at football, actually. But yes, it's not like one of those deep podcasts.

Ed Gamble

Loves Huel that guy.

Mo Gilligan

Oh yes, Huel is bad though you know? It's really nice, you know? It's actually really good, you know. They've got this caramel banana one, it's so good man. But like, when I drink it I feel like one of those people. You know, like, those SAS soldiers and they eat, like, the rice in the packet and you're like, 'This shouldn't fill me up, because it comes in a packet.' But, that's what Huel is like, I swear to you. Listen, Huel if you're listening, I'll take five boxes bruv, 100%.

Ed Gamble

You really want to be Stephen Bartlett. You're going to take his promo work as well.

Mo Gilligan



I'll plug it boy, I'll plug it. I'll be like, 'Oh you know, when I'm on tour and I'm really stressed, I'll just grab a caramel banana Huel.' Yes, so sometimes it goes deep, sometimes it's really funny. We let it go wherever the conversation wants to go, but it's nice. Because I tend to want to ask these questions whenever I was doing TV, but you know what it's like with TV, when you're got to hurry along and stuff. So, it was nice to do this in a podcast format and sit down and yes, man. It's quite fun, it's a different space for me man, you know?

James Acaster

Look, I don't think we really know much about your food habits, if you're much of a foodie?

Mo Gilligan

Oh, I'm a massive foodie, man.

James Acaster

We discover a lot this podcast.

Mo Gilligan

I love food, man.

James Acaster

Yes?

Mo Gilligan

Yes, yes, yes. To the point where, like, now, I've lost a bit of weight and everyone's like, 'Whoa, what's going on, you lost weight?' I was like, 'Bro, I was eating, bro. I was just eating all the time.' But yes, I'm a big foodie man, I like my food. I would say for a pallet, I pretty much eat anything you can buy, like, in an actual supermarket, a proper one. I probably eat it, like, any of those weird things that people eat, like crickets and stuff like that, and funky stuff, I'm out.

Ed Gamble

You're out.

Mo Gilligan

Do you know what I mean? Yes, yes, yes, yes, I'm out. But, I do like to try a thing first, do you know what I mean? Like, I remember trying steak tartare once. But, I do this thing where I pretend like I know what I'm eating. So, the first time I had oysters, I remember, like, sitting down and, you know, like everyone is eating oysters and they're putting the stuff in. It's like, 'Yeah, have oysters.' And I'm like, 'Yeah.' Do I get a spoon and scoop this out? What? And then, like, I kind of watch what people do, but I pretend like I know what I'm doing. I do like oysters now, I do like oysters. Same with steak tartare, I didn't know what it was, I was a bit, like, 'What is this?' And then, when I had it, I was like, 'Yeah.' But now, I think I do that thing where after a while when you start eating, you know, like, I just get turned off by the look of the food, or the texture. So, I just don't really like steak tartare, because when I see it it looks like sick. Do you know what I mean? It looks like glamourised sick.



Ed Gamble

Glamourised sick.

Mo Gilligan

Yes, because sometimes I see it and it looks really nice, but-, and also I think of my stomach now. I've got one of those stomachs that tell me, 'Like, bro we don't eat this.' And then, my stomach will let me know, because in about two hours I'll be on the toilet, just beatboxing, yes, yes, yes, yes. I've got one of those stomachs, man. So, yes, but I am a foodie, I'm a massive foodie man.

James Acaster

I was saying to Ed earlier, that I think that I've got one of those stomachs that I've got to start listening to it, because I don't listen to it.

Mo Gilligan

Yes, yes, yes.

James Acaster

I just go, 'Well-.'

Ed Gamble

You like beatboxing though, right? So, you like the sound when it goes wrong. He just records it and puts it on an album.

James Acaster

Great acoustics in my bathroom actually.

Mo Gilligan

Well, it lets you know everything is out, that's what I like about it. It lets you know it's all out, do you see what I'm saying? It sounds like, raw, but it let's you know. 'That all came out in one go, one blast, there's no fucking around.' Unless you get another contraction and then you're like, 'Oh, we've got one more to go.' Then, it lets you know that your stomach is actually clean.

Ed Gamble

Bodies are amazing things.

Mo Gilligan

Yes, yes, yes. The older you get, how you know your body. Like, you know, like, you guys have had this. You've definitely eaten. I had something recently at the beginning of the year and I think I woke up out of my sleep. I was like, 'Oh, I really don't feel good.' And, I knew I was like, we're going to be on the toilet for an hour, because me and my body know each other. You've woke me up sweating out of my sleep, oh man I was beatboxing on that toilet bro. Yes, horrible stuff man, horrible stuff.



James Acaster

Also, I find that it's like you can even pinpoint what the thing-, even if you've eaten a whole bunch of stuff and you just know it was that.

Mo Gilligan

Yes.

Ed Gamble

Instinctively.

Mo Gilligan

Yes, yes, yes. 100%, I believe that too.

Ed Gamble

If you looked at all of the foods you'd eaten in 24 hours in a line up, like a police line up.

Mo Gilligan

Yes.

Ed Gamble

You just know. You can pick out the one that it was straight away.

Mo Gilligan

And, sometimes, the food can look a little bit off, or have a little bit of an off taste. So, you're like, 'It was probably the Parma ham that says, like, the due by-, ' You know, like, when it says it goes off in three months, but you're like, 'I shouldn't have really eaten that. I shouldn't have really followed that.' Do you know what I mean? It's like deodorant, I know it lasts 24 hours but I still need to, like, wash it off and put a next one on, do you know what I mean?

James Acaster

It's a lie, that 24 hour deodorant is a fucking lie.

Ed Gamble

Some of them are 48 protection.

Mo Gilligan

Yes, that's too long.

Ed Gamble

It's like, why are you-, surely 24 hours in.

Mo Gilligan

It's got to last 48 hours.



Ed Gamble

Have a shower in between.

James Acaster

You're just walking around and it's still doing its job, that's incredible.

Ed Gamble

Yes.

Mo Gilligan

There's someone out there that definitely gets their money's worth though. There is someone out there, that puts it on and they're like, 'Oh.'

Ed Gamble

They set a stop watch.

Mo Gilligan

46, Barbara. I'm getting it for 46, 46 hours worth.

Ed Gamble

It hits 48 and they go, 'Yeah, I stink now.'

James Acaster

Also, with skin going through it, but definitely Ed putting all the food in the police line up is, like, some weird fantasy you've had in the past.

Ed Gamble

What? Putting food in the police line up and picking the one that gave me the shits?

James Acaster

And then, kissing it or something. You love food so much, that's definitely a thing where you would love to be in a situation where they're putting loads of delicious food out. Put it in the line up and you're like, 'That one, officer.'

Ed Gamble

Yes, that's true actually. Would I be behind the glass though?

James Acaster

Yes.

Ed Gamble

In the two way mirror.



Mo Gilligan

Do you know what a food line up sounds like? It sounds like, you know, you ever see those pictures where they tell you as a kid not to eat junk food, and they've got all your junk foods on a line of not what to eat. So, like, burgers, fries, you've got the hot dog but they've got glasses on and shit like that.

Ed Gamble

Yes, yes.

James Acaster

McDonald's mascots, those kind of-

Mo Gilligan

Yes.

Ed Gamble

I don't remember this, they've all got glasses on?

Mo Gilligan

What? The McDonald's mascots?

Ed Gamble

No, so hang on, what are you talking about, where all the food has got glasses on?

Mo Gilligan

No, I mean, like, you know when they do line ups, they always give them glasses. Like, to make them look bad? You don't realise that?

Ed Gamble

No.

Mo Gilligan

You know, like, when they give like a hot dog, they make it look bad, so they'll give it some glasses, and like, a moustache.

James Acaster

Yes, yes.

Mo Gilligan

Like, you can't picture now with your hot dog?

Ed Gamble

I can't remember that, no.



Mo Gilligan

It's like, 'Have you seen this guy? He's a hot dog. Don't eat him kids, yes you'll get cellulite, yes, yes.'

Ed Gamble

He has got glasses.

Mo Gilligan

Don't want to eat him. And, they've all got glasses in the line up and they're all coming out, like, do you know what I mean?

James Acaster

I know what Mo's saying.

Ed Gamble

Yes, I know you do. I wanted to be in the gang.

James Acaster

You don't want to be in the gang, you'll end up in the line up.

Ed Gamble

Yes.

James Acaster

We always start with still or sparkling water.

Mo Gilligan

You know what, I like sparkling water, you know?

James Acaster

Yes?

Mo Gilligan

Yes, so I'm going to go with sparkling. I'm a big fan of sparkling water. Do you know what it is, especially for the meal. It feels like it cleans my palette. Like, I don't drink it any other time, like, I wouldn't go for a run and have some sparkling water. But, it feels like when you sit down, you feel fancy, do you know what I mean? Like, I can't lie, there was an MC once, who said, like, 'No man, why are you going to drink sparkling water bruv? What, like, bubbles in your mouth and that bruv?' And, I can't lie, I felt a bit like I shouldn't drink this. I felt like I was letting down the black community. But, once I started going to nice restaurants, it felt like the nice drink to have before meals. It felt like it really refreshed my taste buds, do you know what I mean?

Ed Gamble

I want to go in more in this MC, I want to find out more about that.



Mo Gilligan

Someone listening to the pod will know, because I was trying to think about this on the way. I don't know who said it, but it triggered me, I can't lie.

James Acaster

They said it to you?

Mo Gilligan

No, no, no, no. Not to me. They just said it before a track, 'What do you mean bruv? Big up people that drink still water. If you're drinking sparkling, why you got bubbles in your mouth for?' And, I was like, 'Oh. Oh. I definitely don't have any bubbles in my mouth.'

Ed Gamble

So, you felt, sort of, slightly exposed by that?

Mo Gilligan

Well, yes, because, like-,

Ed Gamble

That you were letting down the black community, I think is the phrase you used.

Mo Gilligan

Well, do you know what it is, right? Is that, like, I hear the way that people talk about sparkling water, right? Especially from the black community.

Ed Gamble

Right.

Mo Gilligan

Because they're like, 'No, bruv. Why would you drink that? Like, just get a lemonade my bro. Like, I don't understand why you would drink it, it has got no flavours, bruv.' Because, like, we're big on flavours in the black community, like, we have very high salt food, very, like, sweet food. So, you're giving us a drink that's carbonated, that's not lemonade, there's no vibes. Like, people don't really drink tonic water in the black community, it's not the thing. Like, yes, we'll have a gin and tonic, but to drink tonic water, like, bare back is wild. That is-, if my friend said, 'Yeah, what do you want, tonic water.' It's wild. If he said it before a meal, I'd be like, 'Oh, he has a certain thing that he does.' But, yes, once I started going to nice restaurants though, I can't lie this only happened probably within the last six years that I was like, you know when they come, 'would you like still or sparkling?' I actually do get both just so I keep the waitress or waiter guessing, do you know what I mean? Do you know what I mean? Because, I love it when they come over and they're like, 'Who is it?' I was like, 'The lady will have the still, yes, I know. You didn't think the black guy was going to have the sparkling water, did you?' Fill it up, garçon. Yes, so I do like sparkling water, man, I find it very refreshing.



Ed Gamble

Even though it's no vibes lemonade, is the way I'm going to describe sparkling water from now on.

Mo Gilligan

No vibes lemonade.

James Acaster

That's a fair description. Also, you've got to get still and sparkling in case an MC walks past your table.

Mo Gilligan

Yes.

James Acaster

So, you can just grab the still water and go, 'I was having this, I'm not having bubbles in my mouth.'

Mo Gilligan

Yes, you don't want Stormzy walking past you, 'What the fuck are you doing bruv?' He's like, 'What?' Smash someone's head with the sparkling water.

Ed Gamble

Not the vibe I get from Stormzy that he would go up to someone on a table and go, 'What the fuck are you doing?'

James Acaster

I think Stormzy would be okay with sparkling water.

Ed Gamble

Yes.

Mo Gilligan

Do you know what's mad, yes? Is that, if I was in a fancy restaurant and there was a big time MC like Skepta or Stormzy, they would probably say this you know. These are the kind of things that black people do. We embarrass you for no reason. He'd be like, 'Wagwan bro. What? You're making money, yeah? Man's drinking sparkling water now?' And you're like, you've just got to take it, yes. Do you know what I mean, 'I'm on a date bro.'

Ed Gamble

If Stormzy came up to you and had a go at you, saying, 'What are you doing making money?' You'd be like, 'Not as much as you, mate.'

Mo Gilligan

Yes, but, like, it's a thing. Like, when black people see you doing something that is not, like, within the black community, we will let you know. Like, if you get-, like, I remember when I got a dog. I got a cockapoo, right?



Ed Gamble

Yes.

Mo Gilligan

This is not a dog that we get in the black community. See, you're already laughing, bro.

Ed Gamble

Yes, yes, yes.

Mo Gilligan

Because you can picture me with a fluffy dog. So, it was when my friends saw me with a dog, they were like, 'Rar, that man's go-, rar, you're doing alright making money, in it?'. This ain't a Rottweiler, it's not an XL Bully, man has got a cockapoo, you know, bruv. It's like, 'Yeah, it's my dog, innit.' So, it's the same with, like sparkling water. We're going to find the thing that is, like-, like, let's say even if it was, like, a pair of, like-, you know, footwear. Everyone is wearing these On running shoes. If I seen one of my friends wearing these shoes, I'm like, 'Oh right. Man's wearing the running shoes with the holes, yes?' We don't know their name, but we're going to embarrass you, this is like a thing, yes. Yes, yes, we do this in the black community, man.

James Acaster

I don't know if you've been keeping up to date Ed with the Drake and Kendrick beefs, but most of the raps are about, 'You've got a cockapoo.'

Ed Gamble

You're drinking sparkling water.

James Acaster

Your trainers are nice. You know. It's pretty harsh, it's pretty viscous stuff.

Ed Gamble

You got me up to date with that, actually.

James Acaster

With the Drake and Kendrick, yes, you were weirdly behind it all.

Ed Gamble

That's how removed I am from that, that James Acaster had to tell me all about the Drake and Kendrick beef, and he's not even online.

Mo Gilligan

You didn't know about the Drake and Kendrick beef?

Ed Gamble

Not really, I was aware it was happening. I didn't know about the details.



Mo Gilligan

About the ins and outs.

Ed Gamble

Yes, yes, yes.

Mo Gilligan

Okay, okay.

Ed Gamble

I knew about the paedo lyric.

James Acaster

Yes, yes. But we need to be on top, you know, this is a food podcast Ed, he needs to know about beef.

Ed Gamble

Yes.

Mo Gilligan

That was smooth man, come on man, that one was smooth, man.

James Acaster

Pretty great pun on my behalf.

Mo Gilligan

No, you had that one, that was smooth, I liked that one, I really liked that one, that was good.

James Acaster

Poppadoms or bread, poppadoms or bread Mo Gilligan? Poppadoms or bread?

Mo Gilligan

I'm saying bread, I'm saying bread. I do like a poppadoms, but it has got to be bread. I do like some bread before it comes. I remember when I started going to, like, these fancy meetings, yes? And, they had the bread on the table and, like, people do this thing where they have the bread and they will have the salt, like the rock salt, and they have this balsamic vinegar. And, I started seeing people just break off the bread, and you know, they do that thing where they talk with the bread? And it's, like, the bread becomes their personality. I don't know if you've seen this. When they break off a slice and, 'Yes, you know. So, like, what? Yes, I'm, really, like, looking at-, yes, oh.' And they're dipping it in the thing. And I was like, 'What the fuck is this? I've never seen this before. You just dip the bread, my guy, in.' Oh, the olive oil as well. When they bring the olive oil and when I started doing it, yes, it felt good man. Like, I felt like I had made it in life. Do you know what I mean?

Ed Gamble

Did it become part of your personality when you were doing it?



Mo Gilligan

Yes, it did. It did, yes. I was just like, 'Yes, you know, we might go to Tuscany. I don't know. Try the-', yes. So, yes, I'm saying bread. Like, I love-, I like it when they have the salted butter as well. If you ever go to Pizza Express they have this garlic butter. So, you get these little dough balls and they give you the garlic butter. Sensational man. Really, really good. But I'm saying bread. It could be any bread. I can't lie, I get a bit panicky when they're like, 'What piece do you want?' Ah, fuck, I don't know what to do, bruv. They're like, 'What piece?' I'm like, 'Fuck, man. I don't know, man.' I recently discovered, like, rye bread because I can't lie, I'm putting all bread in the same category, innit? I started eating rye and then I was like, 'This is some seedy bread, man. This a lot of-, this is so much seeds.' Because I didn't know what it was. I just hear the words and I'm like, 'Oh, here's-', 'And then I started trying it and then I'm like, 'Oh, this is rye bread.' Not a fan of rye bread, but-,

James Acaster

No. Too many seeds.

Ed Gamble

So, you know you're not picking-, if someone offers you a basket and they say, 'Which piece do you want?' You know you're not picking the rye bread now at least.

Mo Gilligan

Well, yes, I'm not picking the rye bread. Don't get me wrong, if the rye bread is there, by default, I will just eat the rye bread. But when they're like, 'Which one?' I'm like, 'I don't know, bruv. I don't know which one you want me to go for.'

Ed Gamble

I don't think they want you to go for a particular one. I think they genuinely-,

James Acaster

It's a test. It's a test, Ed.

Mo Gilligan

No, but you know what it is, yes? I don't know, is it me? Do you not do this thing where, like, I try to go sometimes for the bread that's not exposed. Like, the bread that's-, the hidden bread. Do you not do that?

James Acaster

The underneath because no one's touched that.

Mo Gilligan

Yes.

Ed Gamble

The underneath bread, yes.



Mo Gilligan

Yes, no one's breathed. No, it hasn't-, the elements haven't really gone on that bread. And that bread might not have thought it was going to get picked the way it did. Do you know what I mean?

James Acaster

It didn't see it coming.

Mo Gilligan

Because all the other breads are like, 'Fuck sake, this is me. Right, I'm up.' And then I'm like, 'Move along, bruv. We're going for you.' And it's, like, 'Fuck, I'm the chosen one.' So, I like to get the bread and it's also, I think-,

Ed Gamble

That's very sweet, by the way.

Mo Gilligan

Yes, I always like to get the hidden bread. Like, even if I go to the bakery, you know? They've got the pain au chocolats all out on display? I can't get the ones that have been exposed. I'm like, 'Move along. I've got to get this one hidden because the elements haven't touched it.'

James Acaster

Are you like that with a cutlery drawer?

Mo Gilligan

No, not with a cutlery drawer.

James Acaster

I'm like that with a cutlery drawer.

Mo Gilligan

Really?

James Acaster

I won't get the top one.

Mo Gilligan

Why not?

James Acaster

People have been pawing at that.

Mo Gilligan

Yes, that's true.



James Acaster

People have been poking at it with their mitts.

Mo Gilligan

Yes.

James Acaster

I'm going, but I'm going, like, 'I'll get the spoon that's halfway down the-,'

Ed Gamble

Sorry, did you say people?

James Acaster

Yes.

Ed Gamble

It's just you and your girlfriend in the house.

James Acaster

No, sometimes if I'm visiting friends' houses or whatever. If I'm round your house-,

Mo Gilligan

Oh, in a friend's house, it's alright. I mean in a-,

James Acaster

No, if I'm at Ed's house, I don't want to, like, whatever cutlery-,

Ed Gamble

Well, why are you going in my cutlery drawer if you're in my house? I do that for you.

James Acaster

No, you might be like, 'Help yourself to a fork.' And I'll be like, 'Yes, from the fucking bottom.'

Ed Gamble

No. You know you're coming to my house, I'm not letting you go in my drawers.

James Acaster

No, you're a bad example. With someone else-,

Mo Gilligan

But, you know, bread in your house? I don't eat the first loaf.

Ed Gamble

Right.



Mo Gilligan

Because the first loaf we call that bread back. Have you ever heard of that?

Ed Gamble

No.

Mo Gilligan

Bread back?

Ed Gamble

No. You mean, like, the heel? The end of the loaf?

Mo Gilligan

Yes. So, the first one? Never eat the first one unless you're, like, 'Bruh, there's no food.' But, like, bread back and beans is like-, that's, like, when you've got no food and you're like, 'The last bit of bread. That's been there from the jump.' And every time I see that bread I'm like, 'You better move over, bruv. We're getting those middles slices.' And then it keeps going and you're left with two bread backs. Like, the last bit and the first bit. Yes, so, like-,

Ed Gamble

Do you not feel sorry for the bread back though? Because you're saying with some of the other breads you want the ones that didn't think they were going to be picked.

Mo Gilligan

No, it's-, that bread is not really the-, that bread knew what its job was. Do you know what I mean? When it knew it was getting sliced. It was like-, it's the doorman of the bread, do you know what I mean? In the bread world, it's the doorman. It's like, 'Fuck that bread man.' Do you know what I mean? I'm here for the real soft slices. This tough slice, I don't want that one, no.

James Acaster

I met a kid who loves the bread back recently.

Mo Gilligan

Oh, that's weird, man.

James Acaster

Ten-year-old kid. That's his favourite bit of the bread.

Mo Gilligan

No. What's his name? Ian? He's got, like, a-, he's got one of those names, innit? Gary.

James Acaster

I couldn't believe it.



Ed Gamble

Yes, that is amazing.

James Acaster

That's his favourite bit. After it. Requesting it.

Ed Gamble

It's helpful to have someone like that in the house though, right? If you had a kid and they loved the bread back, it would be, like, fantastic. It's basically like living with a duck.

Mo Gilligan

Yes, but I don't know. If I had-, if your child, like, liked bread back. Like, by-, like, if it was-, you know if you had a child that was like, 'I'll eat any bread.' Cool. But if it's like, 'No, I want that first slice,' I'd be like, 'Listen, it doesn't work like that in this house. That's not how we do things.' Yes, I don't know, man. You just have-, it's just a-, do you know what it is? It's, like, always the first loaf as well that's going to get the mould as well. Do you know what I mean? So, it feels like if the air is going to hit the bread, it's going for the bread back first. Do you know what I mean? And then the other slices are going to come, but not just yet.

Ed Gamble

So, it really is, like, the bouncer? It's, like, blocking it from the elements, yes.

Mo Gilligan

Yes, of the bread world. Like, bread back is-, you don't eat that first. Like, if I went to someone's house and they were like, 'Here, have some toast.' And it was like, 'Alright, you gave me the fucking back of the bread? Like, are you alright?'

James Acaster

Yes, well, that's nuts.

Ed Gamble

That's crazy.

James Acaster

If you give that to a guest without asking, that's insane.

Mo Gilligan

No, I tell my friends. I was like, 'Yes, I went to his house, bro. He gave me back of the bread.' My friends would be shocked, 'Really? The back of the bread? Yes, no, don't go there no more.'

James Acaster

Your dream starter, Mo.



Mo Gilligan

Okay, my starter is going to be sushi.

Ed Gamble

Yes.

James Acaster

Lovely.

Mo Gilligan

Listen, when I got on to sushi, yes. Oh, man. I thought, like, I had made it in life because, yes, you've got the sushi that you get from Tesco, right? But, like, when you go to a restaurant, they bring it in ice, right? And then you start learning how to put it with the chopsticks with the soy sauce. Then you start learning what sushi are what. So, like, your-, I have, like-, yellowtails are my favourite. Then you've got fatty tuna. Then you've got the salmon. Oh, man, like, I went to Japan and I had sushi and I felt like I've completed life. So, and then I started knowing my difference from, like, sashimi and then the other one. It's called-, I always get it wrong. My girlfriend always corrects me. Nigiri.

Ed Gamble

Nigiri. That's the one, yes.

Mo Gilligan

Nigiri. Yes. Listen, once I started completing sushi I felt so fancy in these restaurants. I felt like I was, like, 'Yes, I've come. I've arrived.' Because, before, I was getting the rolls, yes? And the rolls feel like they're entry-level. California rolls. It's not real sushi. Do you know what I mean? Like, when I discovered it's not real, I went to this Japanese restaurant in LA. And it was one of those, you know, when you go, they say it on the door. They said, 'Listen, we don't do California rolls. We don't do Maki rolls. Like, we don't do that stuff here.' So, I remember going there and they just had slices of fish. So, I was like, 'Bruh, like, where's the rolls? What? This is just fish.' Like, I started understanding how sushi works now. And with this restaurant it's, like, you can't reserve it online. You have to, like, phone up in advance and I remember just tasting the fish. Because, at first, I'm just like, 'This is just fish you're eating.' There were a lot of new experiences. I'm having the edamame. I didn't even know what it was. I can't lie, at first, I was, like, eating the whole thing. I was like, 'This ain't nice.' And then realised you've got to pop the seeds out and then I was having these little slices of fish. And then I was like, 'Okay, this is-, I think I've gone to a real sushi place.' And then, since then, every time I go out now if I go to, like, a nice restaurant. Like, I go to Roka. That's one of my favourites.

Yes, I open the book. I'm like, 'Yes, what's the chef's selection of the six?' And they're like, 'It's up to the chef.' I'm like, 'Surprise me.' Yes, so sushi is definitely one of my starters. It's always the one thing I like. I feel like I'm eating clean as well.

Ed Gamble

Yes, and light.



Mo Gilligan

I feel like I'm learning about food as well. Especially when you get, like, the nigiri. They put it on these little bits of rice. Oh, man, when you get to hold that with the chopsticks. You dip it in the soy sauce and you have a conversation as well. You know, there was a time when I was single. So, I was eating it and I was just like, 'Oh, okay, cool. Fantastic. What is it?'

Ed Gamble

So, you're almost doing the same thing with the sushi as you are with the bread.

Mo Gilligan

Yes, with the bread. Yes, I'm like on unlimited-, you know, the levels I've unlocked for eating are just like I've got the suit. I've got the chopsticks because there's nothing worse than, like, if you can't hold the sushi with the chopsticks, you fail. You can't have a knife and fork. Do you know what I mean?

Ed Gamble

Yes, there's no way you can do that.

Mo Gilligan

But you can't be doing that with a slice of fish. But, like, dipping it in, yes. That's, like, my go-to starter. Whenever I go to a restaurant and at some of them they bring it in, like, ice and stuff. And I got to have it in Japan so I felt like I've got it. But I can't lie, when I had it in Japan, I went to this really weird-, it was, like, a restaurant. It was, like, a bar. And it was in-, have you ever been to Japan?

Ed Gamble

Yes.

Mo Gilligan

Have you been to Japan?

James Acaster

I'm going for the first time next month.

Mo Gilligan

Oh, you're going to love it, man. Yes, you're going to love it. So, you know, in Japan, everything closes at ten, eleven. It's not, like, a late-night place to eat food. So, I was, like, 'Oh, I really want some sushi .' So, then we found this one place and it's in, like, how can I explain? It's almost, like, it's a restaurant at the top of almost a tower of a building. So, it's a bit like-, how can I explain? Imagine going to Canary Wharf and the restaurant's right at the top, but, you know, day-to-day there's work and business going on. So, when you walk in, you're like, 'I don't think I'm walking into a restaurant.' So, it's a separate lift to go up and we walked in and there was this guy who walked out drunk, like, staggering. And the staff were like-, everyone's in suits and it's like, 'Hello, sir. How are you doing? Are you okay?' And I was like, 'Ah, cool. Okay, this is really formal.' Considering we were just wearing, like, jeans and I had a puffer jacket on. We were in there and it had these round, kind of, sofas and we were sitting on the bar. We were like, 'Oh, we just want to get some sushi.' And he was like, 'Oh, we have a selection. So, if you



want to go from the selection.' Because they're like, 'You have to eat in this particular order to get the best flavours.'

So, I didn't prepare for this, but it was like, 'Cool. You know, this is-, the sushi is.' But, the vibe in there, it felt like a murder mystery and we were the guests. It was so weird. Like, it felt like the guy who walked out drunk was the guy who ends up being murdered and the police were going to walk in and I was like, 'Hey, what's going on here everyone?' Because, like, you had the weird couple. You had, like, the band playing and the band were these two American guys. Like, it was nice in there and they had sake. And I'm not really big on sake and if I do like it, I like it really, really sweet. So, I kept saying to the guy, 'I like it really sweet.' So, he comes back with this jar that looks like a potion jar. He pours it. He's like, 'Taste this one.' I'm like-, he goes, 'Sweet?' I go, 'No, not sweet enough.' He comes back with another one and it's a bigger one. He's, like, pours it out and he goes, 'Sweet?' I'm like, 'It's nice, but not as sweet as I really like it.' I like it sweet to the point where it tastes like plum wine. You know, that kind of sweetness. He comes back again. He's like, 'This is our sweetest one, sir.' Brings it back and I was like-, and it wasn't sweet, but he had brought back, like, three now. So, I was like, 'Oh, yes, this is the one.' But, yes, sushi is, like, one of my go-to starters.

Ed Gamble

It's a great starter.

Mo Gilligan

Love sushi, man. Love sushi.

Ed Gamble

When you get the sashimi with just the slices of fish, do you never eat the top slice of fish? Like, the fish back?

James Acaster

Good question. The fish back.

Mo Gilligan

Do you know what, I paid so much money for it, most of the time, I can't really be that choosy.

Ed Gamble

Yes, there are only three slices or whatever, yes.

Mo Gilligan

Yes, but I do-, I'm one of those eaters where I have to work either left to right or right to left. I can't go for the middle one off the chop.

James Acaster

Interesting.



Ed Gamble

Interesting.

Mo Gilligan

Like, I'm one of those people where-, I don't know if you guys do this, you eat a sandwich. I still go left, right, middle. Do you not do that too?

Ed Gamble

I don't know. Maybe I do.

Mo Gilligan

I have to do that, man.

Ed Gamble

Trying to think. I never go straight for the middle.

Mo Gilligan

Oh, no, that's weird, man.

Ed Gamble

That's crazy.

Mo Gilligan

It's toddler vibes. Very toddler vibes.

Ed Gamble

Yes.

Mo Gilligan

You can't have butter on the side of your face.

Ed Gamble

Some people do that though. They go straight to the middle, but that is the best bit, right? Because it's the most amount of filling.

Mo Gilligan

Yes. If it's cut sideways, yes. The filling will be right there in the middle.

Ed Gamble

Yes, so I would always naturally-, if I get a plate of food, I will always eat the bits that I least want first.

Mo Gilligan

Oh.



Ed Gamble

So, then I've got the nicest bit left over for the end.

Mo Gilligan

Yes.

Ed Gamble

I'm getting better at just, you know, having a bit of everything.

Mo Gilligan

Yes, same. I used to be like that with fast food. So, fast food. If I got, like, I don't know, chicken and chips. Most of the time I'm going to eat the chips first and then I'm going to eat the chicken.

Ed Gamble

Yes, is that because you're saving the chicken or you-,

Mo Gilligan

Kind of, yes. I'm, kind of, saving it. But only recently I've actually, like, 'Have a bit of chicken. Have some chips.' And even when I'm doing it, I feel like, 'Oh, wow. We're evolving here.' Do you know what I mean, like?

Ed Gamble

Yes.

Mo Gilligan

Like, we've moved on a level. Do you know what I mean?

Ed Gamble

Yes. You've grown up.

Mo Gilligan

Yes, but I'm not one of those sauces all over the joint.

Ed Gamble

No.

Mo Gilligan

No, some sauces I don't mind all over the joint like burger sauce. Like I don't mind a burger sauce all over it or, like, if I get kebab meat and chips. I like it all over, do you know what I mean? A bit of burger sauce, a little bit of ketchup, a little bit of mayo, all over the joint. Because then it feels like dirty fries, do you know what I mean?

Ed Gamble

Yes.



Mo Gilligan

Yes.

James Acaster

I had the worst dirty fries ever recently.

Mo Gilligan

Really? From where?

James Acaster

I don't really want to name it and shame it.

Mo Gilligan

Okay.

James Acaster

It was a van.

Mo Gilligan

Yes.

James Acaster

Near a bar, and you could get the food from the van and then go and sit in the bar. They had dirty fries. I just went for it.

Mo Gilligan

Horrible.

Ed Gamble

It was mad. I was there. It was mad.

James Acaster

See what you think about this. Bacon lardons, but they were cold.

Mo Gilligan

Ah, that's nasty.

James Acaster

And then mainly, I'd say, half a jar of mayo and lettuce.

Mo Gilligan

Oh, no.



James Acaster

That's what they put on the fries.

Ed Gamble

Had they called it dirty fries, though?

James Acaster

They had called it dirty fries.

Ed Gamble

Yes, that is mad because I had some as well because someone else bought some. It was crazy.

Mo Gilligan

Yes.

James Acaster

Horrible. Just, like-,

Mo Gilligan

So, did you not go back and say to him, like, 'Listen, man. I don't-,'

James Acaster

No, because then I went and looked at the menu and in the small print, like, that's what it is. Under dirty fries. Dirty fries in big letters. You go, 'Yes, okay. I'll have them, I'm hungry.' And then you go back and look at it. It does say, 'Lettuce, mayo and bacon.' But, like-,

Ed Gamble

But lettuce is the opposite of dirty.

Mo Gilligan

It's not a dirty fry thing. Yes, lettuce isn't a dirty fry thing.

Ed Gamble

That's clean. That would be clean fries.

James Acaster

Yes.

Mo Gilligan

Yes, like, jalapenos, maybe cheese on there. Yes, but, like, lettuce ain't a dirty fry ingredient.

Ed Gamble

No. You need them to be all melted and, like, coagulated.

Mo Gilligan

It's not dirty. Do you know what I mean?

Ed Gamble

Lettuce is, like, the cleanest food.

Mo Gilligan

Yes.

James Acaster

It's like the chips have been to rehab.

Ed Gamble

Yes.

James Acaster

Your dream main course.

Mo Gilligan

So, my dream main course has got to be my mum's chicken and rice. We grew up eating this. So, it's curry chicken with rice, with a side of coleslaw. It's not-, it's, like, you could blindfold me and give me 50 dishes and I would always spot my mum's one out of it because the taste is so-, it's, like, trade-marked by my mum. The way that she cooks it. She slow-cooks the chicken and it would be the meal where my mum would be, like, 'Yes, this is what we're eating.' And, growing up, my mum would make the curry chicken and we'd have that the next day on the Monday. So, whatever you have on the Sunday-, it's a lot like this in the black households. So, if you have, like, a big-, especially, you know, if it's rice and peas, for example. Your mum cooks, like, curried mutton or, I don't know, sometimes oxtail for example. That means if your mum has spent the whole day cooking this, you're probably going to eat this on Monday, maybe Tuesday. She's cooked so much that she then puts it in an ice cream container tub. Then she'll freeze it and then you don't know when, but when there's not enough food, your mum's going to just reheat it. She's going to defrost it. So, yes, there's a lot of people in the black community, and I'd probably say in the Asian community, that grew up thinking they had ice cream in the freezer and it wasn't. It was just, like, whether it was stew that was frozen because there's not-,

Ed Gamble

Yes. So, that disappointment is so specific.

Mo Gilligan

Oh, yes. It's, like, in our DNA. Do you know what I mean? Like, even now, in my own house, I have actual ice cream in the tubs and I have to convince myself like, 'Bruh, is there stew in this?' Because I'm getting a bit of PTSD. You know, it's a bit like how the biscuit tin always had-, you know, grandmas have a biscuit tin, but there was never biscuits in there.



Ed Gamble

Yes, it was sowing stuff or-, yes.

Mo Gilligan

Yes, it was sowing stuff and only recently, I think, I was shopping and I was like, 'I'm going to buy these biscuits. I can't remember what they taste like.' And they're really nice, you know? They're actually really nice. They're, like, soft buttery biscuits.

Ed Gamble

But what are you using the tin for now?

Mo Gilligan

No, it's still got the biscuits in there. Yes, because I think those biscuits last forever. Like, I don't think there's a sell-by date on them.

Ed Gamble

Yes. You're not going to be beat-boxing because of those biscuits.

Mo Gilligan

No. Them biscuits are made from, like, nineteen-, you know, they have 1920s recipes of food. So, like, a lot of us grow up thinking we've got ice cream and it's always Walls Ice Cream. You know, with that blue tub and then you think, 'Oh, there might be ice cream,' and it's not.

Ed Gamble

With the clicky lid?

Mo Gilligan

Yes. It's just stew. Like-,

James Acaster

I used to have to check the bottom of the ice cream because I love ice cream so much and my mum would, like, put stuff in ice cream tubs and freeze them. And I just-, so, thinking you've got ice cream and then just quickly having a look at the bottom of the tub and being, like, 'Well, that's a carrot. That's a carrot emerging through what I thought was chocolate ice cream.' But it's not. It's clearly a stew of some sort but I thought, 'Oh, we've got a chocolate ice cream on our hands here.' It's-,

Mo Gilligan

Can I just ask you somethign? You know when you eat ice cream in the tub, right? You know, if it's actual ice cream. Do you still eat the ice cream with that frosting stuff on there? Do you-,

Ed Gamble

What? If it's been in there for a while and it's got, like, the freezer burn on it?



Mo Gilligan

Yes.

Ed Gamble

Oh, yes.

Mo Gilligan

Do you still eat that?

James Acaster

Oh, I do that, yes.

Mo Gilligan

I don't eat that, man.

Ed Gamble

Do you not?

Mo Gilligan

Because it feels like the mould version of frost. Do you know what I mean?

Ed Gamble

Yes. Cold mould.

Mo Gilligan

So, I had to ask because I didn't know if it was just me because sometimes, like, if it's on a lollipop, for example. Then I would, kind of, run it down. I'll put it down the tap to get rid of that.

Ed Gamble

Yes. I don't. I'll eat that.

Mo Gilligan

Do you?

Ed Gamble

It's not nice but you can normally take the top layer off and then-,

James Acaster

I'll break through it.

Ed Gamble

Yes.



Mo Gilligan

I don't know, man, because, listen, my thing is, yes, if that frost came off the ice because that's the frost that builds up on your freezer, yes?

Ed Gamble

It doesn't go in there, though.

Mo Gilligan

No, but it's the same frost that builds up on the freezer.

Ed Gamble

Well, yes, okay.

Mo Gilligan

Like, the thick stuff.

Ed Gamble

Yes.

Mo Gilligan

So, would you put that ice in a drink and drink it?

Ed Gamble

No, because it's different.

James Acaster

Would you, Ed?

Ed Gamble

But, yes, I would. Yes. If it was a really hot day. Yes, definitely.

Mo Gilligan

Yes, I think as a kid I did it once, you know? Yes, I think I did it once as a kid. I was like, 'There's no ice.' I was like clink, clink until my mum was like, 'You're not actually meant to eat this. This is the worst frost to eat.' Yes.

James Acaster

Yes. It's like chemical ice. Yes, horrible.

Mo Gilligan

But, yes, my mum's chicken and rice-,



James Acaster

Wrestling with the drawer if it gets frozen up. Yes, like the top drawer gets frozen and I can see the ice cream tub in there.

Mo Gilligan

Yes, it freezes over, yes.

James Acaster

Yes, and I want to get in it and I can't open it.

Ed Gamble

It's like sword in the stone.

James Acaster

Yes, and then it's, like, I'm properly wrestling with it and crying. I want the ice cream so badly.

Ed Gamble

And that's now, right?

James Acaster

Getting-, yes, that's now.

Mo Gilligan

Yes, I've got that. I've got a freezer and, literally, all that was in there was frozen, like, dog food. And I just left it for months and months and I tried to open it and now, at this moment, present time, you can't open it. And I literally got a knife and I was trying to chisel it off because I thought, 'Maybe I'll chisel it if a big piece comes off, I can open it.' I still can't open it. So, I went to dramatic lengths of burning the knife on the cooker so it got really red and I thought I'm just going to go, 'Tss,' and it's all going to come, but instead it went, 'Tss.' I was like, 'Okay.'

James Acaster

Yes. So, it put the knife out pretty quick.

Mo Gilligan

Yes, it didn't do nothing. It did absolutely nothing. So-,

Ed Gamble

I think both of those things are inadvisable for any listeners at home. I think-,

Mo Gilligan

Oh, yes, don't do that at home.



Ed Gamble

I think taking a knife to the freezer anyway is bad, and I've done it before. And I've taken a chunk out of my freezer because I was doing that.

Mo Gilligan

Yes.

Ed Gamble

And then, heating up a knife until it's red.

Mo Gilligan

You've done that though, man?

Ed Gamble

No, I've not.

Mo Gilligan

You've not done that?

Ed Gamble

I've not heated up a knife until it's red.

Mo Gilligan

As a kid, I thought, like, we all did that.

James Acaster

Ed is mainly doing this warning now to stop himself from doing it when he gets home. He's not really speaking to the listener.

Ed Gamble

I'm going to try it on the barbecue.

Mo Gilligan

Have you done it? Have you heated up a knife until it goes red?

James Acaster

Not until it goes red, but I think I've definitely, like, heated up a knife or some cutlery in order to try and probably mainly just to scoop through the ice cream quicker.

Ed Gamble

Yes.

Mo Gilligan

Yes, heat up a knife. Never a spoon. It's a bit mad heating up a spoon. Do you know what I mean?



Ed Gamble

Why?

Mo Gilligan

Because people are like, 'What? Are you a heroin addict?' You can't be heating up a spoon in your, like-,

James Acaster

Yes, sure.

Ed Gamble

Yes, that's true.

James Acaster

Inspector walks past and sees you doing that. He's going to absolutely rinse you.

Ed Gamble

It's like, 'Oh, someone's money.'

Mo Gilligan

Bruh, we did, what, heroin yes? Okay.

James Acaster

Let's talk about the chicken and rice dish, though. Like, what makes it so special? Because, like, obviously your mum makes it. You can tell it apart from anyone else's. What ingredients are we talking?

Mo Gilligan

So, it's like curried chicken. So, like, you really have to cook down the chicken. So, you'd get this thing called a Dutchie pot. You can predominantly get them in-, you know, for example, growing up in Peckham, there was always a lot of-, it's not, like, a-, it's just a shop that sells that everything. It's hard to explain. Do you know what I mean? But you need a Dutchie pot because then that way you can just slow-cook food basically. You can't grab one of these nice pots in, like, a nice-, I don't know, in Selfridge's or something like that, but it's, like, a nice slow-cooked pot. It's almost like a hotpot, a little bit, but they're very, very big in the Caribbean community, for cooking down food. And your mum would, kind of-, she would season the chicken and then she'd just cook it down basically. So, that means, like, the chicken almost falls off the bone a little bit. Then my mum would make this with basmati rice. Sometimes long grain. Predominately basmati though with, like, a side of coleslaw. But, that's, like, you just grow up having chicken and rice. Like, at least maybe three times a week as default because don't forget, your mum's frozen it, but it's the go-to.

So, your mum would even be like-, she would tell you in, like-, you know in the day you're going to have chicken and rice because your mum would say, 'Listen, I'm going out. Can you take the chicken out the freezer for me?' This is a big deal. If you don't take this chicken out the freezer, there's a big chance



your family might not eat. Like, your mum would come back and it would be like, 'Oh, shit. I never took the chicken out the freezer.'

Ed Gamble

I love that you're saying it like it's the biggest job in the world as well.

Mo Gilligan

Oh, no, growing up in the household? Yes, man. Like, you-,

Ed Gamble

No, but it's hard to do. You're like, 'Right, I've got to remember how to do this.'

Mo Gilligan

Yes, because you'll be like-, you know, you're just a child. So, you're just like, 'I just want to, I don't know, play Grand Theft Auto,' or whatever, or you know. Sometimes you have to do chores and you're just like, 'Take the chicken out the freezer, man.' Do you know what I mean?

Ed Gamble

Did you ever forget?

Mo Gilligan

Oh, yes. Yes, many a time, man. Yes, yes, yes, boy. It's like the worst thing you could do is, like, leaving the frozen chicken in the freezer. But yes, it's like, curry chicken, and it's like a dish that you'd get at, like, other people's houses. It goes a long way. It stretches, man. Because you've got to remember, like, it's in, it's in one pot. Like, the chicken, it's cooked down. It's, like, simmered almost. And then, the rice, you know, the rice is easy to make. But again, I remember when I moved out and my mum came round and made some food, and I had a rice cooker. You know, I was just, like, you know, like, it's just me living in this house, so I'm making, you know, I'm making rice really for me. I'm not making it for five people in a house. Oh, my mum couldn't believe it, man. My mum was like, 'What do you mean you've got a rice cooker?' I was like, 'Mum, it's easier. It's easier.' My mum was like, 'No.' Even to this day, my mum is like, 'I don't deal with rice cookers.'

James Acaster

Yes, yes.

Mo Gilligan

So, my mum, my mum cooks rice from scratch. Like, obviously, of course, you know, you've got to wash the rice, get the starch out and all of that stuff. I was like, 'Mum, the rice cooker is so easy.' Because the rice cooker was, like, you know, two cups of rice, two cups of water. I was like, 'Mum, this-, ' and it clicks, so when it's done, it just keeps it on warm. My mum was like, 'No, no, no.'

James Acaster

Doesn't trust it?



Mo Gilligan

Yes. No, my mum does not trust it at all. Like, when I mean at all, it's like, yes, even now, like, sometimes they will come over and I'm like, 'I'm making rice in the rice cooker.' And my mum's like, 'It's alright, I'll bring my-, I'll make a pot when I come and I'll bring it over.'

Ed Gamble

She turns up with, like, a bag full of ice cream tubs?

Mo Gilligan

Yes. So, like, one time, like, about a year ago, I was really ill and then, my mum came round. And I was like, 'Mum, don't come round.' She's like, 'No, no, I'm going to make you some proper food.' She came round with a bag of, a bag of rice, like, I mean, like, you can get, like, bags of rice. Not them little joints you get in, like, the supermarket. I'm talking, it's got a handle, yes? It's got a handle. She just came over with the handle, she's got the Dutchie pot, and then, that's it. She just needs to get, get her chicken. So, I always say, like, when it comes to food, if I'm travelling for a long time or I haven't gone to my mum's in a bit, my mum's home cooking is, like, my favourite. Out of anywhere. Do you know what I mean? If I had a death row meal, it would probably be my mum's chicken and rice. Because it's just, like, but yes, it is just that. It's basmati rice as well.

James Acaster

Quite a sad meal for you mum to cook, I guess.

Mo Gilligan

What, chicken and rice?

James Acaster

No, on death row.

Mo Gilligan

Oh, shit. Yes, yes, yes, yes.

Ed Gamble

I'm not sure I'd ask mum-, I'm not sure I'd ask my mum to cook my death row meal. She's got enough on.

Mo Gilligan

Oh, 'Fucking hell. My boy is dying.'

Ed Gamble

'And now I've got to fucking cook for him as well.'

Mo Gilligan

'Did you take that fucking meat out the freezer, officer?' Yes, man. Yes, yes. But that would be, like, you know when people ask you for a meal, that would probably be it. But it's, like, curry chicken, so it's



really cooked down. And then, like, with, with, because it's cooked down, it's almost in, like, a stew almost, do you know what I mean? So, you get, like, two pieces of chicken really cooked down, you put the stew on top with the rice, a bit of coleslaw. Coleslaw just evens it out a little bit because it's not really spicy, like, it's got a little kick to it, but it's not really spicy. But, like, growing up, one of my best friends, he lived across the road, it was this kid called Adam, and you know, he was a proper little lad, do you know what I mean? Supported Millwall, and stuff. And it was nice because, like, culturally, I have food, like, from, like, his mum would cook him, like, you know, pizza and chips. Like, just that was-, that was the vibes, do you know what I mean? And I'm like, 'Rar, like, we don't get to just eat pizza and chips.' Do you know what I mean? So, like, going over his house, I was like, 'This is great.' Eating chicken nuggets, chips, pizza, he had a fizzy drink. Fizzy drinks were still treats at my house.

Ed Gamble

Yes.

James Acaster

Bubbles in his mouth.

Mo Gilligan

Yes. So, I was like, 'Rar, this is sensational.' I just clocked what you said, that's crazy.

James Acaster

I'm listening to you.

Ed Gamble

Yes.

Mo Gilligan

So, yes, like, I'd go to his house and I'd get, like, the chicken nuggets and all that stuff. And then, he would come to my house and have, like, chicken and rice, and he loved it, man.

Ed Gamble

Yes, of course.

Mo Gilligan

Yes. But it was mad because, like, seeing him really enjoy my food, it was like, yes, you're getting real flavours in this food. You're getting real chicken. Do you know what I mean? I don't think he actually ever had, like, chicken on the bone, do you know what I mean? So, like, he'd love it. He's like, 'Oh, man, oh this is absolutely fantastic. What's this? Like, this is, rar, oh my God, I loved it.' And every time I see him now, he always reminds me, he's like, 'Oh, man, I used to love going to your mum's bruv, eating all the rice and peas, bruv. Oh my God, I thought I was in Jamaica.' He's, yes, so it was, like, nice culturally in a way. Like, I was, kind of, getting some of his food. Like, sometimes they would cook, like, British dishes, like toad in the hole, and stuff like that. Do you know what I mean? He's like, 'Yes, we're having toad in the hole,' and everyone was excited in his house. He's like, 'It's toad in the hole. We're having toad in the hole.' So, I'm like, 'Alright, I've never had this before.' And then, sometimes,



again, he would come to my house, have other dishes like oxtail, rice and peas, and stuff. So, yes, like, I was able to learn about some of the food he would eat. You know, like, for example, like, on a Sunday, my mum is cooking, like, let's say, rice and peas, and like, rice and peas, my mum cooks the peas. She has to put the peas, like, you've got to soak the peas overnight. So-, and they're not even peas, really. They're like, they're beans, really, but we call them peas. I don't know how. Someone will probably-, someone will tell me. I don't know why, but they're not peas, they're beans, yes?

Ed Gamble

Yes.

Mo Gilligan

Like kidney beans, basically. But yes, rice and peas, you've got to soak the peas overnight. That's what every mum would do. And then, you cook it with the rice, and then, my mum would have the oxtail on the go as well. This is when, like, my mum might have, like, family coming round, or just, like, cool. But that's what our Sunday dinner would be. And then, his Sunday dinner would be a roast dinner. My mum would cook a roast dinner, but like, going to Adam's house, it was, like, they would eat at one o'clock, two o'clock, afternoon. Crazy stuff, I couldn't believe it. I was like, 'Yo, this is so early on a Sunday.' Like, 'Why you lot eating so early?' He's like, 'Yes, like, we have a roast, like, do you know what I mean? Potatoes and that. Like, yes, it's proper nice. Like, try some.' And I'd be like, 'Oh, this is great.'

Ed Gamble

You're making this guy sound like he was 60 when he was a kid.

James Acaster

Yes, I love it. I love it.

Ed Gamble

'Oh yes, come over, mate. Yes. Oh, right, yes.'

James Acaster

Like a cab driver that is your friend.

Ed Gamble

'Yes, Benson and Hedges, try some of that.'

Mo Gilligan

But yes, man. So, I learnt some of the food from his culture.

Ed Gamble

Yes.

Mo Gilligan

You know, like, Yorkshire puddings and stuff like this, growing up.



James Acaster

Was there ever roast chicken at his house?

Mo Gilligan

Yes, he had, like, roast chicken.

James Acaster

Would you eat it?

Mo Gilligan

Yes, I'd eat the roast chicken. I like a bit of roast chicken.

James Acaster

You sure?

Mo Gilligan

Yes, yes, yes.

James Acaster

No, but if white people made it?

Mo Gilligan

Yes, but do you know what it is, it's like-,

James Acaster

Because we've covered it on this podcast, white people don't wash their chicken.

Mo Gilligan

Yes. Yes, yes.

James Acaster

It's been brought up on the pod.

Mo Gilligan

That's a bit wild you don't do that, still.

James Acaster

It's an issue.

Mo Gilligan

I can't lie. I remember once, I was cooking, right, in lockdown. And I made some dish, and I was like, 'You've got to wash your chicken.' Oh my God, people were having wars.



Ed Gamble

It's really contentious, isn't it?

Mo Gilligan

It is. But it's, like, we do this, man. Even I do it. When I get-, because look, you get the chicken, it's come from, what? The abattoir, yes?

James Acaster

Yes.

Mo Gilligan

That's where they probably butcher all the animals, is the abattoir, right?

James Acaster

Yes, yes, yes.

Mo Gilligan

So, they package it. They put it in the packaging. You eat it at home. How do you know that that is as clean as-, like, I just want to know, just for my sake. And when we clean the chicken, you know, you get some lemon, you get some vinegar. So, that way I'm like, I know it's clean. You get all the little giblets off. There's always the little bits floating around. You can't just get it from the packet and just put it straight in the oven. That's wild stuff, man.

Ed Gamble

I pat it dry.

Mo Gilligan

You pat it dry?

Ed Gamble

Yes. I mean, Mo's one sounds nicer.

Mo Gilligan

Do you use Cushelle? What do you use, Cushelle?

Ed Gamble

I-,

Mo Gilligan

One sheet.

Ed Gamble

Yes. Bounty.



James Acaster

Mo is absolutely laughing his head off at you. It's not-,

Ed Gamble

I pat it dry because I'll do a-, I'll do a dry brine it in the fridge. So, I'll pat it dry.

Mo Gilligan

Yes.

Ed Gamble

I'll cover it in salt, maybe some lemon zest.

Mo Gilligan

Yes.

Ed Gamble

Put it in the fridge, and then I-

Mo Gilligan

There's no seasonings there, man.

Ed Gamble

Hello.

Mo Gilligan

Salt and lemon zest, is that it?

Ed Gamble

I'm white. Salt is a seasoning.

Mo Gilligan

There must be some other seasonings though, man?

Ed Gamble

Sometimes some-,

Mo Gilligan

Paprika?

Ed Gamble

Smoked paprika on there.

Mo Gilligan

Yes, yes, yes. You guys love paprika in the white community, man. You've got to be- some paprika, boy.



James Acaster

You thought you were on solid ground.

Ed Gamble

He got me.

James Acaster

You thought you were on solid ground. You were like, 'Yes, yes, yes, paprika.' Like, you're the king of spice.

Mo Gilligan

You guys love some paprika, man.

Ed Gamble

But this is the dry brine, Mo. This isn't the seasoning yet.

Mo Gilligan

Okay.

Ed Gamble

So, there's salt. Then, it goes in overnight or for a few hours, in the fridge with nothing on it, right?

Mo Gilligan

Yes.

Ed Gamble

Just so it's, like, open in the fridge.

Mo Gilligan

I like that you season a day before you cook. That's good, that's good.

Ed Gamble

Yes. But that's all to get moisture into the chicken.

Mo Gilligan

Yes, we do that in the black community as well. We do that, we do that.

Ed Gamble

And then, I'll pat-, I'll pat off as well then. And then, I will do more seasoning. Olive oil, into the oven. But I ain't washing it.

Mo Gilligan

Okay. I bet that tastes nice, though. That feels like that tastes nice.



Ed Gamble

It's great. That's juicy chicken.

Mo Gilligan

I'm thinking you're just seasoning that and putting it straight in the oven. Straight in, like, not-,

Ed Gamble

I mean, I have done that.

Mo Gilligan

The fact that you're letting the enzymes get into the meat.

Ed Gamble

Yes, I try and do that. Yes.

Mo Gilligan

That's good, that's good.

Ed Gamble

Yes. But I have also put it straight in the oven before as well.

Mo Gilligan

That's wild. That's wild. I can't lie, though, sometimes I've bought those ready-made ones from the supermarket.

Ed Gamble

Yes.

Mo Gilligan

Yes, yes, yes, I've bought those.

James Acaster

That's different, you can't wash them.

Ed Gamble

No.

Mo Gilligan

Yes. No, but like, those ones, they've got the enzymes in them. Like, it's last-minute, do you know what I mean? If I see, like, those tandoori ones. They look so delicious, man. I'm not fucking around with that. Do you know what I mean? Stormzy is not coming round right now. Do you know what I mean? There's no Skepta to judge me.



James Acaster

I like that. Every time you're doing something fancy, you just hear Skepta's footsteps, 'Oh no.'

Ed Gamble

'Oh, shit.'

James Acaster

Your dream side dish?

Mo Gilligan

Oh, yes. So, my dream side dish is probably ramen. Growing up, when we didn't have a lot of money, it's like, you make Indomie noodles, you know? Especially once you get a little bit older and I was living with my mum. It's like, there's nothing to eat, cool, you can't go wrong with some Indomie noodles, do you know what I mean? Put them there-, I have a way that I make mine, though. So, I'd put-, I'd boil the kettle, I'd put them in a bowl, I put them in, you put your little seasonings, your little sachets and stuff that you put in them. I put some extras in there as well. All purpose seasoning, put on some oregano in there. Salt, pepper, hot pepper sauce. And then, I put a plate on top of the bowl, put it in the microwave for about 60 minutes. So, yes, like, it's just, like, you know, and sometimes you can, like, chop up some frankfurters in there, get some spring onions in there as well. There's a lot you can do to make it a nice meal, and it doesn't cost a lot of money. Do you know what I mean? Sometimes as well, you can fry it as well, if you don't want to have it with, like, the kind of, the soup, the soupy water, watery joint, and stuff. But then, when I went to Japan, oh man. Like, you have these booths. So, when you go in there, you've got to-, you've got to go to the booth, and you pick the one you want. But, like, again, it's in Japanese. So, I was a proper tourist. I've never felt more like a tourist than in Japan because I had this thing, I think, it's on Google or something, where like, it translates the text for you. Oh, I felt so embarrassed, man. Like, people-, the Japanese people were looking at me like, 'He doesn't know what he's getting, bruv.'

Ed Gamble

You get used to it. I was doing that all the time.

Mo Gilligan

Were you doing that as well?

Ed Gamble

Yes, I've just been there this year. Using Google Translate all of the time. Google Lens, right?

Mo Gilligan

Yes, I think that's the one.

Ed Gamble

And you hold it up, and sometimes it, sort of, makes sense.



Mo Gilligan

Yes, man. Yes.

Ed Gamble

And then, sometimes it's like, you will be looking at a chicken dish and it will say, like, 'The deep yearning of the bird.' And you're like, 'I don't know what the fuck that is.'

Mo Gilligan

So, I was doing all that, and then, realising-, I remember, like, I'm one of those people where, like, I try to always do the thing where, I feel like I know what I'm doing. I don't always like to ask. I'm like, 'I, kind of, know what I'm doing.' And then, again, the guy then said to me, 'No, what you do, you order here, and then, we bring the food to you.' I was like, 'Oh, okay. Cool.' And then-, no, I think, you've got to give the little receipt-,

Ed Gamble

It's like a ticket machine, right?

Mo Gilligan

Yes. And you give the receipt to, to the chefs making it. It's, like, on a counter, right?

Ed Gamble

Yes. Yes.

Mo Gilligan

I remember, you know, I'm sitting out-, I've had, like, you know, I've had, like, noodles before, but like, not like, ramen, like, in Japan. Do you know what I mean? And oh, man, like, I remember-, I'm one of those people where my eyes are always bigger than my belly. I always, like, whenever I go out with my friends, they hate it because one, I eat really slow, and two, I like to try a thing. If I'm like, 'Oh, that sounds nice, teriyaki chicken bites. Just going to get them. I'll get them for the table.'

Ed Gamble

For the table, yes.

Mo Gilligan

Yes. 'Oh, some wings. I'll get those, but I'll get them for the table.' And I won't finish it, but I just want to try it because my brain is telling me that, 'Bro, I know you want to try it, let's just try it.' I can't stand when I order something and it doesn't live up to what I wanted. If I see someone with something that looks delicious, I'm like, 'I'm pissed.' Like, this might be alright, but still, I'm like, 'I wanted that.' Do you know what I mean? So, I tend to order a lot. So, I think, I remember ordering chicken wings, I think, I got goujons, like, not goujons, like, the, the kind of, dumplings, what are they called again?

Ed Gamble

Gyoza?



Mo Gilligan

Gy, gy-, yes. So, I got those. And then, I think, I got some ramen and I got this bowl of rice that comes with, like, this pork, and they put this nice teriyaki sauce. My God, the amount of food that came. Japanese people were looking at me like, 'Are you doing a competition?' No one gets this much food, do you know what I mean? But the ramen, oh, it was sensational, man. It was pretty much all I ate while I was on the trip.

Ed Gamble

Yes.

Mo Gilligan

I ate it any time we would go to, like, you know, a ramen place. And what I liked about it, I like, I like eating where, like, I don't eat with my mouth open, but I do, like, you know with the ramen you can, and then, like, I like to hear-,

Ed Gamble

The slurp?

Mo Gilligan

Yes. I like to hear-, that's wild. That's a wild word. I don't know why.

Ed Gamble

Slurp. Slurp.

Mo Gilligan

But, I like, you know, like, for example, alright. If I'm eating peanuts, yes, I would crunch them, just so I can hear the satisfaction of the crunch. Does that make sense?

Ed Gamble

Yes. Yes it does. I've never heard it put like this, though.

Mo Gilligan

Like, I don't want to hear anyone else do it, but like-,

Ed Gamble

You want to hear the crunch?

Mo Gilligan

I want to hear it. If I'm by myself, I like to hear the crunch sometimes, or like, crisps, or popcorn, or something.

Ed Gamble

How are you going to make sure you hear the crunch, then?



Mo Gilligan

No, because I will just leave my mouth open a tad.

Ed Gamble

So, the sound comes out?

Mo Gilligan

Yes, yes, yes.

James Acaster

Can you not hear it in your own head?

Mo Gilligan

No, I can, but there's a-

James Acaster

It's really loud in my head.

Mo Gilligan

It feels like, I don't know what it is. It's very weird, I know, man. So, I remember just eating this ramen. I had all this stuff, but the ramen, oh it was-, and everyone just seemed like they were enjoying their food, do you know what I mean? And, I think, what I like most about it, about especially eating when I had the ramen, is everyone would eat their food and you'd get this little bowl of rice with, like, this teriyaki sauce, I don't know whether it was teriyaki, but it had, like, this bit of pork with it. It was so nice, man. Oh, it was so nice, man. Like, and then, everyone would eat their food, probably chill for about five minutes, and then cut. And like, normally, I'm so used to, like, eating with my friends, and then, after we eat, we chill, and you can tell the waiter comes back, he's like, 'Alright, guys, anything else?' And we're like, 'No. Cool, we're just sitting here, chilling.' And they come back again, 'Hey, guys, okay would you like?' And you're like, 'No, we're just chilling here.' So, it was nice to, like, see a different culture where they literally eat, and then, they just go, do you know what I mean?

James Acaster

Yes.

Mo Gilligan

And the food didn't feel too heavy on my stomach, but oh man, ramen, like, it's become my thing now, do you know what I mean?

James Acaster

Yes.

Mo Gilligan

If I travel now, I do try to find, like, a good ramen place now. Do you know what I mean?



Ed Gamble

It's good to have a food that you know you want to eat in most places, and then, you're like, 'Where is the best version of this?'

Mo Gilligan

And it's always quite consistent. Like, I don't feel, like, you know, don't get me wrong, I feel like the best place I had it was in Japan. I think it's when we went to Shinjuku. And, it might have been Shinjuku, I'm not too sure. But there was, like, when I went to Japan, I didn't know a lot of the places I was going to. You know, it's always like, 'Oh, have you been there?' And I'm like, 'I don't know. I think we went there.' It just seemed like a strip with a lot of shops.

Ed Gamble

Yes, yes.

Mo Gilligan

And someone would say, 'Oh, that's where that place is.' And there's this place, it might have been Shinjuku, and it's like, literally, an alleyway. You walk down it, and to the left, to the right, there's just little stalls where you can just get food. They have these things with, like, I don't know if you went there, like, food on a stick. Like, the wings, and stuff.

Ed Gamble

Yes, that's very big in Japan. Yes.

Mo Gilligan

Yes, yes. It's like chicken wings and stuff like that. But we went there on just, like, 'Oh, there's food there.' But then, realising it's like, you know, there's vloggers that actually go there and are like, 'Ten things to do in Japan.' It's like one of those places. We went to the ramen place there. Oh, sensational, man.

Ed Gamble

What's in the ramen, then, that you like? Because obviously, you can put loads of different things in ramen.

Mo Gilligan

Yes. So, normally, it's like, there's the egg in there.

Ed Gamble

Yes.

Mo Gilligan

I like the egg in there because it creates a little bit of the broth, do you know what I mean? There's always some spring onions in there. Sometimes they put meat in there, so I think, it's like, pork. Mainly pork is in there. I got one recently and it was spicy, and my God, was it hot. And I had to firm it because I brought my friend, and I've got this one friend who, like, he's very particular with his food. He doesn't



like chicken on the bone, he doesn't try anything experimental, he knows what he likes. So, he just got rice, like, a bit of chicken on there, and I was like, 'Come on, man, get some ramen.' And he was like, 'No, no, no. I'm just going to get what I like.' And I got this bowl of ramen. He said, 'How spicy do you want it?' So, I thought, 'I'll just get level one.' It was so hot. And I was firming it, man. I'm like, sweating. And he's like, 'Are you alright?' I'm like, 'Yes, I'm fine, man. I'm fine. This is great.' But predominantly, it's got, like, an egg in there. I think that's the main ingredient. I mean, that's what I, kind of, like about it, is that you don't need a lot. But I do like, I like more noodles than the soup, do you know what I mean? I'm not trying to-, because it's weird, because like, sometimes you've got to back the soup in the bowl and you've got to sip it. But then, I'm thirsty. So, now, I'm just, like, loaded up on the soup juice and I might have a beer as well. And I'm just loaded up, do you know what I mean?

Ed Gamble

So, full.

Mo Gilligan

Yes. Yes, yes. So, yes, ramen is, like, it's become one of my, kind of, go-to staples, like, when I'm travelling now.

Ed Gamble

I tried-, so, one ramen place we went in Tokyo, there's like, there's, sort of, pictures on the buttons sometimes, on the things outside.

Mo Gilligan

Yes. Yes, yes, yes.

Ed Gamble

But I was trying to use the Google Lens, and I ended up just picking what I thought looked like the nicest one. Hit the button. Then you have to hit another button for whether you want it spicy, you know, tell them how spicy you want it, how hard you want the noodles, and all of this. So, they've got all this information, take it away. I sent you a picture of this ramen, didn't I?

James Acaster

Yes, yes.

Ed Gamble

It arrives, I pick, like, the last one on the list because I thought, 'That will be delicious.' And it was, but it had the pork, it had the egg, it had the spring onion, it had all the traditional things in the ramen, and it was massive. It also had a huge bit of fried chicken, a prawn tempura.

Mo Gilligan

Oh, yes.

Ed Gamble

And something else on there as well. It was like-,



James Acaster

Yes, it was everything.

Ed Gamble

It was absolutely gigantic.

Mo Gilligan

Yes, yes, yes.

Ed Gamble

Massive. And we'd also ordered fried chicken on the side, because you go in there for, like, a light meal that's slightly filling.

Mo Gilligan

Yes, yes. You think it's going to be little bites.

Ed Gamble

And I came out, I was like, 'I have never been fuller in my whole life.' Because I'm necking the soup as well and a huge beer.

James Acaster

Yes, yes. He's loaded up on the soup juice.

Ed Gamble

Yes. I've gone super spicy as well. We went to-, have you ever been to, like, the Coco Curry places? Like, the Japanese curry houses?

Mo Gilligan

Oh, no. No, no.

Ed Gamble

There's one in London, actually. But they're all over Tokyo, and you order on the iPad, and there's so many different ways you can have it, and there's, like, these twenty spice levels.

Mo Gilligan

Oh, wow.

Ed Gamble

And you can put, like, sausages in it, you can put cheese in it, all of this stuff, add all this extra stuff. And, obviously, I had never been there before, and I was like, 'I think I'm going to go with ten spice.' And my wife went, 'Please, please don't do that. Please don't do that.'

Mo Gilligan

Oh, man. How are you with spicy food, though?



Ed Gamble

I'm alright with spicy food, but I was like, I was thinking, 'If it's out twenty.'

Mo Gilligan

Yes.

Ed Gamble

Then surely-,

James Acaster

Go for five.

Ed Gamble

Ten is going to be great. And then, I was like, 'Fine, I'll put it down to seven, if you're going to be like that.' And then, I ordered it, and then went on Reddit and everyone was going, 'Don't have anything more than a three if you've never had it before.'

Mo Gilligan

Oh, swear?

Ed Gamble

And it arrived, and I hiccup when I eat spicy stuff, and one mouthful, started sweating everywhere and started hiccuping. She's just taking pictures of me.

James Acaster

Yes, yes.

Mo Gilligan

How hot was it? Was it sweating hot?

Ed Gamble

Yes, it was big. It was big hot and also, it was so filling as well. So, we were supposed to be going to do something else that afternoon and I said, 'I can't. I'm going to have to walk home.' So, I just walked back to the hotel.

Mo Gilligan

Yes. Because Japan is an active place.

Ed Gamble

Yes.



Mo Gilligan

Like, you can't-, like, you go to one restaurant, then you go somewhere else, and somewhere else. And it's not just, like, you know some city breaks where you're like, 'We're going to do this thing, go for dinner, and then go back later, and then, we'll go for another dinner.'

Ed Gamble

Yes.

Mo Gilligan

Japan, you do about seven activities in one day.

Ed Gamble

Yes.

Mo Gilligan

Yes, yes. Yes, yes.

Ed Gamble

But not that day. I felt awful. I had to go and have a sleep.

James Acaster

You done your seven for that day, the amount of spice you had.
Your dream drink, Mo?

Mo Gilligan

Oh, my dream drink. I am changing my dream, my dream drink. I love a mojito. I started going to Soho House and they do a lychee mojito. Sensational, man.

James Acaster

Surely Skepta is destroying you for that.

Mo Gilligan

Oh, yes. Listen, you can-,

Ed Gamble

Skepta is not having that at Soho House, a lychee-,

James Acaster

A lychee mojito at Soho House.

Mo Gilligan

It's so nice, man. It is delicious, man.



James Acaster

If there's anything worse than having bubbles in your mouth, it's having lychee.

Mo Gilligan

I love lychee, man. I love it. I swear. And it's, like, because it's, like, a seasonal fruit, like, I remember when I got, like, a little bit older and I realised that fruits are seasonal. You just think that fruits are grown all year round. And we used to go to this place, there used to be this Chinese restaurant in-, I think, it was on The Strand, it was called Mayflower. So, when I used to do stand-up comedy, like, well, I still do do stand-up comedy, please come to the tour.

Ed Gamble

You're promoting your tour here, bud.

Mo Gilligan

But when I first started, there was a show called The Sunday Show, and I used to host it. And then, round the corner, we'd go to this place called Mayflower, this restaurant, and there would be loads of us. We were all young, we were all, like, 20, 21. We'd all go downstairs, they'd do this egg fried rice. I love egg fried rice. Like, I love egg fried rice. I'd get egg fried rice, they did this honey pepper chicken, which I have never got anywhere else. Like, I go to other, like, Chinese restaurants, I'm like, 'Do you do honey pepper chicken?' They're like, 'What? What's that? We've never done that. We do black pepper chicken, but we don't do honey pepper chicken.' And then, we'd get maybe, like, sweet and sour chicken, maybe sweet and sour pork. And then, as a dessert, they would do a bowl of lychees. Oh my God, oh my God, winner winner, chicken dinner. Listen, man, I love lychees so much, man. I think they're so nice. Like, they're so, so nice, man.

Ed Gamble

We've never had anyone speak so-,

James Acaster

No.

Ed Gamble

So, excitedly about lychees.

Mo Gilligan

Well, they're like, the pistachio of the fruit world. Do you know what I mean?

Ed Gamble

Interesting.

Mo Gilligan

You've got to do a lot to get the fruits of your labour, do you know what I mean?



Ed Gamble

And it's worth it in the end, yes.

Mo Gilligan

Yes. But then, sometimes, you know, you can open it and not every-, like, you've got that little crusty pistachio, that one where you're like, 'Oh no, I'm not eating that.' But you still give it a try, and it's just dust. Do you know what I mean? It's the same with lychees. You open it and you're like, 'Oh, this one's a bit, the seed is a bit. Oh, that's a bit bitter. No, no, no.' But I do love lychees. And then, I remember, I went to Soho House once and this was when I wasn't even a member, and I saw someone get a lychee mojito, but I was just new to mojitos at this time, do you know what I mean? And I was, like, a lychee mojito. I said this is-, who came up with this in a board meeting? Because they need a raise. Oh, it was so good, man. And then I started going to other restaurants where they do other flavours of mojito, like passion fruit mojito, strawberry mojito, but nothing compares to the lychee, man. Oh, it's so good. I love it so much. No, I really do, man, it's my favourite drink.

Ed Gamble

You don't need to tell us again. I mean we can tell you love lychees.

Mo Gilligan

Because I'm a big fan of, like, sweet drinks and I love cocktails. One of my favourite drinks is probably a passion fruit Martini. I love that drink. The pornstar Martini, if you want to call it that. That's what they call it. I love that drink, but the glass is a bit dainty. I can't lie, you know. I remember when I was single, I started going on dates and I'm, like, 'Oh yeah, what are you drinking? Yes, yes.' And I've got this little dainty glass, do you know what I mean. I was, like, 'Yes, this is very refreshing.'

Ed Gamble

And you've worried that's not putting across the right-,

Mo Gilligan

Well, it was, like, girls would say it gave them the ick, do you know what I mean.

James Acaster

So, you'd be, like, 'Forget it. One lychee mojito, please.'

Ed Gamble

And bring it in a pint glass.

Mo Gilligan

But my favourite drink, I've changed, is a drink called-, You ever had a drink called Sarsaparilla?

Ed Gamble

The only reason I know about that drink is because of the Simpsons.



Mo Gilligan

Is it in the Simpsons?

Ed Gamble

Yes, I think.

James Acaster

It's come up on the podcast before and we got confused about it before.

Ed Gamble

Grandpa Simpson has it at, like, a saloon.

Mo Gilligan

Really?

Ed Gamble

Yes.

Mo Gilligan

Sarsaparilla, yes, this drink, oh my God. You can buy it. You can buy in on, like, Wharf Road. You can always buy in in, like, you've got to go to the corner shop in inner city South London, man. Maybe North London, East London, but yes, it's at those boss man shops, we call where it's, like, they've got-, you know where they've got-, oh no, you can get it in a supermarket, but it's in the World Foods. Where they give every ethnicity this isle. It's, like, your Asian, well you only get that. You're African, you only get-, So, it's in the World Food bits.

Ed Gamble

Yes, but I think we promote it at the boss man shops. Let's just say you can get it from the boss man shops.

Mo Gilligan

Yes, the boss man shops normally have it. You know, if you go Peckham, maybe Brixton, Harlesden, Hackney, they definitely might have some Sarsaparilla. So, Sarsaparilla, I don't know if this is right, but I think it is a type of plant. I'm not too sure. It might be a type of plant, but this drink, yes, is, like, you can have it warm. So, it's probably warm is, like, probably the equivalent of having a warm, you know like a warm Vimto?

Ed Gamble

Yes.

Mo Gilligan

Vimto. Yes, it's on those levels, do you know what I mean. A warm Vimto and a warm Sarsaparilla, like, neck and neck, do you know what I mean. That's the Messi and Ronaldo of the warm dilute drink world, do you know what I mean.



Ed Gamble

Well, surely tea's in with a shout?

Mo Gilligan

Yes, tea, but, like, you know dilute drinks should not be warm. But for a dilute warm drink.

Ed Gamble

Okay, yes.

Mo Gilligan

Yes, that's the Messi and Ronaldo, do you know what I mean?

Ed Gamble

Yes, yes.

Mo Gilligan

But cold, oh it's so nice cold, man. When you make it, it's best to make it in a jug, so with a jug, a lot of-, maybe a bit of ice, but you don't want to water it down too much. And when I mean you want to put at least half the bottle in.

Ed Gamble

So, it's like a squash. It's like a concentrate and then you top it up.

Mo Gilligan

Yes, yes, yes and you put it in with water. Leave it in the fridge, maybe put some lemon in there as well. Oh my God. Can you hear my son? Did you hear that?

Ed Gamble

Yes, yes, I heard that.

Mo Gilligan

Yes, yes, yes. See, even my son was, like, 'Hey, I want some too.' But it is so nice. It's, like, a really refreshing drink and especially if you have it with a chicken and rice on the Sunday. Yes, that is, like, mm, do you know what I mean? Yes, that's one of my favourite drinks.

Ed Gamble

So, it's going to pair nicely with this dream meal because you're having the chicken and the rice.

Mo Gilligan

Yes, but as a refreshing drink, for me it's up there, but we make it really sweet. Like, you know how Americans make Kool-Aid and they make it really sweet with loads of sugar. It's the same with Sarsaparilla, but you don't really add sugar. You can if you want, but you mainly make it really sweet. So, you put at least a quarter or half of the dilute juice in this jug with water with some ice. Oh, man,



Sarsaparilla is one of the best drinks, man. Especially, like, if you've had a hot-, like, you like hot food, right?

Ed Gamble

Yes, yes.

Mo Gilligan

It's the nicest thing to, like, give you that refreshing taste. Yes, yes, yes, yes, yes.

Ed Gamble

I've never had it. I've got to try it.

Mo Gilligan

And I think their factory is based-, I remember I've read the back of the bottle. I think it's based in Wharf Road. Yes, but Sarsaparilla, top tier drink, man. Yes. There's some drinks in the black community that we really live by, do you know what I mean?

Ed Gamble

Yes.

Mo Gilligan

Magnum is one. Have you had a Magnum?

Ed Gamble

No.

James Acaster

No.

Ed Gamble

Haven't had a Magnum?

Ed Gamble

No.

Mo Gilligan

Oh shit, I should have brought some. Oh man! You've never had the drink Magnum? The tonic wine?

Ed Gamble

No.

Mo Gilligan

Oh shit! Let's see. It's probably too early. So, there's a drink called Magnum. It's, like, a tonic wine, right. Now, people say with this tonic wine drink, yes, is that it keeps you hard, yes.



Ed Gamble

Right, okay.

Mo Gilligan

I think that's a placebo, personally.

Ed Gamble

It's too early for that.

Mo Gilligan

Yes, yes, yes, yes. That's what I said, it's too early, do you know what I mean. You can't be-, yes.

Ed Gamble

I've got to get home.

Mo Gilligan

But, like-,

Ed Gamble

Call be a prude, but I go home to have my boners.

Mo Gilligan

But Magnum is, like, it's weird because it's got a lot more mainstream now. Do you know what I mean? It's a lot more mainstream a Magnum. Like, I seen some kid on social media who was mixing his Magnum with a McFlurry. I'm, like, don't do that man. You're wasting good alcohol there. Do you know what I mean?

James Acaster

Well, the McFlurry, you know, cools stuff down, yes.

Mo Gilligan

It gives you man.

James Acaster

You can have the Magnum and you can not get aroused.

Ed Gamble

What, are you saying ice cream stops you getting-,

James Acaster

I think that kid's being clever, balancing it out.



Ed Gamble

Or are you saying that you would eat the Magnum McFlurry, get a boner and then shove your dick in the ice cream to make it go down?

James Acaster

No.

Ed Gamble

No, I'm trying to work out what you're saying.

James Acaster

Look, even though I am the kind of guy who would shove his dick in some ice cream, that's not what I'm saying.

Ed Gamble

You're saying that the ice cream counteracts the effect of the Magnum.

James Acaster

Dilutes it. It would dilute the effect of the Magnum, yes.

Ed Gamble

Sorry, are you saying ice cream gives you a boner? That would be double whammy for you.

James Acaster

Yes, yes, for me, I'd be off into space.

Ed Gamble

Yes, well there's only one way to find out.

Mo Gilligan

Yes, Magnum, it's weird because obviously it's alcohol and it gives you a nice little wave, but it's a sweet tonic wine. So, it gives you a nice bit of wave. You know, you can drink, if you're out, drink one or two, maybe three sometimes. So, it gives you a nice little wave. Wray & Nephew. You've had Wray & Nephew?

Ed Gamble

No, pardon me?

Mo Gilligan

You've never had Wray & Nephew? The rum, the white rum.

Ed Gamble

Are you pranking us now?

Mo Gilligan

No, I swear.

James Acaster

Yes, I wouldn't blame you if you were. I wouldn't blame you if you'd realised you can make up names and see if we've had them and see if we eventually agree to-

Ed Gamble

We'll go 'Yes, we've had that.'

James Acaster

Yes, I drank Big Straw Hat. Yes, yes, yes. I drink it all the time.

Mo Gilligan

Wray & Nephew is like a white rum. It's so strong. I'm going to get you a little bottle. I'm going to send you a little bottle.

Ed Gamble

Thank you, Mo.

Mo Gilligan

Yes. I think percentage-wise, I think it's, like, 60%.

Ed Gamble

Some of those rums, man.

Mo Gilligan

Yes, but it's, like, it's a Jamaican rum. I can't believe you haven't had Wray & Nephew. Wray & Nephew, sometimes-

James Acaster

Actually, I saw-, this is real because I saw a poster for it outside my gym. I as on the bicycle.

Ed Gamble

This is where Mo goes, 'I made that up.'

James Acaster

I was on my bicycle and I saw it and they were promoting it but also with a-, have they got, like, a new cocktail out at the minute? Or a new thing out at the minute? There was, like, a cocktail that there were promoting.

Mo Gilligan

Was it a drink called Ting? There's a drink called Ting.



James Acaster

No, no.

Mo Gilligan

It's, like, a grapefruit.

James Acaster

I know Ting, but I don't think it's--, it was their own rum cocktail.

Mo Gilligan

Maybe, yes, yes, yes.

James Acaster

That they were, kind of, advertising on the poster and I remember thinking, 'Oh, I've heard of companies being called something and Son, but not and Nephew' so that's why it stuck in my head.

Mo Gilligan

Yes, yes, yes, yes. I see.

James Acaster

But like, so this is true real stuff, yes.

Mo Gilligan

You've got to be careful with this drink though, man. It's strong. Like, when I mean you have to have probably-, you know like you'd have what's considered a shot. You'd probably have to have half a shot because it gets going quick and it's a creeper. And I promise you whenever people drink this drink for the first time, 'It's fine. Nothing.' People will start doing wild shit once they get drunk off this drink. Like, one time we went to Vegas, me and the guys. We had this guy who was a driver, right. So, we were, like, 'Oh let's go and get some drinks before.' So, he was, like, 'Yes, man, I'll take you all to a liquor store'. So, we go to a liquor store and they've got all the drinks there. So, me and the guys, we're all 'Oh right, they've got Wray & Nephew.' We're, like, we've got to get Wray & Nephew. And then we were, like, 'What do you drink?' He's, like, 'No, man, I don't drink nothing but Bourbon. I drink Bourbon.' So, we were, like, 'Listen, try this Wray & Nephew, yes.' He's, like, 'Alright.' So, we get the Wray & Nephew. This guy's drinking it, like, he's just pouring it out. Drinking it. We're, like, 'Bro, slow down.'

Ed Gamble

You're driving.

Mo Gilligan

You don't drink this-, Yes, yes, yes, yes. And I was, like, 'You don't drink this drink. It's not that kind of rum. Like, maybe Captain Morgan, yes, but I'm telling you, I promise you, this drink is a creeper and it gives you a disgusting hangover if you drink it quick.' Anyway, he starts drinking it, he starts drinking it. It's fine. We're in Vegas and, like, we're having the time of our lives. Yes, I swear to you, I was having the best time of my life, man. I'm there with my best friends yes.



Ed Gamble

Babatunde there?

Mo Gilligan

Huh?

James Acaster

Babatunde there?

Mo Gilligan

No, Babatunde wasn't there. Babatunde wasn't there. He wasn't there.

James Acaster

That's a shame.

Mo Gilligan

Yes, Babatunde's not really-,

James Acaster

We would have liked it if Babatunde was there.

Mo Gilligan

Like, he's not really a party boy like that. He likes a drink though. Oh yes, he's Dragon Stout man. So, we're in Vegas and then we look at Stan. Stan's in the pool, right, just laid out like this. Like, and it was so hot in Vegas. This was Vegas in July. It was so hot. It's, like, you know when you open an oven door and there's that heat. That's what we were surrounded by.

Ed Gamble

Yes, yes, yes. All the time, yes.

Mo Gilligan

It was so hot. And this driver, he was, like-, We're, like, 'Stan, are you alright?' He's, like, 'Waaa.' 'Watch out for the Wray & Nephew. Bro, we told you.' Next morning he wakes up with, like, a disgusting hangover and we're just 'Bro, you know that's Wray & Nephew. That's what it does to you.' He's, like, 'No, man. I don't believe that.' I said, 'Bro, you-,'

Ed Gamble

How is he still not believing it?

Mo Gilligan

Yes, he never believed that. We said to him, 'Bro, you were in the pool out of it. You were out of it.' He's, like, 'No, man. I'm always out of it.' I said, 'Bro, you were in the jacuzzi with no bottoms on, bruv. Right, that's Wray & Nephew. That is it. That's what it does to you.' He's, like, 'Oh really? I had no bottoms on?' I said, 'Yes, bro, we took the bottoms off, bro. It was disgusting.' We almost got kicked out.



James Acaster

Yes. Talk about bubbles in your mouth. Bubbles up your ass. Stormzy was there?

Mo Gilligan

Yes, you guys need to try the Wray & Nephew. Yes. But, like, pace yourself. Yes. Make sure you've got nothing to do the next day.

James Acaster

Yes. Now I think of it everyone on that Wray & Nephew poster was laughing their heads off.

Mo Gilligan

Oh, yes, yes, yes. It's good times. Yes, yes, yes. Carnival. Like, you go to Notting Hill Carnival. Everyone's drinking a bit of Wray & Nephew or Magnum. Yes, man. Yes, good vibes.

Ed Gamble

I've got a bottle of Jack Iron at home.

Mo Gilligan

What's that?

Ed Gamble

Rum.

Mo Gilligan

What's the percentage?

Ed Gamble

Caribbean rum. I mean it looks horrible. It looks so strong.

Mo Gilligan

You know there's a Caribbean rum that is, like, 80% proof, yes. And when we were doing the Big Narstie show, you can only get it from Jamaica. It's called John Crow Batty, yes. And you know you make the rum and then you've got the afters which is meant to be the waste, but people drink this in Jamaican, yes. And apparently it's, like, so strong. And I remember everyone trying to source it. It was so funny seeing all these people in TV. And it was, like, 'Big Narstie, where can we find some of the John Crow Batty?'

James Acaster

We arrive at your dream dessert.

Mo Gilligan

Yes, my dream dessert.



James Acaster

And you say you like stuff sweet. We've heard that from you, so this is looking good.

Mo Gilligan

Yes, I do, man. It's got to be apple crumble and custard. 90% crumble, though.

Ed Gamble

Wow!

Mo Gilligan

I need 90% crumble, 10% apple.

Ed Gamble

This is huge.

Mo Gilligan

Yes, yes. Yes, yes.

Ed Gamble

We've never had-, look apple crumble's come up a fair bit. It's a classic dessert.

James Acaster

People like it.

Ed Gamble

But no one's ever requested 90% crumble.

Mo Gilligan

Oh, it's got to be-, no, I need I all the crumble, bro. I can't-, because you know what it is, yes.

Ed Gamble

Should not that be called crumble apple then?

Mo Gilligan

Maybe yes. Yes, we should petition for that. Yes, man. Do the what's it called the Gov.org poll, yes man. Let's do that, man.

Ed Gamble

If it gets 100 signatures it has to go to parliament.

Mo Gilligan

100%, man. Give Mr Kipling something to do, bro. What the fuck has he been doing, man?



Ed Gamble

That's true.

Mo Gilligan

All this time, bro. Can have those finger joints.

James Acaster

He hasn't even been getting his nephew in on stuff.

Ed Gamble

Kipling & Nephew.

James Acaster

Kipling & Nephew.

Mo Gilligan

Yes, man.

James Acaster

Get the nephew in.

Mo Gilligan

Apple crumble and custard, 90% crumble, especially with a custard. I don't mind a bit of ice cream, but I do like it with custard. One of my favourites, though, is from a place called Bagel King. Again, it's in Wharf Road. Bagel King is open 24/7, like, you can go there. Like, four in the morning, they're open, and you can get cake and custard at this time. They make it for you hot. You can also get, you remember, like, school cake, cake you had in school? With the icing with the sprinkles?

Ed Gamble

Yes.

Mo Gilligan

You can get that with custard. You can get chocolate cake and custard. So, a lot of times, predominantly mainly in my early 20s when I'd go out with my friends, it would always end-, so, a lot of the clubs we would go to, we'd always meet in Central London, Oxford Street. Some of them were in East Central when they would have events. Then after, like, you'd be 'Oh, where are you all going? Everyone would go Bagel King. So, everyone turns up in Bagel King. So, like, 'Yes, we're all going Bagel King, yes.' So, you might see a girl. 'We're going Bagel King. Catch you in Bagel King.' It's a bit like how, you know-,

James Acaster

That's a smooth move.



Mo Gilligan

Oh no, everyone was there.

James Acaster

Catch you in Bagel King.

Ed Gamble

Catch you in Bagel King.

Mo Gilligan

You know, like, when you go out and there's a girl that let's say you've seen and you wanted to approach her, but you're, 'Oh, everyone's around', but you're, like, I know she's going to be there later. So, that would be the vibe, do you know what I mean. You'd would be, like, 'Are you going Bagel King, yes? I'll probably see you in Bagel King and I'll chat to you there.'

Ed Gamble

Why is it better than to talk to her in Bagel King if everyone's going to Bagel King? Surely everyone's around still?

Mo Gilligan

Yes, they are but not everyone would go Bagel King, but the majority because it's in South London. And there's this thing that, like, if you're from South London, we go everywhere in it. So, if the rave you went to was in Oxford Street or maybe East Central because they have a lot of events in Bank on the Saturdays and Sundays, right. So, you're from-, so, you go you're going Bagel King. 100%. If she said maybe she's from North West London, chances are she's not because she's going a different direction. But some girls still would because it was, like, everyone's going there. It's like the after-party a little bit. You turn up outside Bagel King. I don't know if it's like this now. I haven't been there in years, but especially, you know, you go out to a rave, everyone's there. Everyone's there. And you've got to remember, like, you've got the drug dealers there. And they didn't go to the rave. They're just out, do you know what I mean. They're working late nights. They're outside.

Ed Gamble

Yes, it's a hard job.

Mo Gilligan

Yes, yes, yes. They're outside. And then what you'd get and, like, my go-to order would normally be a chicken escalope in cocoa bread. So, cocoa bread is, like, this soft, soft bread. It's a bit like, you guys ever had hardy bread? You ever had that?

Ed Gamble

We've talked about hardy bread on this show before.

Mo Gilligan

It's a little bit like that, but it's, like-,



James Acaster

You can drink Magnum wine and get hard bread.

Mo Gilligan

Oh yes, bruv, come on, man. Yes, that's a good night in, you know. Trust me, man.

Ed Gamble

So, this girl arriving at Bagel King and you're sat there with a pint of Magnum. She's, like, 'Oh no.'

Mo Gilligan

That's a good night in, man. Trust me, man, someone's going to get pregnant. 100%, man. But, like, you go Bagel King. Chicken escalope. You might get a Guinness punch. You familiar with Guinness punch?

Ed Gamble

Yes, yes.

Mo Gilligan

You get a Guinness punch and then you probably get, like, a dessert which would be, I'd always get cake and custard. So, you get cake and custard, apple crumble and custard and it'd be packed. It'd be packed in there. Everyone's in there, but that would be the go-to place. So, you know, you've got the guys outside. It's a bit like, you know how you've got American films and everyone's all chilling at the diner, do you know what I mean. Everyone's at the diner. It's a little bit like the UK Hood equivalent of that, basically. It's mad. I actually don't think I've seen many people get bagels in there, do you know what I mean. No, real talk. Like, you'd see someone get a bagel and you'd be 'Oh, right, you're really getting a bagel?' Do you know what I mean. But then there was a little bit of a beef because there was another place. Brick Lane, they have a place and they do the salt beef bagel and that was always, you know, some of my friends from East London would be 'No man, it's all about the salt beef bagel in East.' Because they'd always have this rivalry against East and South sometimes amongst your friends.

Ed Gamble

Beef beef.

Mo Gilligan

So, it would be, like, 'Yes, got to get the salt beef bagel, bro. It's the best one.' And we'd be from South. 'No, bruv, Bagel King's the best. No, got to go Bagel King.' When you're young and one of your friends is the only driver in the group, five of you in the car after a rave, you, kind of, go Bagel King. Everyone was there. It was, like, the cool place to hang out as well. But yes, again it does apple crumble and custard with 90% crumble. You get the custard on top and the custard would be hot, hot, hot.

Ed Gamble

So, the custard's hot. Is the crumble cold or is the crumble hot as well?



Mo Gilligan

No, no, they heat it up. They heat it up for you in the microwave.

Ed Gamble

So, is this what you want for your dream menu? You want hot crumble, hot custard?

Mo Gilligan

Yes, yes. You can't have cold custard.

Ed Gamble

I do.

Mo Gilligan

Really?

Ed Gamble

Yes.

Mo Gilligan

That's crazy!

Ed Gamble

Hot crumble, cold custard.

Mo Gilligan

Really?

Ed Gamble

Or ice cream, because it's the same as ice cream.

Mo Gilligan

It's not the same, man, because it's more thick. It's more thick.

Ed Gamble

No, come on. Cold custard.

Mo Gilligan

Cold custard?

Ed Gamble

Ice cream is just very cold custard.



Mo Gilligan

Oh, cold custard reminds me of shows like Brainiac when they used to do experiments. You remember that? Brainiac.

Ed Gamble

Yes.

Mo Gilligan

I remember one time they filled a whole swimming pool with custard and tried to walk on it.

Ed Gamble

They tried to walk across it.

Mo Gilligan

Did you see that?

Ed Gamble

Yes, yes, yes. I saw that episode of Brainiac, yes.

Mo Gilligan

Great episode. You know what's going on, man. Yes, man, yes, yes, yes, yes, yes.

James Acaster

I'll watch that when I get home.

Mo Gilligan

Cold custard, though.

Ed Gamble

Was it Richard Hammond did Brainiac? Was it Richard Hammond?

Mo Gilligan

It was Richard Hammond and there was another guy on there.

Ed Gamble

Yes, yes, yes.

Mo Gilligan

Yes, yes, yes.

Ed Gamble

John Tickle.



Mo Gilligan

John Tickle.

Ed Gamble

John Tickle was on there as well.

Mo Gilligan

Yes, yes, yes, yes, yes. And it was straight to the point. There was no vibes. There was no laughter. Nothing. He said we're walking on custard and action. Yes, man. Great programme, though. Really, really good.

Ed Gamble

Yes, it's the first time I've thought about Brainiac in about fifteen years, so absolutely delighted.

Mo Gilligan

Yes, man. Brainiac. That was a really good programme, man. Really, really good.

Ed Gamble

But that's what custard reminds you of?

Mo Gilligan

Yes, yes, like, cold custard, though. Because they tried to fill up the pool and they tried to walk on there.

Ed Gamble

Yes, and John Tickle tried to walk across it.

Mo Gilligan

But I do like custard. I like the, what's the brand one? What's the really expensive brand? Is it Ambrosia?

Ed Gamble

Ambrosia. There's Birds as well, right, yes.

Mo Gilligan

They've got nice custard.

Ed Gamble

Yes, Ambrosia rice pudding as well.

Mo Gilligan

Oh, rice pudding, yes, yes. I had some rice pudding recently on a weekend, man. Yes, I felt like putting on Heartbeat, bruv. I was just, like, yes, man. I don't have rice pudding a lot, but it feels like a real old school dish, do you know what I mean. I feel like I'm in the Hovis advert. You remember the old Hovis adverts? Where the boy's just, like, pushing up the bike up the hill and stuff.



James Acaster

And then he gets home, he's, like, 'The back bread, are you shitting me? The fuckingbread? I pushed my bike up a fucking hill wanting to get some nice bread? And you get me the fucking back bread! I've been fucking pushing this bike since school!' Yes, I like that advert.

Ed Gamble

Yes, it was a good advert that wasn't it.

James Acaster

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

Mo Gilligan

Yes, yes, let's do it, man.

James Acaster

You want sparkling water. You would want bread with salted butter. A starter you want real sushi, real underlined.

Mo Gilligan

Yes.

James Acaster

Main course, your mum's curry chicken and rice with coleslaw. Side dish, ramen from Japan. Drink, Sarsaparilla and dessert, apple crumble, 90% crumble with hot custard from Bagel King.

Mo Gilligan

Yes, 100%.

James Acaster

Fantastic. Feel good about it?

Mo Gilligan

Yes, I think that's a good meal, man. I could have that any day of the week. I'd be satisfied with it. There's a nice bit in there. There's a bit of boogie stuff in there, you know what I mean. You've got a bit of-, you know, I'm cultured, I've been to Japan. You've got a bit of homely stuff in there and then there's the stuff that just speaks to my childhood with the apple crumble and custard.

Ed Gamble

Sort of, you've almost got a whole day in there because, you know, you're starting off with a bit of sushi and you're going to your mum's, then you're going out.

Mo Gilligan

Yes, yes, yes, yes, going out with the lads.



Ed Gamble

And then you're having dessert, yes.

Mo Gilligan

Yes, yes, and obviously out with the lads, come on let's have it large. Who's doing a couple of lines? Not me, I'm going to get apple crumble and custard.

Ed Gamble

Good. There's a lovely anti drugs message to finish the episode off with. Thank you so much, Mo.

Mo Gilligan

No, thank you so much, man. It's been a pleasure, man. Thanks for having me on. I appreciate it, man.

Ed Gamble

Thank you so much to Mo Gilligan. That was a fantastic episode.

James Acaster

What a pleasure.

Ed Gamble

What a pleasure.

James Acaster

I think we got to know Mo, like, better than we've got to know any other guest.

Ed Gamble

Yes, that was a fantastic episode and look you should all go and see Mo on tour. In the Moment, world tour. But this extension, he's going all over the UK. You've got to go and see him. MoGilligan.com for tickets. And his new podcast, Mo Gilligan, Beginning, Middle and End. Go and listen to that as well wherever you get your podcasts.

James Acaster

And we can promote those because Mo did not say a couple of cans, the secret ingredient. So, thank you, Mo. The Sarsaparilla was very clearly in a jug in the fridge.

Ed Gamble

Yes. We could have pushed him on a couple of things like custard, like, where's the custard coming from?

James Acaster

Yes, we could have.

Ed Gamble

Is it a can? How many cans do you want?



James Acaster

I guess so.

Ed Gamble

That would have seemed mean-spirited if we tried to back him into a corner.

James Acaster

It would have felt mean-spirited. He didn't specify himself.

Ed Gamble

Yes.

James Acaster

You know, I mean the peas, I guess might come from a can.

Ed Gamble

Maybe.

James Acaster

Look, this might be an episode that we get picked up on a lot forever, but, like, do you know what? We'd happily get Mo back on to defend himself.

Ed Gamble

Yes. Please, come back on, Mo.

James Acaster

To make his case. So, you know, if that's what happens then we win.

Ed Gamble

Yes. Thank you very much for listening to the Off Menu podcast. We will see you again next week.

James Acaster

Goodbye. See you next week.