

Dish - Ep 5, 29 June 2022

Broadcaster James May and a monkfish curry

Nick Grimshaw: Just so you know, our podcast might contain the occasional mild swear word or adult theme.

Nick Grimshaw: Do I tell him the car story?

Angela Hartnett: You've got to, come on, he'll love it.

Nick Grimshaw: It's so bad though.

Angela Hartnett: He'll love it.

Nick Grimshaw: For someone like that, who is like a car aficionado, an expert, I don't know if he'll find it funny.

Angela Hartnett: Oh, I think he will, he will. Anyway, you have to. I'm not asking, I'm telling you're doing it.

Nick Grimshaw: Yeah, okay. We'll share it.

Angela Hartnett: You're doing it. You will.

Nick Grimshaw: It's pretty embarrassing, but...

Nick Grimshaw: Hello, I'm Nick Grimshaw.

Angela Hartnett: And I'm Angela Hartnett.

Nick Grimshaw: OBE, MBE.

Angela Hartnett: Thank you.

Nick Grimshaw: Soon to be knighted.

Angela Hartnett: This is our brand-new podcast, Dish from Waitrose.

Nick Grimshaw: We have invited some of our favourite famous faces around for a Michelin star meal prepared by...

Angela Hartnett: Yes, me.

Nick Grimshaw: Today we're joined by James May: presenter, petrolhead and producer of gin.

Angela Hartnett: So, while I'm cooking you get drinks ready, please.

Nick Grimshaw: Okay, yeah. I'm- oh, sorry. Yes chef.

Angela Hartnett: So on today's menu with James May, G&Ts are gonna be made by Nick, I'm gonna follow it with a Sri Lankan-inspired monkfish curry, paired with a delicious Villa Antinori, and finally, because it's James May, we've got a cheeseboard with loads of cheese, delicious chutneys and crackers.

Nick Grimshaw: Hi, James May.

James May: Hello, how are you?

Angela Hartnett: Oh, let's do the property Italian way then, come on. Yeah, that's it.

James May: How's it going? Look.

Nick Grimshaw: What have you got us?

Angela Hartnett: Gifts.

James May: It's my gin.

Nick Grimshaw: James Gin!

James May: I've got to explain something very important to you. So, we made an initial batch of a thousand litres, which was all numbered and signed. Because of the nature of making gin, you actually have a tiny bit left over at the end. So, we had- because we forgot to keep any for ourselves, we had two bottles signed, but not numbered. So, this is like bottle #1,421 of #1,420. So, you can drink the gin, please be my guest, but I must have the bottle back.

Nick Grimshaw: He wants it back.

Nick Grimshaw: James, tell us about the pub, we're obsessed that you have your own pub.

James May: Half a pub.

Nick Grimshaw: Half a pub.

James May: Yes, I only own half of it. Couldn't afford the whole thing.

Nick Grimshaw: That is a lie.

James May: There's this village- the pub is in Swallowcliffe, the Royal Oak Swallowcliffe. Plug, or as I refer to it, the Roy Swallowcliffe, 'cause I only own half of it. The Roy. So originally there was a pub in the village and it sort of fell into disrepair and it closed down, and some developers were going to turn it into either a shop or some houses, the locals moaned about it as people in villages do.

Angela Hartnett: Yeah.

James May: A group of four local blokes who had a fair bit of money to spend rescued it and spent a lot of money doing it up, and put lovely furniture in it, and totally, I mean, it's an 18th century building, so it needed a lot of work. And it was a nice pub and it served very good food, it has an excellent chef, but it never really made any money. And then the four investors decided they were fed up with it and wanted shot of it, and then they approached me and they said, 'Do you want to buy the pub?' And I said, 'Well, not really, it quite clearly doesn't make any money.' But then I got talking to another bloke who had been one of the original investors and we looked at everything about it and we decided that it ought to be able to work, if we got a sort of a proper pub manager in and we stepped back. We weren't gonna try and run it, I mean, the words- it's such a cliché, you know, some middle-aged to elderly blokes buy a pub and think they can run it, but you can't 'cause it's really bloody difficult. So, we found a bloke from t'Yorkshire who could run it and he's excellent, called Chris, and we just- we bought it just before the pandemic started, but we'd already agreed the price so I didn't feel I could welch on it, so we bought it anyway. So, we bought it and paid and closed it.

Nick Grimshaw: Great investment, I bet at the time you were thinking, this is great!

James May: Yeah, so we had to drip a bit of money in it to keep it from falling down. But now it's running and it does work.

Nick Grimshaw: But like you say, like a pub, I know you were saying, like, it just sounds so like, 'two guys get a pub, it'll be easy'- when we knew you were coming on the podcast, Angela and I were like, we should get a pub. I think there's- I think everyone has thought, 'I should get a pub and run it.'

James May: I think you're right. But it isn't, and you can't, 'cause it's actually, it's really difficult. I mean, my sage advice as a [cough] pub owner-

Nick Grimshaw: Not everyone can.

James May: If you can do it, by all means buy one, if you can buy a good one, but give it to a professional to run. The other thing we have to acknowledge, and I know some people find this incredibly painful, but there are thousands of people from real ale societies and historic Britain and whatever saying, 'Oh, the pubs are closing at a rate of,' whatever it is a day at the moment, 'fifty.'

Nick Grimshaw: Yeah, every- there's one near us that we always walk past and when we're walking the dogs at night, and it's like a proper old London pub on the corner, like the bar is the whole middle of the pub, and we're always like, 'We should buy this.' Having never even worked in a pub, we're like, 'we should buy this and run this.' And like, 'Now we know Angela, get her in that kitchen every day.'

Angela Hartnett: I've got nothing else to do, but cook for you and your pub, yeah.

James May: When I take a step back- you have to remember, I am one of the world's worst business people, I take a step back and think right, in the old days, when we first had this cottage, we used to go to this pub, it's the only pub within walking distance, which is why it had to be saved. We'd go to this pub, and we'd have nice suppers on Sunday or Friday and we'd, you know, drink the beer and drink the wine, it was all lovely. And I still do exactly the same thing because we have a rule: there's no freebies, no discounts, no mates' rates. Everybody, even me and Simon, if we go there, we pay the bill normally, that's the rule, otherwise it simply won't work. So I'm doing what I always did, except I had to put the [mutters] pounds in to keep the pub going, so it's actually the world's most expensive pint. That's all it is.

Angela Hartnett: Well, I'm making you curry, I'm making you both sort of a monkfish, southern-Indian curry for you with rice.

James May: Beautiful.

Nick Grimshaw: Oh yum.

Angela Hartnett: So, it'll only take- we've done all the marinade, all the hard works done, I've just got to cook off the fish now. So-

Nick Grimshaw: Is it an easy one, this?

Angela Hartnett: Easy. You could do this, easy.

Nick Grimshaw: Patronising.

Angela Hartnett: Do you cook, James?

James May: The things I make successfully are basic pastas, I can do, like, roasts, roast chicken maybe. I don't really eat very much red meat so I don't do roast beef, but roast chicken, baked fish, some pastas. I can do some really basic curries and a basic ramen, I can make a pie, toast.

Nick Grimshaw: Toast.

James May: Toast.

Nick Grimshaw: You know what though, good toast?

James May: Well, it's hard to beat, I mean, it's the stuff of life.

Nick Grimshaw: There's nowt better, there's nowt better.

Angela Hartnett: What bread do you use for your good toast though? That's- bread obviously is the key, but-

James May: Well, specifically I use PAUL's bakery, the white one, which is quite nice bread, but it's, I don't know why, but there's something about it that makes it toast just fabulously. And I like quite burnt toast, I like all other foods underdone but I like burnt toast, and PAUL's toast as it's just going beyond brown-

Nick Grimshaw: Yes.

James May: The, the sort of, the density of it and the crispiness, and then you put peanut butter or sardines on it or something, and it's just, I mean, I'll kill you if you come near me while I'm eating it, I'll rip your head off.

Nick Grimshaw: What do you think makes the best toast, Angela?

Angela Hartnett: I really love, like, the old fashioned white bloomer. And I like, the butter's got to seep through, and I'm a Bovril girl not Marmite, you see. I love Bovril on toast.

James May: Ooh yes, that's radical.

Angela Hartnett: You see.

Nick Grimshaw: This looks great, Angela. What have we got?

Angela Hartnett: So we've got a monkfish curry with steam rice.

ick Grimshaw: Oh yum.

Angela Hartnett: Quite spicy, I put quite a bit of chillies in there, fenugreek, cumin, mustard seeds, nice bit of tomato, coconut, and we were gonna go rosé, but I think that-

James May: Fuff.

Nick Grimshaw: Sorry, what was that?

James May: Just bad associations 'cause that's now Clarkson's drink, you see.

Nick Grimshaw: Oh no, can't drink- can't even see it.

James May: No.

Angela Hartnett: Can't even see it.

James May: Contractually, I'm not allowed to drink it.

Nick Grimshaw: Not allowed.

Angela Hartnett: It just doesn't fit, does it, Clarkson and rosé? But anyway, enough about him.

Nick Grimshaw: No, I wouldn't have thought he would go for a rosé.

James May: See, I think it does, in a way.

Angela Hartnett: Does it?

James May: It's just because I'm used to seeing him drink it, I suppose, he's been drinking it for years and years and years. And he's always- he hasn't got a bottle of it in the morning, but I mean, you know, in the evening there will be a bottle of rosé because that's his favourite drink.

Nick Grimshaw: Does he drink it year-round?

James May: Yeah, I mean, Jeremy actually has a particular rosé that he likes. I, you know, I will have different white wine.

Nick Grimshaw: What does he go for?

James May: Is it, Whispering Angel?

Nick Grimshaw: Oh yeah, that's what we've got in.

James May: Is it? Well, you obviously invited the wrong guest.

Angela Hartnett: Yeah, can you go now? He's around the corner.

James May: 'Hello, I'm literally here for a glass of rosé.' I like that the monkfish has remained very slightly, I suppose I should say, 'al dente', but you know what I mean? It has firmness.

Angela Hartnett: Yeah.

James May: If it's overdone, even when it's in a curry sauce, it tastes dry 'cause it's overcooked.

Nick Grimshaw: But Angela was saying before, me included probably in this, that everyone always overcooks fish. Like it's a few minutes.

Angela Hartnett: Yeah, they're nervous. People think it needs longer than it does, but actually you can eat- and also, well you did the program in Japan as well- fish can be underdone.

James May: Yes.

Angela Hartnett: I don't think it has to be- I hate fish when it's too overcooked.

James May: But I overdo it, I mean, my main failing as an amateur cook is I'm somebody who likes underdone things and I like a lot of raw things. But I overcook everything for exactly the reasons you say, I'm nervous and I somehow think I'm going to kill myself. The hardest thing in the world to cook perfectly is a trout.

Angela Hartnett: Yeah.

James May: To get it exactly right, it's a bit like boiling an egg, they're all slightly, there's ...every one is unique.

Angela Hartnett: Yeah, of course, yeah.

Nick Grimshaw: Different personality.

James May: Yeah, it feels like a bit of a fluke if you get it right. Mm, mm, mm.

Nick Grimshaw: It's really tasty though, really good. Thank you, Angela.

Angela Hartnett: Pleasure.

Nick Grimshaw: Um, let's talk about what we watched on the telly last night, which was your new series, which sees you touring all around Italy. Last night, you were in Sicily. Is that the one you watched, the Sicily one?

James May: Mm-hmm.

Nick Grimshaw: How was it?

James May: That's episode one. Um, oh, it was fantastic. I've been to Italy a lot, I hadn't been to Sicily that much, I've probably only been two or three times in my life, and, um, I discovered that it's - I always knew that Sicily was a bit sort of feral, I suppose.

Angela Hartnett: Yes. I think that's a great way to describe it, yeah.

James May: And quite a lot of people say, I can't remember, was it someone like Goethe said that if you go to Italy but you don't go to Sicily, you haven't actually seen Italy at all. But the Sicilians think of themselves primarily as Sicilians, rather than Italians.

Nick Grimshaw: Right.

James May: But that's, that's quite an Italian thing anyway, because you know, the regions of Italy are still, they've only actually been united for a hundred and sixty years or something, a hundred and seventy years, so they still have a sort of fierce regional mentality.

Angela Hartnett: Oh, I mean, they're nuts.

James May: Which does extend to their food as well. But the Sicilians particularly so.

Nick Grimshaw: Angela: 'they're nuts!'

Angela Hartnett: I say this 'cause my uncles from Merano, right at the top bit, up in the Dolomites, they were living down in the Veneto area and I was going to meet a friend of mine down in Sicily, and he literally said 'Why?' And I said, well, 'cause I want to see Sicily. He goes, 'We've got Venice, you don't need to go south.'

Nick Grimshaw: But to be fair, my gran was like that when I moved to London, she was like, 'What are you going to London for?' And I said, 'well, I'm just gonna go and work there.' She was like, 'Where are you going to get your hair cut?' I was like, 'What are- they have hairdressers,' and she's like, 'What are you gonna eat?' Like she was so set in her Mancunian ways, she'd never left the country, and she'd been to London once and didn't like it, and came back in the same day. So maybe it's a Northern- northern Britain, northern Italian, northern everything.

James May: My parents who- they are from Bristol, we spent a lot of time living in the North, the Midlands and the North, when I was young, 'cause my dad worked in the steel industry and we ended up in South Yorkshire where we were for quite a long time. But then my parents moved back down to Devon.

Angela Hartnett: Right.

James May: And they'd get- they became confused about London because they would come and visit me, and you got to- I'm talking about less than ten years ago so I'm an adult, I have my own house with a job and things, and they'd always turn up and they'd bring things like food, bog roll, bedding. And I'd say, 'look, I've got all this and if I haven't got it, it's at the end of the road,' you've got the supermarket and things. And it got worse and worse until eventually they turned up with their own carpet, and I said, 'Why have you brought a carpet?' and they said, 'Well, we think your floors a little bit cold.' So they brought a roll of bleeding carpet. Took them about two days to unload the carpet.

Nick Grimshaw: No!

Nick Grimshaw: How was the famously quite fab food in Italy? How was the eating in comparison to being in Japan.

James May: Now that's a good one, um... I've just found a green cardamom pod, am I identifying that?

Angela Hartnett: Nick, you were supposed to take that out.

Nick Grimshaw: Me?

Angela Hartnett: Yeah.

Nick Grimshaw: You're the bloody chef. I'm the cardamom siever.

James May: I would say the great thing about both of those countries is that fairly mainstream, 'grab some food in the middle of the day because you've come out of the office' or whatever is good, in both. Your basic conveyor sushi place in Japan, I've never been to a bad one, they're always great. And if you're in Italy and you just go into what, what I would call a café and have the basic pasta, especially if it's the, the one that is the local speciality. Regionality in food is still a genuine thing in Italy, it's not, it's not faked, it's not phoney in any way, they do it. So, if you are in Rome you think I'll just pop in there for a carbonara, nine times out of ten it'll be fantastic. So, you're very, very well served for everyday food, or what to them is everyday food, in both of those countries. If I had to choose a diet for life, bearing a mind I'm quite old now and a bit fragile, I actually probably would choose Japanese if I'm honest.

Nick Grimshaw: Why?

James May: Because it feels healthy.

Nick Grimshaw: It does feel healthy.

James May: Italian food is lovely, but you can see over six episodes, you have to bear in mind that before we went away I was making a real effort during lockdown to be healthy, ride my bicycle, eat healthy, do a lot of home cooking for obvious reasons, and I was actually by my standards looking very buff. Well, at least-

Angela Hartnett: That 'dolce vita' look.

James May: I was thinner than I was, I mean, I was probably the healthiest I've been in for at least a decade.

Angela Hartnett: Yeah.

Nick Grimshaw: And then you went to Italy.

James May: And then I went to Italy, yes. And you can see, if you look very carefully you can see through the- if you watch the programs in order, you think, 'He's getting fatter.'

Angela Hartnett: He's getting fatter, yeah.

James May: And he is. So- and if I ate Italian all the time, I would just be-

Nick Grimshaw: Hey, hard not to. I'd love that excuse, and I don't if we have it in Britain, where if I got, if I was an Italian man and I got fat from eating pasta, I've done that for the country.

James May: Yeah I know, it's a patriotic act.

Nick Grimshaw: Yeah, it's patriotic. He's eating that pizza and pasta to respect his family.

Nick Grimshaw: That curry, by the way, was really delicious.

Angela Hartnett: Thank you.

Nick Grimshaw: It was really good. So, what was it, Sri Lankan?

Angela Hartnett: Sri Lankan-inspired. So southern Indian, nice and spicy, but not too overpowering.

Nick Grimshaw: No, it's good.

Angela Hartnett: Coconut milk in there, tomatoes in there, a lovely monkfish.

James May: And can I just ask, 'cause my curries tend to come out as sort of grey. Do you sort of do onions and spices first, then do the fish, then add the..

Angela Hartnett: No, fish right at the end on this one, onions, spices all at the beginning, let them cook down, then add your tomatoes, add the coconut milk, let that simmer, and then fish, literally as we were talking, I put the fish on and let it cook for three, four minutes, that's it.

James May: So, it's not marinated or anything?

Angela Hartnett: Oh, it's marinated a couple of hours before.

James May: In...?

Angela Hartnett: Just a bit of turmeric and lime juice.

James May: Ooh interesting.

Angela Hartnett: And the lime firms it up slightly.

James May: 'Cause that tasted simple but sophisticated.

Nick Grimshaw: It did.

Angela Hartnett: Woo! Thank you.

Nick Grimshaw: That's what we are. I'm simple, she's sophisticated, the tagline for our podcast. But now we're gonna move on to a cheese course.

James May: Good.

Nick Grimshaw: I love a cheese and cracker moment. And James, you have become sort of an icon for cheese.

James May: Well...

Angela Hartnett: Do you feel that?

James May: That's extremely generous of you. You're talking about this so-called 'cheese meme'.

Nick Grimshaw: Yes.

James May: Where I put the piece of the cheddar on the table and say, 'Cheese.'

Nick Grimshaw: Yep. God bless the internet, that this became a thing. What was this, 2020?

James May: Yes, probably was. So I did- it was a thing we did for our FoodTribe videos, it was called 'Cheese versus cheese', and it's quite a lengthy and in-depth investigation, but the only bit that's been taken from it and remembered is me going, [knock] 'Cheese.' It does- I'm very flattered, and apparently it's going to the moon.

Nick Grimshaw: Yeah, love this story.

James May: Er, what's his name?

Producer Claire: Mr. Beast.

James May: Mr. Beast.

Nick Grimshaw: Mr. Beast?

James May: Yeah, Mr. Beast's a massive YouTube influencer and so on, and he's sending a capsule of, basically the equivalent of that thing that Blue Peter buried in the garden at Television Centre.

Nick Grimshaw: Have they dug that up yet? I swear it was about 2020..

James May: No, I think somebody nicked it.

Nick Grimshaw: Did they?

James May: Yeah, I think somebody nicked it. Anyway, he's sending the equivalent to the moon, but in digital form, so it's sort of humanity's best work, it's got some poems and artworks and songs, and it's got me saying 'Cheese.' And of all the things, I mean, I'm not gonna claim to be a-

Angela Hartnett: Do you feel that you want to be remembered for that?

James May: No.

Nick Grimshaw: No, I feel like- you've wrote what, five, six books.

James May: Yeah.

Nick Grimshaw: Many TV ideas spanning different disciplines.

James May: I'm not gonna claim to have worked hard 'cause that would be conceited, but I did work quite hard over the years. I put my back into things and we did some quite high-brow TV programs about history and science.

Nick Grimshaw: Mm-hm.

James May: But give it another fifty years, people will go, 'James May, wasn't he that bloke who said cheese?' That's it.

Nick Grimshaw: I might go for this one, this green mouldy.

Angela Hartnett: Cornish Yarg.

Nick Grimshaw: Oh, okay.

James May: Can I ask your opinion, and this is apropos of nothing, but grape scissors, which I always thought were a myth...

Nick Grimshaw: What do you mean?

James May: Weirdly enough, I'm going to see him later this week, but I have a friend who's- he's very particular about things like this. And we were at his house, and fortunately, not me, but one of the other guests. Was pulling the grapes off the stalks and eating them. And after a while, he just, he completely lost it, and he said, 'Will you use the bloody grape scissors?!' And he actually had some, and what you're supposed to do apparently, in polite company, is cut off your own little bunch and then you pick the grapes from it, so that the stalks remain on your plate. You don't end up with a load of naked stalks in the...

Nick Grimshaw: Yeah.

James May: I mean, that is quite particular, isn't it.

Nick Grimshaw: We essentially need some grape scissors.

James May: Exactly. And I want some grape scissors 'cause it's something I haven't got.

Nick Grimshaw: I want some grape scissors.

Angela Hartnett: No, yeah, but you can use other scissors. I mean, I'm sorry, just putting it out there.

James May: No, no.

Nick Grimshaw: No, just grapes. No, no, no, Angela, don't be crazy.

Nick Grimshaw: I feel like we can't have James May here without talking about cars.

Angela Hartnett: Yes, what is your favourite car?

James May: Oh really?

Nick Grimshaw: Yeah, come on.

James May: My favourite car?

Angela Hartnett: No, you really don't have to answer.

Nick Grimshaw: No, you don't have to answer that.

James May: People ask me that a lot.

Angela Hartnett: Do they? I bet they do.

James May: People have been asking me that for twenty years. I still don't know.

Nick Grimshaw: No, it's like, I don't really like a favourite anything.

Angela Hartnett: You cycled here, no?

James May: Uh, no, I'm gonna cycle back.

Angela Hartnett: Oh, right, okay.

Nick Grimshaw: I don't have a car anymore, and I basically did this deal. I need to show you this actually James, I've got pictures of it.

James May: I can't wait.

Nick Grimshaw: I did a deal with this car company where they said like, if you DJ for us and like, you do some stuff for us, we'll do some stuff for you. Can't remember the exact deal. So anyway, they lent me this car.

James May: Can you remember what sort of car it was?

Nick Grimshaw: Yeah, I did. It was a Mercedes G-Wagon.

James May: Good god.

Nick Grimshaw: Yeah.

James May: That's proper gangster.

Nick Grimshaw: Well, you know, me, you know, proper gangster. So I had that and I'd just moved house and I just moved in, and I think my neighbours were already-

Angela Hartnett: Having a cardiac arrest.

Nick Grimshaw: Like, 'Oh God, look who's moved in next door.' And it was in one of my first weeks of me moving in that I managed to flip it on its side.

James May: Oh.

Nick Grimshaw: On a residential street. And I mean, on its side, blocking the entire road.

James May: How the hell did you do that?

Nick Grimshaw: And it was so shocking, right, and someone ended up taking pictures and putting it in the paper and, genuine story, Lou-

Angela Hartnett: How did you do it?

Nick Grimshaw: Genuine story, Louis Hamilton got in contact to say, 'How did you that?' That- it's a true story. And I flipped it, look like that, and it was like this, and the problem was once I flipped it up on its side, it's so heavy that no one could-

James May: What, you couldn't lift it up by yourself?

Nick Grimshaw: I couldn't lift it! But no, like the fire brigade came out, it blocked the whole road, it was like school run time of an evening so no one could get down the street. And I was just like, 'Oh, really sorry, just moved in, flipped the car.' And then when the car was on its side, like the fire brigade came 'cause they were like, 'Maybe it'll blow up,' I don't know, or like, they didn't know what was going on. And then they couldn't lift it on its side, like, with whatever tools they had, so they had to contact- one of the fire brigade knew a like car sort of, I don't know, car-saving company, I don't know what he was. So, this like, man came with a huge truck, flicked it upon its side, put it on the back of his lorry and like, drove it off. So, I was like great, gave him the keys. So then Mercedes were like, 'What the hell happened?' And I was like, 'Dunno, I just like, turned the corner and I..'. It was- the reason was, it was so tall that car, that when I turned the corner, it was a tight corner, I like hit this Golf and rather than just crashing into it-

Angela Hartnett: You hit a car?

Nick Grimshaw: Hit a car.

Angela Hartnett: Okay.

James May: Oh.

Nick Grimshaw: And rather than just hitting into it, it just like drove up it like a monster truck and then fell on its side. But it was so slow that a pedestrian was like, 'What? How? You were driving so slow, what happened?' So I don't know how it happened, it must have been just like a great physics angle or whatever, but when the car- the next day Mercedes were like, 'So where's the car now?' And I was like, 'Oh, a guy took it.' And they were like, 'Who?' And I was like, 'The man on the truck,' and they were like, 'Well, who was the man?' and I was like, 'I don't know.' And they're like, 'Where are the keys?' I was like, 'I gave them to the man.' So they were like, 'Who was the man?' And I was like, 'I thought you'd...' So like, they couldn't find it for weeks 'cause a man came and I just gave them the car.

James May: So, did you ever see that car again?

Nick Grimshaw: Never saw the car again.

James May: Did anybody see it again?

Nick Grimshaw: They did find it, and then I never heard from Mercedes ever again, and they used to invite me to like Silverstone. Never again.

Angela Hartnett: God, never again, that was it.

Nick Grimshaw: So, yeah, so we've blown it, Angela.

Angela Hartnett: So, you climbed out of it obviously, so it went on the left side.

Nick Grimshaw: Yeah, so when it fell on side like this, and then they're so big that I could stand up in it and I still wasn't out of it, so I had to like, climb out of it like I was in an action movie. But it was a good way to meet the neighbours, because everyone came out, you know, I was like, 'Hi, I'm Nick, I've just moved in.'

Angela Hartnett: Oh my god, that's just brilliant.

James May: I can imagine that your neighbours, presumably you live in quite a polite place, and they said-

Nick Grimshaw: Yeah, they- I think they laugh now. Now a good six years afterwards they're alright with it.

James May: Do you think at the time they said, 'Grimmy's moved in down the road,' and then they got up the next day, they said, 'Told you, look at that. G-Wagon on its side, in the middle of the road.'

Nick Grimshaw: Hundred percent.

James May: 'He's here.'

Nick Grimshaw: A hundred percent.

Angela Hartnett: Oh, I love it.

Nick Grimshaw: I thought you'd like that one.

Angela Hartnett: James, it's been great chatting to you.

James May: No, I've really enjoyed myself, I've enjoyed the food.

Angela Hartnett: Thank you.

James May: And I'm still enjoying the cheese, as I said, it will never end.

Nick Grimshaw: Please, it's what we're here to do.

Angela Hartnett: It's never ending, cheese, cracker, cheese, cracker. You could be here by the time we come back next week for our next guest.

James May: I'll have a bit more.

Nick Grimshaw: Amazing. Thank you James.

Nick Grimshaw: We can't all have a Michelin star chef in the kitchen, but you can ask Angela for some advice. Email dilemmas and any food related questions to

dish@waitrose.co.uk, and we'll get Angela to help you out. All of the recipes and drinks can be found on the Waitrose website at [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes).

Angela Hartnett: Subscribe to Dish from Waitrose wherever you listen to your podcasts, so you don't miss an episode.

Nick Grimshaw: And make sure you leave as a review on Spotify and Apple podcasts, because we are very needy and it helps people find the show too.