

Dish: ep 9, 27 July 2022

Singer songwriter Tom Grennan and hake with roast red pepper sauce

Nick Grimshaw [00:00:00] Our podcast might contain the occasional mild swear word or adult theme.

Nick Grimshaw [00:00:05] Hello, I'm Nick Grimshaw.

Angela Hartnett [00:00:07] And I'm Angela Hartnett.

Nick Grimshaw [00:00:08] And welcome to Dish from Waitrose, the podcast that encompasses all the things we enjoy: eating, drinking and chatting.

Angela Hartnett [00:00:15] Each week we're going to welcome a lovely famous face around our lovely table here.

Nick Grimshaw [00:00:20] And they are going to enjoy a Michelin Star meal, so come on in and join us.

Angela Hartnett [00:00:24] Service!

Nick Grimshaw [00:00:24] Yes, chef. You always make me call you chef, even on texts.

Nick Grimshaw [00:00:30] Angela.

Angela Hartnett [00:00:31] Nicholas.

Nick Grimshaw [00:00:32] What are we eating today?

Angela Hartnett [00:00:34] So we're going to have roasted hake on a bed of charred, sort of roasted onions, and then we're going to have them with new potatoes and a Romanesco sauce.

Nick Grimshaw [00:00:44] Ooh, I love a Romanesco sauce by the way.

Angela Hartnett [00:00:47] So Romanesco, it's a Spanish sauce, so it's got almonds in there, smoked paprika, roasted red peppers, some garlic in there, a little bit of olive oil. So you can make all that, I think.

Nick Grimshaw [00:00:58] Okay.

Angela Hartnett [00:00:58] Yeah. So we're going to serve these lovely roasted potatoes. We're just doing some really nice little Charlotte potatoes, which is like a new potato that I'm just roasting in some olive oil with some rosemary and a touch of garlic. And then I'm going to finish them off with a little bit of olive oil, chopped lemon and parsley.

Nick Grimshaw [00:01:20] Oh, yum. So you're just going to cook them in there, not roast them?

Angela Hartnett [00:01:23] That's it. They're done.

Nick Grimshaw [00:01:24] Oh, love that.

Angela Hartnett [00:01:25] They're just roasted in like olive oil, but they're done now so they don't take long. And the secret is just get a really hot pan with the olive oil.

Nick Grimshaw [00:01:32] And how long do they take to do that?

Angela Hartnett [00:01:34] They've taken about 20 minutes, if that.

Nick Grimshaw [00:01:36] Is that it?

Angela Hartnett [00:01:36] So they can sit there, they're done, ready to go.

Nick Grimshaw [00:01:38] I'm making the Romanesco. It's going alright so far Angela. I've got my almonds and some breadcrumbs, added some garlic and then I'm adding some roasted red peppers that come in a jar from Waitrose. I love those. I love eating them. Angela, I feel like you! Don't laugh hysterically. Half a tablespoon of sherry vinegar. Oh, yeah, we done that. And then we're going to add some paprika. Do you measure out everything exact?

Angela Hartnett [00:02:09] No. Taste it. As long as you taste on the way. Do you need parsley Nick?

Nick Grimshaw [00:02:13] Yeah please.

Angela Hartnett [00:02:13] There you go chef.

Nick Grimshaw [00:02:15] Oh thanks chef. Okay. So Angela, what I was saying was the other day when I went... <Food blender noise>

Angela Hartnett [00:02:23] They didn't, did they? Oh my God.

Nick Grimshaw [00:02:26] And you know who was there, that woman from the... <Food blender noise>

Angela Hartnett [00:02:29] I always knew that about her. I absolutely knew that.

Nick Grimshaw [00:02:31] Yeah she's a total... <Food blender noise>

Nick Grimshaw [00:02:35] Okay. Should I decant this into something a bit more...

Angela Hartnett [00:02:38] Yes. There's a bowl next to you there.

Nick Grimshaw [00:02:41] I can't believe I've made that. Oh my God yum.

Nick Grimshaw [00:02:45] I want to share what happened when I walked in this morning and I thought I looked nice. Angela Hartnett said to me phwoar you look like you've had a rough night. I was like oh good morning!

Angela Hartnett [00:03:01] I know, I did retract. So what I meant to say is you look hot, but actually not hot hot, sexy hot.

Nick Grimshaw [00:03:07] Not even hungover because you don't sleep. Just feel hungover.

Angela Hartnett [00:03:11] How many hours last night? One?

Nick Grimshaw [00:03:13] Done about 15 minutes. No, do you know what? I got into bed and I like made all the room cold, like closed the curtains, opened the windows, did all that stuff, got the fan on.

Angela Hartnett [00:03:23] Yeah.

Nick Grimshaw [00:03:23] And then just as I was getting to sleep, we've got friends staying with us and they came in and set the house alarm off and then couldn't turn it off. So I had to get out of bed, get clothes on, go downstairs, pretend I wasn't bothered and then slag them off on a podcast. I was like no, guys, it's fine honestly!

Angela Hartnett [00:03:42] Don't worry!

Nick Grimshaw [00:03:43] It's only half twelve, don't worry.

Angela Hartnett [00:03:44] Sweat pouring off your face.

Nick Grimshaw [00:03:45] It's fine. Hey, our guest today is really fun. He is a really talented singer. Used to be a footballer.

Angela Hartnett [00:03:53] That's right!

Nick Grimshaw [00:03:55] Dead good at football. Very talented songwriter, very stylish. Hates elbows.

Angela Hartnett [00:03:59] Oh, interesting.

Nick Grimshaw [00:04:00] That's what we learnt yeah. So should we get him in?

Angela Hartnett [00:04:02] Yeah.

Nick Grimshaw [00:04:03] Tom Grennan is here! Hi Tom. Hiya.

Tom Grennan [00:04:09] Hello.

Nick Grimshaw [00:04:09] How are you?

Tom Grennan [00:04:10] I'm very well. Can I give you a cuddle?

Angela Hartnett [00:04:11] You look super cool!

Nick Grimshaw [00:04:12] Yeah, you do. You look fab.

Tom Grennan [00:04:14] Thank you. Summer vibes. So it's too hot for a shirt. And vest vibes always.

Nick Grimshaw [00:04:19] Yeah, love that.

Tom Grennan [00:04:19] How are you? How are you guys?

Angela Hartnett [00:04:20] Really good, looking forward to chatting to you. Cooking for you.

Tom Grennan [00:04:23] I know it already smells delicious in here, so...

Angela Hartnett [00:04:25] Yeah, that's what we love to hear.

Nick Grimshaw [00:04:26] Well should we have a little sit down and...

Angela Hartnett [00:04:28] Yeah.

Nick Grimshaw [00:04:29] Get cracking.

Nick Grimshaw [00:04:29] Well Tom, thanks for coming round to see us.

Tom Grennan [00:04:33] Thanks for having me man.

Nick Grimshaw [00:04:34] So today, obviously, we eat on the podcast.

Tom Grennan [00:04:37] Yeah.

Nick Grimshaw [00:04:38] Angela, of course, does the cooking.

Tom Grennan [00:04:39] Yeah.

Nick Grimshaw [00:04:40] What was your sort of food memories of you growing up as a kid? What was the stuff that you really loved?

Tom Grennan [00:04:46] Well, my dad's Irish and my mom's English. My mum was a cookery teacher. Yeah.

Angela Hartnett [00:04:52] Okay.

Tom Grennan [00:04:52] So she would be cooking like loads of different meals. Like spaghetti bolognese was, her spaghetti bolognese is unreal. Lasagne, unreal. But my dad is more just proper Irishman, loves potatoes, gammon and veg.

Angela Hartnett [00:05:06] Meat and two veg.

Tom Grennan [00:05:07] Yeah basically.

Angela Hartnett [00:05:09] Nothing wrong with that.

Tom Grennan [00:05:09] Yeah basically. And Sundays are like a roast day and it's like every Sunday. And when I'm taught like in the middle of the summer, he'd want like a roast dinner. And I didn't really like that.

Angela Hartnett [00:05:20] Yeah.

Tom Grennan [00:05:20] But food was definitely like a big thing for my mum and she definitely fed us well.

Nick Grimshaw [00:05:25] Do you cook yourself?

Tom Grennan [00:05:26] We try to. Like my dish is vegan sausages and mashed potato.

Angela Hartnett [00:05:32] Yeah.

Tom Grennan [00:05:32] But I make a unbelievable mashed potato and sausage.

Angela Hartnett [00:05:36] What's in your mashed potato then, tell us your secret.

Tom Grennan [00:05:39] If I was to do mashed potato, I would be obviously mash your potato first.

Angela Hartnett [00:05:43] Yeah.

Tom Grennan [00:05:43] And then I'd put a little bit of like oatmilk in there.

Angela Hartnett [00:05:46] Oh, yeah, that's interesting.

Tom Grennan [00:05:48] Butter.

Angela Hartnett [00:05:49] Yeah.

Tom Grennan [00:05:50] Garlic.

Angela Hartnett [00:05:51] Garlic. Okay.

Tom Grennan [00:05:52] And if I'm feeling a little bit like, oofed, I put a little bit of olive oil in there.

Nick Grimshaw [00:05:56] Ooh yeah.

Angela Hartnett [00:05:57] Wow so it's quite silky smooth then.

Tom Grennan [00:05:58] Silky smooth. Silky smooth.

Nick Grimshaw [00:06:01] That's a good recipe.

Angela Hartnett [00:06:02] I like the oatmilk actually.

Tom Grennan [00:06:04] Yeah, it's good.

Angela Hartnett [00:06:05] Little bit of nuttiness there.

Tom Grennan [00:06:05] Yeah it is really good.

Angela Hartnett [00:06:06] Very unconventional this mashed potato I've got to say.

Nick Grimshaw [00:06:11] Okay, we're not having a proper starter today, we're just having some snacky bits. So I went to Waitrose and went down the aisle with all the little olives and little bits in.

Angela Hartnett [00:06:20] Nibbles.

Nick Grimshaw [00:06:21] Antipasti.

Angela Hartnett [00:06:22] Lovely.

Nick Grimshaw [00:06:23] Bits. So we're going to have some olives, love an olive.

Tom Grennan [00:06:26] Do you know what, I've never tried an olive.

Nick Grimshaw [00:06:27] What?

Tom Grennan [00:06:28] Nah I like, I love olive oil, but I don't, I know that I won't like an olive.

Nick Grimshaw [00:06:31] You've never had an olive?

Tom Grennan [00:06:32] Never.

Nick Grimshaw [00:06:33] When I was a kid, right? I used to watch Brookside.

Tom Grennan [00:06:36] Yeah.

Nick Grimshaw [00:06:36] Do you remember Max and Susannah? I thought they were, like, the epitome of chic.

Tom Grennan [00:06:39] Right.

Nick Grimshaw [00:06:39] Because they had like a black kitchen and a Volvo. And they had olives, and I was like, got to try olives, and I hated them but I forced myself to like them. Try an olive.

Angela Hartnett [00:06:49] Yeah. Go for a green one.

Tom Grennan [00:06:51] One of these ones?

Nick Grimshaw [00:06:52] Yeah.

Angela Hartnett [00:06:52] They're a nice little mix.

Nick Grimshaw [00:06:53] Italian!

Tom Grennan [00:06:54] Ouf.

Angela Hartnett [00:06:54] Come on you must. If your wife's Italian she'd put an olive in a pasta sauce. No?

Nick Grimshaw [00:06:59] No.

Angela Hartnett [00:07:00] Too bitter?

Nick Grimshaw [00:07:01] It's not a yes face.

Angela Hartnett [00:07:04] That's not a yes face.

Nick Grimshaw [00:07:07] No? Not going on the rider.

Tom Grennan [00:07:09] No not going on the rider? No way.

Angela Hartnett [00:07:13] Get the hummus out now. Come on, let's get the... Let's get it.

Nick Grimshaw [00:07:18] I love them. I used to be like, ugh, they're minging.

Tom Grennan [00:07:20] Yeah.

Nick Grimshaw [00:07:21] Now it's like my favourite things.

Tom Grennan [00:07:22] No...

Nick Grimshaw [00:07:23] Sorry, Tom.

Tom Grennan [00:07:24] That's alright.

Nick Grimshaw [00:07:24] Sorry.

Tom Grennan [00:07:25] You crack on with them, what are you cooking over there then?

Angela Hartnett [00:07:26] So.

Nick Grimshaw [00:07:26] Olives. Loads of olives yeah.

Angela Hartnett [00:07:29] So we've got fish for you, Tom.

Tom Grennan [00:07:30] Amazing.

Angela Hartnett [00:07:31] We've got a lovely roasted piece of hake.

Tom Grennan [00:07:33] Oy oy.

Angela Hartnett [00:07:33] Which my sous chef here has made the sauce. This lovely red pepper sauce.

Tom Grennan [00:07:38] Okay!

Angela Hartnett [00:07:39] He'll talk to you about it.

Tom Grennan [00:07:39] Are you a big cook as well?

Angela Hartnett [00:07:40] He's very good, actually.

Nick Grimshaw [00:07:41] Really great cook. I'm all right, I'm all right. I literally put in the blender.

Tom Grennan [00:07:47] Yeah.

Nick Grimshaw [00:07:47] And then come and show everyone, I'm like look what I've made. Put four things in a blender.

Tom Grennan [00:07:52] I'm a fiend for pesto.

Angela Hartnett [00:07:54] Okay.

Nick Grimshaw [00:07:55] It's a bit pesto-y.

Tom Grennan [00:07:56] Oh, banging.

Nick Grimshaw [00:07:58] Almonds, red pepper, garlic, paprika, parsley. In the blender.

Tom Grennan [00:08:04] No coriander in there though is there?

Angela Hartnett [00:08:06] No, no.

Nick Grimshaw [00:08:07] No, you hate it, in it?

Tom Grennan [00:08:08] Ugh.

Angela Hartnett [00:08:09] You're like my rider. No coriander.

Tom Grennan [00:08:11] Do you like coriander?

Angela Hartnett [00:08:12] Can't stand it. Sorry.

Tom Grennan [00:08:13] Neither can I. I don't know why people like coriander. And the thing is, they, when people cook coriander...

Nick Grimshaw [00:08:19] It's really in there.

Tom Grennan [00:08:19] Oh, my God, it's so in there.

Angela Hartnett [00:08:21] You can use parsley instead, won't be quite as...

Tom Grennan [00:08:25] Do you like dill?

Angela Hartnett [00:08:25] I like dill, like tarragon. Don't like coriander.

Tom Grennan [00:08:28] Yeah.

Angela Hartnett [00:08:29] I mean, I feel bad for the coriander that we're dissing it. You don't!

Angela Hartnett [00:08:35] So what I've got is a crispy skin.

Nick Grimshaw [00:08:37] Yeah so how did you make it crispy?

Angela Hartnett [00:08:39] Fried in olive oil. So that's that sizzling there to give you a lovely crispy skin. You could put it in the oven, but for speed it takes about four-five minutes.

Tom Grennan [00:08:47] Some people don't like the skin on a fish.

Angela Hartnett [00:08:48] Yeah?

Tom Grennan [00:08:49] I love it.

Nick Grimshaw [00:08:49] How would you feel about a head on a plate?

Tom Grennan [00:08:51] You mean like a fish head? I don't mind it.

Nick Grimshaw [00:08:53] Yeah, I don't mind.

Tom Grennan [00:08:54] Yeah.

Angela Hartnett [00:08:54] Yeah.

Nick Grimshaw [00:08:54] My boyfriend's like nah nah nah.

Tom Grennan [00:08:57] Really?

Nick Grimshaw [00:08:57] Yeah.

Tom Grennan [00:08:58] If that fish had the eye in it, would you be like, oh, a bit..?

Nick Grimshaw [00:09:00] I'd eat anything I think. Yeah, I'd eat a fish eye.

Tom Grennan [00:09:03] Yeah same.

Nick Grimshaw [00:09:03] Yeah. You know like on I'm A Celebrity when they're always like oh, not the eating challenge.

Tom Grennan [00:09:08] Oh, no. Yeah, I think I'd be alright at that as well.

Nick Grimshaw [00:09:11] I'd rather do that than get in a cave.

Angela Hartnett [00:09:13] So when you go home to like Mum and Dad, is Mum now cooking fish all the time for you because you've rebelled against the meat and two veg?

Tom Grennan [00:09:18] Yeah, kind of, yeah. The reason why I don't eat meat is because I got so ill off it.

Nick Grimshaw [00:09:23] Did you?

Tom Grennan [00:09:23] Yeah, I got so sick.

Nick Grimshaw [00:09:24] What happened?

Tom Grennan [00:09:26] I was away on holiday.

Nick Grimshaw [00:09:27] Yeah.

Tom Grennan [00:09:27] And I had chicken wings. Yeah. But it was like one of the, like a shack chicken wing. It was like on a beach. And I took my family - went on holiday for the first time, and it was amazing. And it was, we were going to, like, do kayaking, right?

Nick Grimshaw [00:09:43] Right.

Tom Grennan [00:09:44] In the sea. I was sharing a room with my brother and I went Caolan I don't feel good, man. He was like, well you don't look really good either. I didn't want to obviously not go kayaking, so I had to like put on a brave face, walked down. My Mum was like, well you don't look good. And I'm like I don't feel it Mum but let's go. And then we get to this kayaking thing and get in this boat and me and my brother are like this and I'm like, oh my God Caolan I feel so bad. And then all of a sudden, this wave crashes on top of us, we capsize. And when I say, it was the worst experience of my life. I'm crawling up the beach like this. Somebody save me, somebody save me. And for three or four days later I was just like, oh, I was in a bad way.

Tom Grennan [00:10:31] Oh, this looks amazing.

Angela Hartnett [00:10:33] I feel bad now giving you food my dear.

Tom Grennan [00:10:35] No way. I'm so hungry.

Angela Hartnett [00:10:38] We've got roasted hake, we've done it on some roasted onions with red pepper sauce. And I've done a little Charlotte potatoes roasted on the side with some garlic and rosemary.

Tom Grennan [00:10:49] You're talking my language in it.

Angela Hartnett [00:10:51] And if you'd like to find this recipe yourself, head to [Waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes).

Tom Grennan [00:10:56] We dig in yeah?

Angela Hartnett [00:10:57] Yeah,.

Nick Grimshaw [00:10:57] Yeah, get involved.

Angela Hartnett [00:10:58] Of course you can yeah.

Tom Grennan [00:11:00] How long would it take you to like make if I wanted to make this at home?

Angela Hartnett [00:11:02] About 20 minutes.

Tom Grennan [00:11:03] Easy peezy.

Nick Grimshaw [00:11:05] The sauce that I made, don't want to go on about it. I always see this in a restaurant. Romanesco?

Angela Hartnett [00:11:11] Romanesco. Yeah.

Nick Grimshaw [00:11:12] And I always think, wow, such good chefs. And so easy.

Angela Hartnett [00:11:16] Really? What it is, is a blender.

Nick Grimshaw [00:11:19] So good. Wow that's so good Angela.

Angela Hartnett [00:11:20] Sauce very good Nick.

Tom Grennan [00:11:22] Unreal. When you're at home, do you like cook a lot as well?

Angela Hartnett [00:11:26] I do cook a lot as well. But I don't cook like every night, I cook like everyone else.

Tom Grennan [00:11:30] Would you go in? Like, would you like make it unreal? Or would you be like...

Angela Hartnett [00:11:34] Sometimes. But a lot of times, like yesterday I had all my family over because my nephews over and I went to a local shop and like my friends said, what we having? I said readymade stuff it's all, you know, I'd just made salad stuff and bought you know, ham and stuff, you know, so I didn't have to do any cooking. It was too hot.

Nick Grimshaw [00:11:50] It's too hot and you do it all week!

Angela Hartnett [00:11:52] Yeah.

Tom Grennan [00:11:52] Yeah.

Nick Grimshaw [00:11:53] It's like we all come around to Tom's and be like, right, get your mic out.

Angela Hartnett [00:11:56] Yeah exactly.

Nick Grimshaw [00:11:56] Give us a tune!

Tom Grennan [00:11:58] Exactly.

Nick Grimshaw [00:11:59] Does that happen at family parties that people get drunk and they're like: go on Tom!

Tom Grennan [00:12:02] All the time.

Nick Grimshaw [00:12:03] Oh really?

Tom Grennan [00:12:04] Yeah, but the thing is-.

Angela Hartnett [00:12:05] What do you do?

Tom Grennan [00:12:07] Well it depends. If I've had a few drinks and that...

Angela Hartnett [00:12:10] Yeah.

Tom Grennan [00:12:10] Then I'm getting up. Like...

Nick Grimshaw [00:12:13] Happy birthday goes off.

Tom Grennan [00:12:15] Yeah. We, me and my missus, we were on holiday and there was a guy who played piano.

Angela Hartnett [00:12:20] Yeah.

Tom Grennan [00:12:20] My missus is called Daniella, so I don't know whether Daniella had gone up and told him.

Angela Hartnett [00:12:25] Yeah.

Tom Grennan [00:12:25] To learn my song, but he started playing my song. Right?

Angela Hartnett [00:12:28] Right. Okay.

Tom Grennan [00:12:30] Little bit of a laugh.

Angela Hartnett [00:12:31] Yeah.

Tom Grennan [00:12:31] She was like, Oh my God, go and sing it. I was like,.

Angela Hartnett [00:12:35] Go on now!

Tom Grennan [00:12:36] I was like, yeah, I'm going to go sing it. And I popped up and started singing and like, shut down the room. Everyone was loving it.

Angela Hartnett [00:12:43] Amazing.

Tom Grennan [00:12:44] So then you get that confidence. You're like, give me another one.

Angela Hartnett [00:12:47] Yeah.

Tom Grennan [00:12:48] Give me another one. And I ended up doing like a whole set and Daniella comes over to me, grabbing the mike, she's like that enough. They're not paying, they're not paying! So yeah.

Nick Grimshaw [00:13:02] I love these Tom Grennan facts, which I imagine you love more. So you had last year the number two and number three most played songs of the year and they were Little Bit Of Love and By Your Side. Massive records.

Tom Grennan [00:13:15] Unreal yeah.

Nick Grimshaw [00:13:16] Ed Sheeran was number one.

Tom Grennan [00:13:17] Yeah.

Nick Grimshaw [00:13:18] And you were two and three.

Tom Grennan [00:13:20] Yeah.

Nick Grimshaw [00:13:20] Did you know like, did you get a sense of it, because those songs were everywhere last year.

Tom Grennan [00:13:24] Yeah, I knew that they were big songs. And then I got nominated for an Ivor.

Angela Hartnett [00:13:28] Yeah.

Tom Grennan [00:13:29] And I thought, well they must be pretty big songs. But I never knew that they were two and three. I thought like Blinding Lights from like The Weeknd was like the biggest tune of last year. But.

Nick Grimshaw [00:13:39] It wasn't.

Tom Grennan [00:13:40] No!

Nick Grimshaw [00:13:40] Little Bit of Love was. Yeah. And didn't you write Little Bit Of Love when you were eating a burger?

Tom Grennan [00:13:45] We were like in the studio and we had like the verses, but we just couldn't get the chorus and we were like, right, we're going to go for a HBK. So we pop down to, to this burger place and we were in there talking about the song and then we had this cheeseburger. It was an unreal burger. And like, I had this melody in my head. I was like, mm mm mm mm hmm. Whether I was like, I'm in the burger, could have been that.

Angela Hartnett [00:14:15] Yeah.

Tom Grennan [00:14:15] But that happened and I was like, listen to this melody. I was with a guy called Mike and a guy called Dan who I wrote the songs with.

Angela Hartnett [00:14:23] Yeah.

Tom Grennan [00:14:24] And they were like, that's unreal. And then we started writing the lyrics, like, on just like a serviette kind of thing.

Angela Hartnett [00:14:33] Sure.

Tom Grennan [00:14:34] And then we're like this has happened so quickly, should we finish up the burger and go back to the studio? And then we did and then obviously we didn't write the whole thing there.

Angela Hartnett [00:14:43] Yeah. Like the essence.

Tom Grennan [00:14:44] The essence of the, of the chorus came from that cheeseburger.

Nick Grimshaw [00:14:48] Wow.

Tom Grennan [00:14:49] Yeah.

Angela Hartnett [00:14:49] I love that from that cheeseburger.

Tom Grennan [00:14:51] Yeah. Honestly.

Angela Hartnett [00:14:52] Food is everywhere.

Nick Grimshaw [00:14:53] The cheeseburger's the muse.

Tom Grennan [00:14:55] Yeah exactly, yeah. And now look, the second biggest tune.

Nick Grimshaw [00:14:58] Yeah.

Angela Hartnett [00:14:59] Thank you. Cheeseburger.

Nick Grimshaw [00:15:00] This fish could inspire a new record.

Angela Hartnett [00:15:02] Exactly.

Nick Grimshaw [00:15:03] Or at least a B-side. Couldn't it?

Tom Grennan [00:15:08] Yeah.

Nick Grimshaw [00:15:08] Just a fine one.

Angela Hartnett [00:15:10] Oh, brilliant.

Nick Grimshaw [00:15:11] I always think writing songs is such a magic trick.

Angela Hartnett [00:15:14] Yeah.

Nick Grimshaw [00:15:14] Like, to me, who's never written a song because, like, I don't know how you.

Tom Grennan [00:15:19] You know...

Nick Grimshaw [00:15:20] Just going to articulate my feelings.

Angela Hartnett [00:15:21] Yeah.

Nick Grimshaw [00:15:22] And make them rhyme, and everyone will like them.

Tom Grennan [00:15:24] Do you know what, though? Everybody asks like how do you write a song, I'm like.

Angela Hartnett [00:15:26] Yeah.

Tom Grennan [00:15:27] If you were to be in a studio with us writing a song, you would be like, what the hell are you doing? Cause it's like loads of, like, children going la la la, is that

good, is that? And you're like, yeah, that's. La la la, that's better. It's literally like that. And then you put words to it like that, that is like, the words is the magic. I believe in this thing called the river of melody.

Angela Hartnett [00:15:51] Yeah.

Tom Grennan [00:15:52] And if you can get on your little rubber dinghy and jump on that river of melody and go down there and and create like hymns or whatever. That they exist in this weird little atmosphere and people like connect to, and then they live around for forever.

Angela Hartnett [00:16:08] Yeah, of course.

Tom Grennan [00:16:09] Yeah. And I want to be a part of that.

Nick Grimshaw [00:16:10] I love that. It is so special that you've wrote something in a room and then earlier that day, it didn't exist. And then a few weeks later, it's like touching people all over the world.

Angela Hartnett [00:16:20] Yeah. Exactly. And it is connecting with someone that will never meet you probably.

Tom Grennan [00:16:25] No exactly.

Angela Hartnett [00:16:26] But that will mean something to them in a totally different and have a different meaning than it meant to you.

Tom Grennan [00:16:31] 100%. Like I was at a wedding the other day.

Angela Hartnett [00:16:35] Yeah.

Tom Grennan [00:16:36] And this girl came up to me. She's like, what are you doing here? She didn't know who I was.

Angela Hartnett [00:16:39] Nice.

Tom Grennan [00:16:41] Like what are you doing here? Who are you? I was like, oh I'm singing the first dance.

Angela Hartnett [00:16:46] Yeah.

Tom Grennan [00:16:47] She's like really, who are you? I was like oh, my name's Tom. She's like oh okay. Do you have anything on Spotify now? I'm like yeah, yeah, yeah.

Nick Grimshaw [00:16:55] Only the second and third biggest songs.

Tom Grennan [00:16:59] And she was like, well, what do you sing? I was like well I'm singing it.

Angela Hartnett [00:17:02] Sounds very annoying.

Tom Grennan [00:17:03] Yeah. And I started singing the song. She's like, no way.

Angela Hartnett [00:17:08] Yeah.

Tom Grennan [00:17:09] But I like that. The fact that people know the song and not the person.

Angela Hartnett [00:17:14] Yeah, of course.

Tom Grennan [00:17:15] Which means the song is doing the job.

Angela Hartnett [00:17:16] Yeah, yeah, yeah.

Tom Grennan [00:17:17] Not this lovely thing. But, no, it's true, like the song's doing the job.

Angela Hartnett [00:17:23] I'm sure that's doing it for a few. I'm sure there's an audience out there Tom.

Nick Grimshaw [00:17:30] But do you write all the time? Is it something you...

Tom Grennan [00:17:32] Nah.

Nick Grimshaw [00:17:33] No just do it when you go in the studio because some people are doing it constant aren't they?

Angela Hartnett [00:17:36] Yeah.

Tom Grennan [00:17:37] No, that's too much.

Angela Hartnett [00:17:37] Yeah.

Nick Grimshaw [00:17:38] I think it must be exhausting.

Tom Grennan [00:17:39] Yeah.

Nick Grimshaw [00:17:39] So when you did the tune with Calvin, how did that come about? Didn't he message you on the toilet or something? Was he on the toilet?

Tom Grennan [00:17:45] Well I was on the toilet.

Nick Grimshaw [00:17:46] You were on the toilet?

Tom Grennan [00:17:47] Yeah. When you're on the toilet, you either read or you go through, like your email or whatever. And I saw a message from Calvin Harris, and I was like, Whoa. And my label and stuff, like, sometimes, most of the time, labels are setting up artists with artists and trying to get like collaborations like that way. And Calvin Harris was like the guy who I was like I would love to get in with Calvin. And my label were like mm it will be hard, like, how about this person? Or this person? I was like, eh. Anyway, that didn't happen. Calvin came to me himself and was like, I'm loving what you're doing, like, I'd love to do a song with you. And I rang my manager. I was like, Calvin Harris has just me, what do I say to him because he wants to make a song. He's like, well, what do you think to say to him? So I was like, yeah? He was like, yes mate! Answer the flipping phone. So then we

just spoke on the phone, you know Calvin, he's such a nice, nice guy, genuine guy. And we just spoke and he was just saying, like, how well I'm doing and and how he would just love to do a song and he's worked with the best people in the world. And so for me, it was very humbling. And he said, I've got this song, what do you think, it needs more writing to it. I'll give it to you, see what you can do. So I've got the song, I went studio that night and I was like, right. Again I went back to the studio with the guys who I wrote Little Bit Of Love with. I was like, this, we need to we need to smash this up.

Angela Hartnett [00:19:18] Yeah.

Tom Grennan [00:19:18] So we wrote a whole chorus over this song and we wrote in verses and, and Calvin, we rang him, I was like got the tune. And Calvin rang and was like mate, you sound like Bono. Yeah? I was, I was like, what? I was like really? He's like yeah yeah, but it's not going in the song. I was like, huh? He's like, yeah, like, the chorus that you've written is good, but it's not for this song. So we cut the whole thing out. I was like, what. So it's basically just the beat. In my head I'm like no, no, this can't be right. But this is why Calvin Harris is so magical and so, like, genius in what he does. It's like ingredients. Sprinkle a little bit of salt, little bit of pepper, a little bit of garlic.

Angela Hartnett [00:19:56] Yeah.

Tom Grennan [00:19:57] No coriander. And you've got a hit and that's what happened.

Nick Grimshaw [00:20:04] How do you feel about when you work with someone new in the studio? I think it's quite a big ask, if you're in a room like this and then I had to go, I've written down my feelings. Like it's quite daunting though.

Tom Grennan [00:20:14] Yeah, yeah, definitely. For me, at the beginning, it was more like, I don't feel like I can say this.

Nick Grimshaw [00:20:20] Yeah.

Tom Grennan [00:20:21] But now I'm just like, oh yeah, I've got this idea, like, and I think it needs to go in. But I do like take criticism and if someone goes, that is shocking mate then I'll be like, fair enough. So, yeah.

Nick Grimshaw [00:20:36] And tell us about All These Nights, which is your latest single.

Tom Grennan [00:20:39] Yeah, I'm buzzing.

Nick Grimshaw [00:20:40] How did you do that one?

Tom Grennan [00:20:42] I went away to like the countryside and had like two weeks away and we would just write. And it came about 3 a.m. in the morning where we were just like, we need excitement. No one needs another bloody ballad in their lives. Do you know what I mean? No way. For me, I was like, I want to have fun and I want to change up my sound. And I feel like this whole new record, and especially just All These Nights, is like the start where I'm introducing people to my new sound. So it's exciting, it's fun, it's uptempo and it just feels like, I don't know, a different me and I'm excited. Some people might not like it, some people will hopefully love it. But, we'll see where it goes.

Nick Grimshaw [00:21:23] Tom we did some research, obviously, because we're very professional.

Tom Grennan [00:21:27] These potatoes are unreal by the way.

Nick Grimshaw [00:21:28] They're so good those potatoes. And we spoke to a few people who you know, and we got sent some interesting facts on you. So, first of all, you have a fear of elbows?

Tom Grennan [00:21:39] Yeah.

Nick Grimshaw [00:21:39] Yeah?

Tom Grennan [00:21:40] Yeah. It's like a phobia.

Nick Grimshaw [00:21:41] Right.

Tom Grennan [00:21:42] When I think about them, that's when it starts to make me feel like, ohh.

Nick Grimshaw [00:21:47] Right.

Tom Grennan [00:21:47] But if I was to like, see if I was looking at your elbow now. No, I won't. Like that's fine, because.

Nick Grimshaw [00:21:52] It's closed. Yeah, but a naked elbow is...

Tom Grennan [00:21:54] Like a naked elbow...

Angela Hartnett [00:21:55] Like yours! You're offensive now.

Tom Grennan [00:21:56] It's like this part of your elbow. Say if like you're in bed and you're having a little cuddle and that. And the hand goes round it, I'm like that.

Nick Grimshaw [00:22:04] Oh yeah.

Angela Hartnett [00:22:05] Really?

Tom Grennan [00:22:05] Yeah.

Nick Grimshaw [00:22:06] So we'll remember that, no elbows. Next up on our Tom Grennan facts. We heard this which is a great case of misheard lyrics. I Want To Be Adored by The Stone Roses.

Tom Grennan [00:22:16] Yeah.

Nick Grimshaw [00:22:16] You heard?

Tom Grennan [00:22:17] I want to be abroad! And it's true. Do you know what I mean? I was singing it and my management went what?

Nick Grimshaw [00:22:27] I love the idea of The Stone Roses just writing a song about going on holiday.

Tom Grennan [00:22:32] Yeah same.

Angela Hartnett [00:22:32] I just want to be abroad.

Tom Grennan [00:22:33] Yeah.

Angela Hartnett [00:22:33] Yeah, why not?

Nick Grimshaw [00:22:34] Finally, I told a story about having a mishap in a G-Wagon on this podcast with James May a few weeks back. I've heard that you've got an even better one, because mine was that I flipped it. It fell on its side. But I heard your G-Wagon story's even better.

Tom Grennan [00:22:51] I bought a brand new car and I was like, this is the dream car. So I got the car, got delivered, buzzing. And I had it for two days and Daniella was like, do you want to go to the ballet? I was like yeah. Why not, let's go to the ballet. I'll pick you up about half six. So she's coming from work, I'm driving into the West End. I'm like, needing a wee so bad. And my bladder is not very good as it is, so I'm like, I just need to park this car up now. And I go into an underground car park and I'm like, jeez this looks tight but I'll be all right.

Tom Grennan [00:23:24] I'm coming down the thing, and then there's piping, like loads of piping. And so I must have been under like a hotel or something.

Angela Hartnett [00:23:30] Yeah.

Tom Grennan [00:23:31] So I'm going down, going I'll just go slow and all I'm hearing is... screech, screech. Like brand new car, I'm like near on tears, do you know what I mean, near on tears. And all of a sudden I'm just getting... And I'm seeing the roof rip open. Yeah? Ripped open. A massive hole in this roof yeah. And luckily enough, because, you know the G-Wagon has a sunroof, it has glass. I was ready for the glass to shatter in. And all of a sudden <poof sound> it goes dark yeah. And I'm going to the ballet. So I'm dressed to the nines. I'm in a white suit fresh as you come yeah and darkness. I've opened piping. Sewage piping.

Nick Grimshaw [00:24:16] Oh, my God.

Tom Grennan [00:24:20] I get out the car and I'm like, oh my God, my car, my car. And there's a Scouser yeah. And he's like, hurry up mate, get back in the car, like that. Yeah. I'm like mate look at the car mate. Don't annoy me now. So he's like, I'm in a rush as well so I've had to keep going. To the bottom. Hopefully, I was hoping that there'd be another way out, but there weren't. I had to turn it back round.

Angela Hartnett [00:24:41] And you still haven't gone to the toilet!

Tom Grennan [00:24:43] I still haven't got to the ballet. Yeah, yeah, exactly. But not only that, the guy is like, you're probably going to have to pay for like all the sewage, like all the piping because now like the hotel is going to be ruined. I'm like this mate, drive out and I'm like, in tears. Danniella walked up, she's like, what the hell has gone on? And then she gets

in a mood cause we're not going to the ballet. I'm like, it's a brand new G-Wagon mate! And it cost me an arm and a leg to get it fixed. I know. We had an argument, we had a full on argument! It was mad.

Nick Grimshaw [00:25:21] Bet you did it on purpose.

Tom Grennan [00:25:21] Yeah. Exactly. She was like I knew you didn't want to go to the ballet. What?

Angela Hartnett [00:25:27] Extreme measures, oh my god.

Tom Grennan [00:25:29] Yeah.

Angela Hartnett [00:25:33] That is just brilliant.

Tom Grennan [00:25:33] I know. But now I've got the car back and again, biggest fear is underground car parks.

Nick Grimshaw [00:25:38] No underground.

Tom Grennan [00:25:39] No, underground.

Nick Grimshaw [00:25:40] Tom, thank you so much for joining us.

Tom Grennan [00:25:42] Thanks for having me on this podcast. Amazing.

Nick Grimshaw [00:25:44] Tom Grennan everyone!

Tom Grennan [00:25:44] Thank you.

Nick Grimshaw [00:25:47] That was so fun, really fun.

Nick Grimshaw [00:25:54] All the recipes and drinks can be found on the Waitrose website at [Waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes).

Angela Hartnett [00:26:01] Follow Dish from Waitrose wherever you get your podcasts. Tell your friends, tell your family. And why not leave us a review on Spotify and Apple Podcasts?

Nick Grimshaw [00:26:09] We can't all have a Michelin Star chef in the kitchen, but you can get some Michelin Star advice. Email your questions for Angela to dish@waitrose.co.uk.