Rob Brydon, rib eye steak with tarragon & parsley garlic butter and a Barolo

NICK GRIMSHAW: This podcast may contain some strong language and adult themes

NICK GRIMSHAW: Oh, hello. Welcome to Dish from Waitrose. I'm Nick Grimshaw.

ANGELA HARTNETT: And I'm Angela Hartnett

NICK GRIMSHAW: And we are here for a festive edition of Dish. Not *the* Christmas episode-

ANGELA HARTNETT: No.

NICK GRIMSHAW: -but *a* Christmas episode. Tis the season. The tree is up. There is tinsel around the lamp.

ANGELA HARTNETT: Beautiful tree.

NICK GRIMSHAW: The tree is stun. Do you like putting the tree up?

ANGELA HARTNETT: I do actually. I get a bit, um… anal about it, if I'm honest.

NICK GRIMSHAW: Oh, okay.

ANGELA HARTNETT: I like doing the tree. I don't ask anyone for help.

NICK GRIMSHAW: Doesn't- not even Neil?

ANGELA HARTNETT: No.

NICK GRIMSHAW: What?

ANGELA HARTNETT: I only, I get them to bring the tree up, ‘cause we have it upstairs, not downstairs, and I get them to help put it in the- this year I want to have a living tree.

NICK GRIMSHAW: What, in a pot still?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So you, you put it outside in the-

ANGELA HARTNETT: Yeah, exactly.

NICK GRIMSHAW: And then it carries on living. Yeah, I want to do that.

ANGELA HARTNETT: But a small one. Normally I have a big one, but as we're not around this Christmas, I'm going to have a smaller tree.

NICK GRIMSHAW: Okay. And do you have the same sort of, do you do a colour theme like this tree?

ANGELA HARTNETT: Oh, god, no. I have loads of different tat on there, you know, but I quite like that. All quite different.

NICK GRIMSHAW: Yeah, I like all the little bits and stuff.

ANGELA HARTNETT: Like coloured lights. But I like lights all over the house, that's what I do like.

NICK GRIMSHAW: Yeah, I do. [*whispering*] I like it. We've started to put things in.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: The tree's not in yet, but we've done like lights like that.

ANGELA HARTNETT: Lovely.

NICK GRIMSHAW: In the kitchen on the shelf.

ANGELA HARTNETT: Very nice.

NICK GRIMSHAW: It's probably killing a houseplant by wrapping them around the bark of the houseplant.

ANGELA HARTNETT: Fine.

NICK GRIMSHAW: Yeah, but poinsettias, your favourites.

ANGELA HARTNETT: Lovely.

NICK GRIMSHAW: They're coming.

ANGELA HARTNETT: Are they? How many of you got those?

NICK GRIMSHAW: About thirty.

ANGELA HARTNETT: Thir- [*laughs*]

NICK GRIMSHAW: I'm not joking. Hey, we have an amazing guest for you today on Dish.

ANGELA HARTNETT: Very excited.

NICK GRIMSHAW: Rob Brydon is gonna be joining us, and I feel like Rob Brydon is entering, if not already in, national treasure status.

ANGELA HARTNETT: Mmm.

NICK GRIMSHAW: I think he's in a- I think he is a national treasure.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: People love Rob Brydon.

ANGELA HARTNETT: Never ever heard anyone say a bad word about Rob. He’s amazing.

NICK GRIMSHAW: Until today.

[*laughter*]

ANGELA HARTNETT: When we get our claws in.

NICK GRIMSHAW: Rob Brydon is on the way of course. Before we get into Rob Brydon, we have a listener question.

ANGELA HARTNETT: Mm-hm.

NICK GRIMSHAW: Katy B's been on.

ANGELA HARTNETT: Katy B.

NICK GRIMSHAW: Katy B? What, Katy B?

[*laughter*]

NICK GRIMSHAW: The Garage MC.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Um… says, 'Dear Angela, my husband has suggested that this year we swap our traditional British Christmas menu for a much, much more Italian one.'

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: 'I felt immediately compelled to turn to you for advice. I'd be so grateful if you could please recommend some of your favourite traditional Italian dishes which you might serve on Christmas Eve and Christmas Day.' So that's six meals over two days.

[*laughter*]

ANGELA HARTNETT: Yes. Excellent.

NICK GRIMSHAW: She says, 'Grazie mille.'

ANGELA HARTNETT: Yeah, grazie mille.

NICK GRIMSHAW: That's Katy B. from Derby, just south of Rome.

ANGELA HARTNETT: South- [*laughs*] Darbi.

NICK GRIMSHAW: Darbi.

ANGELA HARTNETT: Darbi.

NICK GRIMSHAW: Katie B. from Darbi.

ANGELA HARTNETT: So Katy B. has said it right. The Italians celebrate Christmas on Christmas Eve.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And generally they do fish. Um, and most places do actually, even inland. So a lot of people will do some-

NICK GRIMSHAW: So you do your big family day on Christmas Eve.

ANGELA HARTNETT: Christmas Eve, yep. So you might do fritto misto, you might do a spaghetti with vongole or clams. Um, anything that's sort of fish related. They do this thing called this, uh, the supper of the nine fishes, so it's nine different fish dishes.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: So you might have, like I said, you know, roasted fish, baked fish, loads of different ideas. We did one years ago called baccala, which is like a salt fish that you cook in a tomato sauce. And we were all in Italy this time, we don't normally go to Italy for Christmas, but we were all there on Christmas Eve. And my aunt had cooked for like, um, you know, ten of us or twelve, I don't know, whatever. And my uncle, who's quite old fashioned, went, 'Ma, non ho mangia bene questa sera.' Basically, he said in front of everyone, 'I didn't eat well tonight,' in front of my aunt.

NICK GRIMSHAW: Ooh, ooh.

ANGELA HARTNETT: Which was quite, we were like, 'No, auntie, it was amazing, it was delicious!' But my brother loves on Christmas Day like this, 'Ma, non ho mangia bene questa sera,' you know, he loves saying that.

NICK GRIMSHAW: [*laughing*] He loves saying it.

ANGELA HARTNETT: And it's like, all right, Michael, it's twenty years old, that joke now.

[*laughter*]

NICK GRIMSHAW: Like, Michael…

ANGELA HARTNETT: We've, we've got it.

NICK GRIMSHAW: Let it go, Michael.

ANGELA HARTNETT: Come on, move on. So, but I do, I always think, do, um, linguine with clams on Christmas Eve.

NICK GRIMSHAW: Mmm.

ANGELA HARTNETT: Cause my nephew Will, I did it for him years ago and he really liked it, so now we always do that.

NICK GRIMSHAW: You look after little Will.

ANGELA HARTNETT: Love Will. Love Finn and Will. They're going to come over from Christmas from America so it's good to do that. And then Christmas day, bizarrely, lots of places have a lot of filled pasta. Salvatore will always have a lasagne. They always have lasagne.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Yeah. Lots of people, a lot of people in Italy will do that because they've had their Christmas so it's then they're just having lots of stuff that they can enjoy.

NICK GRIMSHAW: Quite like having the big family meal on Christmas Eve.

ANGELA HARTNETT: Yeah, it was quite nice thing.

NICK GRIMSHAW: Because it feels a bit like New Year's Eve, like anticipation, like, ooh, it's tomorrow.

ANGELA HARTNETT: And then there's no-

NICK GRIMSHAW: But you're celebrating the night before.

ANGELA HARTNETT: No mad rush Christmas day, relax, you know, it's a good thing, so, you know, look up where the region you like best in Italy, do a little bit of research what they do, because there'll be variations, and then take it like that.

NICK GRIMSHAW: Okay, shall we get Rob Brydon in?

ANGELA HARTNETT: Yes.

[*theme music*]

PRODUCER TOM: Okay, everybody, here is our guest, Rob Brydon!

[*applause*]

ROB BRYDON: This is so exciting.

ANGELA HARTNETT: Ooh. You're looking very dapper.

ROB BRYDON: I'm making an effort, Angela, as I get older.

ANGELA HARTNETT: Oh, well. The effort is noted.

NICK GRIMSHAW: I like it.

PRODUCER TOM: …a little to your right, and then…

ROB BRYDON: Do you mean politically, or what do you mean?

[*laughter*]

ROB BRYDON: Cause, cause no, no.

NICK GRIMSHAW: No, no.

ROB BRYDON: Tuck under the table. There we are. Learning how to sit at a table.

ANGELA HARTNETT: Yeah. Suit and a table.

ROB BRYDON: I was just saying how, you know, is there a nicer brand than Waitrose? You just, you honestly-

ANGELA HARTNETT: Oh my god.

ROB BRYDON: -but you seriously, you just go, 'Aww.'

NICK GRIMSHAW: Aaw.

ANGELA HARTNETT: Ticking every box here, Rob. Should we start this?

NICK GRIMSHAW: Yeah, let's do this. Yeah. Okay. It really is beginning to feel a lot like Christmas now, Angela, because we have a true gift today, from Swansea, nestled by our Christmas tree. A round of applause, Rob Brydon is here everybody!

[*applause*]

ROB BRYDON: Thank you.

NICK GRIMSHAW: Hi, Rob!

ROB BRYDON: My mum will say, 'When he said you're from Swansea.'

NICK GRIMSHAW: Yes. Oh no.

ROB BRYDON: 'Why didn't you say you're from Baglan?'

NICK GRIMSHAW: Yeah.

ROB BRYDON: Which, you see, Swansea, I went to school- I was born in Swansea. But literally just born and then straight back to Baglan, went to school in Swansea, but I'm from Baglan which is just next to Port Talbot.

ANGELA HARTNETT: Oh, I see.

NICK GRIMSHAW: We'll change that in the edit.

ROB BRYDON: Not important to you-

NICK GRIMSHAW: No, no.

ROB BRYDON: -or to anyone other than my mother.

ANGELA HARTNETT: Telling ‘em off.

NICK GRIMSHAW: Same postcode.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Same postcode. But we're very excited you are here. Um, we've been trying to get you on for ages and then today is the day. It is happening.

ROB BRYDON: Christmas.

NICK GRIMSHAW: It's Christmas. Well, cheers, welcome. We're having a gin and tonic.

ROB BRYDON: We are, we are. Nice early. Come on. It's lovely to see you both.

NICK GRIMSHAW: Welcome. And Merry Christmas, Rob.

ROB BRYDON: Merry Christmas.

ANGELA HARTNETT: Having a gin and tonic at eleven, does feel like Christmas.

NICK GRIMSHAW: Yeah, why not?

ROB BRYDON: I like, I like, I like a gin and tonic.

ANGELA HARTNETT: Yeah. Is that your go to drink?

ROB BRYDON: Well, it's a nice clean drink. I don't seem to get much of a hang- I had red wine last night.

ANGELA HARTNETT: Oh.

ROB BRYDON: My first ever Thanksgiving dinner.

NICK GRIMSHAW: What did you have last night?

ROB BRYDON: Well, I'll tell you what, oddly, oddly enough [*laughs*] I'd been out for lunch earlier in the day.

ANGELA HARTNETT: No stopping you, I mean…

NICK GRIMSHAW: What a life.

ANGELA HARTNETT: Lunch today, lunch yesterday.

ROB BRYDON: And I had lovely sprouts yesterday. Now, what would they have done to make sprouts so interesting? They were, there was a darkness to them and a, ch-

NICK GRIMSHAW: Fried.

ANGELA HARTNETT: So they slightly, yeah, fried, lightly charred them properly.

ROB BRYDON: Chi mai? Chai mai?

ANGELA HARTNETT: Oh, kimchi?

ROB BRYDON: Kimchi.

ANGELA HARTNETT: Oh, they did kimchi sprouts.

ROB BRYDON: So I had them at lunchtime, and I'd never encountered them before and then blow me, we go for this Thanksgiving dinner, they're there as well.

ANGELA HARTNETT: In the kimchi format?

ROB BRYDON: In that format, yes.

NICK GRIMSHAW: Oh my god.

ANGELA HARTNETT: Oh my god. That is a recipe of the moment.

NICK GRIMSHAW: I do think that the Thanksgiving marshmallow on a sweet potato.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Should make more of a sort of…

ANGELA HARTNETT: Appearance at Christmas?

NICK GRIMSHAW: Yeah. Or just an appearance in the country.

ROB BRYDON: So what do they do? They put marshmallows on to sweet potato.

NICK GRIMSHAW: Yeah, on a, what do they call it, a yam.

ROB BRYDON: That's horrible.

NICK GRIMSHAW: And then bake it.

ROB BRYDON: That's horrible.

ANGELA HARTNETT: Right.

NICK GRIMSHAW: I saw Nigella post a recipe of it the other day.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Cause it was like around Thanksgiving time. And she was like, 'Don't shoot the messenger,' is how it started, 'cause she knew people would be like, 'Ugh!'

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So yeah, she sort of pre-warned. But yeah, and then you, you oven bake it, right, on top of it?

ANGELA HARTNETT: So then presumably it all melts on top of it?

NICK GRIMSHAW: It melts, or it's like grilled maybe?

ANGELA HARTNETT: Is it crispy?

NICK GRIMSHAW: Yeah, it's sort of a bit crispy, bit gooey.

ROB BRYDON: So it makes the potato sweet?

NICK GRIMSHAW: Sweet, yeah. Sweeter potato.

ROB BRYDON: I wouldn't like that.

ANGELA HARTNETT: No.

ROB BRYDON: I wouldn't want that.

NICK GRIMSHAW: Now, we wanted to talk about this podcast called Off Menu. Don’t know if anyone's ever heard of it. And you selected on Off Menu.

ROB BRYDON: Alright.

NICK GRIMSHAW: Your chef of choice.

ROB BRYDON: Yeah.

NICK GRIMSHAW: Any chef in the world, they were like, pick your chef.

ROB BRYDON: Oh God, here we go, right.

NICK GRIMSHAW: Yeah.

ROB BRYDON: Did I say Angela?

[*laughter*]

ROB BRYDON: Did I? I can't remember. Who remembers what they said on a podcast?

NICK GRIMSHAW: No. Well-

ROB BRYDON: Did I not? Did I say-

ANGELA HARTNETT: A minute ago, a minute ago.

NICK GRIMSHAW: No. No.

ROB BRYDON: Who did I say?

NICK GRIMSHAW: No, you said Angela. You did say Angela! Thank god, that could have been a really tough lunch.

ROB BRYDON: This is all coming back now.

ANGELA HARTNETT: Ooh.

NICK GRIMSHAW: Yeah.

ROB BRYDON: Cause I was in trouble after that, because my son is a chef.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: That's true.

ROB BRYDON: And I should have said Harry. I should have said Harry.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Probably, yeah.

ROB BRYDON: So, I, I…

ANGELA HARTNETT: Has he started speaking to you?

ROB BRYDON: I chose you over my own son.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: I mean honestly, Rob.

NICK GRIMSHAW: Probably pick your son.

ANGELA HARTNETT: Even I'm embarrassed about that.

ROB BRYDON: But you don't, you don't think of your kids by their profession.

ANGELA HARTNETT: Yeah, sure.

ROB BRYDON: You just think of them as your children.

ANGELA HARTNETT: Yeah, course.

ROB BRYDON: But I came, I think I came out of that and I went, oh, what have I done?

[*laughter*]

ANGELA HARTNETT: That's it.

NICK GRIMSHAW: So hang on, when have you guys met? Because you've met before.

ANGELA HARTNETT: Yeah, Saturday Kitchen we've done together.

NICK GRIMSHAW: Is that when you first met?

ANGELA HARTNETT: And then we've met at… our little lunches, me and Rob-

NICK GRIMSHAW: You can't remember.

ANGELA HARTNETT: No, I do. I've sat next to Rob at a lunch.

ROB BRYDON: I have been to lunches at Murano and Angela is…

ANGELA HARTNETT: Yeah.

ROB BRYDON: Just a wonderful person.

ANGELA HARTNETT: Aw.

ROB BRYDON: Angela is a force for good and, uh… she's the Waitrose of people.

[*laughter*]

[*chopping sounds*]

NICK GRIMSHAW: We received an email regarding your food likes and dislikes, and I really hope you wrote it, because it's written in the third person.

ROB BRYDON: What does that mean, like, ‘Rob likes…’.

NICK GRIMSHAW: Yeah, and-

ROB BRYDON: Oh no, well I didn't write that, did I?

[*laughter*]

NICK GRIMSHAW: We were all like, I hope that Rob did that.

ROB BRYDON: Of course not.

NICK GRIMSHAW: But I just love this email.

ROB BRYDON: All right, here we go.

NICK GRIMSHAW: Okay. ‘Rob Brydon can't eat yeast, mushrooms, or citrus.’

ROB BRYDON: Oh, here we go. Right. It's very dull and, you know, it's a, it's a medical thing. It's a, teenager, terrible acne, into early twenties, tons of antibiotics, in a way you wouldn't do now.

ANGELA HARTNETT: Yeah.

ROB BRYDON: Years later, still getting breakouts of, you know, spots and things, and, uh, eventually saw a naturopath, who got me to fill out a form, what do you eat, what do this, what do that, medical history. He said, ‘Ooh, I think what happened is all those antibiotics messed with your gut.’

ANGELA HARTNETT: Yeah.

ROB BRYDON: And now fungal things…

ANGELA HARTNETT: Right.

ROB BRYDON: And oddly enough- I get that, but the citrus thing, as well as oranges, they, I don't digest them, they come up [*fart noise*] so I now avoid… yeast, so I avoid mushrooms, normal bread, I have sourdough bread, okay?

ANGELA HARTNETT: Yeah, okay. Natural yeast.

ROB BRYDON: Which is, if it's good, it's fantastic.

ANGELA HARTNETT: Yeah.

ROB BRYDON: It makes pizza. You can only have sourdough pizza and a lot of places don't do that and you just go, ahh.

ANGELA HARTNETT: Yeah, sure.

NICK GRIMSHAW: You've just got to eat exclusively in East London.

ANGELA HARTNETT: Yeah.

[*laughter*]

ROB BRYDON: That's true, yeah.

NICK GRIMSHAW: Just in the Shoreditch area.

ROB BRYDON: We've got one of those outdoor pizza oven things.

ANGELA HARTNETT: Okay.

ROB BRYDON: So Clare will get a… what?

NICK GRIMSHAW: A Gozney?

ROB BRYDON: A what?

ANGELA HARTNETT: Gozney?

NICK GRIMSHAW: Is it called a Gozney?

ROB BRYDON: No, it's called an, would it be an Ooni?

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: An Ooni, yeah.

ANGELA HARTNETT: Yes, yeah, there we go.

ROB BRYDON: Is that what you were trying to say?

NICK GRIMSHAW: No, no.

[*laughter*]

ROB BRYDON: What did you call it? A Gozney?

ANGELA HARTNETT: There are pizza ovens called Gozneys.

NICK GRIMSHAW: There's a Gozney and an Ooni.

ANGELA HARTNETT: Yeah, yeah, Gozney and Ooni.

NICK GRIMSHAW: So you've got that, so you use that?

ROB BRYDON: Yeah.

ANGELA HARTNETT: Yeah.

ROB BRYDON: It's a little thing, and you stick it on a table or something, and that's good fun. So for that, Clare will get sourdough. And then she'll do it, and I, you know, muggins, you know, all I do is stick it in the, in the, in the what, so I'm basically a donkey, you know, I stick it in, I turn it around, I pull it out.

ROB BRYDON: But she's done everything.

NICK GRIMSHAW: Everything. Yeah, yeah. I need one of them …Uh, next up, 'Rob also loves berries.'

ROB BRYDON: I do, yeah.

NICK GRIMSHAW: 'He has started eating a kiwi fruit every day.'

ROB BRYDON: That's right.

NICK GRIMSHAW: Quote, 'As it's meant to be good for you.'

ROB BRYDON: That's right, that's right. Well, this is true because, you know, fifty-nine now, so you've, you've got to, you know, I want, I want energy and I want to be around for a long time, so…

NICK GRIMSHAW: Do you eat the skin?

ROB BRYDON: Sorry? Yeah, I can do.

NICK GRIMSHAW: Yeah.

ROB BRYDON: Yeah, yeah, yeah, I'm very happy to do that. Um, and I read that kiwi fruit are fantastic. I prefer the green to the yellow. Some people like the yellow, I think they find them a little less confrontational-

[*crew laugh*]

ROB BRYDON: -but, um, but I'm, um…Thank you, I was happy with confrontational-

[*laughter*]

ROB BRYDON: I was hoping for more from over there, but never mind.

[*laughter*]

NICK GRIMSHAW: But that side?

ROB BRYDON: Uh, they loved it.

NICK GRIMSHAW: They loved it.

ROB BRYDON: I'm gonna basically turn everything right here.

[*laughter*]

ROB BRYDON: Um…

NICK GRIMSHAW: Swap seats if you want.

ROB BRYDON: So yeah, kiwifruit and uh, blueberries, blackberries, raspberries, strawberries, love all that, yeah.

NICK GRIMSHAW: Love all that. One of my friends, Josephine, is a French lady, and not to, you know, characterise the French, but she is really skinny and smokes loads of fags.

ROB BRYDON: Mmm. Mmm.

NICK GRIMSHAW: And she says, [*in French accent*] 'Ugh, no fruit. No fruit.' And she won't eat fruit.

ROB BRYDON: Is she Scottish, did she grow up in Scotland?

[*laughter*]

ROB BRYDON: [*in Scottish accent*] 'I'm not going to be having any fruit.'

[*laughter*]

ROB BRYDON: 'I'm just going to live in the Champs-Élysées where I grow up.']

[*laughter*]

NICK GRIMSHAW: But she does- [*laughs*] she does no fruit.

ROB BRYDON: Really? Why?

NICK GRIMSHAW: No fruit! I don't know.

ROB BRYDON: Cause of the sugar, the sugar?

NICK GRIMSHAW: She s- yeah, 'cause of the sugar.

ROB BRYDON: Yeah.

NICK GRIMSHAW: So she will do no fruit-

ROB BRYDON: Yeah, yeah, yeah.

NICK GRIMSHAW: -she does like black coffee, fags. Full fat butter, but no fruit.

ROB BRYDON: I've become more aware in recent times of sugar and how you get the up and the down.

NICK GRIMSHAW: The spikes.

ROB BRYDON: And I've also read that those spikes are ultimately what age you, they affect your l- because of, I don't know, I'm going to say telemarkers, it's not that, um, which would make sense when you look at the Mediterranean countries, the blue zones where they live longer, because they are not having those extremes of sugar. So I've started having a, a savory breakfast.

NICK GRIMSHAW: Ooh, what do you have?

ROB BRYDON: Egg based.

NICK GRIMSHAW: Mmm.

ROB BRYDON: Rob enjoys…

NICK GRIMSHAW: Yes?

ROB BRYDON: I'll make myself what I call an ugly omelette.

NICK GRIMSHAW: Oh, yeah.

ROB BRYDON: Because it doesn't look very nice.

NICK GRIMSHAW: Yeah.

ROB BRYDON: So I'll put into some olive oil some, uh, onion.

NICK GRIMSHAW: Mm-hm.

ROB BRYDON: Peppers … I love peppers.

NICK GRIMSHAW: Love pepper.

ROB BRYDON: Love peppers. Uh, stick those in. Some tomatoes. Cause tomatoes are better for you when they're hot.

NICK GRIMSHAW: Yes, I've heard that.

ROB BRYDON: Did you know that?

NICK GRIMSHAW: I did know that. And also it says, uh, 'Rob'- always thinking that you've written this, 'Rob Brydon isn't a condiment person and he doesn't like too much pepper.'

ROB BRYDON: [*laughs*]

NICK GRIMSHAW: 'If there is, if there is sauce involved, Rob prefers to have it on the dish already. Not on the side.'

ROB BRYDON: That's true. Well, okay. So, so the-

ANGELA HARTNETT: Yes, please explain.

ROB BRYDON: When, when Rob was answering these questions…

[*laughter*]

ROB BRYDON: He, um, he was answering these questions and he was starting to write and type them in for you guys, not in the third person, but when he was doing it, his wife was in the room. And his wife said, 'What are you saying? No!' And his wife said to him, 'Look, tell them about when I try and give you a sauce on the side and you don't want,' because Rob doesn't like it on the side. Rob likes it, if it's already there, Rob loves it, he's like, this is great.

[*laughter*]

ROB BRYDON: But if Rob sees it on the side, he's too scared because he thinks it might spoil the food.

ANGELA HARTNETT: Oh my gosh, Rob has a few eating issues, I feel.

ROB BRYDON: Rob, Rob is a strange man.

[*laughter*]

ROB BRYDON: She said, and the other thing, she said, 'Tell them about how Rob doesn't like, when…' so you sit down to eat, right?

ANGELA HARTNETT: Yeah [*laughs*]

ROB BRYDON: Lovely food, whatever it is, and the person you're with goes, ‘Have you got any pepper?’

ANGELA HARTNETT: Yeah.

ROB BRYDON: And then they get the pepper, and they stick the pepper, and the, ‘Have you got any,’ just eat the food! I don't, I've never got that thing, of-

ANGELA HARTNETT: Extra seasoning.

ROB BRYDON: Of extra seasoning.

NICK GRIMSHAW: Yes.

ROB BRYDON: Having said that.

ANGELA HARTNETT: Yes.

ROB BRYDON: Once it's on there, I like it.

ANGELA HARTNETT: Yeah- aahh.

ROB BRYDON: So it's a, it's a, it's a weird thing.

ANGELA HARTNETT: That’s a P.S. on the pepper.

NICK GRIMSHAW: That's a P.S.

ANGELA HARTNETT: Rob likes pepper.

NICK GRIMSHAW: We'll update this.

ANGELA HARTNETT: We'll update it, to ‘Rob likes it if you've done the pepper seasoning, he doesn't want…. it's too much energy for him to get a pepper mill and actually grind.’

ROB BRYDON: I don't know what, I think Rob thinks that it's, it's just a…

[*laughter*]

ROB BRYDON: I think Rob thinks it's just a lot of fuss and he just wants to crack on, you know?

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: Rob hasn't got time for this, he wants to get on with it.

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: 'Rob's favourite snack at the moment is Torres Crisps.

ROB BRYDON: Rob loves those, now-

NICK GRIMSHAW: Rob loves those.

[*laughter*]

ROB BRYDON: Rob, Rob lives in Strawberry Hill, and Rob and Clare go to, there's a lovely, there's a place there called Benedict's, which is like a cafe, and then the B- they were doing so well, they bought, it's like, it's like Human Monopoly because they then bought the building next to it.

ANGELA HARTNETT: Okay.

ROB BRYDON: And they have now a deli called Parsnips.

ANGELA HARTNETT: Yes.

ROB BRYDON: And Rob goes there and he's f- we'll stop that now.

[*laughter*]

ROB BRYDON: And uh, and there are these great posh crisps. Love those crisps.

NICK GRIMSHAW: They're lovely, great crisps.

ROB BRYDON: You know them?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I love them. They do big-

ANGELA HARTNETT: They're the package like that, yeah.

NICK GRIMSHAW: They do egg flavour crisp, fried egg.

ROB BRYDON: Yes they do! Yes they do.

NICK GRIMSHAW: Taste delicious, smells terrible.

ANGELA HARTNETT: Egg flavour crisp?

NICK GRIMSHAW: The smell is… you don't want to smell them.

ROB BRYDON: I am blessed with a very poor sense of smell.

NICK GRIMSHAW: Oh, I got the, I got the opposite.

ROB BRYDON: It was already bad.

ANGELA HARTNETT: Yeah.

ROB BRYDON: And then covid came.

ANGELA HARTNETT: Mm.

ROB BRYDON: And now, it comes and goes.

ANGELA & NICK: Ooh.

ROB BRYDON: So now I'm in the shower and I got this really, I've got cheap shower gel and I've got some Tom Ford shower gel.

ANGELA HARTNETT: Ooh, fancy. Rob loves Tom Ford.

ROB BRYDON: So if I'm feeling, if Rob's feeling, you know…

[*laughter*]

ROB BRYDON: Then he might, he might get the Tom Ford out, right? But when I, when I had covid the first time, because I've had it many times, I remember, I remember going, [*sniffs*] Nothing.

ANGELA HARTNETT: Yeah.

ROB BRYDON: And this costs a fortune.

ANGELA HARTNETT: Yes.

ROB BRYDON: So now it kind of comes- at the moment I can smell my Tom Ford.

NICK GRIMSHAW: That's good. Good to know.

ANGELA HARTNETT: Getting value for money.

NICK GRIMSHAW: Good to know.

ANGELA HARTNETT: I'm going to just get you some food.

NICK GRIMSHAW: I remember not knowing I had covid and was getting ready for Christmas day. And I'd opened my present from my brother, and he'd bought me like, him and his wife had bought me like nice bath oils.

ROB BRYDON: Nice.

NICK GRIMSHAW: And I was like, oh, that's nice, and I was like, before I go for Christmas dinner, I'm gonna have a Christmas day bath.

ROB BRYDON: Are you? Wow.

NICK GRIMSHAW: And I was like, so excited. I said, I'm gonna have a morning bath.

ROB BRYDON: Wow.

NICK GRIMSHAW: Got a bit of time, ran the bath, poured the stuff in, I was like, that don't smell of anything. I was like, that's s***.

ROB BRYDON: Oh.

NICK GRIMSHAW: And I was like, that is classic our Andrew, getting me a crap…

[*laughter*]

NICK GRIMSHAW: Went like that, I was like, I can't smell it. I said, 'That stuff-' and then I was like, 'Oooh, covid.' So then I did have a bath and then didn't go anywhere for Christmas-

ROB BRYDON: Well, I tell you what…

NICK GRIMSHAW: -I was just in the bath, not smelling it.

ROB BRYDON: Rob has a great experience with, um, taste, right?

NICK GRIMSHAW: Yes.

ROB BRYDON: So, uh, at the dentist, we all do regularly. And suddenly my dentist was banging on about mouthwash, 'Oh you've got to, you should be using mouthwash more regularly.' So I started to use the mouthwash more regularly, I got into the habit. Then we go to Barcelona to see Bruce Springsteen. I love Bruce Springsteen. We're going to Barcelona, we're staying in this lovely hotel. And um, I forgotten to bring the mouthwash.

NICK GRIMSHAW: Oh, no.

ROB BRYDON: This is a great story.

[*laughter*]

ROB BRYDON: So we go out-

NICK GRIMSHAW: The end.

ROB BRYDON: -and we find a pharmacy, but they don't have the brand of mouthwash that I normally have. So I go, oh, it's all the same, isn't it? So I get another one. I go back to the hotel. I go into the bathroom, I put a cap, I can't read, it's all in Spanish, and I, I go and I go [*disgusted sound*] But I think, stick with it, come on, be brave. Eye of the tiger, and I'm going [*disgusted sound*], and I eventually go, corr, bloody hell, that was strong, but that must be doing me good.

[*laughs*]

ROB BRYDON: So, later in the day, we're having dinner in this fancy restaurant, and Clare's going, 'Oh, this is, this is fantastic.' And I'm going, 'I think it's a bit bland.' I had burnt out my taste buds!

[*laughter*]

NICK GRIMSHAW: Oh my god.

ROB BRYDON: And they took a week to come back.

NICK GRIMSHAW: Oh my god.

ROB BRYDON: So that whole gastronomic few days to see Bruce, when we're going to different, 'Oh, let's have some tapas,' I kept going, 'I think it's a bit underwhelming.'

[*laughter*]

ROB BRYDON: 'I don't know'-

NICK GRIMSHAW: Spain.

ROB BRYDON: It's just a bit, it's just a bit nothing-y really. And they had- 'cause I'd used some that maybe you meant to dilute or something.

NICK GRIMSHAW: Oh yeah, like concentrated.

ROB BRYDON: Yeah, yeah.

NICK GRIMSHAW: Oh s***.

ROB BRYDON: So it went.

NICK GRIMSHAW: Dentist level.

ROB BRYDON: And I thought, well, I'll never taste again.

NICK GRIMSHAW: Oh no.

ROB BRYDON: And I went online, it said, oh no, this can happen, and it'll come back in about a week. And it did.

NICK GRIMSHAW: Oh my god.

ROB BRYDON: Yeah, it was scary though.

NICK GRIMSHAW: That is scary. This would have been a rubbish podcast for you if you couldn't taste Angela's food.

ROB BRYDON: [*laughs*]

[*dinner table sounds*]

NICK GRIMSHAW: Ooh, yeah. Angela, what have we got here? Tell us, please.

ANGELA HARTNETT: So, rib eye steak with tarragon, parsley, and garlic butter.

NICK GRIMSHAW: Mm. Mm, mm, mm, mm.

ANGELA HARTNETT: We have dauphinoise potatoes by our lovely chef, Julius Roberts. And they've got roasted cabbage with anchoïade by Tara Wigley.

NICK GRIMSHAW: Mm. Wow.

ANGELA HARTNETT: So, the anchoïade has anchovies in there, parsley, olive oil, and garlic.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: So, there's a lot of garlic today.

ROB BRYDON: That's fanta- I love that. And I love where it's kind of charred.

NICK GRIMSHAW: Wow, this is so tasty.

ROB BRYDON: It's gorgeous.

NICK GRIMSHAW: Mmm. So tasty. Let's start with the steak.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Tell us about this steak cut. Why is this the best cut for the dish?

ANGELA HARTNETT: I like rib eye because of the fat.

ROB BRYDON: Exactly.

ANGELA HARTNETT: So you're cooking it in its own fat. Whereas a fillet is lovely and very tender, but there's no fat around it, so I don't think it has as much flavour as a rib eye.

ROB BRYDON: Oh this wins every time. I mean, if you can have this, I don't know why you'd choose anything else.

ANGELA HARTNETT: And it's, you know, I would say it, but just roast it in the pan, then for these steaks, they were probably about 300 grams each. Roast it in the pan, nicely coloured, and then in the oven for about four minutes and then resting time. That's why I was up and down like a yo-yo. So in the oven, get them out of time and then rest them long enough.

NICK GRIMSHAW: How long we're resting, sorry?

ANGELA HARTNETT: We're about five minutes, five, six minutes.

NICK GRIMSHAW: Oh wow.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It's really good. And then what's the cut you ask for? What should be asking for at the, the meat counter?

ANGELA HARTNETT: So ask for a rib eye steak.

NICK GRIMSHAW: Say rib eye steak.

ANGELA HARTNETT: Yeah. Rib eye steak.

ROB BRYDON: What, if you want the rib eye steak.

ANGELA HARTNETT: Yeah, just-

ROB BRYDON: You say, 'Can I have a rib eye steak?'

NICK GRIMSHAW: A rib eye steak, yeah, that's what you'd ask for, yeah.

ROB BRYDON: That's what you should ask for.

[*laughter*]

ROB BRYDON: Well, what do you think you'd ask for?

NICK GRIMSHAW: I don't know. No, but I mean, I didn't know if you had to instruct them on how to cut it.

ANGELA HARTNETT: Oh, I see. No, no, no. You can a- rib eye steak.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: And we have this fantastic Barolo Riserva to go with it as well.

NICK GRIMSHAW: Ooh, yeah, let's have a go on this.

ROB BRYDON: I discovered this when we did the trip to Italy.

ANGELA HARTNETT: Oh, yes. We have to talk about that.

ROB BRYDON: And we started off up around the Barolo region.

ANGELA HARTNETT: Mm.

ROB BRYDON: I'm a philistine when it comes to wine. I know nothing. I mean, I can enjoy it, but…

ANGELA HARTNETT: Does Steve (Coogan) know much about wine?

ROB BRYDON: Not really.

ANGELA HARTNETT: He pretends.

ROB BRYDON: But he would like you to think that he does.

ANGELA HARTNETT: Right, okay, yeah.

NICK GRIMSHAW: Mm. Ange, it's delicious. Um, and then the dauphinoise…

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: By Julius Roberts.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: What's the trick to this, Ange, how do you make this so yum?

ANGELA HARTNETT: So what Julius does is he slightly cooks his potatoes in the cream before he puts them in the oven.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: So lots of times you basically have your cream, have your garlic, or if you're putting rosemary, we put, I put thyme in this one, you mix it all together and you put it in your oven dish. But what he's done is heat his cream, infused it with the thyme and the garlic, and then added his potatoes into that, so they cook on the heat for a few minutes, and then you layer into your tin. Which slightly speeds up the cooking process. And then what you can do is have them sitting there, and then when you want to cook it, you put it in the oven.

NICK GRIMSHAW: Also, you've done them like, really thin, like, paper thin.

ANGELA HARTNETT: Mm, yeah, mandolin.

NICK GRIMSHAW: I like it, mandolin, I love it like that, when they're really thin.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Don't like a little chunky dauphinoise.

ANGELA HARTNETT: Ooh, no.

NICK GRIMSHAW: Get your mandolin out, please.

ANGELA HARTNETT: Not good.

NICK GRIMSHAW: And then, you've done a savoy cabbage.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Is it a savoy cabbage?

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: With…

ANGELA HARTNETT: Anchoïade.

NICK GRIMSHAW: Anchoïade. What, what is anchoïade?

ANGELA HARTNETT: So, anchoïade.is basically, it's from southern France. And it's basically an anchovy dressing, you know, it's a take on it. So, it's got anchovies in there, a touch of mustard, parsley, and olive oil. And sometimes you can make it into a really nice mayonnaise. The equivalent, where you were talking about the Barolo region, up in Piemonte, they do one that they call a bagna càuda, so ‘hot bath; in a way, and it's with loads of l, it's about fifty anchovies, red wine, and you dip your vegetables into this hot liquid.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: So, you know, it's all the good things. Dijon mustard, anchovies.

NICK GRIMSHAW: I mean, you can't go wrong, can you? Butter.

ANGELA HARTNETT: That's it, you see?

NICK GRIMSHAW: Delicious.

ANGELA HARTNETT: And there's plenty more, Rob, when you're ready.

ROB BRYDON: Super.

NICK GRIMSHAW: If you want to try this recipe, or any of them that we make on Dish, waitrose.com/dish recipes. All the recipes are on there. So, how to do the steak, how to ask for the steak, you just say…

ANGELA HARTNETT: Yeah.

ANGELA & NICK: A rib eye steak.

[*laughter*]

NICK GRIMSHAW: The dauphinoise recipe is on there, the cabbage, it's all on there. The wine, it's all on waitrose.com/dishrecipes

ANGELA HARTNETT: Yeah.

[*drink pouring sounds*]

ANGELA HARTNETT: Harry, your son's a chef.

ROB BRYDON: He is a chef.

NICK GRIMSHAW: We were chatting before.

ROB BRYDON: My Harry is this lovely boy. He's a big-hearted guy, you know, soft guy. And, um, I went to Murano and had lunch there and then went into the kitchen to say hi and thank you. And the guys you had working there were just like Harry.

ANGELA HARTNETT: Yeah.

ROB BRYDON: You know, in their personalities, in their demeanour, it was really, it was kind of lovely.

ANGELA HARTNETT: That's the bigger thing. I always say to people, it's that people work really hard for you, um, and they'll do anything, but they want to be respected and treated properly.

ROB BRYDON: Yeah.

ANGELA HARTNETT: And listen, so there's times we don't get it right. Listen, hand on heart, you know, there's times I walk in and I, I'm like scrowling before I've even said, good morning. You have to sort of go right, name check, come on, where are we? And you know, but if you can be able to put your arm around someone and go, 'Right, how's your day? What's going on? Talk about it.' And I remember you saying about how he'd been in a couple of kitchens that weren't, but I think the one he's in now that we've spoken about is a perfect kitchen.

ROB BRYDON: Yeah, yeah.

ANGELA HARTNETT: I'm quite jealous, actually. I might have to have a conversation with Harry.

ROB BRYDON: No I s-

ANGELA HARTNETT: Get a few of those recipes from that kitchen.

NICK GRIMSHAW: Yeah, where was he at?

ROB BRYDON: He's at Toklas down near Somerset House in London, with a head chef that he'd worked with at a few other places, you know, and took him there. And now he's the senior sous, which is terrific-

ANGELA HARTNETT: Fantastic.

ROB BRYDON: -you know, he's only twenty-eight.

ANGELA HARTNETT: Oh brilliant.

ROB BRYDON: So, yeah, it's, it's, uh, it's great. He certainly doesn't get it from me, by the way.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Mm.

ROB BRYDON: Because I, I am not a cook, a chef or whatever you want to call it.

ANGELA HARTNETT: Yeah, yeah, yeah,

ROB BRYDON: I am not.

ANGELA HARTNETT: So what did Harry think about when you and Steve went on The Trip to all those incredible restaurants? I mean, if you were my father, I'd be like, Jesus, what a jammy sod.

[*laughter*]

ROB BRYDON: Yeah yeah…

ANGELA HARTNETT: You know, especially as you don't cook!

ROB BRYDON: I know, I know. But it's interesting because we go to some fantastic places, you know, but I think like most people, I mean, he's a fan of Steve, you know, and Partridge and everything. And now my sixteen year old, Tom, he's also becoming this huge, he's discovered Steve and is becoming a huge fan of Steve, you know. Which is absolutely sickening for me.

[*laughter*]

ROB BRYDON: But what can you do?

ANGELA HARTNETT: What can you do? They have these phases.

ROB BRYDON: [*laughs*] It's a phase, that's what it is.

ANGELA HARTNETT: It won't last long. It won't last long.

ROB BRYDON: But yeah, in terms of the, um, yeah, he's asked me about some of the restaurants that we've been to.

ANGELA HARTNETT: Yeah, I bet.

ROB BRYDON: But you know, the truth is on The Trip, for me anyway, I'm not really thinking about the food. I'm thinking, what am I going to say next?

NICK GRIMSHAW: Yeah.

ROB BRYDON: Because we're there to be funny and we improvise a lot.

ANGELA HARTNETT: Yeah, I imagine, yeah.

ROB BRYDON: So, and I'm sitting opposite Steve, who's pretty good, so you've got to be, you've got to be on your game, so, um, you know, the Italian one was my favourite.

ANGELA HARTNETT: Really? Okay, yeah.

ROB BRYDON: And we went to, um, on Capri, we went to Il Riccio, which is the, I hope I've said that right, it's the restaurant of the Capri Palace. Very fancy, expensive hotel.

ANGELA HARTNETT: Yeah.

ROB BRYDON: And we are down there and that was just, ah, it was a perfect day. You're on a cliff top underneath a sort of, you know, a, a, a shade.

ANGELA HARTNETT: And will you do another one? Is there another one? Or if there was, where would you like to go?

ROB BRYDON: Um, the joke I used to make was, maybe in ten years, if Steve is still alive.

[*laughter*]

ANGELA HARTNETT: Poor Steve.

ROB BRYDON: Not poor Steve at all.

[*laughter*]

ROB BRYDON: Fabulously wealthy and revered Steve, I think are the words you're looking for. Nothing poor about him.

NICK GRIMSHAW: Not poor Steve. Not poor Steve.

ROB BRYDON: I'll tell you what. It's poor, Rob. If you've gotta spend five weeks in a car with him. We're gonna see him in his play.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Oh yeah?

NICK GRIMSHAW: Oh yeah, he’s on now.

ROB BRYDON: He's doing a Dr. Strangelove play, we're gonna see it on Saturday.

ANGELA HARTNETT: And isn't it Ianucci that wrote that? Armando Ianucci?

ROB BRYDON: Sean Foley wrote it.

NICK GRIMSHAW: Oh, I want to go.

ROB BRYDON: And, uh, I think Armando’s had a hand in it.

ANGELA HARTNETT: Oh, right, yeah.

ROB BRYDON: I think I, I think I'm right in saying that.

NICK GRIMSHAW: Come on, let's go and see that.

ANGELA HARTNETT: Yeah, I'd love to see that.

ROB BRYDON: Well, I would do it before-

ANGELA HARTNETT: I've never met Steve. I'd be frightened to meet Steve, actually, I’ll be honest.

ROB BRYDON: And you, you're right to, you're right to be frightened. [*laughter*]

NICK GRIMSHAW: You’re very frightened.

ROB BRYDON: But if you are thinking of going to see the play, I've heard it could close at any minute. But that’s just-

[*laughter*]

ROB BRYDON: That's just me.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: The reviews.

ROB BRYDON: I'm doing a show, um, a live show with my band on the 16th of December, so I called, I had this idea for what Alan Partridge could do in it. So I called him up and I said, you know, he said, [*in Alan Partridge voice*] 'Oh, I'm going to be, I'm going to actually be in a theatre with Dr. Strangelove, so I can't do it.' So I, so I texted back and I said, 'Okay. But if it closes early.'

[*laughter*]

ANGELA HARTNETT: Oh god, I love that. I would like to see them in Japan.

NICK GRIMSHAW: Oh my god, yeah, I wanna-

ANGELA HARTNETT: I think that would be such a-

ROB BRYDON: Japan?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

ROB BRYDON: Wow.

NICK GRIMSHAW: Come on.

ANGELA HARTNETT: Just because everything there is so not anything-

NICK GRIMSHAW: Otherworldly.

ANGELA HARTNETT: Yeah, it's another world.

ROB BRYDON: I've never been there and I don't have a curiosity-

NICK GRIMSHAW: Do you not?

ROB BRYDON: -but maybe like condiments.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Try out.

ROB BRYDON: If I were forced to go there.

ANGELA HARTNETT: If you were forced.

NICK GRIMSHAW: If it was just put on your plate, maybe you'd have it.

ANGELA HARTNETT: Yeah, yeah.

ROB BRYDON: Yeah, I would.

NICK GRIMSHAW: I would love to do that. Go on, do that. That'd be fantastic.

ANGELA HARTNETT: We could just go along and be crew.

NICK GRIMSHAW: Who would you, would you like to do a culinary tour with?

ANGELA HARTNETT: You!

NICK GRIMSHAW: Would you actually?

ANGELA HARTNETT: I think you'd be brilliant. Yeah, I would actually.

NICK GRIMSHAW: But you don't have to say that.

ANGELA HARTNETT: No, I know I don't have to say that.

NICK GRIMSHAW: Do you know what I do love?

ANGELA HARTNETT: But I think it'd be fun because you're curious.

NICK GRIMSHAW: I am curious. And I would eat anything.

ANGELA HARTNETT: And it's good to be with someone who wants to question stuff.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Because you're always asking me questions, you know. And it's good because otherwise you think you know it all.

[laughter]

ANGELA HARTNETT: No, no, I'm being nice here!

ROB BRYDON: Isn't it funny-

NICK GRIMSHAW: Yeah, I'd like to go.

ANGELA HARTNETT: Nick never thinks I'm being nice.

ROB BRYDON: Isn't it funny when you meet someone and you assume that they've done things. I, one of my claims to fame is that I gave Dale Winton his first oyster.

ANGELA HARTNETT: Mmm.

[*laughter*]

ANGELA HARTNETT: And what happened?

NICK GRIMSHAW: How did it go down?

ROB BRYDON: He took to it like a duck to water.

NICK GRIMSHAW: Oh, I bet he did. I bet Dale was loving that.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Tuesday afternoon, Wolseley lunch?

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: I've got a story of a first, that's just popped into my head. I gave Graham Norton his first… Jägerbomb.

[*laughter*]

ROB BRYDON: Oh, that's really classy Nick, yeah.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yes.

ROB BRYDON: Where was that?

NICK GRIMSHAW: Unbelievably, Graham Norton had never had one.

ANGELA HARTNETT: No.

ROB BRYDON: I've never had one. See, growing up in Port Talbot, in Baglan, South Wales, very limited palate.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yeah.

ROB BRYDON: I had no curiosity. You know, um, I hadn't had pasta 'til I was at drama school, but I was very, you know, we were a traditional, you know, fish on the one day and, you know, a steak maybe on a Thursday and, you know, meat and potato stuff. And then, it was when I met my, uh, my second wife, Clare.

ANGELA HARTNETT: Mm.

ROB BRYDON: She was much more open to it. And it was in Australia, the first time I went there, that she said, 'Let's have this seafood platter.'

ANGELA HARTNETT: Yeah.

ROB BRYDON: And I thought, what? Are you out of your mind?

[*laughter*]

ROB BRYDON: But I thought, let, you know, let's give it a go.

ANGELA HARTNETT: Too late, I'm married.

ROB BRYDON: So, so this, this came- this was before we were married, so this could have, this could have derailed everything.

ANGELA HARTNETT: Yes.

ROB BRYDON: So we get it, and I try, and I love it.

ANGELA HARTNETT: Yeah.

ROB BRYDON: And so, you know, because of the time difference, I could phone home. I phoned my parents and I said, 'Mum, I'm in, I'm sitting underneath the bridge, you know, and we're in the harbour, it's amazing. And I've just had,' I think it was crab or lobster, 'I just had that,' and she said, 'Oh,' she said, 'You'll pay for that,' she said.

[*laughter*]

ROB BRYDON: She said, 'Your father had crab in 1973. He was sick for a week.'

[*laughter*]

ROB BRYDON: Now, that is a story again, my mum… if I've slightly exaggerated, I apologise, Mum, but that's my memory of it.

[*laughter*]

[*drink pouring sounds*]

NICK GRIMSHAW: Right, Rob, we're going to do a Christmas quickfire. Panettone or Christmas pudding?

ROB BRYDON: I don't like either.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Ooh. That was quick.

NICK GRIMSHAW: All right.

[*laughter*]

ANGELA HARTNETT: Very to the point. Mulled wine or mulled cider?

ROB BRYDON: Mulled wine.

NICK GRIMSHAW: Stuffing or a pig in a blanket?

ROB BRYDON: Stuffing.

ANGELA HARTNETT: Sprouts or parsnips?

ROB BRYDON: I am a big supporter of the whole parsnip cause.

[*crew laugh*]

NICK GRIMSHAW: Oh, I love.

ANGELA HARTNETT: Yeah, we love a parsnip.

ROB BRYDON: I'm hearing great things about parsnips.

ANGELA HARTNETT: Yes, yes.

ROB BRYDON: And I'm getting behind them.

[*crew laugh*]

ANGELA HARTNETT: Rob likes a parsnip.

NICK GRIMSHAW: Rob likes-

[*laughter*]

ANGELA HARTNETT: Rob likes a parsnip.

ROB BRYDON: And listen, Rob's made no bones about that.

[*laughter*]

NICK GRIMSHAW: Does Rob like a yule log or a mince pie?

ANGELA HARTNETT: Yes.

ROB BRYDON: Rob loves both.

[*laughter*]

ROB BRYDON: Rob's wife does a great log.

NICK GRIMSHAW: Ooh [*laughs*]

ANGELA HARTNETT: Yes.

ROB BRYDON: Don't, when Rob talks about his wife's log-

[*laughter*]

NICK GRIMSHAW: Not funny.

ROB BRYDON: There's no euphemism, please.

NICK GRIMSHAW: No.

[*cutlery sounds*]

ANGELA HARTNETT: But I'm going to get you a dessert.

ROB BRYDON: Oh, wonderful.

NICK GRIMSHAW: We are doing a dessert which is unheard of round these parts.

ROB BRYDON: Okay.

NICK GRIMSHAW: Because Ange don't really like them.

ROB BRYDON: Why, what are we- oohh. Oh, now this, yes, I remember, I remember now what Rob sent you.

NICK GRIMSHAW: Yeah, this is what Rob sent us.

[*laughter*]

NICK GRIMSHAW: What Rob sent us has inspired this. ‘Rob loves choccy fingers.’

ROB BRYDON: Well, yeah, yeah, yeah, yeah, yeah, I do still like those. And, and chocolate fingers, particularly if they've been in the fridge.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Oh, well Rob didn’t put that in his rider.

[*laughter*]

ROB BRYDON: Rob's an idiot.

NICK GRIMSHAW: Oh, Rob.

ANGELA HARTNETT: Rob. What is Rob doing?

NICK GRIMSHAW: But, you know, Angela, because genius chef said, ‘Let's stick some chocolate fingers in some ice cream.’

ROB BRYDON: Oh, this is a twelve year old's pudding and it's very appropriate for me. Yeah, I do like this. I like this very much.

ANGELA HARTNETT: Good, good, good. And that is my favourite. See, this is what you, this flake in a…

ROB BRYDON: Yeah.

ANGELA HARTNETT: In a, in vanilla ice cream is one of my favourite, if there isn't a dessert. Ice cream for a start.

ROB BRYDON: Can I just, can I just for the hell of it, can I tell you Angela Hartnett, how you'd make that even better?

ANGELA HARTNETT: Why? Go on.

[*crew laugh*]

ANGELA HARTNETT: I love it when guests come on and tell me.

NICK GRIMSHAW: Go on.

ANGELA HARTNETT: I had Richard E. Grant seasoning my food.

ROB BRYDON: I would crumble the flake.

ANGELA HARTNETT: Well, you can still do that, but I will crumble it.

ROB BRYDON: All right! I've told Angela how to do a dish, and she's doing it with a little bit of anger.

[*crew laugh*]

NICK GRIMSHAW: She's also crumbling the glass.

[*laughter*]

ROB BRYDON: [*in 'geezer' accent*] 'That's nice Angela. That's smashing sweetheart, just do it that way, sweetheart, would you?'

[*laughter*]

ROB BRYDON: [*in 'geezer' accent*] 'She's a good girl. She's a good girl. I'll get her out and do a bit of cooking, you know. She's a, she's a smashing chef. She really is.'

ANGELA HARTNETT: Right, can I-

ROB BRYDON: Hang on a minute, what's this?

ANGELA HARTNETT: -put some chocolate sauce on here.

NICK GRIMSHAW: Gravy.

ROB BRYDON: Oh, my god, this is going to be a… talk about sugar spikes.

NICK GRIMSHAW: I love that we've gone from no dessert to loads of dessert!

ROB BRYDON: Can I just say, this is a delight.

NICK GRIMSHAW: Yeah?

ROB BRYDON: Well just doing th- I mean…

NICK GRIMSHAW: Oh, yeah, come on!

ROB BRYDON: This is fantastic.

[*bangs utensil*]

NICK GRIMSHAW: And live music as well.

ROB BRYDON: Thought you were going to have a toast then. One of my favourite things is to go [*taps glass*] 'If I could just say a few words…'.

[*laughter*]

ROB BRYDON: Or better, better still is this, right? [*in posh voice*] 'I've been asked to say a few words…' when no one has asked.

[*laughter*]

ROB BRYDON: Can we, can we start?

ANGELA HARTNETT: Start.

NICK GRIMSHAW: Can we get into this Ange? Okay.

ROB BRYDON: Oh boy.

NICK GRIMSHAW: Alright, here we go Ange. Oh yeah.

ROB BRYDON: Just warning my body, there's about to be a sugar overload.

ANGELA HARTNETT: A sugar hit, yes.

NICK GRIMSHAW: Mmm. Mmm. Mm. Oh, that is nice ice cream, what flavour?

ANGELA HARTNETT: Vanilla?

[*crew laugh*]

ANGELA HARTNETT: Madagascan.

ROB BRYDON: It’s Madagascan.

NICK GRIMSHAW: That's got a bit more of a, that's not your bog standard vanilla.

ANGELA HARTNETT: No, it's not your bog standard-

NICK GRIMSHAW: No, that's not vanilla ice cream.

ANGELA HARTNETT: -it’s a nice, Madagascan vanilla.

NICK GRIMSHAW: It's Madagascan.

ROB BRYDON: And I can see from here.

ANGELA HARTNETT: You see, lovely.

[*dinner table sounds*]

ANGELA HARTNETT: So, Gavin and Stacey, come on.

NICK GRIMSHAW: Come on.

ROB BRYDON: Come on.

ANGELA HARTNETT: Come on Uncle Bryn.

NICK GRIMSHAW: Come on.

ROB BRYDON: Come on.

NICK GRIMSHAW: Come on. I feel like we've been talking as a nation about the return of Gavin and Stacey this Christmas-

ANGELA HARTNETT: It's Christmas Day, yeah?

NICK GRIMSHAW: -for about eight months. Like people are, we're chomping at the bit.

ANGELA HARTNETT: Yes, people are changing their eating times to make sure that they get, you know, for Gavin and Stacey.

ROB BRYDON: Isn't that amazing? And isn't it, you know, I mean from my point of view and all of us in the show, what an absolute dream, you know, to be in something that is so beloved. Cause you can have, you can be in a hit show, but this, people want.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

ROB BRYDON: I've not seen it yet, but the script is fantastic. I think it's going to be, I think it's going to be really good. I just don't want to tempt fate, you know, but I, I, I think it's um…

ANGELA HARTNETT: Yeah, mm.

ROB BRYDON: We had such an emotional time making it. And people might hear that and say, what are you talk- you're just an actor. But seventeen years, you know, doing this. Everybody loves everybody. There's nobody who doesn't get on with anybody else on it. We all love each other. And there we were, knowing it was going to be the very last episode, um, and so there were several times when I would feel myself kind of filling up, as I would look around and see these people that I'd been on this, for want of a better word, [*in West Country accent]* 'journey' with over all these years. And it's brought so much to all our lives, you know, to be in that.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

ROB BRYDON: With a character that I find so easy.

NICK GRIMSHAW: Mm-hm.

ROB BRYDON: I mean a Bryn to me is like putting on a comfy pair of slippers.

ANGELA HARTNETT: Yeah.

ROB BRYDON: There's very little effort required.

NICK GRIMSHAW: What a dream.

ROB BRYDON: Which is strange because of course I'm very suave.

NICK GRIMSHAW: [*laughter*]

ROB BRYDON: Nyumyumyumyum.

NICK GRIMSHAW: Yah. Mm. Mm. But I heard you were like hesitant to take the role on at first.

ROB BRYDON: Mm-hm.

NICK GRIMSHAW: Or there was some sort of…

ROB BRYDON: Mm-hm.

NICK GRIMSHAW: It wasn't an immediate yes, was it?

ROB BRYDON: Because, the, the thing that changed my life, work wise, was a show called Marion and Geoff.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

ROB BRYDON: I was a Welsh taxi driver called Keith Barret who told you about his wife now. He was a naive person like Bryn. He was a big-hearted person like Bryn-

ANGELA HARTNETT: Like Bryn.

ROB BRYDON: Eh, it's not a million miles away-

ANGELA HARTNETT: Sure.

ROB BRYDON: -from Bryn. And at that stage in my life, about 2006, 2007, I was still thinking, oh, well, you know, I've got to be… I hadn't started doing Would I Lie to You? So I was thinking, oh, but I want to be this actor who, who could play any part, and if I do this part now it's, I don't know… And I don't know, I think I just had a day when I woke up and I went, no, I'm just going to do the things I like.

ANGELA HARTNETT: Yeah.

ROB BRYDON: And then Would I Lie to You? came along, I thought I rea- yeah, I want to do that. Also, I'd started to have, my, my two boys, you see, after my first marriage. So you don't want to then be away from-

ANGELA HARTNETT: Away a lot, yeah.

ROB BRYDON: -films and dramas. Ooh, it looks glamorous, but the reality is anything but. You are miles from home. You're getting up at the crack of dawn. You don't see your family. So I wanted things that would keep me closer to home. And I knew that the script was…

ANGELA HARTNETT: Yeah.

ROB BRYDON: You know, just superb. So off we went and thank god I did.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Thank God.

ROB BRYDON: If I hadn't, could you imagine?

NICK GRIMSHAW: Oh, fuming watching it. Ohhh… God's sake.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Tom Jones gets the role, and you're like…

[*laughter*]

ROB BRYDON: Tom Jones?

NICK GRIMSHAW: Bloody hell.

ROB BRYDON: I'd be Ben Miller, wouldn't it? It'd be Ben-

[*laughter*]

ROB BRYDON: I always get mistaken for, mistaken for Ben.

[*theme music*]

NICK GRIMSHAW: Rob, we come to your end of the show question.

ROB BRYDON: Oh, Rob loves this.

[*laughter*]

NICK GRIMSHAW: For your chance to win the Waitrose goodie bag-

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: -over here, as modelled by-

ANGELA HARTNETT: Oh, sorry.

NICK GRIMSHAW: -Angela Hartnett.

[*laughter*]

ANGELA HARTNETT: I just don't think I'll ever be able to see you again, Rob, without talking in the third person, it just-

NICK GRIMSHAW: No you won't.

ANGELA HARTNETT: -it just made me laugh.

NICK GRIMSHAW: What's in there, Ange?

ANGELA HARTNETT: Oh, loads of stuff, sorry.

NICK GRIMSHAW: Go on, let's have, er- er-

ANGELA HARTNETT: So some wonderful wine.

NICK GRIMSHAW: Ooh yeah.

ROB BRYDON: Come on.

ANGELA HARTNETT: Some lovely chocolate almonds, you've got some pasta in here.

ROB BRYDON: Yes.

ANGELA HARTNETT: Coffee, olive oil.

ROB BRYDON: Yeah.

ANGELA HARTNETT: Oh, I think mince pies as well.

NICK GRIMSHAW: Ooh.

ANGELA HARTNETT: There you go.

NICK GRIMSHAW: So good.

ANGELA HARTNETT: Everything.

NICK GRIMSHAW: So all we're gonna ask you to do, Rob, is to read today's menu.

ROB BRYDON: Right.

NICK GRIMSHAW: In any one of your fantastic impressions, you take on a guise and deliver it to us.

ROB BRYDON: Okay.

NICK GRIMSHAW: Okay.

ROB BRYDON: Glasses.

NICK GRIMSHAW: Get the glasses on.

ROB BRYDON: Get the glasses on. Here we go.

NICK GRIMSHAW: Glasses on. There we go.

ROB BRYDON: Uh… well.

NICK GRIMSHAW: Great glasses.

ANGELA HARTNETT: Yeah. They are.

NICK GRIMSHAW: They make the suit look really fabber.

ROB BRYDON: Hey, thanks Nick.

NICK GRIMSHAW: Yeah. Don't you think?

ANGELA HARTNETT: It does look great Rob.

NICK GRIMSHAW: Yeah.

ROB BRYDON: Right? Well look, 'cause I put the glasses on.

NICK GRIMSHAW: Okay.

ROB BRYDON: We could go one of two ways, couldn't we? [*in Ronnie Corbett voice*] We could, good heavens, no, I, I'm doing Ronnie Corbett.

[*laughter*]

ROB BRYDON: [*in Ronnie Corbett voice*] We could say, well, in today's menu, the main thing we started off with a gin and tonic.

[*laughter*]

ROB BRYDON: There we are. [*in Michael Caine voice*] Or, with the glasses on, you could go…

[*laughter*]

ROB BRYDON: I'm doing Michael Caine.

[*laughter*]

ROB BRYDON: [*in Michael Caine voice*] You could go like that. And you could start off with the young Michael Caine.

NICK GRIMSHAW: [*laughs*]

ROB BRYDON: [*in Michael Caine voice*] Rib eye steak with tarragon!

NICK GRIMSHAW: [*laughs*]

ROB BRYDON: [*in softer Michael Caine voice*] And then you could follow it up with the older Michael Caine, where the voice has gone right to the back of the throat.

[*laughter*]

ROB BRYDON: [*in softer Michael Caine voice*] And this got very, very emotional. Parsley and garlic butter, Master Bruce.

[*laughter*]

ROB BRYDON: We could do that. Then, keeping the glasses on, we could have, uh, [*in Ken Bruce voice*] 88-91 online, on digital, Ken Bruce on BBC Radio 2.

[*laughter*]

ROB BRYDON: [*in Ken Bruce voice*] Potato dauphinoise by Julius Roberts.

[*laughter*]

ROB BRYDON: [*in Ken Bruce voice*] With, uh, Beverly Craven, 'Woman to Woman.'

[*laughter*]

ROB BRYDON: [*in Alan Bennett voice*] And then, you could ask Alan Bennett to come along.

[*laughter*]

ANGELA HARTNETT: Oh, brilliant.

ROB BRYDON: [*in Alan Bennett voice*] Oh, Friday and Dish with Nick and Angela. And this, uh, roasted cabbage with anchoïade by Tara Wigley.

[*laughter*]

ROB BRYDON: [*in Alan Bennett voice*] She seemed like a nice girl.

ANGELA HARTNETT: [*laughs*]

ROB BRYDON: Then, we go to America. [*in Al Pacino voice*] Oh, and Al Pacino, who-

[*laughter*]

ROB BRYDON: [*in Al Pacino voice*] -whose voice is low-

[*laughter*]

ROB BRYDON: [*in Al Pacino voice*] -but also very singsong, with what he says. Sundae alla Angela.

[*laughter*]

ROB BRYDON: Then… who else do I do? My God, I can't think, who else do I do? Um, for the last thing, the wine, we could have…

PRODUCER TOM: Small man in a box!

ROB BRYDON: Oh, small man in the box, thank you. We could do this, ready? [*in 'Small man in a box' voice*] Hey there, how are you doing today? Okay. For the wine, we have Terra da Vino Barolo Riserva DOCG, thank you very much for having me. I've had a wonderful time.

NICK GRIMSHAW: Oh my god!

[*applause*]

ANGELA HARTNETT: Woo! Woo! Woo!

NICK GRIMSHAW: Oh my god!

ANGELA HARTNETT: Amazing!

NICK GRIMSHAW: So good.

ROB BRYDON: Rob's loved it!

NICK GRIMSHAW: Oh, Rob!

ROB BRYDON: Rob's loved it, yeah!

NICK GRIMSHAW: Oh my god, Rob, thank you.

ANGELA HARTNETT: Amazing! That was so brilliant. So good.

NICK GRIMSHAW: Truly the best.

ANGELA HARTNETT: Yeah, that was great.

ROB BRYDON: Thank you. What a rehearsal, eh?

NICK GRIMSHAW: Oh, was a goodie, it was a goodie.

ROB BRYDON: Now let's keep that energy now for the recording, okay?

ANGELA HARTNETT: Yes!

NICK GRIMSHAW: Rob, the bag is yours, of course. A round of applause for Rob Brydon everybody!

[*applause*]

NICK GRIMSHAW: I feel like everyone should give their handbags to you after that.

ANGELA HARTNETT: Yeah, it was so-

NICK GRIMSHAW: Not just the Waitrose goodie bag.

ANGELA HARTNETT: So good.

NICK GRIMSHAW: Rob, thank you.

ROB BRYDON: Thanks, guys. I loved it.

ANGELA HARTNETT: Thank you so much for coming.

ROB BRYDON: I loved it.

NICK GRIMSHAW: Coming up next week on Dish, we're going to be joined by Tom Holland

TOM HOLLAND: And with acting like, I love acting. One of the beautiful aspects of it, you can dip out, like I haven't worked for three years.

ANGELA HARTNETT: You lazy sod Tom …honestly.

NICK GRIMSHAW: [Laughter]

TOM HOLLAND: Say it again.

ANGELA HARTNETT: Murano is always looking for chefs.

TOM HOLLAND: You don't want me in your kitchen, oh my word.

ANGELA HARTNETT: If you would like to recreate any of the meals I make on Dish, you can find the ingredients and the method on waitrose.com/dishrecipes

NICK GRIMSHAW: We love hearing from you, so please come on, send us a question, I read them, Angela answers them. If you want to do it, dish@waitrose.co.uk

ANGELA HARTNETT: Dish is an S:E Creative Studio Production

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