



DISH

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

ANGELA HARTNETT: Hello, my name's Angela Hartnett.

NICK GRIMSHAW: My name's Nick Grimshaw. This is Dish from Waitrose, where Angela and I sit together at this table, Angela makes a delish meal, and we welcome in a guest!

ANGELA HARTNETT: Yes, we do!

NICK GRIMSHAW: How are you feeling today, Ange? I feel like we have the zoomies today.

ANGELA HARTNETT: The zoomies?

NICK GRIMSHAW: Yeah, you know when your dog has a funny half hour.

[laughter]

ANGELA HARTNETT: I've never he-

NICK GRIMSHAW: Does your dog ever have a funny half hour?

ANGELA HARTNETT: Betty, she has a funny twenty-four hours. It's not just half an hour.

[laughter]

NICK GRIMSHAW: I feel like I have that feeling.

ANGELA HARTNETT: Oh do you.

NICK GRIMSHAW: We call it the zoomies at ours.

ANGELA HARTNETT: I didn't know that, okay

NICK GRIMSHAW: Yeah, it's like when Pig all of a sudden realises she's got a tail.

ANGELA HARTNETT: Ahh and starts, yeah.

NICK GRIMSHAW: And just goes apes*** for an hour.

ANGELA HARTNETT: Oh yeah, that's true.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: No, Betty does do that, she crawls on the back of the sofa and just stands there and just runs around.

NICK GRIMSHAW: Yeah, what are they doing? What are they doing?

ANGELA HARTNETT: Like a nutter.

NICK GRIMSHAW: What are they doing? Um, are you feeling festive, dare I ask, in November?

ANGELA HARTNETT: Festive, starting to, starting to panic about it a bit, but we'll get there.

NICK GRIMSHAW: I want to talk about mulled wine.

ANGELA HARTNETT: Why?

NICK GRIMSHAW: Because I don't like it, but I feel like I should have it. Cause its seasonal.

ANGELA HARTNETT: There's other things that are nicer that are seasonal, like hot cider, much better than mulled wine.

NICK GRIMSHAW: Yeah, because mulled wine in the house, ugh! It stinks.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And you regret it because I've done a Christmas party before where I was like, do big massive vats of it.

ANGELA HARTNETT: Ugh, no.

NICK GRIMSHAW: Your house stinks the next day. It's minging.

ANGELA HARTNETT: No.

NICK GRIMSHAW: But this year, um, people are going for something that they do in Austria and Germany, white mulled wine.

ANGELA HARTNETT: Oh, I've never heard of that.

NICK GRIMSHAW: I've not tried it, but if I think about it now, I think I'd like the taste of that.

ANGELA HARTNETT: You're just imagining yourself drinking it.

NICK GRIMSHAW: I think I can taste it. I think I can enjoy that.

ANGELA HARTNETT: But that's like having warm, white wine. Just doesn't feel right.

NICK GRIMSHAW: Yeah, but with spices and stuff in it, I think it'd be alright.

ANGELA HARTNETT: Which will stink out your house, the same as red wine.

NICK GRIMSHAW: Yeah, but hot red wine is a recipe for a vomit. I got sick once, um.

ANGELA HARTNETT: Cause you drank the, glug glug glug.

NICK GRIMSHAW: No, no, no, I had one glass, but then I did go on the waltzers.

ANGELA HARTNETT: The waltzers, there you go.

[laughter]

ANGELA HARTNETT: When you were ten.

NICK GRIMSHAW: No it was, it was actually early days of me and Mesh.

ANGELA HARTNETT: Oh, right.

NICK GRIMSHAW: And I was so excited about going to Winter Wonderland.

ANGELA HARTNETT: Oh, fab.

NICK GRIMSHAW: He loves Christmas. I love Christmas.

ANGELA HARTNETT: Oh, marvellous.

NICK GRIMSHAW: And I was so excited. Love all rides.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I didn't love a red wine plus a waltzers.

ANGELA HARTNETT: And did you have a white shirt on?

NICK GRIMSHAW: We had to go home.

ANGELA HARTNETT: Oh, nasty.

NICK GRIMSHAW: It was bad.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, it was really bad.

ANGELA HARTNETT: So when you have your annual Christmas party, will I expect hot cider or hot wine?

NICK GRIMSHAW: I'll try it. I'll try it. I'll do a hot cider for sure.

ANGELA HARTNETT: That, I think, is lovely. I had that the first time at a winter wedding, and I thought it was delicious. We came out of the church, and there was a lovely hot cider.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: I thought it was very nice.

NICK GRIMSHAW: Yeah it definitely makes more sense. I will try the hot white wine.

ANGELA HARTNETT: Mm-hm.

NICK GRIMSHAW: So if you need the recipe for that you just get a bottle-

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: -of Chardonnay, pour it in your kettle.

[*laughter*]

ANGELA HARTNETT: Stick a cinnamon stick in it.

NICK GRIMSHAW: I dare you to do that. Just go round with the kettle and just pour that for every.. [*laughs*]

[*laughter*]

NICK GRIMSHAW: Yummy. Yummy.

ANGELA HARTNETT: Yeah, delish. Delish.

NICK GRIMSHAW: Um, we need to talk about the Waitrose Christmas advert.

ANGELA HARTNETT: Ooh.

NICK GRIMSHAW: It's Christmas advert time now.

ANGELA HARTNETT: Live now, on TV near you.

NICK GRIMSHAW: Live now, on the telly. You may have seen it. If you've not seen it, it's kind of like a whodunit. It's a family all about to sit down and have Christmas dinner, cooked by the dad, and then they realise...

ANGELA HARTNETT: Pudding's gone.

NICK GRIMSHAW: Pudding's gone. So you need to figure out who has stolen the Christmas dessert.

ANGELA HARTNETT: And?

NICK GRIMSHAW: I think it's that uncle.

ANGELA HARTNETT: Uncle Phil, you mean?

NICK GRIMSHAW: Uncle Phil.

ANGELA HARTNETT: Uncle Phil.

NICK GRIMSHAW: I think he has taken it out of the packet.

ANGELA HARTNETT: Isn't he the one who brought it?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Oh, okay.

NICK GRIMSHAW: And I think, because he's an idiot, he's forgot. So, I think he's got it out of the packet, left the packet in the fridge, he's put it somewhere, and the story's gonna progress, and they're gonna be like, 'Who's done it? Who stole it? Who stole it?' And then I think he's gonna go, 'Oh, I forgot. I put it on the windowsill.'

ANGELA HARTNETT: Ohhh.

NICK GRIMSHAW: And then I bet there's gonna be a happy ending. And they all eat it.

ANGELA HARTNETT: Aw.

NICK GRIMSHAW: It can't have a sad ending. It's Christmas.

ANGELA HARTNETT: No. Well, the cat's head is in it.

NICK GRIMSHAW: Oh, the what?

ANGELA HARTNETT: The cat. Isn't there a cat in there?

NICK GRIMSHAW: Oh, yeah, yeah, yeah. The cat's dead in it, though.

ANGELA HARTNETT: Not dead, head, is in the Christmas advert.

NICK GRIMSHAW: Oh, the head! I thought you were going to say, the cat's dead in it. It's like, there's an interesting...

[laughter]

ANGELA HARTNETT: It's hardly a nice Christmas advert! The cat's dead!

NICK GRIMSHAW: F***** hell, Ange!

ANGELA HARTNETT: I like the idea that Granny's done something with it.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: You know, I don't know. I think yours is probably the best theory.

NICK GRIMSHAW: Mm-hm. Mmm, we have. We've not seen the end.

ANGELA HARTNETT: No, we don't know the end. No one knows the end.

NICK GRIMSHAW: We actually have had no intel.

ANGELA HARTNETT: When are they showing the end? Do we know? Christmas day?

NICK GRIMSHAW: Three weeks, I think. It's like EastEnders, innit?

ANGELA HARTNETT: He's very good in it though, Matthew.

NICK GRIMSHAW: Matthew Mcfadyen, one of the stars of the advert, also star of Succession.

ANGELA HARTNETT: Yeah. Spooks.

NICK GRIMSHAW: Spooks, other things.

ANGELA HARTNETT: Criminal Minds.

NICK GRIMSHAW: Yes, um, is going to be with us on the podcast in a couple of weeks, so we can...

ANGELA HARTNETT: Ask him.

NICK GRIMSHAW: Ask him.

ANGELA HARTNETT: Well, we'll know by then.

NICK GRIMSHAW: We'll know by then, it'll be out in the world, yeah. Today though, Richard E. Grant is our guest. A legend.

ANGELA HARTNETT: Legend.

NICK GRIMSHAW: A national treasure?

ANGELA HARTNETT: He won't like that, though.

NICK GRIMSHAW: No, he won't like that.

ANGELA HARTNETT: He won't like that.

NICK GRIMSHAW: He's a rebel, I feel. Have you ever come across Richard E. Grant before? Have you met him?

ANGELA HARTNETT: I've met him, yeah, once.

NICK GRIMSHAW: Where?

ANGELA HARTNETT: Very polite, very funny.

NICK GRIMSHAW: Yeah, mm. He's a character, for sure.

ANGELA HARTNETT: He is a character, and that's him.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: There's no pretence there.

NICK GRIMSHAW: Oh, no.

ANGELA HARTNETT: He's not playing out for the camera.

NICK GRIMSHAW: Oh, no, no.

ANGELA HARTNETT: He's fun.

NICK GRIMSHAW: Richard is our guest today on the show to talk about The Franchise.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: I've not seen The Franchise. How was it?

ANGELA HARTNETT: It was very funny.

NICK GRIMSHAW: I watched the trailer.

ANGELA HARTNETT: Well done.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: Well done. No, he plays an absolute arse on it.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: I mean, he's horrible to everyone, but very funny and plays it very, very well. So it's very fast paced and keeps moving, but great character, and some great actors and actresses. It will be worth- it will be a winner.

NICK GRIMSHAW: It's Sam Mendes.

ANGELA HARTNETT: It's Sam.

NICK GRIMSHAW: As well, Sam Mendes directing television.

ANGELA HARTNETT: Sam, and written by the people who did Succession, The Thick of It, you know.

NICK GRIMSHAW: There's so much to discuss with him.

ANGELA HARTNETT: And he's been around already. He's been in and out poking his nose in the kitchen.

NICK GRIMSHAW: Yeah, I love that he's been in and had a right nosy.

ANGELA HARTNETT: Smelling the sauce.

NICK GRIMSHAW: Because we have a little room next door where you can sit if you're the guest.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Like a little dressing room.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: He didn't want to go in there at all.

ANGELA HARTNETT: He didn't, he came straight in.

NICK GRIMSHAW: Straight in.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Had a right nosy, sniffed everything.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Smelt that mussel water.

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: Which I don't think I'd be sticking my face, but really got his face in it.

ANGELA HARTNETT: Yeah he does.

NICK GRIMSHAW: I noticed when he smelt the worktop counter there.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: He didn't just sniff it like that far.

ANGELA HARTNETT: Yeah, no.

NICK GRIMSHAW: The nostrils were on the kitchen island.

ANGELA HARTNETT: And, I, I've already said hello to him and now I've got to ask him, did he have a little sniff? He must of.

NICK GRIMSHAW: He must of, yeah.

ANGELA HARTNETT: He must have had a little sniff.

NICK GRIMSHAW: He said he smelled crazy.

ANGELA HARTNETT: He's been smelling everything.

NICK GRIMSHAW: Yeah, he's been sniffy, yeah, yeah.

ANGELA HARTNETT: Let's get smelly in then, I think.

NICK GRIMSHAW: Yeah, should we get him in?

[laughter]

[theme music]

NICK GRIMSHAW: Welcome, our guest for today, Angela, a man that has been on the 'dream people to have on Dish' list.

ANGELA HARTNETT: Mm, yes.

NICK GRIMSHAW: Since its inception, I feel. And finally it has happened. Hold on to your napkins. It's Richard E. Grant, everybody!

[applause]

NICK GRIMSHAW: Welcome!

RICHARD E. GRANT: Nick! Angela! Hurrah!

ANGELA HARTNETT: Woo! Fabulous.

NICK GRIMSHAW: We are here. How are you?

RICHARD E. GRANT: Tops. I've never seen a golf ball sized ice cube like this, I'm, I have to buy the machine.

NICK GRIMSHAW: Yes.

RICHARD E. GRANT: Whatever it is, the mould that makes them.

ANGELA HARTNETT: But they're brilliant for negronis, those sort of ice cubes.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: You get the trays. I've bought about a few in Japan, that's where I've got the trays like that.

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: And it is like, whole circle, amazing.

NICK GRIMSHAW: Good for a cocktail. Good for a cocktail.

ANGELA HARTNETT: We'll give you some, we'll give you cocktail trays.

NICK GRIMSHAW: We need to talk about what's been going on since Richard E. Grant arrived today. You have been in-

ANGELA HARTNETT: [*laughs*] Look at his face.

NICK GRIMSHAW: Normally a guest would just sit in there and they're like, on their phone. Richard's been in, said hi to everyone. Sniffed quite a lot of things.

[*laughter*]

ANGELA HARTNETT: Yes. Slightly disturbing.

NICK GRIMSHAW: Sauces. The table.

ANGELA HARTNETT: Did he sniff us?

NICK GRIMSHAW: The counter.

RICHARD E. GRANT: Yup.

ANGELA HARTNETT: Surreptitiously.

NICK GRIMSHAW: Did you sniff us?

ANGELA HARTNETT: Oh yeah, of course, when he kissed, yeah...

RICHARD E. GRANT: Yeah, when I kissed hello I got a whiff.

ANGELA HARTNETT: [*gasps*] Gosh.

NICK GRIMSHAW: Yeah, yeah, yeah. And what are your findings of the smells of Dish so far?

RICHARD E. GRANT: So far, so good.

NICK GRIMSHAW: Okay, good to know.

ANGELA HARTNETT: So far so good, phew! Pressure.

NICK GRIMSHAW: Okay, good to know. Good to know. It does smell good in here, Ange.

ANGELA HARTNETT: It does, does, does.

NICK GRIMSHAW: It does smell good in here. Now, we are gonna, obviously, eat in a second-

ANGELA HARTNETT: Yeah, in fact, I'm just gonna put the pasta down, or we won't be eating anything.

NICK GRIMSHAW: Oh yeah, yeah, I was just gonna say that, yeah, first, yeah. Now we heard that you, Richard, rumour has it that everywhere you go you like to carry a little packet of your own salt with you, just in case.

RICHARD E. GRANT: Yeah.

NICK GRIMSHAW: Has it made the journey today?

RICHARD E. GRANT: Yeah.

NICK GRIMSHAW: Love.

[*laughter*]

NICK GRIMSHAW: Absolutely love.

RICHARD E. GRANT: Oh yeah, it's Maldon salt.

NICK GRIMSHAW: Yes, Maldon.

ANGELA HARTNETT: Did you have that where I cooked for you that lunch?

RICHARD E. GRANT: Yeah.

[*laughter*]

ANGELA HARTNETT: And?

RICHARD E. GRANT: I've no shame.

ANGELA HARTNETT: Did you use it?

RICHARD E. GRANT: Yeah, it went on.

[*laughter*]

RICHARD E. GRANT: It went on.

NICK GRIMSHAW: And it's a little sort of union jack...

RICHARD E. GRANT: Bag, drawstring bag, yeah.

NICK GRIMSHAW: Bag, drawstring bag, with salt in.

RICHARD E. GRANT: Yeah.

NICK GRIMSHAW: And do you make this yourself every morning before you head out for the day?

RICHARD E. GRANT: No, I decant for the week.

NICK GRIMSHAW: Yeah, decant for the week.

RICHARD E. GRANT: Yeah.

NICK GRIMSHAW: You decant for the week.

RICHARD E. GRANT: Not on a daily basis.

NICK GRIMSHAW: Not daily. He's not an addict.

RICHARD E. GRANT: Salt addict. You think it's salty enough, I can assure you Angela, it's gonna need a little sweep.

ANGELA HARTNETT: So you have very salty palate, 'cause I think I season quite heavily, but maybe you have a m- look, I'm putting more salt in.

NICK GRIMSHAW: Yeah, get it in Ange.

RICHARD E. GRANT: Today, I will hang my bag.

ANGELA HARTNETT: No, no, we don't.

RICHARD E. GRANT: Will you be insulted if I say-

ANGELA HARTNETT: No, honestly, I genuinely will not.

NICK GRIMSHAW: No.

ANGELA HARTNETT: I won't.

NICK GRIMSHAW: No, we actually discussed this the other week, when we said, would you be insulted? Cause I went to a restaurant and they didn't have

salt and pepper on, and I said, 'Could I have some salt?' And it was like I, you know, spat on the floor.

RICHARD E. GRANT: Yeah.

NICK GRIMSHAW: The people were like, 'Salt?' I was like, yeah, you know, like you put on every meal.

RICHARD E. GRANT: I think it's the biggest arrogance if you're going to a restaurant and they don't have salt and pepper that you can put on.

NICK GRIMSHAW: Yeah! Same.

ANGELA HARTNETT: Yeah exactly.

NICK GRIMSHAW: Yeah, come on.

RICHARD E. GRANT: You agree with me?

ANGELA HARTNETT: I do agree with you, yeah. It's to people's taste.

NICK GRIMSHAW: What you don't know is that Richard's actually got twelve other ingredients.

[laughter]

NICK GRIMSHAW: And a pan.

RICHARD E. GRANT: I do not. This is not true.

ANGELA HARTNETT: He's brought his own sauce, his own chef even.

NICK GRIMSHAW: He's actually got a separate table. He's going to eat without us today.

ANGELA HARTNETT: But you see my husband did one of the weirdest things one time. We went across to a neighbour's house, who's a very good cook. But you know, our house, we cook great food. Not everything matches on the table, and if we've forgotten something, it's not the end of the world. Whereas, you know, my neighbour loves everything pristine and matched and

everything. And, you know, and really made an effort to make it all look beautiful. Then Neil brought out his own knife.

NICK GRIMSHAW: What?

ANGELA HARTNETT: Which, you know, exactly. I thought that was quite insulting. I said, 'Neil, what are you doing?' He goes, 'Well, I just had it in my pocket, you know, so' -

NICK GRIMSHAW: Why has he got a knife in his pocket?!

ANGELA HARTNETT: Don't ask me why. I mean, hence, we've never been invited back, unsurprisingly.

RICHARD E. GRANT: You've never been invited back?

ANGELA HARTNETT: No, never, never.

NICK GRIMSHAW: Oh, wow. And was the host annoyed about the own knife?

ANGELA HARTNETT: He sort of looked at Neil, and as I'm kicking Neil under the table, and Neil is just obliviously eating his steak.

NICK GRIMSHAW: And is the, is the, uh, the host, is he a chef too?

ANGELA HARTNETT: No, but he, he's a very good cook, and he makes exceedingly good cakes.

NICK GRIMSHAW: Okay.

RICHARD E. GRANT: So does-

RICHARD & NICK: Mr. Kipling?!

[laughter]

[dinner table sounds]

NICK GRIMSHAW: Before we get into our meal today, I want to run through, we always ask our guests that their food likes and dislikes. We have your food

likes here, we have prawns, lobster, oysters, mussels, monkfish, fruit, Christmas pudding, lemon sorbet, panettone. Love that list.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Love that list. Uh, on the naughty list, it's a no from Richard E. Grant: Cheese. Full stop. No cheese?

RICHARD E. GRANT: No cheese.

ANGELA HARTNETT: Forever?

RICHARD E. GRANT: My whole life.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: Oh really, wow.

RICHARD E. GRANT: Yeah, if you're at a restaurant they bring out cheese or in somebody's house...

NICK GRIMSHAW: Yeah.

RICHARD E. GRANT: I go outside.

NICK GRIMSHAW: Oh wow.

ANGELA HARTNETT: But would you eat cheese if it was in some sauce or something, or it would be part of a dish? You'd struggle with that.

RICHARD E. GRANT: Uhh... Maybe lasagne.

ANGELA HARTNETT: Yeah, okay, fine.

RICHARD E. GRANT: Maybe a little bit.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Can I just say this?

RICHARD E. GRANT: Tiny bit on-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Sarah, who works on the show, just did a gasp when I said cheese, like she'd taken a bullet.

[laughter]

NICK GRIMSHAW: She was like, 'Oh!'

[laughter]

NICK GRIMSHAW: 'Oh!'

ANGELA HARTNETT: We love a cheese board on this.

NICK GRIMSHAW: We do love a cheese board on here, but no.

ANGELA HARTNETT: Yeah, we haven't got any.

RICHARD E. GRANT: Smells like old running shoes to me.

NICK GRIMSHAW: Yeah, no, not into it.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: Is it something that would be banned from the home of Richard E. Grant?

RICHARD E. GRANT: Yeah.

NICK GRIMSHAW: Oh, wow.

RICHARD E. GRANT: Yeah. Goat's cheese literally is like arse.

[laughter]

NICK GRIMSHAW: Also on the list, get ready Sarah.

[laughter]

NICK GRIMSHAW: Chocolate.

CREW: What?

ANGELA HARTNETT: Chocolate I can agree, I can sort of-

NICK GRIMSHAW: What, a dislike?

RICHARD E. GRANT: So-

ANGELA HARTNETT: I don't like chocolate.

NICK GRIMSHAW: Wow.

RICHARD E. GRANT: Horrible tasting.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: I'm with you on the chocolate. Cheese-

RICHARD E. GRANT: Are you?

ANGELA HARTNETT: Yeah. No, I don't- yeah, there we go.

NICK GRIMSHAW: Okay, alright. So there's also a no to milk, oxtail and mackerel.

ANGELA HARTNETT: Milk, I'm with you. Oxtail, mackerel, no.

RICHARD E. GRANT: Ugh.

ANGELA HARTNETT: And oxtail's very particular. Do you not like the gelatinous part of it?

RICHARD E. GRANT: Yeah.

ANGELA HARTNETT: Yeah.

RICHARD E. GRANT: It's like the elbow of a, you know, a dead hen.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Yeah, it's like-

RICHARD E. GRANT: That little bit where it's got that bit of jelly.

ANGELA HARTNETT: You should be a food critic.

NICK GRIMSHAW: 'Tastes like arse.'

[laughter]

ANGELA HARTNETT: 'Do not go. Richard E. Grant.' *[laughs]* 'And I had to use my salt throughout the whole meal.'

[cutlery on plates sounds]

NICK GRIMSHAW: Do you like to cook yourself, Richard? Do you like to work in that artform?

RICHARD E. GRANT: Yeah, I love cooking, and I cook every single day, and I'm just intrigued to know what Angela's cooking.

NICK GRIMSHAW: Wait, are you re-chopping the parsley?

ANGELA HARTNETT: You can come and have a look. Come up.

NICK GRIMSHAW: Come on, you can go and have a look. Get up there, get on Ange cam.

ANGELA HARTNETT: Right, so-

NICK GRIMSHAW: So what's going on?

RICHARD E. GRANT: I'm only here for you, to eat your food.

ANGELA HARTNETT: Oh bless you. So we have a tomato sauce here-

RICHARD E. GRANT: You do smell nice.

[laughter]

ANGELA HARTNETT: Stop smelling me, Richard. Chanel No.19.

[laughter]

RICHARD E. GRANT: You do smell nice.

[laughter]

RICHARD E. GRANT: Mm. Delicious.

ANGELA HARTNETT: Richard! Phew, I've gone all hot flush. Menopause, menopause. Sensible now. Tomato sauce, we've made.

RICHARD E. GRANT: Yeah.

ANGELA HARTNETT: Thick tomato sauce.

RICHARD E. GRANT: One you prepared earlier, like they always say.

ANGELA HARTNETT: One I prepared earlier. Pasta's in there. Right, well I think it is done, but you can be the little chef and tell us. Definitely.

RICHARD E. GRANT: Yeah, it's perfect.

ANGELA HARTNETT: Okay, a little bit of the cooking water in there.

RICHARD E. GRANT: And the pasta water is to make it thicken up?

ANGELA HARTNETT: Well, it just loosens the sauce slightly and then you have a little bit of the starch in there. And that helps it stick to the pasta, you see. Or the sauce stick to the pasta. And then lots of lovely parsley in there. Beautifully chopped by Nicholas.

NICK GRIMSHAW: Shut up.

ANGELA HARTNETT: [imitating Nick] Shut up.

[laughter]

ANGELA HARTNETT: I can't believe he saw that, you see, that's 'cause we were talking.

RICHARD E. GRANT: That was a northern pronunciation, wasn't it? [*in northern accent*] Shut up.

ANGELA HARTNETT: Yeah, [*in northern accent*] shut up, shut up.

NICK GRIMSHAW: Shurrup.

ANGELA HARTNETT: Right, hold on. Stand back 'cause I don't want you to get tomato sauce on you.

NICK GRIMSHAW: Oh.

CREW: Ooh.

RICHARD E. GRANT: Wow.

ANGELA HARTNETT: There we go.

NICK GRIMSHAW: Not going, 'Ooh.'

[*laughter*]

ANGELA HARTNETT: Got tomato sauce on me.

RICHARD E. GRANT: That slopping sound is completely sexual, isn't it?

ANGELA HARTNETT: Yeah.

[*laughter*]

ANGELA HARTNETT: My mum's going to be watching this, Richard, yeah. Ninety-year-old woman.

RICHARD E. GRANT: Whichever bits are [*splat sound*] like that.

[*laughter*]

RICHARD E. GRANT: Do you know what I mean?

NICK GRIMSHAW: Oh my god.

ANGELA HARTNETT: Right, I think, right, can you? Come on, let's check the seasoning now.

RICHARD E. GRANT: Yeah.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: Come on, check the seasoning.

RICHARD E. GRANT: You're going to put lemon on top?

ANGELA HARTNETT: Oh yes, sorry, well done.

NICK GRIMSHAW: Oh yeah, get that on.

ANGELA HARTNETT: A little bit of lemon juice.

RICHARD E. GRANT: Salt.

ANGELA HARTNETT: Salt.

NICK GRIMSHAW: Sal-

[*laughter*]

RICHARD E. GRANT: It does! I've got some.

NICK GRIMSHAW: He's got some, don't worry.

ANGELA HARTNETT: Right, come on then, how much?

NICK GRIMSHAW: He's got a bag of it.

ANGELA HARTNETT: This much?

CREW: [*worried noises*]

NICK GRIMSHAW: Not that!

ANGELA HARTNETT: Seriously? No!!

NICK GRIMSHAW: F***** hell!

ANGELA HARTNETT: Oh my god, you've got a salty palate.

RICHARD E. GRANT: I told you.

[frying sounds]

NICK GRIMSHAW: Okay, it's food time.

ANGELA HARTNETT: Food time.

NICK GRIMSHAW: Ange, what are we serving today to Richard E. Grant?

ANGELA HARTNETT: So what we are serving is spaghetti with chilli and parsley mussels.

NICK GRIMSHAW: They were on his like list.

ANGELA HARTNETT: They were on his like list.

NICK GRIMSHAW: No cheese.

ANGELA HARTNETT: No cheese.

NICK GRIMSHAW: No cheese.

ANGELA HARTNETT: No cheese anywhere near it.

NICK GRIMSHAW: No cheese.

ANGELA HARTNETT: Tons of salt.

RICHARD E. GRANT: Okay, before we start, bon appétit, can you tell me the chilli level?

ANGELA HARTNETT: Um, I think, well, when I'm, I'm worried now because I don't think my palate's anything as good as yours, uh, the chi- I thought it was quite spicy.

RICHARD E. GRANT: Mm, okay.

ANGELA HARTNETT: It was a chilli oil rather than dried chillies or fresh chillies.

RICHARD E. GRANT: Okay.

NICK GRIMSHAW: Mm. Well, it's salty.

[laughter]

RICHARD E. GRANT: This is just right.

NICK GRIMSHAW: But- but just right. Tastes like the sea.

RICHARD E. GRANT: Oh, it's delicious.

NICK GRIMSHAW: In a good way.

[laughter]

RICHARD E. GRANT: Do you think it's too salty?

NICK GRIMSHAW: That is not too salty. That's good.

ANGELA HARTNETT: It's not, it's not, it's-

NICK GRIMSHAW: Mm, that is good.

ANGELA HARTNETT: Yeah.

RICHARD E. GRANT: Really good. And you've taken all the shells off the mussels?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Oh, yeah, I-

RICHARD E. GRANT: Made it so easy to just stuff in.

NICK GRIMSHAW: Yeah, you need that. I hate when there's a shell with sauce on in a restaurant.

ANGELA HARTNETT: Yeah, you don't like any-

NICK GRIMSHAW: I don't like-

ANGELA HARTNETT: -what do we call it?

NICK GRIMSHAW: Food admin.

ANGELA HARTNETT: Food admin. You like-

NICK GRIMSHAW: I just think that's not really a job for me.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So talk us through this. How do we make this spaghetti with chilli and parsley mussels so brilliant at home, Ange? Is there anything that we should be looking out for, something we should be doing, shouldn't be doing?

ANGELA HARTNETT: So you can buy the mussels already done, as in out of their shells, ready to go. We- I cooked the mussels fresh, so I did them with a bit of onion, garlic in a pan, added the mussels, added some white wine and olive oil.

RICHARD E. GRANT: So more flavour?

ANGELA HARTNETT: Yeah, more flavour. Then I took them out of the shell. What you need to do is clean the mussels beforehand. So they have this like little beard.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: You remove that and just make sure that you don't use any shells that haven't opened, don't use them.

NICK GRIMSHAW: Oh yeah, because they're a bit...

ANGELA HARTNETT: Yeah, exactly.

NICK GRIMSHAW: Bit dodge.

ANGELA HARTNETT: Bit dodgy.

NICK GRIMSHAW: And how do you clean the mussel?

ANGELA HARTNETT: Just taking out the beard and leave it in water. No- generally these days most mussels are pretty clean, you don't get them really gritty, not like clams.

RICHARD E. GRANT: I love the description that a mussel has a beard.

ANGELA HARTNETT: A little beard, yes.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: So it fits it very well.

NICK GRIMSHAW: And can you just go to like the fish counter in Waitrose and say, give us, you know, mussels for three people, or do I need to be directing the weight?

ANGELA HARTNETT: Yeah, I would say about 120 grams.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: 150 grams.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: Yeah, with shell.

NICK GRIMSHAW: And what- and, and so you cook in the pan, stick them on the side, get the pasta in, load of salt.

ANGELA HARTNETT: Another trick you can do is when you cook the pasta, you can use that mussel juice. I put it in the sauce, but you could put it in with the water, so the spaghetti cooks in the mussel juice and the water, you see.

RICHARD E. GRANT: Yeah.

ANGELA HARTNETT: Adds a bit more saltiness to it.

[whisking sounds]

NICK GRIMSHAW: So, Richard, when we come around to yours for dinner?

ANGELA HARTNETT: Yeah, what are we eating?

NICK GRIMSHAW: What are we eating? What would you cook for us?

RICHARD E. GRANT: Panettone bread and butter pudding at the end, 'cause I always think of, the pudding is the first thing that I'm interested in, in any menu or if I go to anybody's house.

NICK GRIMSHAW: Mm-hm. Good to know.

RICHARD E. GRANT: Yeah.

NICK GRIMSHAW: Where you're going-

RICHARD E. GRANT: The pudding is a thing that I live for more than anything. And, then I would do a... it's a recipe that's a combination of a Mark Hix one, who I know that you know.

ANGELA HARTNETT: Yeah.

RICHARD E. GRANT: Um, seafood, its grilled prawns, monkfish, and... Sky Gyngell has a sauce that goes with this in her first cookbook, oh, that is absolutely- I think it's Sicilian, absolutely delicious, tomato based, with a huge amount of fennel and onions. You cook it the night before so that when you reheat it again in the evening.

ANGELA HARTNETT: Mm.

RICHARD E. GRANT: And so there's suddenly, the flavour just becomes incredibly dense. That's what you'd be having.

NICK GRIMSHAW: Mm! I'm ready. When should we do it?

ANGELA HARTNETT: Yeah, exactly.

RICHARD E. GRANT: And it's all pre prep. So you want to put the monkfish in at the last five minutes before.

ANGELA HARTNETT: Yeah.

RICHARD E. GRANT: So you have all that time to talk.

ANGELA HARTNETT: Yeah.

RICHARD E. GRANT: And you don't have to do...

ANGELA HARTNETT: You're not faffing in the kitchen.

RICHARD E. GRANT: You don't have to do what you were doing while we were having to, you know-

NICK GRIMSHAW: Mm-hm.

RICHARD E. GRANT: Panic trying to keep the conversation going.

[laughter]

NICK GRIMSHAW: Fill.

RICHARD E. GRANT: Fill, fill, fill.

NICK GRIMSHAW: It was hell.

RICHARD E. GRANT: Yeah, fill, fill, fill, fill.

NICK GRIMSHAW: Fill, fill, fill, fill.

RICHARD E. GRANT: Angela's trying to cook one I prepared earlier.

NICK GRIMSHAW: Yeah. Nightmare.

RICHARD E. GRANT: You just go, 'Yes, would you like the...'

NICK GRIMSHAW: Yeah. 'Would you like some monkfish?'

RICHARD E. GRANT: The monkfish and the...

NICK GRIMSHAW: 'Try the monkfish.' Do you ever cook mussels at home?

RICHARD E. GRANT: Yeah, but I'm not so good at de-bearding them.

NICK GRIMSHAW: I'd be talked out of a mussel 'cause I think, a lot of faff. Sort of save that for the days when I'm with Angela.

ANGELA HARTNETT: What's that, mussels?

NICK GRIMSHAW: Mussels, yeah, for sure. There is a wine pairing that goes with this wonderful mussel pasta that we're having. It's a Blueprint Greek White Wine. And I thought maybe Richard, you could deliver the wine description as to why this works so well with the spaghetti.

[traditional Greek music]

RICHARD E. GRANT: 'It's a lively medium bodied wine with a zesty finish. If you want to create this dish at home, all of the ingredients used in today's show are available at your local Waitrose and online and you can get the recipe at waitrose.com/dishrecipes.'

[music stops]

NICK GRIMSHAW: There it is.

[applause]

RICHARD E. GRANT: Is that good?

ANGELA HARTNETT: Very good.

NICK GRIMSHAW: Very lively. Very zesty.

ANGELA HARTNETT: Love that.

NICK GRIMSHAW: Mm.

[salt grinder sounds]

NICK GRIMSHAW: Um, hey, I want to talk to you about The Franchise, you can see right now, it's on Sky Comedy and also on NOW TV. Um, it's a comedy, a satirical comedy about the crew on the set of a, essentially a failing superhero

franchise. Tell us about this show because it's the most genius concept. How did this come to you, Richard, and were you instantly sold?

RICHARD E. GRANT: Two words that you get from your agent, 'Sam Mendes,' and you go, 'Yes, okay.'

NICK GRIMSHAW: 'Yes.'

RICHARD E. GRANT: 'Okay.'

NICK GRIMSHAW: 'We're on it.'

ANGELA HARTNETT: On it, done.

RICHARD E. GRANT: 'Do you need to read it?' 'No, Sam Mendes.'

NICK GRIMSHAW: 'Sam Mendes.'

ANGELA HARTNETT: Yeah.

RICHARD E. GRANT: That's all you, yeah.

NICK GRIMSHAW: Pretty good, Sam Mendes.

RICHARD E. GRANT: Oscar winning director, Sir Sam Mendes.

NICK GRIMSHAW: Uh-huh.

RICHARD E. GRANT: So as soon as, and every actor says the same thing, so...

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Do you have to like do an audition when you're a famous actor?

RICHARD E. GRANT: You always have to audition.

NICK GRIMSHAW: Right.

RICHARD E. GRANT: Usually there's somebody who has turned it down or dropped dead or, you know, you have to replace.

[laughter]

RICHARD E. GRANT: I've no shame. And, uh, so, you know, it's just the way that it is. And you have to self-tape a lot.

NICK GRIMSHAW: Oh, right, okay.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: And how'd you find that?

RICHARD E. GRANT: Great because you can learn the thing and then prepare it and then you do it, and you're not nervous because you're at home and then if you cock it up you can redo it. Whereas if you walk into a room like this, and people sitting there going, 'Yeah, do your piece.'

ANGELA HARTNETT: And they've had twenty people before and...

RICHARD E. GRANT: Yeah. And the person that's just leaving is, you know, best friends with the casting director, saying, 'Darling, we'll call you next week, dinner, darling.' You go in there and you say the same words that they've just said.

ANGELA HARTNETT: Yeah.

RICHARD E. GRANT: And you've heard them laughing at the previous person and it's like this.

ANGELA HARTNETT: Yeah.

RICHARD E. GRANT: Tombstones.

ANGELA HARTNETT: Yeah.

RICHARD E. GRANT: It's soul destroying.

ANGELA HARTNETT: Yeah.

RICHARD E. GRANT: So it's better to self-tape for me.

ANGELA HARTNETT: Yeah.

RICHARD E. GRANT: If you're of a nervous disposition.

NICK GRIMSHAW: And do you get nervous for-

RICHARD E. GRANT: Please sir, is there any more?

NICK GRIMSHAW: Do you want some more? Oh my god, Richard, come on!

ANGELA HARTNETT: And who wrote it? Armando wrote it?

RICHARD E. GRANT: John Brown wrote it, who was on the writing team for Succession, and The Thick of It, I think. Armando Iannucci, who's your friend, also is the executive producer. So I don't know how much, whether he wrote stuff, but there was a writer's room about six people that...

NICK GRIMSHAW: And it's sort of a loving mocking of the industry. How much of it that you see like wow, that really does happen, that I see that that sort of thing. Like the method acting gets mocked.

RICHARD E. GRANT: Well, you will be shocked, I have been cast to play a very grumpy old narcissistic actor who makes politically incorrect jokes all the time.

NICK GRIMSHAW: Mm-hm.

RICHARD E. GRANT: So that's, that's my contribution. As my late wife said, I'm in the condiment years of my career, where you're just sort of brought in for a bit of, in this case, pure Swarfega vinegar.

[laughter]

NICK GRIMSHAW: And did you have fun doing this job? Because it feels like a big, you know, Sam Mendes directing. It's a big cast. It's a big show. Is it fun to be on a set of a show of this magnitude?

RICHARD E. GRANT: Yeah, because it's all the making of.

NICK GRIMSHAW: Mm.

RICHARD E. GRANT: There's a crew of maybe sixty people that are the actual technicians like everybody around us here. And then they're the people who are extras who are pretending to be the people that are doing those, and sometimes there would be sort of blurring confusion about who was which.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Will you watch yourself back on the telly Richard?

RICHARD E. GRANT: No.

NICK GRIMSHAW: No.

ANGELA HARTNETT: Never?

RICHARD E. GRANT: Never. No, I watched the first film I was ever in thirty-seven years ago, I watched a screening of it and was so appalled that I offered the director, Bruce Robinson, the money back.

ANGELA HARTNETT: No!

[*laughter*]

RICHARD E. GRANT: Yeah. I was so horrified, because you can't fix it, you just think, oh my god, is that what you look like? It's, do you- okay. Do you like listening to yourself?

ANGELA HARTNETT: No, no.

NICK GRIMSHAW: Yes.

[*laughter*]

NICK GRIMSHAW: No, no, I don't, I don't, I don't, I don't. I don't. I actually don't.

RICHARD E. GRANT: Yes, you do.

NICK GRIMSHAW: No, I actually don't.

RICHARD E. GRANT: [*as Bette Davis*] ‘Yes do you. Yes, you do, Blanche, you do.’

NICK GRIMSHAW: I actually don't, because it makes me feel... you can't, because I do think it makes you go a bit mad, and a bit weird. You don't want to think about it. You don't, at all. And as I guess with acting as well, like you must sign up to projects or get offered a project and you have one vision of it in your brain and then when you get there, you're on set, it's day one and you're like, oh, I didn't think it'd be like this. And then it goes through the edit, and then, you know, it could change, I guess, from what you initially signed on to, to what the end product is, quite dramatically.

RICHARD E. GRANT: I think it's like sex.

NICK GRIMSHAW: Right.

RICHARD E. GRANT: You love doing it, I love doing the acting stuff, but you do not want to watch the replay afterwards.

[*laughter*]

RICHARD E. GRANT: Do you know what I mean? I think it's as simple as that. It's literally like that, you think, ahh. Is that what it looks like? Cause that's not what it feels like?

[*laughter*]

RICHARD E. GRANT: Do you know what I mean? That's the best way of describing it.

NICK GRIMSHAW: [*laughing*] That's the be...

RICHARD E. GRANT: For me.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: For you, okay. You just wanna watch it- I mean, do it and not watch it.

[*laughter*]

RICHARD E. GRANT: But I know, I know. There are actors that love seeing themselves.

NICK GRIMSHAW: Yes.

RICHARD E. GRANT: You know, you see them, they're always at the monitor looking at the playback and that, like you, you'd be...

[laughter]

RICHARD E. GRANT: 'What did I say in this bit? What did I say on that?'

NICK GRIMSHAW: 'Turn me up a bit.'

RICHARD E. GRANT: Yeah.

ANGELA HARTNETT: 'Turn me up a bit, drown you out.' It is funny, I can vouch for it, having seen it.

RICHARD E. GRANT: And when you said I-

ANGELA HARTNETT: And you are particularly horrible, your character in it.

RICHARD E. GRANT: Horrible.

NICK GRIMSHAW: But that must be so-

ANGELA HARTNETT: You're a nasty bastard.

RICHARD E. GRANT: Horrible. I'm horrible to absolute everybody.

ANGELA HARTNETT: You are.

RICHARD E. GRANT: There's one scene with a New York actor called Darren Goldstein, who plays a big studio big wig.

ANGELA HARTNETT: Yeah.

RICHARD E. GRANT: And it's the only time in eight episodes where my character's actually nice to this guy, because he's trying to get a job out of him.

ANGELA HARTNETT: Yeah.

RICHARD E. GRANT: It's so shameless.

ANGELA HARTNETT: Yeah.

RICHARD E. GRANT: So otherwise, he's just an absolute...

NICK GRIMSHAW: Arsehole.

RICHARD E. GRANT: On The Franchise every single day, I apologised to all the other actors, because my character was so horrible to everybody.

NICK GRIMSHAW: Yeah.

RICHARD E. GRANT: That I at the end say, you know, it's, I didn't mean it when I called you...

NICK GRIMSHAW: Do you know I want to know actually because sometimes when actors really get into the zone. Have you ever been in around anyone where they've truly stayed 'method', and you're like, oh my god, you're not actually a dinosaur?

[laughter]

ANGELA HARTNETT: Yeah. You're not really Lincoln.

NICK GRIMSHAW: You're just pretending.

RICHARD E. GRANT: Funny you should say Lincoln. I had a small part in Age of Innocence in 1991, Daniel Day Lewis was playing the lead. And on the first day, the generator broke down, Scorsese, New York, January, you know, my life had flipped. And I'd just worked with Winona Ryder on Dracula. So I knew somebody that was friendly, and Miriam Margolyes as well.

ANGELA HARTNETT: Oh, love Miriam.

RICHARD E. GRANT: As I walked into the make-up van, in front of Michelle Pfeiffer and Daniel Day Lewis and everybody, she said, 'Are you circumcised?' And I said, 'Yes, of course, aren't you?'

[laughter]

RICHARD E. GRANT: That's Miriam, as you know.

ANGELA HARTNETT: Yeah.

RICHARD E. GRANT: So Daniel, on the first day the generator broke down, I was summoned to his caravan, and um, his Winnebago, and we spoke about all these people who were new and common, 'cause we were the exact same age, and got on really well, and I thought, oh, this is going to be a great job. And from then onwards, once the movie started shooting, he didn't speak to me for the next three months.

ANGELA HARTNETT: Wow.

RICHARD E. GRANT: He'd literally walk pa- this close.

ANGELA HARTNETT: Yeah.

RICHARD E. GRANT: And I, in the first week, I'd go, 'Morning, Dan, Dan.' Just iced. And I was mortified.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: He'd only be in character.

RICHARD E. GRANT: And Michelle Pfeiffer said, 'His character hates your character in the book.'

ANGELA HARTNETT: Yeah.

RICHARD E. GRANT: 'And in the story, so he will not speak to you.'

ANGELA HARTNETT: Yeah.

RICHARD E. GRANT: And my last day, they still had two more weeks to go, um, Scorsese said, 'Oh, you know, he's finished his work today,' and they're glad to get rid of somebody. Daniel broke out of his character and came and put his arms around me and said, you know, 'Great time to work' - I've never seen him again.

ANGELA HARTNETT: Yeah.

RICHARD E. GRANT: Um, but it was so odd that somebody could literally shut you down.

ANGELA HARTNETT: And slightly off-putting, on a big, you know...

NICK GRIMSHAW: Yeah.

RICHARD E. GRANT: Yeah, well it's, you know, he has three Oscars so obviously it's worked.

NICK GRIMSHAW: It does work, it's pretty good.

[laughter]

ANGELA HARTNETT: And he's started acting again. Allegedly.

NICK GRIMSHAW: I love on the last day being like, 'Richard! That was so much fun!'

[laughter]

NICK GRIMSHAW: You're like...

RICHARD E. GRANT: Yeah.

NICK GRIMSHAW: 'What the f*** was that?' Do you remember we had um, Michael Whitehall on and he talked about, he was Daniel Day Lewis's uh, agent.

ANGELA HARTNETT: Agent, yeah.

NICK GRIMSHAW: And he said he would ring him on the house.

ANGELA HARTNETT: Yeah.

NICK & ANGELA: In character.

NICK GRIMSHAW: And he'd be like, [*in Irish accent*] 'Michael.' And he'd be like, 'Who the bloody hell's this?' And he'd be like, [*in Irish accent*] 'It's

Danny.' And he'd be like, 'Who's Danny?' And he'd be in character on the phone.

ANGELA HARTNETT: In character, yeah, exactly.

NICK GRIMSHAW: Wow, dedication.

RICHARD E. GRANT: Can I lick my plate?

NICK GRIMSHAW: Please.

ANGELA HARTNETT: You can.

[laughter]

ANGELA HARTNETT: I feel bad you haven't got any, um-

NICK GRIMSHAW: Oh my god.

RICHARD E. GRANT: I'm never allowed to do that in a restaurant. Oh, so good.

ANGELA HARTNETT: Do what you want, sweetheart.

NICK GRIMSHAW: [laughs]

[applause]

ANGELA HARTNETT: Thank you for the cooking, thanks for cooking.

[drink pouring sounds]

NICK GRIMSHAW: Ooh, yeah.

RICHARD E. GRANT: Oooh.

NICK GRIMSHAW: Ooh. Small portion for me.

RICHARD E. GRANT: Wow.

NICK GRIMSHAW: And cream on it or not?

ANGELA HARTNETT: Oh, yeah. Nick gave it to himself.

NICK GRIMSHAW: I had- oh, sorry. Oh, sorry, oh, sorry. I thought you gave it to Richard!

[laughter]

RICHARD E. GRANT: No manners.

NICK GRIMSHAW: Sorry, I thought you took it!

ANGELA HARTNETT: No, you wanted a small portion.

NICK GRIMSHAW: You took one there!

RICHARD E. GRANT: How did you make this?

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: So, this is a classic, um, bread and butter pudding recipe. I used Delia Smith's ingredient recipe.

NICK GRIMSHAW: Oh Delia.

ANGELA HARTNETT: Delia. So cream, eggs, sugar, touch of milk, and we soaked some raisins before in some rum, so there's extra rum and raisins in there. So we also, with Waitrose, do a thing called Dishpatch, which is meals in a way that you finish at home. And this is part of my series for Christmas, along with a porchetta. You can also have panettone bread and butter pudding.

NICK GRIMSHAW: So I can order like the Angela one?

ANGELA HARTNETT: You can order that online on Waitrose Entertaining.

NICK GRIMSHAW: Ange that is out of control. Love, love, love. Shall we do the fast-food quiz with Richard E. Grant?

ANGELA HARTNETT: Yes.

RICHARD E. GRANT: Yeah.

NICK GRIMSHAW: We're gonna give you some categories, we just wanna know your best way to eat this. So, what's the best way to eat an egg?

RICHARD E. GRANT: Hot.

[laughter]

RICHARD E. GRANT: Because literally, when they're cold, they're like a fart.

NICK GRIMSHAW: Yeah, so bad!

RICHARD E. GRANT: Egg and cress sandwich, somebody opens it on a carriage, I have to change carriage.

NICK GRIMSHAW: Yeah. Change trains.

RICHARD E. GRANT: It's so bad.

NICK GRIMSHAW: Yeah, so bad. Favourite sandwich filling?

RICHARD E. GRANT: Christmas pudding.

[laughter]

ANGELA HARTNETT: Interesting.

RICHARD E. GRANT: I eat one a month.

NICK GRIMSHAW: No, you do not.

RICHARD E. GRANT: I do.

NICK GRIMSHAW: So do you have to stockpile them? I've got twenty-seven in my pantry.

[laughter]

RICHARD E. GRANT: I had one two weeks ago.

NICK GRIMSHAW: Favourite herb?

RICHARD E. GRANT: Garlic. That's not a herb.

NICK GRIMSHAW: No, but-

RICHARD E. GRANT: Uh...

ANGELA HARTNETT: We can allow it.

RICHARD E. GRANT: Uh, uh, uh...

ANGELA HARTNETT: Rosemary-

RICHARD E. GRANT: No-

ANGELA HARTNETT: -thyme, basil-

RICHARD E. GRANT: No, no, no, the one that's-

ANGELA HARTNETT: Coriander.

RICHARD E. GRANT: Coriander.

NICK GRIMSHAW: Coriander.

ANGELA HARTNETT: Ooh.

NICK GRIMSHAW: Ange's least favourite. Yeah.

ANGELA HARTNETT: Devil. I hate that.

RICHARD E. GRANT: Why do you hate it?

ANGELA HARTNETT: Because it's soapy.

RICHARD E. GRANT: So if you have crab linguine, you would, what would you place the coriander with?

ANGELA HARTNETT: Basil or parsley.

NICK GRIMSHAW: Basil?

ANGELA HARTNETT: I would never put coriander in crab linguine for a start.

[laughter]

ANGELA HARTNETT: That's number one.

RICHARD E. GRANT: You haven't lived.

ANGELA HARTNETT: Anyway, let's not fall out, we've been getting on very well.

NICK GRIMSHAW: No, it's been going well.

ANGELA HARTNETT: Let's not make coriander-

NICK GRIMSHAW: Richard!

[laughter]

ANGELA HARTNETT: Would you like some more?

NICK GRIMSHAW: Do you want the tray? I'll get the tray.

ANGELA HARTNETT: Okay. Alright, let's carry on with this. Your favourite pasta?

RICHARD E. GRANT: Linguine.

ANGELA HARTNETT: Um, your favourite-

RICHARD E. GRANT: Vongole.

ANGELA HARTNETT: Vongole. Sunday roast?

RICHARD E. GRANT: Beef.

ANGELA HARTNETT: Your favourite fruit.

RICHARD E. GRANT: Lychees.

ANGELA HARTNETT: And finally, your favourite crisp, if you ever eat crisps?

RICHARD E. GRANT: Salt and vinegar.

ANGELA HARTNETT: Very good, love that.

RICHARD E. GRANT: So, wait, wait, wait, wait. What about everybody else around here, who's slaving here?

ANGELA HARTNETT: Yeah.

RICHARD E. GRANT: You don't care about them, do you?

NICK GRIMSHAW: I do, but you're the guest.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: They're okay.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Angela cooks for them at the end of every wrap day.

[laughter]

NICK GRIMSHAW: And she's like, 'What do you want? What do you want?' She's like, 'Oh, what can I get you, Ant? Sam? Manish, what do you want?'

RICHARD E. GRANT: One I made earlier.

[laughter]

NICK GRIMSHAW: She's ever so caring with the crew.

RICHARD E. GRANT: Is she?

NICK GRIMSHAW: Oh my god, everyone.

[laughter]

NICK GRIMSHAW: ‘And you like yours medium rare?’ She does everyone.

RICHARD E. GRANT: Yeah.

ANGELA HARTNETT: When they came to eat, I really did look after you, don’t be mean.

NICK GRIMSHAW: You did.

ANGELA HARTNETT: I mean, I didn’t personally, I wasn't there.

[laughter]

[drink pouring sounds]

NICK GRIMSHAW: I want to talk about Saltburn, because Saltburn was...

RICHARD E. GRANT: Filth!

NICK GRIMSHAW: Filth! Well, it became like this like-

ANGELA HARTNETT: Right up your street.

NICK GRIMSHAW: -huge cultural moment.

RICHARD E. GRANT: Oohhh.

[laughter]

NICK GRIMSHAW: It was that.

RICHARD E. GRANT: Let me lick a bathtub.

NICK GRIMSHAW: Yeah.

RICHARD E. GRANT: Let me f*** a grave.

[laughter]

RICHARD E. GRANT: And Emerald Fennell was hilarious. She went on some show. She'd done so much publicity, and just before Christmas she said, 'This is a great family show. Bring your gran and your tots, grandchildren.'

[*laughter*]

NICK GRIMSHAW: They took that and ran with it, people were really annoyed that she said that. 'Great family film.' She's joking.

ANGELA HARTNETT: Not quite.

NICK GRIMSHAW: She was joking there. People did get annoyed. Did you know that it would become what it became? Because it became like a, you know, massive part of pop culture.

RICHARD E. GRANT: You have no idea, anything that you make, how it's going to be received. You have no idea.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-mm.

ANGELA HARTNETT: But you feel this is one of those movies, dare I say, like *Withnail & I*, that will be, something thirty, forty, fifty years' time.

NICK GRIMSHAW: The reference.

ANGELA HARTNETT: Yeah.

RICHARD E. GRANT: I won't be here in thirty, forty, fifty years' time like you two.

[*laughter*]

RICHARD E. GRANT: Um...

ANGELA HARTNETT: Very kind of you to say.

RICHARD E. GRANT: But, but...

ANGELA HARTNETT: It's got that about it.

RICHARD E. GRANT: Yeah, because people have talked about it a lot. And continue to tell me about it, so... Or you get something on the tube, somebody says, 'I saw your film...'

[*laughter*]

RICHARD E. GRANT: You know what they're talking about.

[*laughter*]

RICHARD E. GRANT: A woman came up to me in Waitrose, elderly, quite-even older than I am, she was putting in her trolley and I thought she was, because I'm tall, she couldn't reach something and she, she said, 'Are you Richard E. Grant?' And I said, 'Yes.' She said, 'Yes, I don't like you.'

[*laughter*]

ANGELA HARTNETT: Wow!

NICK GRIMSHAW: Off she went. Off she went to get her recipes. Do people ever say, 'What are you in? I know you!'

RICHARD E. GRANT: Yeah.

NICK GRIMSHAW: 'You're in the thing!'

RICHARD E. GRANT: Do they do that to you?

NICK GRIMSHAW: Yeah, and then do you have to tell them what you're in?

RICHARD E. GRANT: Years ago I did, but now I just say, 'Google.'
'Google!'

[*theme music*]

NICK GRIMSHAW: Shall we do the end of the show question, please, for Richard E. Grant. For your chance to win the big shop, Angela has been round that Waitrose, done shopping for you, and got you a panettone. Oh, the panettone's under the...

ANGELA HARTNETT: Underneath.

NICK GRIMSHAW: Yeah, yeah. Panettone on the next layer down. That's also for you. He'll eat that on the way home. Uh, Richard, you are, by your own admission, one of Barbra Streisand's biggest fans.

RICHARD E. GRANT: Streisand.

NICK GRIMSHAW: Str- what did I say?

RICHARD E. GRANT: Strei-zund.

NICK GRIMSHAW: That's what I'm saying, Barbra Strei-zund!

RICHARD E. GRANT: Zand. It's not -zand, it's -sand. Like sand on the beach.

NICK GRIMSHAW: Barba Strei-zund!

ANGELA HARTNETT: Sand, yeah, -sand, not -zand.

NICK GRIMSHAW: Everyone sounds like they're saying it in the exact same way to me.

[*laughter*]

NICK GRIMSHAW: Barbra Strei-zund.

ANGELA HARTNETT: Barbra Streisand.

RICHARD E. GRANT: Okay, listen to this. Strei-zund.

NICK GRIMSHAW: Yeah.

RICHARD E. GRANT: Streisand.

NICK GRIMSHAW: Strei-zand.

RICHARD E. GRANT: Streisand.

NICK GRIMSHAW: Streisand.

RICHARD E. GRANT: That's it.

NICK GRIMSHAW: Barbra Streisand.

RICHARD E. GRANT Yeah.

NICK GRIMSHAW: That doesn't sound right.

[laughter]

NICK GRIMSHAW: To make it official, uh, to be the number one fan-

ANGELA HARTNETT: Oh, huge question.

NICK GRIMSHAW: -and so you Waitrose goodie bag, we have a Barbra Streisand quiz. Question number one.

RICHARD E. GRANT: Yeah?

NICK GRIMSHAW: 'Barbra's first job was as an usher at a theatre, but which musical was playing at the time?'

RICHARD E. GRANT: Sherbert.

NICK GRIMSHAW: Ugh. Sound Of Music.

RICHARD E. GRANT: Sound Of Music?

NICK GRIMSHAW: Sound Of Music?

RICHARD E. GRANT: Okay. Get your fact checker onto that.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: Google that.

NICK GRIMSHAW: Google it. Google it. Google it.

[laughter]

NICK GRIMSHAW: Um, 'What year did she return to Broadway to play Fanny Brice in Funny Girl?'

RICHARD E. GRANT: What year did she *return* to Broadway?

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm.

RICHARD E. GRANT: it opened in 1963.

NICK GRIMSHAW: Right. So she returned in?

RICHARD E. GRANT: She returned? She never returned to play...

NICK GRIMSHAW: She never returned? This quiz is rubbish!

[*laughter*]

RICHARD E. GRANT: She did it for two years on Broadway and seven months at the Prince of Wales Theatre here.

NICK GRIMSHAW: Um, uh, yeah, correct answer!

[*laughter*]

NICK GRIMSHAW: ‘How many minutes did your conversation with Barbra at the Governor’s Ball last?’

RICHARD E. GRANT: Twenty minutes.

NICK GRIMSHAW: Well, we weren't there, so yay!

[*applause*]

RICHARD E. GRANT: I had a two-hour conversation with her one to one at Donna Karan's house five years ago.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: Wow!

RICHARD E. GRANT: Yeah.

NICK GRIMSHAW: How was that?

RICHARD E. GRANT: Absolutely unbelievable. When I told her at the end of it, I said, 'I've something to confess,' and she said, 'What's that?' And I said, 'I've commissioned a two foot tall statue of your head for my garden.'

NICK GRIMSHAW: What?

RICHARD E. GRANT: And she said, 'You are crazy. 'And I said, 'Yes, I know that.' She said, 'No, no, you are meshuga, you are crazy.'

ANGELA HARTNETT: You are meshuga.

RICHARD E. GRANT: And I said, yeah, so, I have it. And, and she's seen the photographs.

NICK GRIMSHAW: Wow. So it's a two foot tall statue of Barbra's face.

RICHARD E. GRANT: Yeah. And it's got the proscenium arch that they used for the Saltburn party scene, and, um, her that is surrounding it. And it's got lights, everything.

ANGELA HARTNETT: And do you go out there every day?

RICHARD E. GRANT: Every day I see it.

ANGELA HARTNETT: Did you smell her?

NICK GRIMSHAW: Oh yeah. Did you smell her?

RICHARD E. GRANT: Of course I did.

NICK GRIMSHAW: And how did she smell?

RICHARD E. GRANT: Absolutely heavenly.

NICK GRIMSHAW: Heavenly.

RICHARD E. GRANT: Yeah.

NICK GRIMSHAW: Um, Richard E. Grant, the goodie bag is yours-

ANGELA HARTNETT: You've been amazing.

NICK GRIMSHAW: -of course, and you've been amazing. A round of applause for Richard E. Grant, everybody.

[*applause*]

NICK GRIMSHAW: Coming up next week on Dish, we welcome Judi Love.

JUDI LOVE: You know Waitrose has got that way, isn't it, 'I'm good sweets, I'm just popping into Waitrose.' 'No, no, no...' or someone comes to your house and they eat something and you say 'Oh no, you only get that from Waitrose.'

[*laughter*]

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.

VOICEOVER: Waitrose, food to feel good about.