

Ewan McGregor, Charley Boorman, tomahawk steak and a Cabernet Sauvignon



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

CREW MEMBER: Thank you. Recording. Sound speed.

CREW MEMBER: One, take one.

[theme song plays]

NICK GRIMSHAW: What are you laughing at? What are you laughing at already?

ANGELA HARTNETT: *[laughs]* I'm just laughing at how life is just nuts and ridiculous. In the sense that I started as a young little chef in a pub kitchen.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: And then now I'm sitting on a table with a clapper board in front of me going, 'One, two, three, go.' It's nuts.

[laughter]

ANGELA HARTNETT: It sort of is nuts, isn't it?

NICK GRIMSHAW: Also, they don't say, 'One, two, three, go.'

[*laughter*]

NICK GRIMSHAW: Martin Scorsese like, 'One, two, three, go. Go.' [*laughs*]

ANGELA HARTNETT: You never know. Once Martin sees this-

NICK GRIMSHAW: You never know.

ANGELA HARTNETT: -he may change his whole attack.

NICK GRIMSHAW: He may move it to that, yes-

ANGELA HARTNETT: It's been known. Alex Horne now says, 'Self-portraits,' 'cause of me.

NICK GRIMSHAW: That is true.

ANGELA HARTNETT: You see, you see, so...

NICK GRIMSHAW: You're changing the game.

ANGELA HARTNETT: I'm changing the literature [*laughs*]

NICK GRIMSHAW: You are changing the literature of film.

ANGELA HARTNETT: Anyway.

NICK GRIMSHAW: Anyway, hello-

ANGELA HARTNETT: How is my little thing?

NICK GRIMSHAW: -and welcome, uh, to Dish.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: I'm Nick Grimshaw, this is Angela Hartnett. She can't believe she's here!

[laughter]

NICK GRIMSHAW: Who else would we have?

ANGELA HARTNETT: *[laughing]* I dunno, but it's just a bit, oh my makeup's going everywhere.

NICK GRIMSHAW: No, I know what you mean, I know what you mean.

ANGELA HARTNETT: It is mad.

NICK GRIMSHAW: And today is one of those days-

ANGELA HARTNETT: You wouldn't have thought that when you start on Radio 1-

NICK GRIMSHAW: No.

ANGELA HARTNETT: -that you'd suddenly be doing this.

NICK GRIMSHAW: That's true. I also had that on the way here because-

ANGELA HARTNETT: Oh, you see.

NICK GRIMSHAW: -I was like, oh my God, Ewan McGregor's coming on.

ANGELA HARTNETT: Exactly.

NICK GRIMSHAW: Today.

ANGELA HARTNETT: It's a big day. Big day.

NICK GRIMSHAW: It's a big old day, so I know what you mean. I know what you mean. We have Ewan McGregor and Charley Boorman joining us in a little bit to talk all about their new show. Have you watched it?

ANGELA HARTNETT: I have actually.

NICK GRIMSHAW: I love it.

ANGELA HARTNETT: And they went to a bit that I keep saying I'd love to take you to, when- you know when I swam in the ice-cold sea in Norway?

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: They went to that same region.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Ewan I think went in and had a big dip into it-

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: -so, I mean, it's so beautiful.

NICK GRIMSHAW: Yeah. Nice job they've got.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: They must have, 'Wow, I can't believe I do this.'

ANGELA HARTNETT: Yeah, exactly.

NICK GRIMSHAW: Like, what are you joking? What, travelling the world, and they're like, 'We're away for two months.' Two months?

ANGELA HARTNETT: I know.

NICK GRIMSHAW: Just me and a mate-

ANGELA HARTNETT: I think it's amazing.

NICK GRIMSHAW: -having a nice travel around.

ANGELA HARTNETT: I'd love that.

NICK GRIMSHAW: I would love it.

ANGELA HARTNETT: Where should we go?

NICK GRIMSHAW: We should pitch one. So instead of riding motorbikes, we...
I don't know.

ANGELA HARTNETT: Push bikes- [*laughs*]

NICK GRIMSHAW: Fly.

[*laughter*]

ANGELA HARTNETT: Fly. Drive.

NICK GRIMSHAW: Yeah, fly.

ANGELA HARTNETT: Be driven.

NICK GRIMSHAW: [*laughing*] Be driven.

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: Yeah. Um, hey, this goes out, this podcast, on the Wednesday before Glastonbury. And not any old Glastonbury, it's your first ever Glastonbury.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: What are your predictions? What have you been told? What are you thinking? How are you feeling?

ANGELA HARTNETT: To be fair, I haven't asked lots of people about it.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: 'Cause when you're excited about something and you've never been, and thousands of people, it's like when you go to New York and everyone says, 'You've gotta do this,' 'You've gotta do that.'

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: I don't wanna hear all that, I just wanna experience it, have fun, I definitely wanna see you. There's some other people-

NICK GRIMSHAW: I thought we were like, going together!

[crew laugh]

ANGELA HARTNETT: No, but the one thing, the one thing someone said to me, 'Oh, you might not see Nick,' I said, 'What do you mean I might not see Nick?'

NICK GRIMSHAW: No.

ANGELA HARTNETT: They go, 'There are hundreds of thousands of people there.' Anyway, other than that, I have my app downloaded.

NICK GRIMSHAW: Yes, yeah.

ANGELA HARTNETT: I've put my schedule in.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: I'm bringing wellies and comfortable shoes.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: And that's all but- all I've thought about, really.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: That's all I think to.

NICK GRIMSHAW: I can't wait, I'm, I'm excited. I'm excited for you as well.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I always think it's fun when someone's not been for the first time.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And you're right not taking other people's advice.

ANGELA HARTNETT: No, and you know, Neil's great fun, like-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: You know, this is when Neil and I are at our best 'cause we'll just go with like open eyes and just get involved and it'll be great.

NICK GRIMSHAW: It's the best way.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And also there's like, you know, thousands of acts on.

ANGELA HARTNETT: Yeah, exactly.

NICK GRIMSHAW: You don't really plan it. Fingers crossed it will be...

ANGELA HARTNETT: Dry.

NICK GRIMSHAW: Dry.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: 'Cause we don't wanna take those wellies.

ANGELA HARTNETT: No, don't wanna take those-

NICK GRIMSHAW: We don't wanna take those wellies.

ANGELA HARTNETT: -I don't have to be lugging stuff around.

NICK GRIMSHAW: No, no wellies, please.

ANGELA HARTNETT: I don't, none of that.

NICK GRIMSHAW: Now we're gonna get to a listener question in a second, but one thing people always ask is, is, what's in season?

ANGELA HARTNETT: Mm-hm. Well-

NICK GRIMSHAW: What's in season, Ange? Tell me-

ANGELA HARTNETT: We know.

NICK GRIMSHAW: Save, save an email.

ANGELA HARTNETT: We know what's coming up because Wimbledon's not far away, Queen's has had, Glastonbury, so it's strawberries, isn't it?

NICK GRIMSHAW: Strawberries.

ANGELA HARTNETT: Strawberries.

NICK GRIMSHAW: Are in. Do you cook often with a strawberry?

ANGELA HARTNETT: Never really cook with a strawberry unless you make jam. And sort of purées, like you might make for a souffle base or something. Well, actually you don't cook them, you do a lovely strawberry tart. So you do the base of the pastry-

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: -maybe some sort of almond cream filling, and then you slice the strawberries, put them on top.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Like a little strawberry tart.

ANGELA HARTNETT: You like a little strawberry tart.

NICK GRIMSHAW: We used to get a strawberry tart on a Saturday as a family from a-

ANGELA HARTNETT: You see you've already done something that would annoy the hell out of me if you were working for me.

NICK GRIMSHAW: [*with mouth full*] Oh my God.

[crew laugh]

ANGELA HARTNETT: So when you cut the strawberry, you've just cut the top bit straight off.

NICK GRIMSHAW: Mm?

ANGELA HARTNETT: Rather than just take it out like that.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: 'Cause then you just waste, you see.

NICK GRIMSHAW: Wow, they are really in season.

ANGELA HARTNETT: And these are perfect-

NICK GRIMSHAW: Nice and sweet.

ANGELA HARTNETT: So you don't need to worry about any white bit at the top.

NICK GRIMSHAW: What am I doing?

ANGELA HARTNETT: You're basically taking the little green part out just with the tip of the knife, like so. So you're hulling the strawberries, I think that is-

NICK GRIMSHAW: Hulling?

ANGELA HARTNETT: -they called, hulling. And then what you tend to do is cut them, and you can put a little bit of sugar.

NICK GRIMSHAW: No, sugar's mad, my dad used to do that.

ANGELA HARTNETT: Sugar's mad.

NICK GRIMSHAW: My dad always used to put sugar on it and I was like, I don't- it's fruit.

ANGELA HARTNETT: Mm. Mmm. These are really lovely.

NICK GRIMSHAW: I'm not hulling it.

ANGELA HARTNETT: This, you see, it annoys me when I have an unripe strawberry but these are delicious.

NICK GRIMSHAW: These are good. Mmm.

ANGELA HARTNETT: Delicious.

[sound of motorbikes revving]

ANGELA HARTNETT: Oh God, yes.

NICK GRIMSHAW: Wait, that's Ewan McGregor and Charley Boorman arriving on...

ANGELA HARTNETT: I know. Motorbikes.

NICK GRIMSHAW: Motorbikes. Wow.

ANGELA HARTNETT: Wow.

NICK GRIMSHAW: Really committed to the cause.

[crew laughs]

NICK GRIMSHAW: Have you ever thought about joining a biker gang?

[crew laugh]

ANGELA HARTNETT: I tell you what, I've know- I don't trust myself to, although I've been on like mopeds and stuff.

NICK GRIMSHAW: Oh my God, they're really revving.

ANGELA HARTNETT: They are.

[sound of motorbikes revving]

ANGELA HARTNETT: I bet there's about six blokes out there looking at them as well. *[in blokey voice]* 'Look, look at that bike there.'

NICK GRIMSHAW: *[in blokey voice]* 'Ooh, nice pipe.'

ANGELA HARTNETT: *[in blokey voice]* 'Ooh yeah, Nice bike.' Um, yeah-

[crew laughs]

NICK GRIMSHAW: *[in blokey voice]* 'Look at the handlebars on that.'

ANGELA HARTNETT: *[laughing]* You'd be perfect

NICK GRIMSHAW: Anyway, go on.

ANGELA HARTNETT: What was I saying, um, so I don't trust myself on a, like I've been on mopeds and stuff, but when I did the test, I actually fell over in the exam.

NICK GRIMSHAW: Er-

ANGELA HARTNETT: Like literally me and the bike toppled.

NICK GRIMSHAW: No!

ANGELA HARTNETT: But they still passed me, which I thought was quite irresponsible.

NICK GRIMSHAW: Yeah that's very irresponsible.

ANGELA HARTNETT: So I don't do that, but I lo- [*alarm goes off*] oh, that's my beef. That's Charley and Ewan's beef that I need to take out the oven. But I do love a motorbike taxi.

NICK GRIMSHAW: Mmm.

ANGELA HARTNETT: When I've done filming work and I've had to go all the way to West London, I don't have a driver, I have a taxi bike.

NICK GRIMSHAW: You have a taxi.

ANGELA HARTNETT: Which is ch-ch-ch-ch.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: And it's brilliant. So quick.

NICK GRIMSHAW: And do you do that with no helmet and stilettos?

ANGELA HARTNETT: No!

[*crew laugh*]

NICK GRIMSHAW: And a fag.

[*crew laugh*]

ANGELA HARTNETT: Not allowed that. Right, I need to go and get the beef. You're gonna...

NICK GRIMSHAW: I'm gonna eat all these strawberries.

ANGELA HARTNETT: All the strawberries, and then we're gonna see Ewan and Charley in a bit.

NICK GRIMSHAW: No, we're gonna have a listener question.

ANGELA HARTNETT: Quickly. Come on, 'cause my beef's in the oven.

NICK GRIMSHAW: Okay. Adele's been on in Canada. Hi Adele. 'Hi guys, I love your show and you're both incredible together. I thought it'd be fun of you guys if you answered some of my fast food questions.'

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: 'As much as I love Nick's sultry sexy voice, I thought Angela could ask these questions this time round, for fun.' Adele wants you to ask me these.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yes. Okay.

ANGELA HARTNETT: Okay. Alright-

NICK GRIMSHAW: I'll do it quick 'cause the beef.

ANGELA HARTNETT: Favourite coffee order?

NICK GRIMSHAW: Double espresso.

ANGELA HARTNETT: Okay. Favourite chocolate bar?

NICK GRIMSHAW: Uh, a dark one with salt in it.

ANGELA HARTNETT: Okay, go-to pizza?

NICK GRIMSHAW: Marinara.

ANGELA HARTNETT: Nice.

NICK GRIMSHAW: With maybe some anchovies on.

ANGELA HARTNETT: Well, that is a marinara.

NICK GRIMSHAW: Oh, is it?

ANGELA HARTNETT: Is it yeah. Think so.

[crew laugh]

NICK GRIMSHAW: What's just the tomato-

ANGELA HARTNETT: That's your, uh, your tomato... a marinara is a tomato, capers and anchovies or, yeah, that's it.

NICK GRIMSHAW: Oh yeah, I want that.

ANGELA HARTNETT: Lovely. Favourite cocktail?

NICK GRIMSHAW: Dirty martini.

ANGELA HARTNETT: Nice.

NICK GRIMSHAW: At night, margarita in the day.

ANGELA HARTNETT: Favourite meal or snack your mum made you when you were a kid?

NICK GRIMSHAW: Roast potatoes.

ANGELA HARTNETT: Aw. And finally, banana or apple?

NICK GRIMSHAW: Apple.

ANGELA HARTNETT: Nice choice.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Lovely. Thank you, Nick Grimshaw-

[applause]

NICK GRIMSHAW: Thank you.

ANGELA HARTNETT: -for your fast food quiz.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Lovely.

NICK GRIMSHAW: It's quite fun doing that, I always think that's annoying for guests.

ANGELA HARTNETT: Yeah- *[laughs]*

[laughter]

NICK GRIMSHAW: It's quite fun.

ANGELA HARTNETT: I love you've never expressed that till now.

NICK GRIMSHAW: No, it's quite good.

ANGELA HARTNETT: Right, we'll- I'm gonna get the beef and then we'll get our guest in.

NICK GRIMSHAW: All right. Let's do it.

[theme music]

[sounds of talking, chairs moving]

EWAN MCGREGOR: Did you eat anything?

CHARLEY BOORMAN: No, nothing.

EWAN MCGREGOR: Me neither.

CHARLEY BOORMAN: Let's hope it's not the-

EWAN MCGREGOR: Let's hope it's not seal liver pâté.

ANGELA HARTNETT: Oh yeah, you-

EWAN MCGREGOR: Did you hear about that?

ANGELA HARTNETT: No, probably not then.

EWAN MCGREGOR: I don't think you've seen it yet, but we arrived in this amazing island that we'd heard was an island only populated by women. And when we arrived-

ANGELA HARTNETT: Thank you.

EWAN MCGREGOR: -we met these two ladies who had a little smorgasbord of local fair.

ANGELA HARTNETT: Yeah.

EWAN MCGREGOR: And I was given *[laughs]* I was given a scotch egg. And I love a scotch egg.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: As we all do.

EWAN McGREGOR: And uh, as I cut into it, she, she said, 'It's maybe with a little twist,' and it was a seagull's egg.

ANGELA HARTNETT: Yeah.

EWAN McGREGOR: Wrapped in seal meat.

ANGELA HARTNETT: Ooh.

EWAN McGREGOR: And it was horrendous to eat.

[crew laugh]

ANGELA HARTNETT: Seal meal must have-

EWAN McGREGOR: It was absolutely-

ANGELA HARTNETT: -was that rubbery and stuff?

EWAN McGREGOR: Mmm. Seal meat-

CHARLEY BOORMAN: High.

EWAN McGREGOR: Yeah, high.

CHARLEY BOORMAN: Strong.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Ooh.

EWAN MCGREGOR: Very dark, isn't it?

NICK GRIMSHAW: Yeah, gamey.

EWAN MCGREGOR: They had some other stuff on the table, an- and crackers and stuff like this.

ANGELA HARTNETT: Yeah.

EWAN MCGREGOR: And I just forgot after the, after the se- after the seagull's egg debacle, I'd forgotten, I reached over with a cracker and I scooped up some of this thing. And it was seal liver pâté.

ANGELA & NICK: Ooh.

EWAN MCGREGOR: Which I recommend you never, ever, ever-

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: No. No.

EWAN MCGREGOR: -ever try.

NICK GRIMSHAW: We won't do that, no.

ANGELA HARTNETT: Never try.

NICK GRIMSHAW: No, no, it's a-

CHARLEY BOORMAN: I was sitting there I, I'd taken a tiny bit thinking, you know, let's just taste it first.

ANGELA HARTNETT: Yeah.

CHARLEY BOORMAN: And he was just chatting away.

NICK GRIMSHAW: Straight in there.

CHARLEY BOORMAN: Straight in-

EWAN MCGREGOR: Good old scoop.

CHARLEY BOORMAN: -and his face was just this-

NICK GRIMSHAW: Ooh.

CHARLEY BOORMAN: -contorted horror.

NICK GRIMSHAW: Ooh, yeah. Are you ready? Okay. Uh, time now to welcome two guests today-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -on Dish, please, a round of applause for Ewan McGregor and Charley Boorman everybody!

[*applause*]

NICK GRIMSHAW: Hi! Welcome.

ANGELA HARTNETT: Welcome, welcome.

NICK GRIMSHAW: Welcome.

EWAN MCGREGOR: Thank you.

NICK GRIMSHAW: We loved your arrival-

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Because usually, you know, before our guests come in, it's me and Ange having a chat and we never know when they're there. We knew when you guys arrived.

[laughter]

NICK GRIMSHAW: It was good. Yeah, we liked it.

CHARLEY BOORMAN: A pair of V-twins.

NICK GRIMSHAW: Yeah.

EWAN MCGREGOR: Yeah, we met at the end of the road by chance. Just exactly, perfect timing wasn't it?

NICK GRIMSHAW: Aw.

ANGELA HARTNETT: Aw.

EWAN MCGREGOR: It was meant to be.

NICK GRIMSHAW: Meant to be.

EWAN MCGREGOR: Exactly.

NICK GRIMSHAW: Um, well, welcome and we're, we're so excited to have you guys with us. I knew today when we were coming in, I, I was looking through what we were eating and what we were drinking. And I saw like, oh, we're having a non-alcoholic spritz.

EWAN MCGREGOR: Yeah.

NICK GRIMSHAW: I was like, delicious. With moments to spare, there's been a change of plan in which Charley Boorman has suggested we try something I've never had in my life.

CHARLEY BOORMAN: Oh yeah.

NICK GRIMSHAW: Which is what Charlie?

CHARLEY BOORMAN: Well, uh, it's a negroni, but it's a tequila negroni.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Oh.

CHARLEY BOORMAN: And that, I had it a little while ago and it was a nice little twist to it, 'cause you still, you still got the kind of negroni thing-

ANGELA HARTNETT: Yeah.

CHARLEY BOORMAN: But that little, that little, um... kick.

ANGELA HARTNETT: So tequila instead of the gin?

CHARLEY BOORMAN: Yeah.

NICK GRIMSHAW: Yes.

CHARLEY BOORMAN: I'm a big fan of tequila.

ANGELA HARTNETT: Nice.

NICK GRIMSHAW: Yeah.

CHARLEY BOORMAN: I quite like it.

NICK GRIMSHAW: Well, we- well, yeah, I was making them at 11:28.

[laughter]

ANGELA HARTNETT: As you do.

NICK GRIMSHAW: I was like, I've hit rock bottom.

[laughter]

NICK GRIMSHAW: Anyway, um, cheers.

CHARLEY BOORMAN: Oh cheers, cheers, cheers.

NICK GRIMSHAW: And welcome, and Ewan you've got a like non-alcoholic spritz.

EWAN McGREGOR: What's, what's in my one?

NICK GRIMSHAW: It's the Pentire Coastal Spritz.

ANGELA HARTNETT: Ooh.

EWAN McGREGOR: So does it have-

ANGELA HARTNETT: That's nice, actually.

EWAN McGREGOR: -a non-alcoholic-

NICK GRIMSHAW: Non-alcoholic.

EWAN McGREGOR: -spirit-y stuff?

NICK GRIMSHAW: Yeah. Fermented something.

EWAN McGREGOR: It's funny, as a sober person, non-alcoholic spirits scares the s**** out of me.

NICK GRIMSHAW: Oh really.

EWAN MCGREGOR: Like I can have a non-alcoholic beer and that's totally fine, I'm used to that now, but yeah, when you have something that's non-alcoholic gin or something-

ANGELA HARTNETT: Yeah. Mm.

NICK GRIMSHAW: You're like, you-

EWAN MCGREGOR: -your body thinks that's gin and you go into sort of, anyway, this is quite nice.

NICK GRIMSHAW: Yeah, that's good. It's good that.

ANGELA HARTNETT: No, it's nice. Coastal ones. Cornwall, aren't they? Cornish? Yeah, nice.

NICK GRIMSHAW: Very nice, well, how do you find, uh, Charley's negroni?

ANGELA HARTNETT: I think it's good, I think it's lovely.

CHARLEY BOORMAN: It's nice if you have a, like a mezcal, more of a smoky one-

ANGELA & NICK: Yeah.

CHARLEY BOORMAN: -as well, that's nice as well.

NICK GRIMSHAW: We like this.

ANGELA HARTNETT: Oh yeah, very good.

NICK GRIMSHAW: Now we're gonna start with something we also don't do, which is like a starter?

ANGELA HARTNETT: It's like an array of-

EWAN MCGREGOR: Oh yeah.

ANGELA HARTNETT: -nibbles for you both.

NICK GRIMSHAW: Yeah.

CHARLEY BOORMAN: *[laughs]*

EWAN MCGREGOR: That was just to like, to satisfy both of our desires. The menu was very nice.

ANGELA HARTNETT: I know, because we had- you like haggis, obviously. Well, not actually obviously, not every Scottish person likes-

EWAN MCGREGOR: No, no, no but I do love haggis.

ANGELA HARTNETT: You do love haggis.

EWAN MCGREGOR: I do. And it's not often you get a chance to have it.

ANGELA HARTNETT: Yeah.

EWAN MCGREGOR: Unless you're up the road, you know.

ANGELA HARTNETT: And so we've done some lovely little deep fried haggis balls with mustard mayonnaise, dip in.

EWAN MCGREGOR: Gorgeous.

ANGELA HARTNETT: And then from your days when you worked in hospitality, I believe.

EWAN MCGREGOR: Yeah?

ANGELA HARTNETT: Melba toast.

EWAN MCGREGOR: Yeah, yeah, yeah. Yeah.

ANGELA HARTNETT: So Melba toast, and then we got some mackerel, pâté chicken liver pâté, and then a country pâté.

NICK GRIMSHAW: Wow.

EWAN MCGREGOR: Wow.

ANGELA HARTNETT: So tuck in guys.

CHARLEY BOORMAN: Thank you.

EWAN MCGREGOR: Have you made Melba toast before?

ANGELA HARTNETT: I have, but years ago.

EWAN MCGREGOR: It's an old-fashioned thing, isn't it?

ANGELA HARTNETT: It's a very old- you always used to get it in like country house hotels-

EWAN MCGREGOR: Yeah.

ANGELA HARTNETT: -or an old school hotels, and they'd put it on the table.

CHARLEY BOORMAN: Very eighties.

ANGELA HARTNETT: Yeah, and I don't know why a dry bit of toast would be the most appetizing thing you'd have at the beginning of your meal.

EWAN MCGREGOR: No.

NICK GRIMSHAW: Looks quite-

EWAN MCGREGOR: Something about the thinness of it-

NICK GRIMSHAW: Yeah.

EWAN MCGREGOR: -was chic or something.

ANGELA HARTNETT: Yeah, exactly, yeah.

EWAN MCGREGOR: I used to have to make it, when I worked in the Murraypark Hotel in Crieff, I started as a dish washer when I was fourteen. And I worked weekends, I bought my first car from the money I saved with it-

ANGELA HARTNETT: Oh nice.

EWAN MCGREGOR: -when I was sixteen. I used to have to make it with the bread on the slicer, you know,

ANGELA HARTNETT: Yeah. Yeah.

EWAN MCGREGOR: And grill it, and...

NICK GRIMSHAW: Wow-

EWAN MCGREGOR: Thank you so much.

NICK GRIMSHAW: -ready for Ewan to try this.

[laughs]

EWAN MCGREGOR: Okay-

NICK GRIMSHAW: Mel- Melba toast-

CHARLEY BOORMAN: Melba toast.

NICK GRIMSHAW: -expert.

ANGELA HARTNETT: But you're right, it a real eighties thing.

CHARLEY BOORMAN: Yeah.

ANGELA HARTNETT: You always used to see it.

NICK GRIMSHAW: Does remind me of like my mum's dinner parties, a Melba toast.

ANGELA HARTNETT: Does it? Did Eileen used to do Melba toast?

NICK GRIMSHAW: 'Oh s***, I've gotta do my Melbas.'

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: Yeah, big time.

CHARLEY BOORMAN: Can I try one of these?

NICK GRIMSHAW: Please, get involved, yeah. Tell us-

CHARLEY BOORMAN: Can I just-

ANGELA HARTNETT: Help yourself, yeah.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Dip in, you carry on.

NICK GRIMSHAW: Tell us about your little haggis bonbons.

ANGELA HARTNETT: So basically, it's Macsween's haggis.

NICK GRIMSHAW: Mm-hm.

CHARLEY BOORMAN: Mm-hm.

ANGELA HARTNETT: Which is a great Scottish brand, they do great haggis.

CHARLEY BOORMAN: Wow.

NICK GRIMSHAW: Got to try some of this.

ANGELA HARTNETT: And you literally just roll the haggis into a little ball.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: And then we do it, a chef-y term 'pane' it, which means we basically cover it in breadcrumbs, so dip it in egg first, then into milk, and then into the breadcrumbs, and then fry them. And then that's just mayonnaise with a touch of whole grain mustard. Or if you want to, but we know, 'cause you're not drinking, you can put a bit of whisky in it.

EWAN MCGREGOR: Yeah, yeah.

ANGELA HARTNETT: See if my husband was here, who's Scottish as well, whiskey would be in there.

CHARLEY BOORMAN: Oh whisky.

EWAN MCGREGOR: Right, right, right.

ANGELA HARTNETT: He's the one who goes to a hotel and has whiskey on his porridge, you know? He's that sort of Scottish.

CHARLEY BOORMAN: Oh that sort of Scot.

NICK GRIMSHAW: Right.

ANGELA HARTNETT: That's what I'm saying.

CHARLEY BOORMAN: He's a- he's-

EWAN MCGREGOR: Good old Scottish-

CHARLEY BOORMAN: -a die hard Scot. How's his liver?

ANGELA HARTNETT: Yeah, he's all right actually, he does okay. But anyway, so, um, that's those.

EWAN MCGREGOR: Do you cook the haggis before you make it into the balls?

ANGELA HARTNETT: No- oh yeah, the haggis is all cooked beforehand, yeah 'cause you bought it like that, and it's just a case of reheating it.

EWAN MCGREGOR: Okay.

NICK GRIMSHAW: I love haggis.

ANGELA HARTNETT: Yeah, it's good.

EWAN MCGREGOR: Yeah, it is nice, isn't it.

NICK GRIMSHAW: Really do.

EWAN MCGREGOR: It gets such bad press.

NICK GRIMSHAW: I know! It is delicious.

EWAN MCGREGOR: But it's delicious, yeah.

CHARLEY BOORMAN: Well, it's-

EWAN MCGREGOR: People are so squeamish

CHARLEY BOORMAN: -offal.

ANGELA HARTNETT: Yeah.

CHARLEY BOORMAN: What's exactly in haggis? So it's offal-

ANGELA HARTNETT: Oh, it's lamb offal I think mainly, lamb offal, then it's the oats, I think, which make a big difference, if they're either small..., and it's all soaked together, and it's the hearts of the offal, the liver of the offal and all the intestines of the lamb, I think. I've never made it. Neil's made it with his friend James and-

EWAN MCGREGOR: Oh really?

ANGELA HARTNETT: -honestly, homemade haggis is one of the nicest-

EWAN MCGREGOR: Oh yeah, it's delicious.

ANGELA HARTNETT: It's such, I mean it's a joy. We did it for Delia Smith once for her, like Burn's Night at Norwich, and she got it piped in. So the haggis was with the piper in the Norwich ground, and she had it piped into the sort of, dinner. It was amazing, yeah.

EWAN MCGREGOR: Yeah.

ANGELA HARTNETT: It was brilliant.

CHARLEY BOORMAN: You mention Delia Smith quite a lot. 'Cause she was a big influence on me years ago when I started cooking. You know that little bible?

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: *The* book.

CHARLEY BOORMAN: The book.

NICK GRIMSHAW: With the red, she had the red outfit.

ANGELA HARTNETT: Yeah.

CHARLEY BOORMAN: Yeah, exactly, yeah. And then she did the Christmas book as well.

ANGELA HARTNETT: Yeah, that's right. I think 'cause she's just brilliant.

CHARLEY BOORMAN: Yeah. Cause all her recipes work-

ANGELA HARTNETT: She just, everything-

CHARLEY BOORMAN: -I mean, absolutely-

ANGELA HARTNETT: That's it, Charley.

CHARLEY BOORMAN: -hundred percent. You could be brainless and, and not get it wrong.

ANGELA HARTNETT: She, and she tests everything. She's so thorough.

CHARLEY BOORMAN: So perfect for me. Mm-hm.

ANGELA HARTNETT: You're absolutely right, that's why she's great. And she's great fun.

NICK GRIMSHAW: She's great fun.

ANGELA HARTNETT: She's good to have a great lunch with, Delia.

CHARLEY BOORMAN: I've never met her.

ANGELA HARTNETT: Ah. I think you'd get on.

EWAN MCGREGOR: I met her, but I embarrassed myself.

ANGELA HARTNETT: Ooh [*laughs*]

CHARLEY BOORMAN: No...

ANGELA HARTNETT: What'd you do Ewan?

EWAN MCGREGOR: Way back in the day when I was young, I was in this thing called, uh, Scarlet and the Black.

ANGELA HARTNETT: Right.

EWAN MCGREGOR: And they put me on the front of the Radio Times, and they have a thing at the BBC then, I don't if they still do, where they get everyone together who's been on the cover of the Radio Times, and they present everybody with a framed copy of the cover.

ANGELA HARTNETT: Oh right, yeah.

EWAN MCGREGOR: And I met Delia there and I was so excited to meet her, but I kept swearing.

ANGELA HARTNETT: [*laughs*]

EWAN MCGREGOR: I didn't mean to, but I just kept dropping F-bombs all the time...

ANGELA HARTNETT: [*laughs*]

EWAN MCGREGOR: To Delia Smith. And then I walked away, I was like-

NICK GRIMSHAW: Ohh....

EWAN MCGREGOR: Ohh...

CHARLEY BOORMAN: There's nothing worse-

EWAN MCGREGOR: She thinks I'm such a-

CHARLEY BOORMAN: -is there, when you walk away feeling-

EWAN MCGREGOR: I know, I really let myself down.

NICK GRIMSHAW: Oh, Delia.

EWAN MCGREGOR: I feel like, if she's listening-

NICK GRIMSHAW: You know her, would she mind an F?

ANGELA HARTNETT: I don't- well she's, you know...

NICK GRIMSHAW: She puts up with you.

[crew laugh]

ANGELA HARTNETT: Yeah, I mean, I've, I've been known to swear a bit, and Neil's been known to swear a bit.

EWAN MCGREGOR: Yeah.

ANGELA HARTNETT: I think she'll still love you.

EWAN MCGREGOR: I've been carrying the shame all these years.

NICK GRIMSHAW: Oh no.

ANGELA HARTNETT: I'll ask her, next time.

NICK GRIMSHAW: Let it go.

EWAN MCGREGOR: Let it go.

NICK GRIMSHAW: Let it go.

ANGELA HARTNETT: She loves it.

CHARLEY BOORMAN: We all, everyone-

ANGELA HARTNETT: She'll be fine.

CHARLEY BOORMAN: -has a potty mouth.

NICK GRIMSHAW: She won't mind. She's all right, she's down the football, she hears at all.

EWAN MCGREGOR: Is she?

NICK GRIMSHAW: Yeah, course.

EWAN MCGREGOR: It's just nerves, I was nervous to meet her.

CHARLEY BOORMAN: She does love her football.

NICK GRIMSHAW: Yeah, she knows, she knows.

ANGELA HARTNETT: Can't imagine you being nervous.

EWAN MCGREGOR: Oh yeah.

NICK GRIMSHAW: Delia, hello?

EWAN MCGREGOR: Delia.

NICK GRIMSHAW: Come on, come on.

EWAN MCGREGOR: Icon.

NICK GRIMSHAW: They're delicious.

EWAN MCGREGOR: Delicious.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: The haggis bonbons.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah. And it does get a bad rep, and I don't really know why, because it's really good.

EWAN MCGREGOR: People are squeamish about what it is, I think.

ANGELA HARTNETT: Yeah.

EWAN MCGREGOR: Without tasting it.

NICK GRIMSHAW: I love like black-

ANGELA HARTNETT: But it's also stuff we should be using.

NICK GRIMSHAW: Absolutely.

EWAN MCGREGOR: Yeah, yeah.

ANGELA HARTNETT: You know, 'cause we're talking about, I mean, I know-

CHARLEY BOORMAN: Exactly.

ANGELA HARTNETT: -in one of your series you're all about the electric bike and climate change stuff.

EWAN MCGREGOR: Yeah.

ANGELA HARTNETT: And actually if you want to eat well, you shouldn't be eating meat every day. You know, once or twice a week is great, we, you know, we are a nation of farmers, you know, it's part of the cycle of life.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: But you should use every part of the animal.

EWAN MCGREGOR: Yeah.

ANGELA HARTNETT: And so having things like that is perfect.

NICK GRIMSHAW: Yeah.

EWAN MCGREGOR: Yeah.

CHARLEY BOORMAN: Perfect. We, um, you know, when we travel, you know, in all these different places we've been, you, you do come across some quite extraordinary stuff. I think in Mongolia, talking about people using everything. We camped by this ger, you know, these sort of semi-nomadic tents that the people in the countryside live in, and they have all their own animals, and they travel on the seasons. And we turned up, and we didn't have very much food in Mongolia, we completely misunderstood that there were no shops.

ANGELA HARTNETT: Right.

CHARLEY BOORMAN: In Mongolia. There was nothing there.

NICK GRIMSHAW: Yeah.

CHARLEY BOORMAN: And so we were kind of slightly hungry the whole time. And we stopped at this ger and we thought, you know, you would get invited in if you stopped and camped by them, they'd invite you in and feed you. And we

went in one time, and they said, ‘Would you like some food,’ and they had this big pot in the middle on the stove, and they lifted this, uh, this lid, and there were two hundred testicles.

ANGELA HARTNETT: [*gasps*]

CHARLEY BOORMAN: Bubbling away with all their entrails.

ANGELA HARTNETT: Oh my God.

CHARLEY BOORMAN: Everything sort of bubbling, from sheep to goats to-

EWAN MCGREGOR: Yaks.

CHARLEY BOORMAN: Yaks. You name it, it was all in there.

NICK GRIMSHAW: Wow.

CHARLEY BOORMAN: And it was, you know, slop-logging off there.

ANGELA HARTNETT: And you couldn't leave then.

CHARLEY BOORMAN: No, no.

NICK GRIMSHAW: No. You've already said you're hungry.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

CHARLEY BOORMAN: And we convinced him to give us one each. And Ewan had a small one and his was-

EWAN MCGREGOR: Not that small.

[laughter]

CHARLEY BOORMAN: Mine was enormous.

EWAN MCGREGOR: I don't know that yours was much bigger than mine.

ANGELA HARTNETT: But hold on, one of you couldn't eat it.

EWAN MCGREGOR: That's excuse making now.

CHARLEY BOORMAN: I remember eating them, and Ewan is pretty good with eating, kind of, you know, difficult things, I took one bite and it kind of popped and-

ANGELA HARTNETT: Ohh...

NICK GRIMSHAW: Oof.

CHARLEY BOORMAN: -you know, it was just, you know, and came straight back out again.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Oh.

CHARLEY BOORMAN: And, uh, but that was, um...

[laughter]

ANGELA HARTNETT: And did they noti- I mean, yeah-

CHARLEY BOORMAN: Oh, they thought it was the funniest thing in the world-

ANGELA HARTNETT: They understood.

CHARLEY BOORMAN: -they thought it was hilarious.

ANGELA HARTNETT: Yeah. 'Cause actually the, the one I- one of the programmes I watched, I like the seaweed lady.

CHARLEY BOORMAN: Mm.

EWAN MCGREGOR: Oh yeah, she was lovely.

ANGELA HARTNETT: All that food looked really delicious.

EWAN MCGREGOR: Yeah. She really knew, and she, and you know, I didn't know that you could just eat any seaweed on the sea, you know-

ANGELA HARTNETT: Yeah, I didn't.

EWAN MCGREGOR: -and it's really nice to know that, next time you're at the beach.

NICK GRIMSHAW: Next time you're there.

EWAN MCGREGOR: You know, have a little snack, Yeah.

NICK GRIMSHAW: Have a little chew.

CHARLEY BOORMAN: We made these little pieces of fish dipped in flour and then we wrapped this very thin seaweed around the top and then just lightly fried them and...

ANGELA HARTNETT: Yeah.

EWAN MCGREGOR: It was delicious.

NICK GRIMSHAW: Ooh yeah.

CHARLEY BOORMAN: It was it really, really nice.

ANGELA HARTNETT: It did look delicious.

NICK GRIMSHAW: Very good.

ANGELA HARTNETT: I know, I was ve- I was like, oh, I might go, when I'm next in Norway.

EWAN MCGREGOR: Yeah.

ANGELA HARTNETT: Knock on her door.

NICK GRIMSHAW: Pop over. Get over there.

EWAN MCGREGOR: What a beautiful place to travel.

NICK GRIMSHAW: Oh, I bet.

EWAN MCGREGOR: It's so gorgeous, Norway.

NICK GRIMSHAW: I bet. I want to get into the full journey in a bit, but-

ANGELA HARTNETT: Yeah, I'm gonna get food.

[dinner table sounds]

NICK GRIMSHAW: We always ask our guests what, what they fancy, what they don't fancy. We come to those right now. A rarity, but a brilliant rarity is that you sent a voice note. Works excellently for a podcast.

EWAN MCGREGOR: Oh.

NICK GRIMSHAW: So Charley sent a voice note. Let's have a little listen to what you sent us about what you fancied eating today on Dish.

CHARLEY BOORMAN: *[From the voice note recording]* One of my absolute favourite loves is curried cauliflower cheese. It's a Ottolenghi recipe and just delicious. Cauliflower, it's got English mustard, curry powder, shallots, cream. I add a bit of crème fraîche to it 'cause otherwise it's too heavy, um, and then it has a lovely panko breadcrumb and cheese and parsley topping. Absolutely delicious. Goes with anything you can think of.

NICK GRIMSHAW: Oof. That sounds delicious. And I want that now.

CHARLEY BOORMAN: Yeah *[laughs]*

[laughter]

NICK GRIMSHAW: That sounds-

EWAN MCGREGOR: Unfortunately.

CHARLEY BOORMAN: I mean, I left that for you and...

NICK GRIMSHAW: Yeah, you know. Come on.

EWAN MCGREGOR: He almost cooked it on the voicemail.

NICK GRIMSHAW: I know, that was delicious sounding. So is that something, 'cause you love to cook, don't you? You love to cook.

CHARLEY BOORMAN: Yeah, I love cooking.

NICK GRIMSHAW: And have you always loved cooking, Charley?

CHARLEY BOORMAN: I have. My mother, she was an amazing cook, and she came from Northern Germany, so lots of heavy food. Lots of cream, lots of butter.

NICK GRIMSHAW: Yeah.

CHARLEY BOORMAN: Um, which is, you know, obviously perfect for cooking. And, and, um, so, so I love it. And then, um, but I got really into cooking when I did MasterChef a few years ago.

NICK GRIMSHAW: Yes.

CHARLEY BOORMAN: And that kind of gave me the confidence to cook for, for lots of people, and experiment.

NICK GRIMSHAW: And is that something you'd like to make that, them Ottolenghi recipe?

CHARLEY BOORMAN: Oh, that, yeah, Ottolenghi. That particular recipe-

NICK GRIMSHAW: Always so tasty.

CHARLEY BOORMAN: I like, um, eating with like five or six different dishes.

NICK GRIMSHAW: Mm-hm.

CHARLEY BOORMAN: Lots of different flavours, and mashing them all together.

NICK GRIMSHAW: Yeah, I like that too. You also said that you love, 'Scallops, any shellfish.'

CHARLEY BOORMAN: Yeah.

NICK GRIMSHAW: 'Seared tuna, raw tuna, Japanese food with tuna, ribeye steak and chimichurri. You dislike liver, onion gravy and mashed potato.'

CHARLEY BOORMAN: I know, yeah. I'm not a big fan of mash, yeah.

NICK GRIMSHAW: My dad was very anti-mash.

CHARLEY BOORMAN: I mean, I'm not anti it, I mean, if it's a really nice...

NICK GRIMSHAW: Yeah.

EWAN MCGREGOR: Do you not like it with liver or you just don't like it at all?

CHARLEY BOORMAN: I'm just not a big fan of mashed potatoes, I wouldn't necessarily cook it. I'd go for any other potato, but

EWAN MCGREGOR: Like, yeah, new boiled potatoes, or-

CHARLEY BOORMAN: Yeah, new boiled.

NICK GRIMSHAW: New boiled potato.

CHARLEY BOORMAN: I like steam- steaming-

NICK GRIMSHAW: Steamed potato.

CHARLEY BOORMAN: I like to steam potatoes, like new potatoes, steam them.

EWAN MCGREGOR: We, we learned from the...

CHARLEY BOORMAN: Yes.

EWAN MCGREGOR: Seaweed lady, was it?

CHARLEY BOORMAN: No, there was-

EWAN MCGREGOR: No.

CHARLEY BOORMAN: -a lady in-

EWAN MCGREGOR: Oh, in...

CHARLEY BOORMAN: -in, um... Helsinki.

EWAN MCGREGOR: Helsinki.

CHARLEY BOORMAN: Helsinki.

NICK GRIMSHAW: What, to do potatoes?

CHARLEY BOORMAN: Yeah.

EWAN MCGREGOR: Yeah. To always boil your potatoes with... what did we learn?

ANGELA HARTNETT: Sorry I'm going to leave that for you.

[*laughter*]

ANGELA HARTNETT: Brilliant.

[*laughter*]

EWAN MCGREGOR: Always boil your potatoes with...

NICK GRIMSHAW: Always boil your potatoes.

CHARLEY BOORMAN: Oh, with dill.

EWAN MCGREGOR: Dill.

NICK GRIMSHAW: Oh, dill. Ooh yes.

CHARLEY BOORMAN: Really, really salty water. Is that right? Salty water?

NICK GRIMSHAW: Is that right, Ange?

ANGELA HARTNETT: I've not known the dill, but definitely salty water, yeah.

CHARLEY BOORMAN: But the dill really unus-

ANGELA HARTNETT: The dill will infuse into it.

CHARLEY BOORMAN: With the stalks.

ANGELA HARTNETT: Yeah.

CHARLEY BOORMAN: With the stalks.

ANGELA HARTNETT: We sometimes do new potatoes and we put the stalks from the mint in.

CHARLEY BOORMAN: Would you steam them or would you...

ANGELA HARTNETT: Never steam them, that's a new one for me.

CHARLEY BOORMAN: You know you have that little bain marie thing.

ANGELA HARTNETT: Yeah, yeah, yeah.

CHARLEY BOORMAN: Just...

ANGELA HARTNETT: And they put it underneath- the waters going underneath, yeah. I can see why that would work, 'cause it'd be nice and dry.

CHARLEY BOORMAN: I quite like that with new potatoes.

EWAN McGREGOR: From raw?

ANGELA HARTNETT: Yeah.

CHARLEY BOORMAN: From raw, yeah.

EWAN MCGREGOR: Oh really?

NICK GRIMSHAW: Ooh yeah.

EWAN MCGREGOR: Wow.

NICK GRIMSHAW: I like that.

EWAN MCGREGOR: That's a good-

NICK GRIMSHAW: Try that out.

EWAN MCGREGOR: New little tip.

ANGELA HARTNETT: Little thing.

NICK GRIMSHAW: Is there something that you like to cook if you know people are coming over for the weekend, or do you not really like it?

EWAN MCGREGOR: Oh I don't know. I'm not that big of a cook, that's the shame of it.

NICK GRIMSHAW: Uh-huh.

EWAN MCGREGOR: I'd love to, but I've never got into it, like...

CHARLEY BOORMAN: He loves eating it.

NICK GRIMSHAW: You like eating it, yeah.

EWAN MCGREGOR: Love eating it.

NICK GRIMSHAW: Yeah, yeah.

CHARLEY BOORMAN: But I think both of us love our food.

EWAN MCGREGOR: Yeah.

CHARLEY BOORMAN: And we're both quite experimental, I suppose, we'll give anything to go.

EWAN MCGREGOR: I just don't have the ba- just don't know the basics, you know.

CHARLEY BOORMAN: Yeah.

NICK GRIMSHAW: Yeah.

EWAN MCGREGOR: So I'm a bit frightened to try, so I should just get a Delia cookbook.

NICK GRIMSHAW: Get, get a Delia cookbook. Get an Ange book as well.

EWAN MCGREGOR: Get an Ange.

NICK GRIMSHAW: You're sorted then.

EWAN MCGREGOR: Get going, yeah.

NICK GRIMSHAW: Uh-huh.

EWAN MCGREGOR: Charley always cooks amazing, I mean, we went for a motorbike ride the other day. I picked up this bike.

NICK GRIMSHAW: Mm-hm.

EWAN MCGREGOR: Down at Guildford, where Charley, is that a secret where you live?

CHARLEY BOORMAN: No.

EWAN MCGREGOR: Down at Guildford where Charley lives. It's not anymore.

CHARLEY BOORMAN: Not anymore.

[laughter]

EWAN MCGREGOR: So I picked up my bike, we went for a bit of a ride around with a, with a friend of Charley's, and, uh, we got back from this ride, it was pissing with rain, we came in and Charley just whipped up these-

CHARLEY BOORMAN: Oh yeah.

EWAN MCGREGOR: It was just like bagels with bacon and it, it was unbelievably tasty out of nowhere, you know, while we were all just sitting, chatting around.

NICK GRIMSHAW: Uh-huh

EWAN MCGREGOR: And you've, you are really, really, you're really good at uh...

CHARLEY BOORMAN: That's very kind.

EWAN MCGREGOR: -providing tasty food, you-

NICK GRIMSHAW: And, yeah, I, I like those people, you need those people in your life.

EWAN MCGREGOR: Yeah.

NICK GRIMSHAW: That can just make something quick-

EWAN MCGREGOR: That's right.

NICK GRIMSHAW: -and tasty. Good, yeah.

CHARLEY BOORMAN: Well, that's always, always, when you see professional chefs throw this stuff together, and then listening to your podcast and, and when, when she's talking about, yeah well just put that, just throw that in there.

NICK GRIMSHAW: Just do it. Yeah.

CHARLEY BOORMAN: Go on.

NICK GRIMSHAW: Just cook it quick.

CHARLEY BOORMAN: And there's your gnocchi.

[laughter]

NICK GRIMSHAW: Yeah, yeah, yeah, literally! Literally. Ange is like, when, when she does make gnocchi, she's like, 'You just roll it and go like that.'

CHARLEY BOORMAN: Just like that.

NICK GRIMSHAW: Like what do you mean just roll it and go like that?

CHARLEY BOORMAN: Slow down.

[chopping sounds]

NICK GRIMSHAW: Now the food has arrived.

CHARLEY BOORMAN: Oh yeah.

EWAN MCGREGOR: Oh my God.

NICK GRIMSHAW: And it is already, we've already started eating it.

EWAN MCGREGOR: I know, it's-

ANGELA HARTNETT: No problem.

NICK GRIMSHAW: Before our plates hit the table we're eating it, 'cause this looks good and wow.

EWAN McGREGOR: It's delicious.

NICK GRIMSHAW: This is tasty. And you've done a Tomahawk steak.

ANGELA HARTNETT: Tomahawk.

EWAN McGREGOR: How did you cook the meat?

NICK GRIMSHAW: Yeah, how'd you do this?

ANGELA HARTNETT: So which is like a rib eye, but with a large bone in. So this recipe on Waitrose is a grill, they do it on, so chargrill or do it on a barbecue outside. But because we're obviously in the studio, I've chargrilled it to get that effect and then finish it in the oven for about ten to fifteen minutes. Let it rest for the same amount of time. And that's rare, if you want it longer, you'd go twenty minutes, twenty-five minutes, you know, if you want it medium or well done, it just depends how you wanna cook it.

NICK GRIMSHAW: And what's the sort of serving size of this? 'Cause that is a big... piece of meat.

ANGELA HARTNETT: That's about, uh, it's two kilos of meat and there's still quite a bit up there. I mean, that's six to eight people, easily, come on.

NICK GRIMSHAW: Yeah, serious.

CHARLEY BOORMAN: Yeah, easily.

ANGELA HARTNETT: You know, a kilo, you know, it is gotta be four.

EWAN MCGREGOR: Plenty, plenty guys.

NICK GRIMSHAW: Yeah, everyone will be alright. You'll be alright.

EWAN MCGREGOR: There's loads left.

ANGELA HARTNETT: We've got your lunch.

CHARLEY BOORMAN: Just looking, looking at all the people here, just all going-

NICK GRIMSHAW: All the crew going-

[crew laugh]

CHARLEY BOORMAN: -hurry up and... so we can eat.

NICK GRIMSHAW: Shut up.

CHARLEY BOORMAN: But, but, but you're, you're right, that Tomahawk or the ribeye is the best cut, really.

ANGELA HARTNETT: I think it's got the best flavour because of all that fat going through it, 'cause that melts down and all that marbling. Fillet's wonderful, but there's no fat through it.

CHARLEY BOORMAN: Yeah but you, you would do that in a whole, you would do it in a whole fillet.

ANGELA HARTNETT: Yeah, and it's just not as tasty. You want a bit of working meat and that's your, you know, the ribeye, I think it's brilliant.

NICK GRIMSHAW: That's it. Have you got any pro tips?

ANGELA HARTNETT: My only thing is, um, before you cook any meat, take it out of the fridge ahead.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: So it comes up to room temperature, 'cause I think if you put cold meat onto any sort of pan, it's just gonna contract.

EWAN MCGREGOR: Oh, interesting.

ANGELA HARTNETT: All the sinew and the muscles, and it's just not gonna be as tender. So it just brings things up to room temperature, and then cook them from there. And let it rest. I mean, I'm always at home, I'm like, 'Come on, Neil, just slice it!' and he's like, 'Just relax.'

NICK GRIMSHAW: Just let it rest.

ANGELA HARTNETT: Let the meat relax, will you?

NICK GRIMSHAW: And how long-

EWAN MCGREGOR: You let it, you let it sit for the same amount of time that it's cooked?

ANGELA HARTNETT: Mmm. Yeah, easily.

EWAN MCGREGOR: Okay.

ANGELA HARTNETT: Yeah.

CHARLEY BOORMAN: Yeah.

ANGELA HARTNETT: And yeah, but I'm always like, 'Come on, just come-serve.'

EWAN MCGREGOR: Yeah, yeah, yeah.

ANGELA HARTNETT: Yeah. And he is like, 'Just,' he goes, 'Will you just calm down?'

[*laughter*]

NICK GRIMSHAW: Mesh is like that. Mesh's like, 'It can't taste that different.' I'm like, just wait.

ANGELA HARTNETT: Relax, yeah.

CHARLEY BOORMAN: Sauce on top, of the, it's kind of almost Japanese-y, is it, or?

ANGELA HARTNETT: Mm. Well, we knew you liked sort of those Asian flavours. So it's this spicy dipping sauce.

CHARLEY BOORMAN: Mm.

ANGELA HARTNETT: And you've got garlic in there, soy, rice wine vinegar, bit of sesame seeds, and then gochujang. So that lovely paste, they're, they're high fiving 'cause I said it right [*laughing*] 'cause I always say it wrong. Um, and then literally toast your sesames, mix it all together.

CHARLEY BOORMAN: Is the gochujang that, that, that red paste?

ANGELA HARTNETT: That really thick red paste-

CHARLEY BOORMAN: Really thick red paste.

ANGELA HARTNETT: -yeah, that's the spice, and then this one is sriracha and mayonnaise, and that's for dipping your fries in as well.

NICK GRIMSHAW: Mmm.

EWAN MCGREGOR: Okay.

ANGELA HARTNETT: Yeah. And then I just use a bit of the cooking juices to base it as well. And then you've got this lovely shredded cabbage.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And we do the greens, and we do that with a little bit of soy sauce, lime juice, and toasted sesame oil. And some spring greens. So it's supposed to be cold, it's not supposed to be hot, it's like a cabbage salad.

NICK GRIMSHAW: The dressing is-

CHARLEY BOORMAN: I was wondering that.

NICK GRIMSHAW: -really good.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mmm.

ANGELA HARTNETT: And yeah, so it's all, and it's all sort of summery barbecue-y.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: You know, you could do that all on the barbecue, you can marinade it all up-

NICK GRIMSHAW: Well it's really delicious, thank you.

CHARLEY BOORMAN: It is lovely.

ANGELA HARTNETT: Pleasure. Carry on.

NICK GRIMSHAW: Really great. Um, if you wanna try this recipe or any of the recipes, we do [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes), get all the ingredients on there, the how to. Very, very tasty. Really good. Thank you Ange.

CHARLEY BOORMAN: Talking about Waitrose-

ANGELA HARTNETT: Pleasure.

CHARLEY BOORMAN: -I was in there first thing this morning.

ANGELA HARTNETT: Ooh! Doing your weekly shop?

NICK GRIMSHAW: Bit of prep for this.

CHARLEY BOORMAN: I mean, they must love me in there 'cause I'm there almost daily.

[laughs]

CHARLEY BOORMAN: You know, my little two pounds in the car park.

NICK GRIMSHAW: Mm-hm.

CHARLEY BOORMAN: And then get that money back.

NICK GRIMSHAW: Mm-hm.

[crew laugh]

NICK GRIMSHAW: Get that back.

CHARLEY BOORMAN: You know, the pennies.

ANGELA HARTNETT: I love that.

[crew laugh, applaud]

NICK GRIMSHAW: Get that back. Mm-hm.

CHARLEY BOORMAN: [laughs]

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: He drives the bike through the shop.

CHARLEY BOORMAN: Yeah.

[crew laugh]

EWAN MCGREGOR: Yeah. Just like, throws it in the pannier.

ANGELA HARTNETT: That would be brilliant.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

CHARLEY BOORMAN: They go, ‘Charley, please don’t leave just any skid marks.’

NICK GRIMSHAW: Yeah, yeah, yeah. ‘Not again.’

ANGELA HARTNETT: Exactly, yeah.

NICK GRIMSHAW: There’s also a wine pairing with this. A nice red, a Journey’s End Sir Lowry Cabernet Sauvignon, which is South African wine. Um, and it’s got, ‘dark plum chocolate and sweet spice flavours,’ which would be perfect with a steak. We’re, I mean, I’m still having my tequila negroni.

ANGELA HARTNETT: Yeah, same here.

[*crew laugh*]

NICK GRIMSHAW: Which is...

CHARLEY BOORMAN: It's nice, isn't it?

NICK GRIMSHAW: It is really nice.

CHARLEY BOORMAN: I really like it, yeah.

NICK GRIMSHAW: And also we're having a non-alchy beer as well.

ANGELA HARTNETT: It's just, it's laden, this table.

EWAN MCGREGOR: BrewDog.

ANGELA HARTNETT: I've never seen it so full.

NICK GRIMSHAW: Yeah, bit of a BrewDog.

EWAN MCGREGOR: Wingman.

NICK GRIMSHAW: BrewDog Wingman. He looks like he'd ride a bike, don't he?

[*laughter*]

EWAN MCGREGOR: Yeah yeah, yeah yeah.

CHARLEY BOORMAN: He is. He is.

NICK GRIMSHAW: He's got wings.

CHARLEY BOORMAN: He's on a bike.

NICK GRIMSHAW: He's got wings, we don't need 'em.

[dinner table sounds]

NICK GRIMSHAW: We're gonna talk about the Long Way Home in a second, which is your new series, which you can see right now. But how did the first series begin?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: What was the sort of initial drive, then a personal drive, I guess, for both of you to want to, to do this. 'Cause it's not like a flash in a pan, like, oh, we're just gonna go and film this quick in Canada.

ANGELA HARTNETT: Yeah, it's months.

NICK GRIMSHAW: It's, you know, months out of your lives.

EWAN MCGREGOR: Yeah, yeah. Well, it came about, Charley and I met on a movie called The Serpent's Kiss that we were both acting in together. Charley was my secretary.

CHARLEY BOORMAN: Secretary.

[laughter]

EWAN MCGREGOR: I very famously had a scene where I push him up against a wall and stick a plume up his nose.

[laughter]

EWAN MCGREGOR: Which was- which was a wonderful moment for both of us, I think.

[laughter]

CHARLEY BOORMAN: Better for him.

NICK GRIMSHAW: Better for you, yeah.

EWAN MCGREGOR: And, um, anyway, we became- [*laughs*] we became friends. We both had young babies and, uh, Doone and Clara were just, Doone was six months, Clara was just born.

ANGELA HARTNETT: Yeah.

EWAN MCGREGOR: And um, and we both love motorbikes, so we, we had a lot in common. You know, often you pick up friends on film sets and they're great, true friends for that time, and then that's it. But with Charley and I, we really, we just stuck together, and we started doing lots of motorbike type stuff. We rode together, started doing track days together. We were involved in a couple of like race teams-

CHARLEY BOORMAN: Race teams.

EWAN MCGREGOR: -and the British superbikes and stuff. And I bought a book in a bookshop, 'cause it had a picture of a sort of rugged looking man on an old Triumph bike in the desert somewhere, and I literally bought it because it was the cover-

CHARLEY BOORMAN: That's me.

EWAN MCGREGOR: The cover.

CHARLEY BOORMAN: [*laughing*] That's me.

EWAN MCGREGOR: And um, it turned out to be a book called Jupiter's Travels by a man called Ted Simon, who was a journalist for the Sunday Times or the Times in the seventies. And he decided he wanted to travel the world and write a column for the Times about his travels. And he wasn't a motorcyclist, but he just

decided that a bike would be the best way to do it, he felt would be the best way to experience the world.

CHARLEY BOORMAN: But if he was a motorcyclist, he probably wouldn't have taken a Triumph, but...

[laughter]

EWAN MCGREGOR: Maybe not.

NICK GRIMSHAW: Bike joke.

[laughter]

NICK GRIMSHAW: We're like, 'Hahaha...'.

ANGELA HARTNETT: Over our heads, over our heads.

EWAN MCGREGOR: I started daydreaming about big trips. And then I did a film called Big Fish in Alabama, in America, and I'd bought a bike in Alabama, and when I finished the movie, I rode it back to LA, and it took me four or five days. And I realised it was such a nice way to sort of decompress after-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yeah, I bet.

ANGELA HARTNETT: Mm.

EWAN MCGREGOR: -the intense, like, people-ing of, of a movie set, to just be on your own and have all your decision making back in your own hands and stuff.

ANGELA HARTNETT: Yeah.

EWAN MCGREGOR: And it was, then we started really thinking about doing a, a longer trip. You know, we were thinking about maybe a London to China trip.

ANGELA HARTNETT: Mm.

EWAN MCGREGOR: But then I got this world map, and I put it out on the table and I was looking at going, well, if we go to China then what? Do we just-

ANGELA HARTNETT: Mm.

EWAN MCGREGOR: Do we just-

ANGELA HARTNETT: Come back.

EWAN MCGREGOR: -ride back? Like, but I kept, my eyes kept going right, and, and, and then going off the edge of the map and back on this side. And it's pretty much a straight line from London to New York. And so that's where the first trip was born. And because you know the idea of trying to get multi-entry visas for Russia and... was so beyond Charley and I.

ANGELA HARTNETT: Yeah, sure.

EWAN MCGREGOR: We thought, let's make a documentary and then that way we can get some other people to apply for our visas.

[laughter]

CHARLEY BOORMAN: You're...

EWAN MCGREGOR: That's actually the truth.

ANGELA HARTNETT: That's what we would need.

NICK GRIMSHAW: Yeah.

CHARLEY BOORMAN: Delegation.

NICK GRIMSHAW: Someone else can do it.

CHARLEY BOORMAN: Delegation.

ANGELA HARTNETT: Yeah.

CHARLEY BOORMAN: It's all about delegation.

EWAN MCGREGOR: We were adamant about what it should be, just wanted it to be, I suppose, like Ted's book, we just wanted it to be the journey. And sh- you know, we didn't really want to know what was gonna happen.

ANGELA HARTNETT: Mm.

EWAN MCGREGOR: There was a few things... in Kazakhstan there's a sport called goat polo, which is a unique thing to see, it's literally a headless carcass of a goat, stitched up, and the horsemen gallop along and they grab this carcass by the legs and it's like polo, but- it is polo, but with a dead headless goat.

NICK GRIMSHAW: Headless goat, right.

ANGELA HARTNETT: Oh my god.

EWAN MCGREGOR: Now, that kind of thing, you'd be lucky to like, come across that, you know?

ANGELA HARTNETT: Yeah, yeah, yeah.

EWAN MCGREGOR: And I think when we were there, it was off season for goat-goat polo, so we-

[laughter]

EWAN MCGREGOR: We-

NICK GRIMSHAW: Guttled.

EWAN MCGREGOR: You know, there was a few things that we sort of arranged, that we had, we phoned someone in Kazakhstan, 'Could you show us that?' But we did want it to be, and it's always best when it is honest and true, when you just come across stuff, you know? And I think, you know, without really knowing it, we landed on something that works really well, and I think the audience of Long Way Round, the first one, got a sense that they came along on the trip with us.

ANGELA HARTNETT: Mmm.

CHARLEY BOORMAN: It wasn't all easy to get it- I mean, we got a book deal that was a little bit easier, but when we tried to get the TV show, it was a little bit of a harder sell. We were really struggling, so Ewan was doing Star Wars in, in Australia, and so we went- flew down to Sydney and we rented a couple of bikes and, and we did a little teaser about what it would be like. And while we went down there, we went to channel 8 or 10, I can't remember what it was, and we thought we'd pitch the idea, see if, if they would be interested. We told them the whole idea of the story and, and this guy was sitting there, and we said, 'Well, what do you think?' and he goes, 'Well, do you wanna know what we really think of it?' we said, 'Yeah,' and he goes, 'Well I think, two w***** on motorcycles.'

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: *[laughing]* He did not say that.

NICK GRIMSHAW: Wow.

CHARLEY BOORMAN: And so we said, okay, that was that.

EWAN MCGREGOR: Thank you very much.

CHARLEY BOORMAN: And then, but a year later-

[laughter]

CHARLEY BOORMAN: We sold it back to them.

ANGELA HARTNETT: Working title.

[laughter]

CHARLEY BOORMAN: But um...

EWAN McGREGOR: It's not bike centric, you know, it's not just-

ANGELA HARTNETT: No.

EWAN McGREGOR: A biker show, it's, it really is- we love bikes and we love travelling that way.

ANGELA HARTNETT: Mm.

EWAN McGREGOR: But it's the love of travelling that way that comes across.

ANGELA HARTNETT: Yeah, yeah, course.

EWAN McGREGOR: And so I think, you know, we've met people all over the world who've been inspired to travel by watching it, and it makes us really, really proud. We met this young guy up in...

CHARLEY BOORMAN: Oh yes.

EWAN McGREGOR: In the north of Norway, who- we turned up at this little fisherman shack that we'd found online, we booked it for the night, and there was a motorbike and the next- one next door, and he came out and he was like, 'No way!'

[laughter]

EWAN MCGREGOR: And he- he was on his bike and he said, 'I used to, I used to lie in my dad's lap watching your show.'

ANGELA HARTNETT: Aw, bless him.

EWAN MCGREGOR: Which made us feel really old.

[laughter]

NICK GRIMSHAW: When I was watching it with Mesh, it makes me feel like, oh my God, we should go out, we should see the world, we should travel and do stuff that. He's kind of quite anti-travel 'cause he travels a lot, my boyfriend, with work.

ANGELA HARTNETT: Mm.

CHARLEY BOORMAN: Right, right.

NICK GRIMSHAW: So he's always like, do you know what I don't want to do when I'm off, is like, go to the airport.

EWAN MCGREGOR: Yeah.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: I'm always like, let's travel!

CHARLEY BOORMAN: Well then travel overland then.

NICK GRIMSHAW: Yeah. Bikes is good 'cause you're not gonna row.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: In the car togeth-

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: Oh, yeah.

CHARLEY BOORMAN: Yeah, no, exactly. It's so true.

NICK GRIMSHAW: There's more like-

ANGELA HARTNETT: That's true.

NICK GRIMSHAW: There's more time to, to get other's nerve.

ANGELA HARTNETT: Yeah, yeah. Fair point.

EWAN MCGREGOR: Well...

NICK GRIMSHAW: You're separate-

EWAN MCGREGOR: That's right.

NICK GRIMSHAW: -for the majority of the time.

EWAN MCGREGOR: Most of the time, that's why we're still sitting here.

NICK GRIMSHAW: Yeah, right, right.

EWAN MCGREGOR: Thirty years later.

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: Yeah, we love the show so much, and if you've not yet seen it, do go watch it. It's called The Long Way Home, and you can see on Apple TV+ now.

[cutlery sounds]

NICK GRIMSHAW: So when we were doing our research

CHARLEY BOORMAN: Oh yeah.

NICK GRIMSHAW: We like to do a deep dive.

ANGELA HARTNETT: Oh, yes.

NICK GRIMSHAW: And we read this thing that, um, Ewan you said in 2011, about food. Could you read the-

ANGELA HARTNETT: No, no, I think you, do you remember what you said?

NICK GRIMSHAW: Do you remember what you said, in 2011?

EWAN MCGREGOR: Two- in 2011?

[laughter]

EWAN MCGREGOR: About food?

NICK GRIMSHAW: You remember everything you've said. No, no, the question was...

EWAN MCGREGOR: Yeah.

NICK GRIMSHAW: 'If you could have one last meal.'

EWAN MCGREGOR: Oh yeah.

NICK GRIMSHAW: 'You enjoy before you lost your sense of taste forever?'

EWAN MCGREGOR: Yeah.

NICK GRIMSHAW: Do you remember what you said?

EWAN MCGREGOR: Do- I think I probably do, 'cause this is what it would be. A perfectly ripe half an avocado with olive oil and lemon, and salt, and a perfectly boiled egg with a little caviar on top.

NICK GRIMSHAW: Ooh.

ANGELA HARTNETT: Ooh. You've jazzed it up.

[crew laugh]

CHARLEY BOORMAN: I like that.

EWAN MCGREGOR: Yeah.

NICK GRIMSHAW: That is nice.

EWAN MCGREGOR: That would be it.

CHARLEY BOORMAN: A little smidge of caviar.

ANGELA HARTNETT: Because you did say, 'It would be a boiled egg.'

EWAN MCGREGOR: Yeah.

ANGELA HARTNETT: 'Somehow it doesn't get much better than that, on a piece of toast.'

EWAN MCGREGOR: Oh yeah, well, that is also true.

ANGELA HARTNETT: Yeah.

EWAN MCGREGOR: I missed the toast out in this one because it's...

ANGELA HARTNETT: And pimped it up with-

EWAN MCGREGOR: You know, if I'm about to go, if it's my last meal.

ANGELA HARTNETT: Yeah.

EWAN MCGREGOR: You don't want those carbs, you know, from the bread.

NICK GRIMSHAW: Noo...

[laughter]

NICK GRIMSHAW: You don't want it to be like, 'Time of death. Four-'

EWAN MCGREGOR: I know.

NICK GRIMSHAW: 'Weight: well...'.

[laughter]

EWAN MCGREGOR: 'Bit puffy.'

NICK GRIMSHAW: Yeah. 'Bit puffy.'

[laughter]

NICK GRIMSHAW: 'He died a skinny legend.'

[laughter]

NICK GRIMSHAW: No, I think egg on toast though.

ANGELA HARTNETT: I love egg on toast.

NICK GRIMSHAW: All jokes aside, I would have that as my last meal.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I love like if I'm like having a long day, or I'm like, tired or whatever like, scrambled egg on like buttered toast. I love it.

ANGELA HARTNETT: Eggs are the best. No?

CHARLEY BOORMAN: I, I like the yellow, but the white-

ANGELA HARTNETT: The white.

NICK GRIMSHAW: Oh you don't like I don't white.

CHARLEY BOORMAN: I always end up sort of just scraping the yellow out and putting that on the toast.

ANGELA HARTNETT: Oh, right, okay.

NICK GRIMSHAW: What would you, Charley, have as your final meal?

CHARLEY BOORMAN: It would probably be a, a ribeye.

ANGELA HARTNETT: Okay, right, yeah.

CHARLEY BOORMAN: Nice little chimichurri sauce, you know, nice simple one. Roughly chopped.

ANGELA HARTNETT: Yeah. Don't overcomplicate it, yeah.

CHARLEY BOORMAN: Don't over complicate it. And then that cauliflower-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Oh yes.

CHARLEY BOORMAN: Cheese.

ANGELA HARTNETT: That did sound delicious.

NICK GRIMSHAW: There's a few things we wanna ask you, Ewan, actually. Actually, whilst we've got you.

EWAN MCGREGOR: While I'm scranning down french fries.

NICK GRIMSHAW: I wanted to talk about the sets of bagpipes that you own.

EWAN MCGREGOR: Yeah.

NICK GRIMSHAW: Um, Charley, are you a fan of, uh, Ewan's bagpipe...

CHARLEY BOORMAN: Well, I've...

NICK GRIMSHAW: Playing?

CHARLEY BOORMAN: I've never heard him play the bagpipes.

NICK GRIMSHAW: Do you play them Ewan or you just...

EWAN MCGREGOR: Yeah.

NICK GRIMSHAW: Yeah.

CHARLEY BOORMAN: I mean, he is amazingly musical. I mean, it's quite extraordinary. Always when we go on these trips, he comes along and we sit down, if someone hands him a guitar or something.

NICK GRIMSHAW: Oh you just do it.

ANGELA HARTNETT: Yeah, yeah, yeah.

CHARLEY BOORMAN: He can, he can just do it.

NICK GRIMSHAW: Ooh, yeah.

CHARLEY BOORMAN: It's, I mean, I, I remember playing the drums, I had drum lessons when I was younger and after my third term, my drum teacher said to me, 'Charley, I think you're wasting your mother's money.'

[laughter]

NICK GRIMSHAW: And you're like, okay, goodbye to that.

ANGELA HARTNETT: Thanks very much.

CHARLEY BOORMAN: But Ewan-

NICK GRIMSHAW: You're very musical.

CHARLEY BOORMAN: -has got a voice and, and you played one of the songs that he wrote when you were younger.

EWAN MCGREGOR: I was a kid, yeah.

CHARLEY BOORMAN: When you were a kid, amazing.

EWAN MCGREGOR: You're very kind. Thank you.

CHARLEY BOORMAN: It's true.

EWAN MCGREGOR: Thank you very much.

NICK GRIMSHAW: Do you, do you get the old bagpipes out?

EWAN MCGREGOR: Well the bagpipes, I started, I was doing a film up in Scotland called Salmon Fishing in the Yemen, with Emily Blunt.

ANGELA HARTNETT: Oh yeah.

EWAN MCGREGOR: And I was in the car park where, where the trailers were, speaking to one of the drivers who was a piper. And I was, I come from a long line of drummers, you know, I was a side drummer in the pipe bands, I was in the school pipe band, I was in the regional pipe band, but always on the side drum. My dad had been a drummer before me, my uncle, there's a lot of pipe band in my family. And so I was speaking to this piper and I suddenly thought, maybe I could be a piper. I've just always thought I was a drummer, but maybe I could be a pi- and I love the idea of it. And, um, so I got a set of bagpipes and I found a teacher. By the time I got my pipes, I was now making another film in London, which I won't name 'cause I hated it, and I never, never even watched it, it's a rubbish film, but anyway.

NICK GRIMSHAW: Oh wow.

[crew laugh]

EWAN MCGREGOR: Uh, you can figure it out.

NICK GRIMSHAW: Oh wow.

ANGELA HARTNETT: *[laughs]*

EWAN MCGREGOR: I was in London and, uh...

NICK GRIMSHAW: Go through your IMDB later.

EWAN MCGREGOR: No, no, no, we're not gonna say.

ANGELA HARTNETT: Yeah, yeah, yeah.

EWAN MCGREGOR: It wasn't Salmon F- I loved Salmon Fishing, that was a lovely film. That was where I got the idea. So when I got to work with these pipes, the first thing you have to do with the bagpipes is just play the high A note, to get

the breathing and the bag right, you know, you've gotta blow and then, use the bag and it, it, it's complicated, and you just have to get that down by playing this one note.

ANGELA HARTNETT: Yeah.

EWAN McGREGOR: Sounds like you're strangling a cat.

ANGELA HARTNETT: *[laughs]*

EWAN McGREGOR: So I said to the, the transport captain, I said, 'Can you put my trailer next to the generator?'

ANGELA HARTNETT: Yeah, yeah.

EWAN McGREGOR: And he went, 'What?' He said I was the first actor in history to ever ask him that question. So he put my trailer right down next to this *[makes loud engine noise]* and I stood in there in all my downtime playing my high A in the, in the trailer where no one could hear 'cause of the generator.

ANGELA HARTNETT: Oh wow. Yeah.

EWAN McGREGOR: And slowly, slowly, I got to play a few tunes. And what's happened is I- like a lot of things in my life, I'll get excited about it and throw myself into it.

NICK GRIMSHAW: Mm-hm.

EWAN McGREGOR: And then something else grabs my attention.

ANGELA HARTNETT: Mm.

EWAN McGREGOR: Unicycling was the thing for a wee while.

CHARLEY BOORMAN: Oh...

[laughter]

EWAN MCGREGOR: I can also ride a unicycle.

NICK GRIMSHAW: Stop. Stop.

EWAN MCGREGOR: I can and, uh, bagpipes.

ANGELA HARTNETT: And how many of those do you own?

EWAN MCGREGOR: I've got four or five.

[laughter]

EWAN MCGREGOR: And, uh, I've got an off road unicycle.

NICK GRIMSHAW: No!

[laughter]

ANGELA HARTNETT: Vintage. 1920s.

EWAN MCGREGOR: I've got an a vintage one.

ANGELA HARTNETT: [laughs]

EWAN MCGREGOR: There's this thing called municycling, which is mountain-mountain Unicycling.

NICK GRIMSHAW: No. That's the next series, Charley, you better get ready.

CHARLEY BOORMAN: I know.

EWAN MCGREGOR: Big knobbly tyres, you know, and suspension and everything.

ANGELA HARTNETT: Oh that's brilliant.

EWAN MCGREGOR: Um, so anyway, I I, I've sort of stalled in these, I can play my six or seven tunes, but it is one of the things that I'd like to get better at.

ANGELA HARTNETT: Mm.

EWAN MCGREGOR: And so that's one of my goals.

NICK GRIMSHAW: That's the goal.

EWAN MCGREGOR: For retirement,

NICK GRIMSHAW: Combine the two.

EWAN MCGREGOR: Yeah.

ANGELA HARTNETT: [*laughs*]

EWAN MCGREGOR: There is a guy.

CHARLEY BOORMAN: Unicycle

NICK GRIMSHAW: Yeah.

EWAN MCGREGOR: You can Google it, there's a-

CHARLEY BOORMAN: On Britain's Got Talent.

NICK GRIMSHAW: There's a guy.

EWAN MCGREGOR: There is a guy. Yeah.

NICK GRIMSHAW: Unicycle bagpipe.

ANGELA HARTNETT: Yeah.

CHARLEY BOORMAN: Yeah.

EWAN MCGREGOR: There's a guy, he's wearing a Darth Vader mask and-

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: No.

EWAN MCGREGOR: -he's unicycling with bagpipes and flames are coming out.

[*laughter*]

NICK GRIMSHAW: Perfect. Perfect.

[*salt grinder sounds*]

NICK GRIMSHAW: Okay, Charley Boorman, Ewan McGregor. Let's do this. Time for your fast food quiz. Uh, what is your favourite way to eat eggs?

EWAN MCGREGOR: Soft boiled egg.

CHARLEY BOORMAN: Poached.

ANGELA HARTNETT: Poached. Uh, favourite form of potato?

EWAN MCGREGOR: Roast potatoes.

CHARLEY BOORMAN: Ooh yeah, roasties are.

NICK GRIMSHAW: Yeah.

CHARLEY BOORMAN: Nice. I quite like a dauphinoise potato.

ANGELA HARTNETT: That's come up a few times.

CHARLEY BOORMAN: See.

ANGELA HARTNETT: That's a nice one.

NICK GRIMSHAW: What's the best herb?

CHARLEY BOORMAN: Coriander. It's the queen of herbs, I think.

EWAN MCGREGOR: Is it?

ANGELA HARTNETT: Not really.

NICK GRIMSHAW: Ooh- ooh, ooh.

CHARLEY BOORMAN: Some people don't like it.

NICK GRIMSHAW: Now Ange hates it, Ange is quite against it.

CHARLEY BOORMAN: Yeah, there's a 10% who...

ANGELA HARTNETT: Yeah, yeah. Soapy.

CHARLEY BOORMAN: Soapy, makes it soapy, doesn't it.

ANGELA HARTNETT: Medicinal.

CHARLEY BOORMAN: Yeah, ugh.

NICK GRIMSHAW: I don't get the soapy.

CHARLEY BOORMAN: No. I like it.

EWAN MCGREGOR: What's the one you put on lamb, that... what-

ANGELA HARTNETT: Rosemary.

CHARLEY BOORMAN: Rosemary.

EWAN MCGREGOR: I like rosemary.

NICK GRIMSHAW: Yeah [*laughs*]

ANGELA HARTNETT: I hear you.

CHARLEY BOORMAN: Lemon thyme.

ANGELA HARTNETT: Rosemary.

CHARLEY BOORMAN: Lemon thyme.

NICK GRIMSHAW: Lemon thyme.

ANGELA HARTNETT: That's good. It's all right, don't backtrack, Charley.

[*laughter*]

ANGELA HARTNETT: You like coriander, you like coriander.

CHARLEY BOORMAN: I just want everyone to love me!

[*laughter*]

ANGELA HARTNETT: What's your favourite ingredient in a salad?

EWAN MCGREGOR: Avocado.

ANGELA HARTNETT: Yeah, there you go.

CHARLEY BOORMAN: Yeah. Spring onions.

ANGELA HARTNETT: Yeah, nice. Good choice.

NICK GRIMSHAW: Uh, what do you think is the best crisp?

EWAN MCGREGOR: Oof... You go first, I've answered.

NICK GRIMSHAW: It's getting serious.

ANGELA HARTNETT: Yeah.

CHARLEY BOORMAN: I think, uh, probably Tayto, 'cause I grew up in Ireland.

ANGELA HARTNETT: Oh, yeah. Nice, salt and-

NICK GRIMSHAW: Yes, love a T-

EWAN MCGREGOR: Oh, do you mean the ba- do you mean the flavour or the make?

NICK GRIMSHAW: Uh, both.

ANGELA HARTNETT: Either or.

ANGELA & NICK: Either or.

NICK GRIMSHAW: Either or.

CHARLEY BOORMAN: I, I do like Tayto's. That's just 'cause I grew up-

NICK GRIMSHAW: What flavour would you go?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Cheese and onion, would you do, Charley?

CHARLEY BOORMAN: Cheese and onion.

NICK GRIMSHAW: Yeah, they're, they're, they're like the, they're, they're connoisseur, Tayto's flavour, I believe.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

CHARLEY BOORMAN: I quite like a prawn cocktail as well.

NICK GRIMSHAW: I don't mind a prawn cocktail.

ANGELA HARTNETT: Ewan's thinking about this, he's like, mmm...

EWAN MCGREGOR: Well no, for me it's salt and vinegar's the best.

ANGELA HARTNETT: Yeah.

EWAN MCGREGOR: Would be my always go-to. And my favourite one's that dark blue one that's Kettle... Kettle.

NICK GRIMSHAW: Kettle chip?

ANGELA HARTNETT: Yeah, yeah, they're good.

EWAN MCGREGOR: But the salt and vinegar ones, really...

CHARLEY BOORMAN: Oh, is that like balsamic vinegar?

EWAN MCGREGOR: Yeah.

ANGELA HARTNETT: Final question, Sunday roast?

NICK GRIMSHAW: Sunday roast.

ANGELA HARTNETT: What's your favourite?

CHARLEY BOORMAN: Lamb, for me,

ANGELA HARTNETT: Lamb. Lovely.

EWAN MCGREGOR: Oh no, a nice roast beef.

ANGELA HARTNETT: Roast beef.

EWAN MCGREGOR: Yeah, the full monty, you know.

ANGELA HARTNETT: Yorkshires...

EWAN MCGREGOR: Yorkshires, roast potatoes, lovely.

CHARLEY BOORMAN: But then I always have Yorkshire pudding with lamb.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, I think everyone should just relax and have Yorkshire pudding with everything they want.

EWAN MCGREGOR: Whatever they like.

[theme music]

NICK GRIMSHAW: We come to the end of the show question. For your chance to win a Waitrose goodie bag each.

EWAN MCGREGOR: Okay.

NICK GRIMSHAW: Here are your goodie bags. All you've gotta do, is answer-

CHARLEY BOORMAN: Will we win them anyway?

EWAN MCGREGOR: Mine's full of eggs.

NICK GRIMSHAW: -our end of show question. It's just eggs.

EWAN MCGREGOR: Mine's just boiled eggs.

[*crew laugh*]

NICK GRIMSHAW: Just loads of eggs.

EWAN MCGREGOR: But we have to answer a question correctly?

NICK GRIMSHAW: You gotta answer a question to win it, yeah.

EWAN MCGREGOR: Pressure.

CHARLEY BOORMAN: Oh then if we get it wrong, they just get slowly taken away.

ANGELA HARTNETT: Yeah.

[*crew laugh*]

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It gets wheeled out.

ANGELA HARTNETT: Just take it away.

NICK GRIMSHAW: It'll be lassoed out of shot.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Your end of show question. All we need you to do is name at least twenty countries you visited as part of The Long Way trips.

EWAN MCGREGOR: Okay.

NICK GRIMSHAW: There are four of them. All you've gotta do is name twenty countries and you must take it in turns to give an answer.

EWAN MCGREGOR: Okay.

NICK GRIMSHAW: Uh, there's over fifty by our reckoning.

EWAN MCGREGOR: Yeah.

NICK GRIMSHAW: Angela, are you ready?

ANGELA HARTNETT: I'm ready, yeah. Don't go too quick 'cause I've gotta just mark them down on my card.

NICK GRIMSHAW: Let's try and do this, let's try and do this in thirty seconds.

CHARLEY BOORMAN: ...Long Way Round.

EWAN MCGREGOR: No, we'll do one each, so Long Way Round.

NICK GRIMSHAW: Okay. Here we go.

PRODUCER TOM: Start the time

EWAN MCGREGOR: Start the clock.

NICK GRIMSHAW: Go!

EWAN MCGREGOR: Great Britain.

CHARLEY BOORMAN: France.

EWAN MCGREGOR: Belgium.

CHARLEY BOORMAN: Uh... Um...

[crew laugh]

CHARLEY BOORMAN: What comes after Belgium? Um, Ukraine.

ANGELA HARTNETT: Oh yeah.

EWAN MCGREGOR: Germany.

CHARLEY BOORMAN: Ger- oh, Germany. Yeah, Germany.

ANGELA HARTNETT: Germany.

CHARLEY BOORMAN: And then Russia.

ANGELA HARTNETT: Yeah.

EWAN MCGREGOR: Uh, Slovakia.

CHARLEY BOORMAN: Uh, Kazakhstan.

EWAN MCGREGOR: Uh... Mongolia.

CHARLEY BOORMAN: Canada.

EWAN MCGREGOR: Uh, America.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah. You're about twelve, twelve.

NICK GRIMSHAW: Come on. Come on.

CHARLEY BOORMAN: Twelve.

ANGELA HARTNETT: You need another eight. Come on.

CHARLEY BOORMAN: Long Way Down is, we went to France.

EWAN MCGREGOR: Italy.

CHARLEY BOORMAN: Um, and then oh, Italy, and then into Tunisia.

EWAN MCGREGOR: Yeah. Sicily. Libya.

CHARLEY BOORMAN: Sudan.

EWAN MCGREGOR: Egypt.

CHARLEY BOORMAN: Egypt.

EWAN MCGREGOR: Uh... uh... Eritrea. Almost.

ANGELA HARTNETT: I think you're there.

CHARLEY BOORMAN: Ethiopia.

NICK GRIMSHAW: Okay. Where did you go right at the bottom?

CHARLEY BOORMAN: Kenya. Uganda.

EWAN MCGREGOR: Kenya, South Africa.

CHARLEY BOORMAN: Rwanda, Tanzania, Malawi.

EWAN MCGREGOR: Malawi.

ANGELA HARTNETT: Yeah, you've done it!

NICK GRIMSHAW: You're done! Woo!

[*applause*]

CHARLEY BOORMAN: Wow.

NICK GRIMSHAW: In a breezy-

CHARLEY BOORMAN: That was very badly done.

NICK GRIMSHAW: -forty-five minutes.

[*laughter*]

CHARLEY BOORMAN: We can cut that down.

NICK GRIMSHAW: Yeah, we'll, we'll edit that. We'll edit that.

ANGELA HARTNETT: We'll edit it all out.

NICK GRIMSHAW: We'll double speed it [*makes 'fast forward' sound*]

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: Yeah. Like a machine gun, your answers.

EWAN MCGREGOR: Like a machine gun.

NICK GRIMSHAW: Yeah. People will be like, wow!

ANGELA HARTNETT: Oh, thank you-

NICK GRIMSHAW: The goodie bags are yours, of course.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: A round of applause for our guests, Charley Boorman and Ewan McGregor!

[applause]

EWAN MCGREGOR: Thank you!

CHARLEY BOORMAN: Thank you guys.

ANGELA HARTNETT: Thank you.

CHARLEY BOORMAN: And thank you for the food.

EWAN MCGREGOR: And thank you for this delicious-

ANGELA HARTNETT: Thank you.

CHARLEY BOORMAN: Amazing food.

EWAN MCGREGOR: Beautiful.

ANGELA HARTNETT: Pleasure.

EWAN MCGREGOR: Do you wanna come see our bikes?

NICK GRIMSHAW: Yeah!

ANGELA HARTNETT: Yes! We do.

NICK GRIMSHAW: Can we?

EWAN MCGREGOR: Yeah.

CHARLEY BOORMAN: Let's do it. Definitely.

NICK GRIMSHAW: And can we have a go?

CHARLEY BOORMAN: Yeah.

EWAN MCGREGOR: Mmm...

ANGELA HARTNETT: Yeah, yeah!

[theme song plays]

NICK GRIMSHAW: Next week on Dish, Lou Sanders, will be our guest.

NICK GRIMSHAW: You tried vegan scallops and you liked them?

LOU SANDERS: Yeah.

NICK GRIMSHAW: What the hell is a vegan scallop?

LOU SANDERS: Ergh, could've just been a scallop and someone was being nice. But, um-

NICK GRIMSHAW: *[laughs]*

LOU SANDERS: But, I love scallops, so much. And I used to eat them, even though I was vegan, because, I thought, they haven't got a face, what are they.

[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](https://www.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 from Waitrose is a Cold Glass Production.

VOICEOVER: Waitrose, food to feel good about.