

Chris O'Dowd, sticky pulled pork with a pickled salad and a whisky



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

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

ANGELA HARTNETT: And I'm Angela Hartnett.

NICK GRIMSHAW: And we are here for another episode of Dish! Chris O'Dowd is going to be joining us on Dish today, so we have Chris joining us momentarily, we love him, lot of fun and he's here to talk about his brand new show Small Town, Big Story, which I keep calling Big Town, Small Story, which is less interesting, so it's definitely called Small Town, Big Story... But I wanted to ask you, genuinely, last night when I was in bed.

ANGELA HARTNETT: Genuinely..Okay.... spooky

NICK GRIMSHAW: I was thinking about the Angela Hartnett legacy.

ANGELA HARTNETT: Oh god.

NICK GRIMSHAW: And I wanted to ask because I know you're about to open a new restaurant.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So now you're probably into the groove of it.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: But I wondered if you could do Jackanory time and take us back to when you opened your very first restaurant-

ANGELA HARTNETT: Ooh.

NICK GRIMSHAW: -and how it was. Was it fun? Was it hellish? Was it nerve wracking?

ANGELA HARTNETT: It was all those things, and more.

NICK GRIMSHAW: And like, and what- how did it happen?

ANGELA HARTNETT: The first restaurant I ever opened as a head chef, in my own right, to a degree, was still with Gordon. He was the backer and it was with him, but it was the Connaught Hotel. So it wasn't just a restaurant round the corner. It was this hotel that had been around for hundreds, not hundreds of years, but a really old hotel.

NICK GRIMSHAW: Decades and decades and decades-

ANGELA HARTNETT: Yeah, decades and decades.

NICK GRIMSHAW: With a legacy, yeah.

ANGELA HARTNETT: Huge reputation, big legacy, one of the best hotels in the country. And you know, and then Gordon's coming in with this girl that no one had heard of to open this restaurant. It was amazing, but also horrible, because the pressure was so much. And we did a tasting one time and we had this film crew with us, don't ask me why we agreed to this, but we had a film crew with us, and we had to taste it and the tasting was a disaster. It was just not fun. You know, Gordon didn't like this, Marcus didn't like that, it was just you know, and everything didn't go right. And then there's a camera going, 'So how do you feel about that?' and it's like, I'm thinking, what do you mean, how do I feel?

NICK GRIMSHAW: [*laughs*]

ANGELA HARTNETT: I'm near to tears! This [*makes panicked sounds*] horrible! And, and, and actually what you do realise as you do more and more openings, you can never say you've done them, you know what you're doing. Every opening is different, every area is different, the staff are different. You have to treat them as a new opening every time. Put the training in, put the effort in, and, because you only get one shot at it, to a degree.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: You know, but you know, you want it to work straight away, you want it to be full straight away and it's harder and harder these days.

NICK GRIMSHAW: It's so hard. I was thinking that last night, because I was like, it's such an art form in managing.

ANGELA HARTNETT: Yeah. Yeah.

NICK GRIMSHAW: Getting even like the tables.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Getting all the tables like in and out, the timings, like, you can come and sit there, and then, oh actually they want to add two more people.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Like the maths of that.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And I was thinking about all your logistics, like what if we all want the tomato pasta?

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: You don't want to run out. Like-

ANGELA HARTNETT: Generally, you rely on the fact that humans are not all the same. In human nature, everyone wants something different. Yeah, and you judge it, but you do run out of things.

NICK GRIMSHAW: It's a lot of juggling is what I was thinking-

ANGELA HARTNETT: It's a lot of juggling and a lot of risk, and that's when you're an orchestra, you come together as a team. Cause in that instance, if you go into a service saying, 'Actually, I've only got fifteen chicken,' you rely on your waiters and your manager to sell other dishes so you don't run out of your chicken.

NICK GRIMSHAW: Mm. 'What would you suggest?' 'Not the chicken.'

[laughter]

ANGELA HARTNETT: But I think it's a great learning curve for anyone who needs to sort of... oh god I hate to say find themselves, but just to give them confidence. I think if you're young and you've never sort of-

NICK GRIMSHAW: Yeah, working in a restaurant.

ANGELA HARTNETT: -you feel shy working in a restaurant, working with a load of different people and being challenged like that, I think it's a great level of-

NICK GRIMSHAW: Of course, yeah.

ANGELA HARTNETT: -confidence booster.

NICK GRIMSHAW: Well, you've gotta be-

ANGELA HARTNETT: You've gotta be on it, yeah.

NICK GRIMSHAW: -on it, and you're meeting all different types of people-

ANGELA HARTNETT: Exactly, that's it.

NICK GRIMSHAW: -and the pressure and the kitchen, the stress!

ANGELA HARTNETT: [exhales] I know, it's all happening, yeah, remind me, and every time-

NICK GRIMSHAW: Yeah, so congrats on the new one! [laughs]

ANGELA HARTNETT: And every, every time we open a new one, there's not one restaurateur or chef I go, 'I mean, why do we bloody well do this? I mean, there's gotta be an easier job,' [laughs] I think everyone I know says that-

NICK GRIMSHAW: We like going, that's why.

ANGELA HARTNETT: I know, thank you for coming to host the party-

NICK GRIMSHAW: We like going.

ANGELA HARTNETT: -I'm very excited.

NICK GRIMSHAW: We like coming, that's why.

ANGELA HARTNETT: Yeah, exactly.

NICK GRIMSHAW: Okay, listener question time. This one's from Nigel. He says, 'Hello Nick and Angela, I've recently discovered Dish, and it is my new fave. It's right up my street. I have a question for Angela. When she cooks meat, she will always say how important it is to rest it. What is the best way to do this? I worry about covering it with foil as it could get sweaty. Thanks in advance, Nigel in Newport.' So when we're resting... a meat, do you want it covered or not covered?

ANGELA HARTNETT: If you're making a steak, like 300 grams or something, you're not going to be resting it for a long, long time, you know, a couple of minutes, so it's not going to get cold, so you don't need to put foil on it.

NICK GRIMSHAW: Okay, so it's just if it's a big guy.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: What if, uh, chicken for a Sunday roast?

ANGELA HARTNETT: Chicken for a Sunday roast, loosely like a turkey.

NICK GRIMSHAW: Loosely.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Okay. All right, there you go, Nigel. Keep it light and loose.

ANGELA HARTNETT: Light and loose, Nigel-

NICK GRIMSHAW: Light and loose, Nigel.

ANGELA HARTNETT: -that's what we love.

NICK GRIMSHAW: Right, let's welcome Chris O'Dowd.

[*theme music*]

NICK GRIMSHAW: On the show today we say, move aside Paul Mescal. We say, forget it Colin Farrell. Because we have Ireland's hottest acting property in the building. Prepare to be wowed, it's Chris O'Dowd!

ANGELA HARTNETT: Woo!

[*applause*]

NICK GRIMSHAW: Hi Chris O'Dowd.

ANGELA HARTNETT: Hi Chris.

CHRIS O'DOWD: Thank you, thank you.

NICK GRIMSHAW: Welcome.

CHRIS O'DOWD: F*** those people.

NICK GRIMSHAW: Yeah, f*** them!

ANGELA HARTNETT: [*laughs*]

ANGELA HARTNETT: Who? Who?

NICK GRIMSHAW: We've got Chris O'Dowd here. Welcome, we're very excited you're on.

CHRIS O'DOWD: Do you know what, I'm delighted to be here.

NICK GRIMSHAW: Yes?

CHRIS O'DOWD: I'm starving.

NICK GRIMSHAW: Yep.

ANGELA HARTNETT: Good.

CHRIS O'DOWD: And I'm here for chat. I have a hunger on me to communicate.

ANGELA HARTNETT: Perfect.

NICK GRIMSHAW: Okay, wonderful. Well, we're beginning with a crisp. Claire, our wonderful producer, an Irish lady, very excited that these crisps are now available in the English aisle.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Of Waitrose. A Keogh crisp.

ANGELA HARTNETT: Or how do you pronounce it?

CHRIS O'DOWD: I would say a Keogh.

ANGELA & NICK: Keogh.

CHRIS O'DOWD: And I'm equally delighted that they're here, they're a delicious crisp.

ANGELA HARTNETT: Keogh.

NICK GRIMSHAW: Delicious crisp, yeah. I mean, we famously do love a Tayto on this podcast.

ANGELA HARTNETT: Mm.

CHRIS O'DOWD: I like a Tayto too.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: But I mean, that is good. That feels a bit of a posher Tayto-

ANGELA HARTNETT: I think they're slightly better, than a Tayto. That's a crisp that you'd put between chicken and mayonnaise, a little bit of lettuce and a crisp-

CHRIS O'DOWD: and hold a bit of structure

NICK GRIMSHAW: Oh, why don't we just have that today?

ANGELA HARTNETT: Forget the bao buns, I've got a bit of chicken out the back, we can have a chicken sandwich.

CHRIS O'DOWD: And what's this?

NICK GRIMSHAW: We're having a whisky.

CHRIS O'DOWD: Oh, lovely.

NICK GRIMSHAW: Whisky on ice, which we've heard is your fave, so that's what we're going for.

ANGELA HARTNETT: Cheers.

NICK GRIMSHAW: Cheers, here we go.

ANGELA HARTNETT: Yeah.

CHRIS O'DOWD: Mm.

ANGELA HARTNETT: That is very nice, actually.

NICK GRIMSHAW: Ugh, I really wish I liked it [*in disgusted voice*] but I don't.

ANGELA HARTNETT: No I do like whisky, actually.

CHRIS O'DOWD: Oh, it's lovely.

ANGELA HARTNETT: And the Japanese have really started making amazing whisky.

NICK GRIMSHAW: Mm.

CHRIS O'DOWD: They have been for a while now, the Japanese essentially just stole the way that the Scots were doing it, cause they have the same...

[laughter]

CHRIS O'DOWD: They have the climate.

NICK GRIMSHAW: Yeah.

CHRIS O'DOWD: So that's what they do.

NICK GRIMSHAW: And what's the way, what, what, how did they do it? Stick it in a barrel?

CHRIS O'DOWD: Well, for, like, compared to Irish whiskey, it's double distilled rather than triple distilled.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Okay.

CHRIS O'DOWD: So it's got a bit of a rougher flavour. The distillation process takes out some of the flavour.

ANGELA HARTNETT: Yeah.

CHRIS O'DOWD: So it's uh, it's a bit more like that.

NICK GRIMSHAW: I feel like it's a risky early drink-

CHRIS O'DOWD: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -in the day

ANGELA HARTNETT: At twelve o'clock.

NICK GRIMSHAW: See how this goes at twelve o'clock, yeah.

ANGELA HARTNETT: [*laughs*]

CHRIS O'DOWD: Let's just see what happens.

ANGELA HARTNETT: Let's just have fun.

NICK GRIMSHAW: Yeah let's just see!

CHRIS O'DOWD: Let's go to Waitrose!

NICK GRIMSHAW: Yeah!

[*laughter*]

[*cutlery sounds*]

NICK GRIMSHAW: We want to go through your food likes and dislikes before we get into this. We heard, Chris O'Dowd, that you love 'potatoes, chillies, pork, eggs,' and you ended that sentence with lots of options in lots of countries.

[*laughter*]

CHRIS O'DOWD: I was looking at this thing earlier on. I think that the answers that you got were for something else.

[*laughter*]

ANGELA HARTNETT: That's for something different.

CHRIS O'DOWD: But, it still maintains its truth, I mean, those are all true.

NICK GRIMSHAW: All true.

CHRIS O'DOWD: But I think the question I'd been asked was, 'What ingredients do you like and why?'

NICK GRIMSHAW: Right.

ANGELA HARTNETT: Oh, okay.

CHRIS O'DOWD: And so, I love Mexican food.

NICK GRIMSHAW: Mm.

CHRIS O'DOWD: We lived in Southern California for a long time-

ANGELA HARTNETT: Sure.

CHRIS O'DOWD: -so we ate a lot of tacos, love all of that marinated...

ANGELA HARTNETT: Yeah, nice and spice.

CHRIS O'DOWD: And so I think that's what I was talking about with the pork, I love sausage-

NICK GRIMSHAW: Yes, love.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: You dislike, it says here, 'fish and aubergine.'

CHRIS O'DOWD: Yeah I'm not wild on them.

NICK GRIMSHAW: No, not wild, no. Not crazy about aubergine.

CHRIS O'DOWD: Just never have been, which I regret.

NICK & ANGELA: Yeah.

NICK GRIMSHAW: An aubergines one of those foods, I don't if it has an umbrella term, where if you had it on its own, disgusting.

ANGELA HARTNETT: Mm.

CHRIS O'DOWD: Yeah.

NICK GRIMSHAW: And it needs like a lot of stuff done to it, and then people are like, 'I love aubergine!' Like I could eat cardboard if you put like a miso glaze on it.

ANGELA HARTNETT: Yeah, yeah, yeah.

CHRIS O'DOWD: [*laughs*]

ANGELA HARTNETT: I think you're right actually, it needs friends, aubergine.

CHRIS O'DOWD: Yeah.

NICK GRIMSHAW: It needs friends, yeah.

ANGELA HARTNETT: It's not a solo person.

NICK GRIMSHAW: No.

CHRIS O'DOWD: When it is really good, it is really good though.

ANGELA HARTNETT: Yeah.

CHRIS O'DOWD: When you get that really smoked thing which it be in, like kind of Persian-y food kind of.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: Yeah, like it's a dip, yeah, sure. Now you've kept it quite brief here. Straight to the point.

CHRIS O'DOWD: Yeah.

NICK GRIMSHAW: Now, your wonderful wife Dawn joined us. Hers was like an essay essentially.

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: It could have been turned into not that of a short film.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Couldn't it, it was like a real body of work.

CHRIS O'DOWD: That sounds familiar.

[*laughter*]

NICK GRIMSHAW: Yeah, it was like Homer's Odyssey.

CHRIS O'DOWD: That's right.

NICK GRIMSHAW: Something like that.

ANGELA HARTNETT: Is that your to do list at home then?

CHRIS O'DOWD: Pretty much.

NICK GRIMSHAW: This is just a bit of what Dawn wrote for us, not joking.

[laughter]

CHRIS O'DOWD: [laughing] Oh my god.

NICK GRIMSHAW: That's not even all of it. We were like, it's just a podcast, Dawn.

ANGELA HARTNETT: There's only one dish we're making.

NICK GRIMSHAW: So Dawn said, 'I love fish. OBSESSED,' in capitals 'with garlic and anything with capers.' So she loves fish.

CHRIS O'DOWD: Yeah.

NICK GRIMSHAW: You don't like fish.

CHRIS O'DOWD: Right.

NICK GRIMSHAW: Would you have fish at home if Dawn was like, 'I've made a fish.'

CHRIS O'DOWD: I will from time to time.

NICK GRIMSHAW: Yes.

CHRIS O'DOWD: I'm not crazy against it.

NICK GRIMSHAW: No.

CHRIS O'DOWD: But more often than not what she'll do is she'll, when we eat out, she eats a lot of fish.

ANGELA HARTNETT: Right, okay.

CHRIS O'DOWD: And then we have a lot of kind of stew-y things at home.

ANGELA HARTNETT: Mmm, yeah.

CHRIS O'DOWD: Especially at this time of year.

ANGELA HARTNETT: Yeah nice.

NICK GRIMSHAW: And she likes to cook for a lot of people, she was telling us.

CHRIS O'DOWD: She's a fantastic cook, Dawn.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Yeah.

CHRIS O'DOWD: And particularly with a group.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Yeah.

CHRIS O'DOWD: Loves like the kind of, I think the performance art of it all.

ANGELA HARTNETT: Sure.

CHRIS O'DOWD: But when we were living in California, it was mostly outside, that kind of thing as well-

ANGELA HARTNETT: Barbeque.

CHRIS O'DOWD: -so there's a barbie going over there, and then she's bringing out these pots of stuff. But I do love that kind of entertaining.

ANGELA HARTNETT: Yeah.

CHRIS O'DOWD: They have that tradition over there as well, where everybody... what is it called? What is it? Potluck. I think.

ANGELA HARTNETT: Yeah.

CHRIS O'DOWD: I like that kind of eating experience.

NICK GRIMSHAW: Yeah, I like that.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Did you like doing that before you were with Dawn? Were you someone that liked to host and have dinner parties and invite people round, yeah?

CHRIS O'DOWD: Yeah, and I think we grew up in that as well.

NICK GRIMSHAW: Yeah.

CHRIS O'DOWD: So I'm the youngest of five so it was a big family, and then everybody would come with their friends, so I think you kind of get used to being... and Dawn's grew up very similarly as well that her parents were big hosters.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Right.

CHRIS O'DOWD: Particularly when we were living in California, and we had a house and we were a bit more stable than all of the transients coming through town for the odd month, we would always have people over.

ANGELA HARTNETT: Yeah, of course.

CHRIS O'DOWD: The house would kind of expand and contract, and I'd have people come up to me all the time and be like, 'You know, your house was the first I lived in?' And they were...

[laughter]

CHRIS O'DOWD: Every now and again, we'd go away on a job and we'd give the keys to somebody and then whoever lives there, I suppose...

NICK GRIMSHAW: Would just live there.

CHRIS O'DOWD: Yeah, people had babies first steps and all.

ANGELA HARTNETT: Wow.

NICK GRIMSHAW: Oh wow.

CHRIS O'DOWD: But that was a big part of, uh, of the experience was Dawn's cooking for everybody around that time, which was lovely.

NICK GRIMSHAW: I feel like we interviewed Chris and Dawn at the wrong time.

ANGELA HARTNETT: Mmm, maybe.

NICK GRIMSHAW: You know, they do their LA years and then been like, 'What's happening there in September for couple of weeks?'

ANGELA HARTNETT: Yeah, exactly.

NICK GRIMSHAW: Get out there, yeah. Dawn also carried on to say, 'Couldn't give a s*** about sugar. If you serve me dessert, I'll pretend to enjoy it, but it will make my teeth furry, and I will want it out of my mouth. Love a cup of tea and drinks a whole French press of coffee every morning with oat milk.' I mean, we could really go on, but this is your episode, not Dawn's.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Do you make anything for Dawn that she particularly loves where she's like, 'Oh, please make me the O'Dowd spesh?'

CHRIS O'DOWD: No. I don't think she likes other people cooking around her at all.

NICK GRIMSHAW: Right.

CHRIS O'DOWD: I will offer all the time.

ANGELA HARTNETT: Yeah.

CHRIS O'DOWD: And particularly in the early days, I would make a lot of veggie curries, a lot of chickpea and lentil curries and things like that. And then I think she, she insisted that we get this silk rope.

NICK GRIMSHAW: [*laughs*]

CHRIS O'DOWD: Around- because we were hosting so much and it would wreck her head that anybody would touch the food.

ANGELA & NICK: Oh yes.

CHRIS O'DOWD: And so she wanted like a thing that you would see outside a nightclub.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

CHRIS O'DOWD: And so I got her one for Christmas.

[*laughter*]

CHRIS O'DOWD: And, and stuck it up. But no, mostly bringing her coffee and toast and things like that, but other than that, very little cooking.

ANGELA HARTNETT: She did describe that as her best present ever. She loved it.

NICK GRIMSHAW: She said it was the best present she's ever got, yeah.

ANGELA HARTNETT: It was, yeah.

NICK GRIMSHAW: But there is nothing worse, I think, when you are making something.

ANGELA HARTNETT: I'm with her, totally.

NICK GRIMSHAW: I was cooking on Christmas Eve for all my family, and Mesh my boyfriend, was up at my mum's, and I was making something. He said, 'What is this?' And I was making the pasta that you made.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: For Lashana Lynch.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So it was like a sauce that was just anchovies and broccoli.

CHRIS O'DOWD: Mm.

NICK GRIMSHAW: And he was like, all busy and like, being like, 'Bit of a rogue meal.'

[laughter]

NICK GRIMSHAW: But like, not helping, just like, I always think it's like that in a relationship, it's like, it's the place for a row.

CHRIS O'DOWD: When we would do the communal cooking in California, at least I was outside on the barbecue.

ANGELA HARTNETT: Sure.

NICK GRIMSHAW: Yeah, yeah, you can be, yeah.

CHRIS O'DOWD: You've got the space of a wall between yourselves.

NICK GRIMSHAW: *[laughing]* Yeah.

NICK GRIMSHAW: Just in case.

CHRIS O'DOWD: Walls make good marriages.

[laughter]

[drink pouring sounds]

NICK GRIMSHAW: We heard about Sandwich.

CHRIS O'DOWD: Sandwich is a tortoise. I think he's around seven.

NICK GRIMSHAW: Mm-hm.

CHRIS O'DOWD: We got him around a year and a half ago. He didn't feel like he needed to be rescued.

[laughter]

CHRIS O'DOWD: He was just in somebody's back garden, you know, with lots of other tortoises. But he's Croatian, apparently, but you can't really tell in the accent.

[laughter]

CHRIS O'DOWD: And, very charming, charming.

NICK GRIMSHAW: Yeah, I love 'em.

CHRIS O'DOWD: Seven-year-old and myself fed him this morning. He kind of, um-

NICK GRIMSHAW: Is he up? I thought he'd be asleep.

ANGELA HARTNETT: Yeah, hibernating.

NICK GRIMSHAW: Yeah.

CHRIS O'DOWD: I thought he'd be asleep, Nick, quite honestly, but it turned out he got pneumonia.

NICK GRIMSHAW: Oh!

CHRIS O'DOWD: He got pneumonia, um...

ANGELA HARTNETT: How an earth did you tell if he had pneumonia?

CHRIS O'DOWD: These are all great questions, Angela.

NICK GRIMSHAW: Yeah.

CHRIS O'DOWD: Dawn was like, 'Sandwich doesn't look well,' and I'm like...

[laughter]

CHRIS O'DOWD: You know, it's a sausage in a shoe, basically.

[laughter]

CHRIS O'DOWD: How does it look unwell?

ANGELA HARTNETT: How did you know, yeah.

CHRIS O'DOWD: 'His wee looks different.' Than what? Like, what's the frame of reference?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: [laughs]

CHRIS O'DOWD: So, anyway, we brought him to the vet. And the vet was like, 'I don't know anything about tortoises.'

[laughter]

CHRIS O'DOWD: So they sent us to a tortoise expert.

NICK GRIMSHAW: Uh huh.

CHRIS O'DOWD: And, it turned out that he had pneumonia, so we have to keep him up this winter. He just walks around the house.

NICK GRIMSHAW: So he's in the house?

CHRIS O'DOWD: He's in the house.

NICK GRIMSHAW: Right.

ANGELA HARTNETT: Yeah.

CHRIS O'DOWD: In the basement, basically. And so the, the seven year old goes down and gives him, what is it? Watercress or something like that.

ANGELA HARTNETT: Right, yeah.

CHRIS O'DOWD: It's not actually watercress. What is the stuff? But something very similar.

ANGELA HARTNETT: Yeah, okay.

NICK GRIMSHAW: Rocket?

ANGELA HARTNETT: Rocket, yeah.

CHRIS O'DOWD: It's not rocket. It's more like a leafier...

NICK GRIMSHAW: Lamb's lettuce.

CHRIS O'DOWD: Lamb's lettuce!

ANGELA HARTNETT: Ohh.

NICK GRIMSHAW: Lamb's lettuce!

CHRIS O'DOWD: That's exactly what it was.

NICK GRIMSHAW: Do you know who loves lamb's lettuce?

CHRIS O'DOWD: Tortoises.

NICK GRIMSHAW: Tom Holland.

[laughter]

NICK GRIMSHAW: Tom Holland came in here and we said, 'What do you miss about British food?'

ANGELA HARTNETT: Loves it, yeah, lamb's lettuce.

NICK GRIMSHAW: -and he said, 'Lamb's lettuce.'

CHRIS O'DOWD: Wow.

NICK GRIMSHAW: Import it, Tom.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And what do the other, 'cause you have dogs, or dog?

CHRIS O'DOWD: That's right. Two dogs.

NICK GRIMSHAW: Two dogs. And do they-

CHRIS O'DOWD: Two dogs, two cats, and a tortoise.

NICK GRIMSHAW: Right.

ANGELA HARTNETT: Oh my god.

NICK GRIMSHAW: And do they all leave the tortoise alone? Cause I'm desperate for a tortoise. But Mesh is like, 'The dogs will terrorise it.'

CHRIS O'DOWD: No, they don't.

NICK GRIMSHAW: No?

CHRIS O'DOWD: No, because they kind of go and sniff around it.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

CHRIS O'DOWD: And then they'll kind of, it's really well protected.

ANGELA HARTNETT: Yeah.

CHRIS O'DOWD: And then when, um, it kind, if they get too close, it'll nip at them.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

CHRIS O'DOWD: And then they won't go near it again.

ANGELA HARTNETT: Okay, right.

NICK GRIMSHAW: Okay.

CHRIS O'DOWD: Yeah.

ANGELA HARTNETT: Interesting.

NICK GRIMSHAW: Really want one.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: You could get me one.

CHRIS O'DOWD: Oh, they're nice, a bit.

ANGELA HARTNETT: As a present.

NICK GRIMSHAW: There's no choice.

ANGELA HARTNETT: Right, yeah.

CHRIS O'DOWD: Check the personality though.

NICK GRIMSHAW: Mmm.

CHRIS O'DOWD: I'm only joking.

NICK GRIMSHAW: Yeah.

[*laughter*]

[*dinner table sounds*]

NICK GRIMSHAW: Let's talk about the stuff that you loved when you were younger, when you were growing up. What were your favourites? What did you grow up eating, Chris?

CHRIS O'DOWD: Lots of lovely stews.

NICK GRIMSHAW: Mmm.

CHRIS O'DOWD: Lots of lovely like, rhubarb crumbles. My granddad had rhubarb, so we would have, for that two months, it was...

NICK GRIMSHAW: Rhubarb.

CHRIS O'DOWD: Rhubarb central.

ANGELA HARTNETT: Yeah.

CHRIS O'DOWD: Um, then loads of roasts and things like that. I can't remember it being a particularly foodie house.

NICK GRIMSHAW: Right.

CHRIS O'DOWD: But there would have been a lot of communal eating.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Uh-huh.

CHRIS O'DOWD: Lots of cousins and all that kind of craic. And then came to London, I suppose, and started really enjoying all the different exotic kind of foods that you would stumble across walking around.

NICK GRIMSHAW: Mm-hm.

CHRIS O'DOWD: I was staying in a bedsit somewhere in Tooting, I think, when I came over first. And it was kind of great Asian food out that way.

NICK GRIMSHAW: Did you ever have exotic- not exotic, just-

ANGELA & NICK: -not British food.

NICK GRIMSHAW: Or not Irish stews.

ANGELA HARTNETT: The only thing we got into as teenagers was curries.

NICK GRIMSHAW: Right

CHRIS O'DOWD: Oh, yeah.

ANGELA HARTNETT: We grew up just outside London, so they were starting to have, you'd have local Chinese and curries and stuff like that.

NICK GRIMSHAW: And even now I haven't eaten, like there's loads of sort of countries I'd still love to investigate, like Uruguay and South America.

CHRIS O'DOWD: Mmm.

ANGELA HARTNETT: I'd love to do a tour of that.

NICK GRIMSHAW: Cause you went to Peru, didn't you?

ANGELA HARTNETT: I went to Peru, yes.

NICK GRIMSHAW: Yeah.

CHRIS O'DOWD: How was the food in Peru?

ANGELA HARTNETT: Very meaty. They, we did eat guinea f- not guinea, fowl, guinea pig.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: 'Cause that is one of the things they-

CHRIS O'DOWD: Oh, it's delicious, I love it.

NICK GRIMSHAW: Is it.

ANGELA HARTNETT: Yeah, they do, but it's-

[laughter]

ANGELA HARTNETT: No, it's not!

CHRIS O'DOWD: It can't hold a candle to hamster.

ANGELA HARTNETT: No [laughs]

[laughter]

[dinner table sounds]

NICK GRIMSHAW: Ange, tell us what we are having today.

ANGELA HARTNETT: So we have sticky pulled pork.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Served with bao buns, and it's a Martha Collison recipe. We love Martha.

NICK GRIMSHAW: Delicious. We do.

ANGELA HARTNETT: She has great recipes.

NICK GRIMSHAW: So we're having this with a salad. Like a shredded pickled salad-

ANGELA HARTNETT: Yeah, just like shredded pickle salad. So we've got radishes, carrot, cucumber in there. And you've got some mirin rice wine vinegar.

NICK GRIMSHAW: Delicious.

ANGELA HARTNETT: Little bit of sugar. I've actually added some jalapeno pepper.

NICK GRIMSHAW: Oh, yum.

ANGELA HARTNETT: Touch of, uh, little coriander there to mix it all up.

NICK GRIMSHAW: Do you want a bit of salad, Ange?

ANGELA HARTNETT: Um, yeah, sure, perfect, thank you.

NICK GRIMSHAW: Come on, you made it.

CHRIS O'DOWD: Oh, that pork is delicious, Angela.

ANGELA HARTNETT: Thank you. Good, good, good.

CHRIS O'DOWD: Sweet mercy me, that's nice.

ANGELA HARTNETT: Thank you, perfect, yeah, lovely.

CHRIS O'DOWD: Oh, then you got a little bit of kick of spice off of that after.

NICK GRIMSHAW: So talk us through how did you create this sticky pulled pork please, Ange?

ANGELA HARTNETT: So, the night before, you've got cayenne pepper, cinnamon, and paprika. Mix that with salt. So you form this rub.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And then you put the rub in brown sugar. And then you basically rub all the meat with this sort of dry rub and leave it overnight to sort of marinade and absorb the flavours into the pork

NICK GRIMSHAW: In the fridge?

ANGELA HARTNETT: In the fridge, in the fridge.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Then the next day you add some onion, some chilli.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Some garlic, a bit of ginger, and then you pour, the secret is pineapple juice.

CHRIS & NICK: Mmm.

ANGELA HARTNETT: So you're basically braising it in pineapple juice.

CHRIS O'DOWD: I love pineapple as an ingredient-

NICK GRIMSHAW: Same.

CHRIS O'DOWD: -with spicy foods. Pineapple on a taco? Mmm.

ANGELA HARTNETT: Taco I could go with, pizza it's just so... I just can't get my head around it. Anyway, so, pineapple juice in there and you basically slow cook it for about three to four hours.

NICK GRIMSHAW: Oh wow.

ANGELA HARTNETT: Until you can pull it apart.

NICK GRIMSHAW: And then, so you do that quite low?

ANGELA HARTNETT: Yeah, low, about, you know, 140. And if you want to speed it up slightly, you can take it up to 160.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And then you pull it apart and then reduce the sauce, mix it with the sauce. And then we've served it with bao buns. You could do it in a nice, like crusty white roll, you know, do a lovely little kimchi with it. You know, pickled onions.

CHRIS O'DOWD: It's lovely with the bao bun though.

ANGELA HARTNETT: It works.

NICK GRIMSHAW: Yeah. I love a bao bun. I really, really do, yeah. And why does the pineapple work? Like, why does it work so well with pork?

ANGELA HARTNETT: I think it's because it's got that sweet stickiness to it. And, you know, whatever my, disregard my opinion. Pork works with pineapple.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: It just does. It's that sweet and sour. You know, because actually, and I think it's the, it's the juice that really has the depth of flavour. You wouldn't do apple juice, it just wouldn't, you know, it wouldn't work, and it needs that sugar element to give it that sweetness to it.

NICK GRIMSHAW: And then the salad's really easy, yeah? You just chop it up and then toss it with, what, some mirin?

ANGELA HARTNETT: Some mirin, rice wine vinegar, little bit of sugar, garlic in there. I've added coriander and I've put a bit of jalapeno pepper in there as well, and lime juice.

NICK GRIMSHAW: Mmm.

ANGELA HARTNETT: Cause I like the lime, the little citrus there to sort of do it.

NICK GRIMSHAW: I love like a slaw salad.

CHRIS O'DOWD: This is real nice as well. When you put in some of the carrots and stuff in the bao bun-

NICK GRIMSHAW: Get it in there.

CHRIS O'DOWD: -you get a crisp out of it.

NICK GRIMSHAW: Ooh, yes, we love. There is a wine pairing with this, Ange. What is the perfect wine to have with this sticky pulled pork?

ANGELA HARTNETT: So it's an Organic Pinot Noir, Calmel Joseph. It's got 'an abundance of fresh summer fruits and finished with spicy, peppery, and floral notes.' Would you like to try some, Chris?

CHRIS O'DOWD: Sure thing.

ANGELA HARTNETT: Go on.

NICK GRIMSHAW: Just try it out.

CHRIS O'DOWD: Thank you very much.

NICK GRIMSHAW: Try it.

ANGELA HARTNETT: He's home alone with the kids. Dawn's away. Come on.

NICK GRIMSHAW: Come on.

[laughter]

NICK GRIMSHAW: A whisky and a wine. Why not?

ANGELA HARTNETT: Would you like another bun?

CHRIS O'DOWD: No, I am so full. That was so delicious. And I love this little, it keeps hitting me on the top of my palate there. It's really nice.

NICK GRIMSHAW: Yeah, that's tasty.

CHRIS O'DOWD: Yeah.

NICK GRIMSHAW: Mm.

CHRIS O'DOWD: You feel like you're having cake when you have a bao bun sometimes.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yes.

CHRIS O'DOWD: So succulently moist.

NICK GRIMSHAW: Mm-hm, mm-hm. Chris actually doing the PR for bao buns.

[laughter]

NICK GRIMSHAW: 'So succulently moist.'

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Really are. If you want to try this or any of the recipes we do, [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes). Is this a midweeker? Not really, is it? It's a bit of a faff.

ANGELA HARTNETT: If you did the rub the night before.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And you've got a busy morning or something. You can put it in before you go.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Set your timer, and go off to work.

NICK GRIMSHAW: What, have the oven on in your house? No way.

ANGELA HARTNETT: Of course you can, you can do it with a timer.

NICK GRIMSHAW: You're living life on the edge, you Ange.

[laughter]

ANGELA HARTNETT: Yeah, when you put a timer on it, it'll turn the oven off and stuff.

NICK GRIMSHAW: Oh, I don't know how to do that.

[crew laugh]

ANGELA HARTNETT: Okay.

CHRIS O'DOWD: We were cooking over- we were, Dawn was mostly cooking....

NICK GRIMSHAW: [laughs]

CHRIS O'DOWD: Cooking for everybody for Christmas, we were hosting, right?

NICK GRIMSHAW: Mm-hm.

CHRIS O'DOWD: So I got a supplemental little air fryer thing. And I've decided, this is a good way maybe to teach the kids how to start cooking.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hm.

CHRIS O'DOWD: And I was going to ask you what you think would be a good meal for a ten-year-old to use an air fryer on their own.

NICK GRIMSHAW: Cereal [laughs]

ANGELA HARTNETT: Oh. I've never used an air fryer if I'm honest, but it's like an oven isn't it?

CHRIS O'DOWD: Very much like an oven.

ANGELA HARTNETT: But it's not um...

[laughter]

ANGELA HARTNETT: No but it's not a fryer!

CHRIS O'DOWD: In terms of- no, that's right.

ANGELA HARTNETT: There's no oil, there's nothing like that.

NICK GRIMSHAW: No, it's-

CHRIS O'DOWD: And it, it only works on a timer.

ANGELA HARTNETT: Right, okay.

CHRIS O'DOWD: So it feels safe.

NICK GRIMSHAW: Mm.

CHRIS O'DOWD: Safer than a thing, it's more like a toaster really than a...

ANGELA HARTNETT: Yeah.

[laughter]

CHRIS O'DOWD: We've got an Aga so it's like the, the exact opposite of that.

NICK GRIMSHAW: The exact opposite.

ANGELA HARTNETT: You could teach them how to cook a piece of chicken on some, on something like that, I imagine.

CHRIS O'DOWD: Yeah.

NICK GRIMSHAW: Do you remember when you'd do like cooking at school?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Do you remember the first things you got to taught to make? Because mine was a fruit salad. I was like, guys?

[laughter]

NICK GRIMSHAW: Like in our, in our lesson, and they were like, right, put the fruit, chop it, put it in a bowl. We were like, are you joking?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And we had a lesson and then the next week we had to make it, it was like, we can do that.

ANGELA HARTNETT: Yeah, yeah. I think ours was, we were quite, we had-

NICK GRIMSHAW: Fruit salad.

ANGELA HARTNETT: -quiche, I think. We did cakes.

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: Yeah, we did things like that. You could, could you make cakes in an air fryer?

CHRIS O'DOWD: We were quite trad, we were, what you, we had woodwork.

NICK GRIMSHAW: [laughs]

ANGELA HARTNETT: Oh yeah, you were busy.

CHRIS O'DOWD: Metalwork.

ANGELA HARTNETT: Yeah.

CHRIS O'DOWD: And mechanical drawing.

NICK GRIMSHAW: No fruit 'saladwork'?

CHRIS O'DOWD: There was no art.

NICK GRIMSHAW: No.

[laughter]

ANGELA HARTNETT: No one played a violin.

NICK GRIMSHAW: ‘We don't need that.’

CHRIS O'DOWD: We didn't have a music class.

NICK GRIMSHAW: No, we don't need that. I got a, no I told you this, I got an A in Food Tech GCSE.

ANGELA HARTNETT: Did you?

CHRIS O'DOWD: Oh.

ANGELA HARTNETT: Look at you.

NICK GRIMSHAW: Yeah, that's right. Yeah, I mean, I did know the teacher personally. She lived on my Auntie Carmel's street.

ANGELA HARTNETT: There you go.

CHRIS O'DOWD: [laughs]

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Auntie Carmel.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: But your kids love food. I was asking you earlier, so do they like spice or a bit, you know?

CHRIS O'DOWD: So, the younger will kind of eat loads of beige things.

ANGELA HARTNETT: Yeah, okay.

CHRIS O'DOWD: And the elder has, for the last year, has been veggie.

ANGELA HARTNETT: Okay.

CHRIS O'DOWD: Until last week.

NICK GRIMSHAW: Oh.

CHRIS O'DOWD: He decided-

ANGELA HARTNETT: What changed?

CHRIS O'DOWD: It wasn't so much that something changed. He decided he was, ages ago, that he was going to do it until he was ten.

ANGELA HARTNETT: Mm. Oh.

CHRIS O'DOWD: And then he, it was his birthday last week, so...

[*laughter*]

CHRIS O'DOWD: He went back to eat meat.

ANGELA HARTNETT: I love the fact he...

NICK GRIMSHAW: What age did he start?

CHRIS O'DOWD: Nine.

[*laughter*]

[*salt grinder sounds*]

NICK GRIMSHAW: Let's talk about your wonderful new show, please.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: It's called Small Town, Big Story.

CHRIS O'DOWD: Yes. Available from this week, right? Comes out in a couple of days.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: Yeah.

CHRIS O'DOWD: On Sky and Now TV.

NICK GRIMSHAW: I've watched the first episode.

CHRIS O'DOWD: Oh, you did, oh good.

NICK GRIMSHAW: I got sent like a little sneaky link. I loved it because it's mad.

CHRIS O'DOWD: Yeah.

NICK GRIMSHAW: In the best way possible.

CHRIS O'DOWD: Yeah. I hate when I sit and watch a TV show and I'm like, oh, I know what's gonna happen.

ANGELA HARTNETT: Mm.

CHRIS O'DOWD: Yeah.

NICK GRIMSHAW: Or you're like, I've heard that line. Or people, you know, people say things and talk in a way it's like, no one actually talks like that-

ANGELA HARTNETT: It's not slow.

NICK GRIMSHAW: No. Get, your right, in there-

ANGELA HARTNETT: You're literally running into it.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: And I'm like, hold on a minute, do I need to rewind, what is going on here? You know, you just-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Cause it's fast, I think.

NICK GRIMSHAW: And like, weird humour, which I really appreciated.

CHRIS O'DOWD: It's very off-piste in a lot of the ways that it looks at the world, I suppose.

ANGELA HARTNETT: Mm.

CHRIS O'DOWD: And then it's set, just so people who don't know what-

NICK GRIMSHAW: Yes.

CHRIS O'DOWD: -it's kind of set in the northwest of Ireland.

ANGELA HARTNETT: Yeah.

CHRIS O'DOWD: Modern day, in a tiny little community called Drumbán on the border of the Republic and the North. And our kind of lead character from the town, played by the wonderful Paddy Considine, is the local doctor. And he's kind of getting on with his life. Himself and the wife are going through maybe some difficult times.

ANGELA HARTNETT: Yeah.

CHRIS O'DOWD: And she's a teacher at the local school. And then this big TV show, kind of like a Game of Thrones type show, but about Celts, comes to this town to film. And the lead producer on it was born in this town and left when her parents got divorced and grew up in America. But she's coming back now, and she's really annoyed.

[laughter]

CHRIS O'DOWD: About some stuff that happened.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

CHRIS O'DOWD: And some truths that were broken, and some hearts that were destroyed. And all of these things, and then she comes back and she, um, says to this local stalwart, 'Are you going to tell everybody what happened?'

ANGELA HARTNETT: Mm.

CHRIS O'DOWD: We kind of slowly reveal that they had this huge experience when they were young. Loads of great performances in it, Christina Hendricks is in it.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: She's incredible.

CHRIS O'DOWD: Terrific, isn't she?

ANGELA HARTNETT: Yeah, she is.

CHRIS O'DOWD: Yeah, so that's the show. Six hours of it.

NICK GRIMSHAW: Oh, wow, so I'm one hour in.

CHRIS O'DOWD: Yes.

NICK GRIMSHAW: A sense of something's about to...

ANGELA HARTNETT: Yeah, same here.

NICK GRIMSHAW: Kick off.

ANGELA HARTNETT: We've done the first episode, yeah.

CHRIS O'DOWD: Oh, I see, oh yeah.

NICK GRIMSHAW: I'm in. I'm in.

CHRIS O'DOWD: So there's a bit of a reveal.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

CHRIS O'DOWD: In the next one we'll find out a lot more, yeah.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: So you star in this. You wrote this, you directed it. You produced it?

CHRIS O'DOWD: Well, I don't really star.

NICK GRIMSHAW: A little bit.

CHRIS O'DOWD: I come into it a bit later on, but really it's Christina and Paddy's show.

ANGELA & NICK: Yes.

CHRIS O'DOWD: And I direct the first two episodes.

NICK GRIMSHAW: Right.

ANGELA HARTNETT: Right.

CHRIS O'DOWD: I wrote on all of it.

NICK GRIMSHAW: Uh-huh.

CHRIS O'DOWD: I had people around that were helpful.

ANGELA HARTNETT: Yeah.

CHRIS O'DOWD: But I had an idea for it.

NICK GRIMSHAW: Uh-huh.

CHRIS O'DOWD: And I was in Toronto, and we were in lockdown, uh, it was like, early twenty-one.

NICK GRIMSHAW: Right.

CHRIS O'DOWD: And I was doing a job, and I brought the family because otherwise it was like when you couldn't leave the country really, it was like, do you remember the fourteen day thing where it's like, you have to go in lockdown for fourteen days, and it's like I would have had to do that every time, so we just all went. The schools were closed where we are so we managed to get the kids into some Montessori thing, and I was stuck in this room for around a month. It's definitely born out of a lockdown sensation of like, what might happen?

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It really got me.

CHRIS O'DOWD: Oh good.

NICK GRIMSHAW: I thought it was great, really funny as well. And, and then talk to me about doing the multiple jobs.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Is it, is it easier to be across every element of it? Or is it signing up to a nightmare to have to write, direct, produce?

CHRIS O'DOWD: I think it's somewhere in between, probably.

[laughter]

NICK GRIMSHAW: Cause on one hand I bet it's quite good because you're like, oh, I get it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I know what's going on here.

CHRIS O'DOWD: There's a lot of shorthand.

NICK GRIMSHAW: Yes.

CHRIS O'DOWD: Like there's the parts where you feel stressed, where you've taken on a lot more. Sometimes you have to remind yourself, we've gotten everything done so much quicker this way. Like, I'm not asking, like, trying to interpret the writer's thing when I'm directing.

NICK GRIMSHAW: Yeah, yeah, yeah. You know the mood.

CHRIS O'DOWD: And I'm not trying to appease the executive when I'm an executive. But there is an element of, you need, like, the people, Sky have been cool about being quite trusting. And I did another show for them before and it went well, which has made things easier.

ANGELA & NICK: Yeah.

CHRIS O'DOWD: But, uh, I find it hard sometimes...

[laughter]

CHRIS O'DOWD: To maintain all of the things.

NICK GRIMSHAW: Yeah.

CHRIS O'DOWD: And for then to be a good dad and husband and all those kind of things.

ANGELA HARTNETT: Yeah.

CHRIS O'DOWD: And it's tricky enough.

NICK GRIMSHAW: Yeah.

CHRIS O'DOWD: You can overload yourself.

ANGELA HARTNETT: But you must have someone next to you that you can sort of say like, 'Remind me of this, I need to change that' sort of thing.

CHRIS O'DOWD: No.

ANGELA HARTNETT: No?

CHRIS O'DOWD: I have a hundred people next to me.

ANGELA HARTNETT: Right.

CHRIS O'DOWD: I have a hundred amazing people who are much better at their job, specifically, than I could ever be.

ANGELA HARTNETT: Sure.

CHRIS O'DOWD: And I give a lot of faith to them. So when I take on, like, the director of photography who I worked with before, is on this job. It's a lot of people I've worked with before.

ANGELA HARTNETT: Yeah, so you're trusting, yeah.

CHRIS O'DOWD: Yeah. Initially, the idea was a revenge story where Christina's character comes back, and that came from a play called *The Visit* by Friedrich Dürrenmatt, which is this mid European, mid-century play about a woman who comes back to this post industrial town that's on its arse. And she's now the richest woman in the world.

ANGELA HARTNETT: Mm.

CHRIS O'DOWD: And she says, 'I'm gonna make everybody rich again.'

ANGELA HARTNETT: [*laughs*]

CHRIS O'DOWD: 'And everything is gonna be okay, and I'm gonna open the factory.'

ANGELA HARTNETT: Yeah.

CHRIS O'DOWD: 'And I'm gonna give you all money. All you have to do is kill the green grocer.'

[*laughter*]

CHRIS O'DOWD: And everybody's like, 'We love the green grocer, what are you talking about? Get out of here with your money.' And then one by one, they change their mind.

ANGELA HARTNETT: Yeah, yeah.

CHRIS O'DOWD: And the end of the play is him being dragged off to be murdered.

ANGELA HARTNETT: Oh jeeppers.

CHRIS O'DOWD: But it's a comedy.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Yeah.

CHRIS O'DOWD: And I thought, well, that's an interesting kind of a morality tale-

NICK GRIMSHAW: Yeah.

CHRIS O'DOWD: -small town. we kind of veer away from it quite early, but it's, as a premise.

NICK GRIMSHAW: Yes.

CHRIS O'DOWD: To get somebody in, I thought, oh, that's an interesting...

ANGELA HARTNETT: To shake it all about.

NICK GRIMSHAW: It's like you when you go back to Essex.

ANGELA HARTNETT: I know.

NICK GRIMSHAW: [*laughs*]

ANGELA HARTNETT: It all stops.

NICK GRIMSHAW: You can see Small Town, Big Story on Now and Sky.

CHRIS O'DOWD: Sky and Now TV.

NICK GRIMSHAW: It's now just Now.

CHRIS O'DOWD: Sky and Now. It's available now on Now.

[laughter]

NICK GRIMSHAW: It's now... Just keep this in. Now or Sky.

ANGELA HARTNETT: [laughs]

CHRIS O'DOWD: Or wait for the DVD.

NICK GRIMSHAW: Yeah!

[laughter]

[drink pouring sounds]

NICK GRIMSHAW: We're gonna do The Fast Food Quiz with you, Chris O'Dowd. We would like to know your favourite... sandwich filling?

CHRIS O'DOWD: Muffuletta.

NICK GRIMSHAW: Who?

[laughter]

ANGELA HARTNETT: That's floored me.

NICK GRIMSHAW: What did you say?

CHRIS O'DOWD: Muffuletta.

ANGELA HARTNETT: Muffuletta.

NICK GRIMSHAW: What's that?

CHRIS O'DOWD: Oh my god. Muffuletta sandwich. But it's like three different types of cheese, a bunch of different kinds of meats, but most predominantly, is this olive tapenade.

NICK GRIMSHAW: Ooh.

ANGELA HARTNETT: Ohh.

CHRIS O'DOWD: On this kind of long brioche.

NICK GRIMSHAW: Ooh.

CHRIS O'DOWD: Oh my god-

ANGELA HARTNETT: Ooh.

CHRIS O'DOWD: -I've been chasing that f***** high the rest of my life.

[laughter]

NICK GRIMSHAW: Where did you get this?

CHRIS O'DOWD: New Orleans.

NICK GRIMSHAW: Ohh. Yeah, good sandwiches.

ANGELA HARTNETT: We have to look that up.

NICK GRIMSHAW: I'm gonna Google that.

ANGELA HARTNETT: Muffa, yeah.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: Okay, favourite way to eat eggs?

CHRIS O'DOWD: In bed.

ANGELA HARTNETT: In bed?

[laughter]

NICK GRIMSHAW: Favourite herb?

CHRIS O'DOWD: Ooh, thyme.

NICK GRIMSHAW: Lime?

CHRIS O'DOWD: Thyme.

ANGELA HARTNETT: Thyme

NICK GRIMSHAW: Thyme.

ANGELA HARTNETT: Ahh ok.

NICK GRIMSHAW: *[laughing]* This is going well.

[laughter]

ANGELA HARTNETT: *[laughing]* Yeah, I know, it...

NICK GRIMSHAW: Do you have a favourite Sunday roast?

ANGELA HARTNETT: Yeah.

CHRIS O'DOWD: Um...

NICK GRIMSHAW: Name that meat.

CHRIS O'DOWD: Probably pork.

ANGELA HARTNETT: And finally, your favourite fruit?

CHRIS O'DOWD: I love loads of fruits. I'm gonna go with banana.

ANGELA & NICK: *[in Chris O'Dowd voice]* Banana.

ANGELA HARTNETT: *[in Chris O'Dowd voice]* Banana.

CHRIS O'DOWD: I know it's boring, but I eat so many of them.

NICK GRIMSHAW: Yeah, it's good.

ANGELA HARTNETT: It's a staple. It's a staple.

NICK GRIMSHAW: Yeah.

CHRIS O'DOWD: We love it.

NICK GRIMSHAW: Thank you, Chris O'Dowd.

CHRIS O'DOWD: Such a pleasure.

NICK GRIMSHAW: You passed.

[*dinner table sounds*]

NICK GRIMSHAW: I want to talk to you about Bridesmaids-

CHRIS O'DOWD: Oh yeah.

NICK GRIMSHAW: -because-

CHRIS O'DOWD: I'm in it.

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: You're, you're in it. Cause, was quite a lot of it improv'd? It feels like that for sure. Like it doesn't feel overly...

CHRIS O'DOWD: I mean, honestly, I think the script was great.

ANGELA & NICK: Yeah.

CHRIS O'DOWD: So whatever little bit of improv we did, and we definitely did little bits in here and there, but it's more about, she's so funny, Kristen. Like, just in a genuinely, that's in her bones.

ANGELA HARTNETT: Yeah.

CHRIS O'DOWD: And Melissa, oh my god.

NICK GRIMSHAW: Even before Kristen says anything, it's funny. There's, she's like...

CHRIS O'DOWD: It's her intention, there's something in her.

NICK GRIMSHAW: Yeah.

CHRIS O'DOWD: It's amazing. And then you've got Paul Feig, who's, you've had on.

NICK GRIMSHAW: Yeah, he came on here.

CHRIS O'DOWD: And you know how warm, gorgeous, and just welcoming Paul would make you feel when you're like... And he was really kind because when we did the audition, I was like, well, no f***** knows who I am.

ANGELA HARTNETT: Yeah.

CHRIS O'DOWD: But he's such an Anglophile.

ANGELA HARTNETT: Yeah.

CHRIS O'DOWD: And he watched all the British shows, and he was like-

ANGELA HARTNETT: Oh, fantastic.

CHRIS O'DOWD: -so he was like, 'I'm just such a big fan of the IT Crowd,' And I'm like, 'What?' And I'm like, 'That's great.'

[*theme music*]

NICK GRIMSHAW: Chris O'Dowd, we come to the end of the show-

CHRIS O'DOWD: Awww

NICK GRIMSHAW: -question.

ANGELA HARTNETT: Oh, it's been great.

NICK GRIMSHAW: I know!

ANGELA HARTNETT: Fabulous.

NICK GRIMSHAW: We don't normally have a prop, today..

CHRIS O'DOWD: Listen, can I just add to this

NICK GRIMSHAW: Yes please

CHRIS O'DOWD: Because before we came on, I wanted to tell you how much confidence I have in this game

NICK GRIMSHAW: Ah ha

CHRIS O'DOWD: One of your producers, we're going to play this game, which may or may not get cut

NICK GRIMSHAW: Oh...wow! Wow

ANGELA HARTNETT: Thanks Tom

NICK GRIMSHAW: Wow

ANGELA HARTNETT: Thanks Thomas

NICK GRIMSHAW: Ok well lets play a game that may or may not get cut.

NICK GRIMSHAW: Ok, Chris, for your chance to win the Waitrose goodie bag filled with an entire smorgasbord of wonderful Waitrose products, all you've got to do is take part in this brilliantly designed game.

ANGELA HARTNETT: Ooh.

NICK GRIMSHAW: It's Top of the Spuds!

CHRIS O'DOWD: Aw, spuddy.

NICK GRIMSHAW: We're going to make you decide the ultimate way to have a potato in a sort of Euro World Cup style.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Potatoes will take on other potatoes and one will be crowned the winner.

CHRIS O'DOWD: Look it, I love a potato, I'm not gonna lie.

NICK GRIMSHAW: Yeah. We all do.

ANGELA HARTNETT: We all do

CHRIS O'DOWD: You know, I feel like I've been racially profiled.

[laughter]

NICK GRIMSHAW: I did raise that.

CHRIS O'DOWD: But I also love potatoes.

NICK GRIMSHAW: Yeah.

CHRIS O'DOWD: So it's tricky isn't it?

NICK GRIMSHAW: Yeah. It's tricky.

CHRIS O'DOWD: As long as we're all aware of what just happened.

ANGELA HARTNETT: Yes, we know. We know the consequences of this game.

NICK GRIMSHAW: Well, I, I think the initial basis was Potato, your dog.

CHRIS O'DOWD: Yeah.

NICK GRIMSHAW: And then we found out it died.

CHRIS O'DOWD: My favourite potato would be the dog.

NICK GRIMSHAW: The dog.

CHRIS O'DOWD: Yeah.

NICK GRIMSHAW: Yeah, yeah.

CHRIS O'DOWD: So, yeah. I hope that doesn't...

NICK GRIMSHAW: No.

CHRIS O'DOWD: Don't take that as an insult.

NICK GRIMSHAW: What's a fondant potato?

ANGELA HARTNETT: One cooked in butter.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Lots of butter.

NICK GRIMSHAW: Okay.

CHRIS O'DOWD: And they take all of the nutrition out of it right first. So they, they cut the hell out of it.

ANGELA HARTNETT: Yeah.

CHRIS O'DOWD: And then they'll kind of cut it up like that.

ANGELA HARTNETT: It's a lovely little roundel.

CHRIS O'DOWD: It is very tasty, they'll also serve it, probably with a, a fillet.

NICK GRIMSHAW: So would you go chips or fondant?

CHRIS O'DOWD: I'd go chips.

NICK GRIMSHAW: You'd go chips, I think that's correct.

ANGELA HARTNETT: Yeah, I agree.

NICK GRIMSHAW: *[laughs]* Next up it's two icons. The jacket versus the rosti.

ANGELA HARTNETT: Ooh.

CHRIS O'DOWD: I mean for me I'm a big fan of jacket.

ANGELA HARTNETT: Yeah.

CHRIS O'DOWD: Big fan of jacket, I'll have a jacket a couple of times a week I'd say.

ANGELA HARTNETT: Oh, that's good.

CHRIS O'DOWD: Yeah, just a caff down the road, lovely, yeah.

NICK GRIMSHAW: Mm. Love a jacket. What do you have in your jacket potato?

CHRIS O'DOWD: It depends how I'm feeling, but the two things that I would usually go for would be the tuna mayonnaise or the beans and cheese.

ANGELA HARTNETT: Oh, beans and cheese.

CHRIS O'DOWD: Sometimes I'll knock in a chili con carne.

ANGELA HARTNETT: Yeah, that's a good one.

NICK GRIMSHAW: Oh yeah. Mm.

ANGELA HARTNETT: The next one, dauphinoise or boiled?

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Not boiled.

ANGELA HARTNETT: Well, sometimes boiled work.

NICK GRIMSHAW: What just plain boiled?

ANGELA HARTNETT: Boiled work, sometimes, yeah.

CHRIS O'DOWD: Now for me, there I would go boiled.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Really, yeah.

CHRIS O'DOWD: Yeah, new potatoes boiled with a sprig of butter on them.

NICK GRIMSHAW: Oh yeah.

CHRIS O'DOWD: Dauphinoise, too indulgent.

ANGELA HARTNETT: And parsley sauce.

NICK GRIMSHAW: Yeah, yeah, boiled.

ANGELA HARTNETT: Yeah, boiled.

CHRIS O'DOWD: Oh wow.

NICK GRIMSHAW: Oh.

CHRIS O'DOWD: Well, I don't fe- I didn't mean to take over, although, is it me picking or is it-

ANGELA HARTNETT: Yes, it's you.

NICK GRIMSHAW: Yeah it's you picking.

CHRIS O'DOWD: Oh, it is.

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: It's your game, it's your game.

ANGELA HARTNETT: It's your game. Roast or Mash?

CHRIS O'DOWD: Roast, not even close, is it? I like mash. God, these are good looking choices. I like them all.

ANGELA HARTNETT: So now you've got chips and jacket.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Who's in the final?

CHRIS O'DOWD: I mean, looking at the other side of the board, at the other semi, really,

ANGELA HARTNETT: Yeah.

CHRIS O'DOWD: I'm thinking, okay, who do I think I could take in the final?

ANGELA HARTNETT: Yeah.

CHRIS O'DOWD: It feels like whoever, it's gonna be, I mean, roast is definitely gonna be waiting in the finals, right?

ANGELA HARTNETT: Yes, yeah.

CHRIS O'DOWD: Like, who do we want against roast?

NICK GRIMSHAW: Roast.

ANGELA HARTNETT: Yeah. I think you might be-

NICK GRIMSHAW: I think lean into jacket.

CHRIS O'DOWD: I can't say no to chips, I can't-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Ooh.

CHRIS O'DOWD: Like, I love the jacket, but I don't know if I, I don't even know if I would say that chips are potatoes.

ANGELA HARTNETT: Ooh.

[laughter]

ANGELA HARTNETT: Okay.

CHRIS O'DOWD: It must be sixty percent oil really.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, that's true. Unless you get, yeah. So we've gone roast.

NICK GRIMSHAW: We've gone roast. Who are we going for, Chris?

ANGELA HARTNETT: So who is it? Is it your chips or your jacket?

CHRIS O'DOWD: Chips for the table.

NICK GRIMSHAW: Chips.

ANGELA HARTNETT: Chips for the table, okay.

CHRIS O'DOWD: That's my order.

NICK GRIMSHAW: Chips. Okay.

CHRIS O'DOWD: For the table. Whatever we have.

ANGELA HARTNETT: Yeah.

CHRIS O'DOWD: Always like, 'Let's get some chips for the table.'

NICK GRIMSHAW: Get some chips.

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: Yeah.

CHRIS O'DOWD: For the table.

ANGELA HARTNETT: That's true, actually.

CHRIS O'DOWD: Yeah.

ANGELA HARTNETT: We all do that. We all do that.

CHRIS O'DOWD: It'd be weird if you ordered a jacket for the table.

[laughter]

NICK GRIMSHAW: Yeah, it would. Communal jacket. 'So, after all that deliberation we have our final, CHIPS v ROAST.' Doesn't work. Ange, let's get the chef angle on this. Would you go chips or would you go roast?

ANGELA HARTNETT: Oh, roast, without doubt.

NICK GRIMSHAW: Oh, wow. Straight in there.

ANGELA HARTNETT: Yeah, straight.

CHRIS O'DOWD: And do you know what? There's more flavour really.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, exactly.

CHRIS O'DOWD: Yeah, I'd go roast.

ANGELA HARTNETT: You've got the crispiness you get with a chip, but then you've got the potato.

NICK GRIMSHAW: So roast, we're saying, is the winner?

CHRIS O'DOWD: Yeah.

NICK GRIMSHAW: Congratulations to that potato.

CHRIS O'DOWD: Well done.

[*applause*]

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: And you win the goodie bag, that's for you.

CHRIS O'DOWD: Oh, I'm excited about that.

NICK GRIMSHAW: Yep, you got the bag look, what's in the bag?

CHRIS O'DOWD: We've got the Keoghs right?

ANGELA HARTNETT: Oh more crisps, pasta

CHRIS O'DOWD: I've honestly never heard of that type of pasta before, I don't think, Mafaldine

NICK GRIMSHAW: Mafaldine

CHRIS O'DOWD: It's probably Mafaldineee

ANGELA HARTNETT: Mafaldineeee

CHRIS O'DOWD: We've got Leckford Estate Brut from Hampshire.

NICK GRIMSHAW: Mmm yes

CHRIS O'DOWD: I imagine that's nice I'd like to try some local wine, ah it went off in 2020.

NICK GRIMSHAW: Chris, thank you so much for joining us.

ANGELA HARTNETT: Yes, thank you.

CHRIS O'DOWD: Such a pleasure, thanks for having me.

NICK GRIMSHAW: That was so fun, a round of applause for Chris O'Dowd everybody.

ANGELA HARTNETT: Woo!

[*applause*]

NICK GRIMSHAW: Thank you Chris...

NICK GRIMSHAW: Coming up next on Dish, Hold on to your hats, it's Billy Porter.

BILLY PORTER: Oh my god!

NICK GRIMSHAW: Is it good?

BILLY PORTER: Seasoned food in England!

[*laughter*]

BILLY PORTER: Hallelujah, hallelujah!

ANGELA HARTNETT: [*laughing*] Where have you been eating that nothing's seasoned?

BILLY PORTER: No, it's gotten better. But I will say y'all don't mind putting some olive oil on something and roasting it with no salt and pepper.

[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 is an S:E Creative Studio Production

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