

Jack Whitehall (LIVE from The Royal Opera House), an aubergine parmigiana and an old fashioned



NICK GRIMSHAW: Dish from Waitrose is a Cold Glass production. This podcast may contain some strong language and adult themes.

[theme music plays]

NICK GRIMSHAW: Hello and welcome to Dish from Waitrose. I'm Nick Grimshaw.

ANGELA HARTNETT: And I'm Angela Hartnett.

NICK GRIMSHAW: We've got a special, um, bonus episode essentially-

ANGELA HARTNETT: We have, yes.

NICK GRIMSHAW: -now, um because what we're gonna get into is what happened when Jack Whitehall joined us for Dish Live.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Which we did at the Royal Opera House.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Jack came and joined us to talk all about his new show, Malice, um which he's in with David Duchovny.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: And he plays like a evil-

ANGELA HARTNETT: Evil man.

NICK GRIMSHAW: -evil nanny, manny.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Which is sort of an unusual role for Jack Whitehall.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So he was on to talk about that. Um, and he was- he's so natural and comfortable on the stage.

ANGELA HARTNETT: He was brilliant.

NICK GRIMSHAW: Obviously [*laughs*]

ANGELA HARTNETT: He was very, very funny.

NICK GRIMSHAW: But, I mean, that's who we needed.

ANGELA HARTNETT: No, we did, yeah.

NICK GRIMSHAW: 'Cause I don't know if I was comfortable. I had a nap and it messed me up.

ANGELA HARTNETT: Oh, during the day. Yeah.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It felt weird.

ANGELA HARTNETT: Oh, yeah, 'cause you didn't go home, you came straight from radio and had the whole sort of day-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -yeah, it would. What time had you been up? Five o' clock or something?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, so that's a long day, yeah.

NICK GRIMSHAW: It was a long day, yeah-

ANGELA HARTNETT: Long day [*laughs*]

NICK GRIMSHAW: I really suffer for the arts. Yeah, I really do. I really do. Anyway, how was that for you? Because that was, it was a busy night for you because you had-

ANGELA HARTNETT: A busy night.

NICK GRIMSHAW: -the- the-

ANGELA HARTNETT: The restaurant opening.

NICK GRIMSHAW: The restaurant opening.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: We were live on stage. I didn't realise it was that big.

ANGELA HARTNETT: Yes, big.

NICK GRIMSHAW: It was very big.

ANGELA HARTNETT: Uh, and yeah, two- over 2,000 people.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: It was- I think we were both nervous.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: And then, um... but then silly things happened that made us relax and laugh. And I think we've spoken about it, haven't we?

NICK GRIMSHAW: Yeah, yeah.

ANGELA HARTNETT: And they were going ‘Nick, Angela, to the stage,’ we were like, ‘Where's the stage? We don't know where we're going.’

NICK GRIMSHAW: We didn't know where the stage is.

ANGELA HARTNETT: Um, but no, it was great fun, and I think- and like, all those things, they go remarkably quick.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: You sit there and then [*clicks fingers*] you turn around and then it's like-

NICK GRIMSHAW: It was done.

ANGELA HARTNETT: It's over. Done.

NICK GRIMSHAW: Yeah. ‘Cause it was in the theatre, we were able to have a trap door-

ANGELA HARTNETT: Yeah

NICK GRIMSHAW: -and have objects lowered down like you were part of a play, or a musical.

ANGELA HARTNETT: Yeah. Next time.

NICK GRIMSHAW: I was desperate for something, fly in.

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: Something, something. And, we got so many nice messages about the show. Um, Elaine was there.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And messaged us on Instagram to say, ‘It was such a good night, lots of laughs. Please do more like this,’ um, ‘You are a great combo, like prosciutto and melon.’

ANGELA HARTNETT: Oh [*laughs*]

[*crew laugh*]

ANGELA HARTNETT: Sweet and sour.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Sweet and shour'.

NICK GRIMSHAW: Um... yeah, we should do more. And Stephanie said 'We had the best time. And I caught the apple! Thank you, Jack Whitehall.'

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: That will make more sense once you listen to this episode.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Mesh's mum caught something from Jack Whitehall.

ANGELA HARTNETT: What do you mean she caught something from Jack Whitehall?

NICK GRIMSHAW: Because he threw things into the crowd.

ANGELA HARTNETT: Oh right, yes.

NICK GRIMSHAW: And she got- I think she got some ham or something.

ANGELA HARTNETT: Did she?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Nice [*laughing*]

NICK GRIMSHAW: Yeah. So she was thrilled, yeah, she was good, yeah. And Madonna Perkins has been on, saying, ‘We have an Opera House in Australia.’

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: Um, ‘Why don't you come and do the Sydney Opera House?’

ANGELA HARTNETT: Okay. Yeah, sure.

NICK GRIMSHAW: Yeah-

ANGELA HARTNETT: Next year, yeah.

NICK GRIMSHAW: Yeah, yeah.

ANGELA HARTNETT: Thank you.

NICK GRIMSHAW: People do do podcasts from there.

ANGELA HARTNETT: They do.

NICK GRIMSHAW: Alice Levine did a podcast from there.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Anyway, let's get into this, shall we? Very special episode. Uh, this is what happened when me and Angela met Jack Whitehall at the Royal Opera House.

[theme music plays]

[music plays]

[applause from the audience]

[acoustic Dish theme song plays under talking]

NICK GRIMSHAW: Hello!

[acoustic Dish theme song plays under talking]

NICK GRIMSHAW: Hello, hello!

ANGELA HARTNETT: Hello, hello!

NICK GRIMSHAW: Hello.!

ANGELA HARTNETT: Let's go. Too many there, let's go.

NICK GRIMSHAW: Wow! Hi everybody!

ANGELA HARTNETT: Hello-

NICK GRIMSHAW: Welcome-

ANGELA HARTNETT: -hello.

NICK GRIMSHAW: -this is Dish Live. Welcome.

[audience applause]

NICK GRIMSHAW: Wow! This is dry ice, by the way. Not a pig in a blanket.

ANGELA HARTNETT: Not in a pig in a blanket-

NICK GRIMSHAW: Error.

ANGELA HARTNETT: -or anything.

NICK GRIMSHAW: Um, hi everybody. Oh, my God, thank you so much for coming. I actually can't believe that we're here. Can you?

ANGELA HARTNETT: No.

NICK GRIMSHAW: When you first came, you thought you were the guest.

ANGELA HARTNETT: Yes. All right. We've said that enough times in the three years we've been doing the podcast.

[audience laughter]

NICK GRIMSHAW: Yeah. But I never realised we'd get to like, the Royal Opera House.

ANGELA HARTNETT: I know.

NICK GRIMSHAW: Dish.

ANGELA HARTNETT: It is quite incredible.

NICK GRIMSHAW: Well-

ANGELA HARTNETT: It's brilliant. Thank you all for coming, it's amazing you've all come.

NICK GRIMSHAW: Yeah-

ANGELA HARTNETT: Thank you.

NICK GRIMSHAW: -thank you, guys.

[audience cheers and applause]

ANGELA HARTNETT: Honestly. Giving up your-

NICK GRIMSHAW: Thank you.

ANGELA HARTNETT: -um, Wednesday night, isn't it?

NICK GRIMSHAW: Yeah. Quite overwhelming, though.

ANGELA HARTNETT: I know, but we're blessed, aren't we?

NICK GRIMSHAW: We're blessed. We're blessed, we're blessed, yeah. Um, when we got asked to do this and they said, 'Oh, do you want to do Dish Live at the Royal Opera House?' we were like, 'Yeah.' I didn't think to-

ANGELA HARTNETT: You thought it was twenty people?

NICK GRIMSHAW: I didn't think it was this big-

ANGELA HARTNETT: This big.

NICK GRIMSHAW: -you know. We can't really see out there, so it'd be good if we could get the lights on and see everyone that listens to Dish. If we could get the lights up a little bit and see everybody. Oh, hi, everybody.

ANGELA HARTNETT: Ooo.

[audience cheers and applause]

NICK GRIMSHAW: There you are. Hi. Hi, everybody. And everyone's up there and all.

ANGELA HARTNETT: I know, right up the top.

NICK GRIMSHAW: Sometimes now when we're doing the podcast, there's like seventeen people. And, Angela, you'll be like, 'Do we have to have seventeen people watching us?' Now, there's f***** two and a half thousand.

[laughter]

ANGELA HARTNETT: I know where the trapdoor is-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -that's all I'm saying.

NICK GRIMSHAW: We do have a trapdoor.

ANGELA HARTNETT: If I disappear, suddenly.

NICK GRIMSHAW: Yeah. So we're shy...

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: But we're gonna do it.

ANGELA HARTNETT: We're gonna do it.

NICK GRIMSHAW: But we're gonna do it.

ANGELA HARTNETT: It's gonna be great.

NICK GRIMSHAW: But we're kind of gonna do it just like a regular Dish, but with some extra brilliant things. We've got our Dish kitchen. We have our Dish table. We have me, we have Angela. We have some wonderful additions, of course. Give it up for our band tonight, the Sous Chefs, everybody.

[audience applause]

NICK GRIMSHAW: Our house band.

[acoustic theme song plays]

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: It's our theme tune.

[acoustic theme song continues]

NICK GRIMSHAW: I love them.

[song finishes]

NICK GRIMSHAW: Yeah!

ANGELA HARTNETT: Thank you.

[audience cheers and applause]

NICK GRIMSHAW: Thank you, Sous Chefs. I- we- it's going to be rubbish next week when we don't have everyone here.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: And a live band. We've got the language thing.

ANGELA HARTNETT: We've- oh, yes, we do. So if you see up there, there's like a strip across. It's obviously the Opera House, it used to be the Italian Opera House. And now if I say something in Italian, like 'Pieno come un uovo'.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: It will translate up the top.

[audience laughter]

NICK GRIMSHAW: Oh, I love that.

ANGELA HARTNETT: Do you know what that means?-

NICK GRIMSHAW: What did you just say?

ANGELA HARTNETT: I just said 'to be full like an egg.'

NICK GRIMSHAW: Ooh.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: To be full like an egg.

ANGELA HARTNETT: I know.

NICK GRIMSHAW: You're always saying that, as well.

ANGELA HARTNETT: I'm always saying that to you. And if I say another one, 'Essere come il prezzemolo.'

NICK GRIMSHAW: Oh, oh.

[audience laughter]

ANGELA HARTNETT: 'Being like parsley'.

NICK GRIMSHAW: Classic phrases we need.

ANGELA HARTNETT: [laughs]

[audience laughter]

NICK GRIMSHAW: 'Full like an egg,' 'Be like parsley'.

ANGELA HARTNETT: And our final little one is 'Buono come il pane'.

NICK GRIMSHAW: Mmm.

ANGELA HARTNETT: You'll like this one.

NICK GRIMSHAW: What's this one?

ANGELA HARTNETT: This one is, 'Good as bread'.

NICK GRIMSHAW: Good as bread!

ANGELA HARTNETT: Good as bread.

NICK GRIMSHAW: What are you on about?

ANGELA HARTNETT: You love it.

NICK GRIMSHAW: [*laughs*] So we've got the Italian translation up there. We've also got a northern translation for me.

ANGELA HARTNETT: Mm.

[*audience laughter*]

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Uh, so if I were to say, um, something like, 'D'you want owt from shop?' That would be-

[*audience laughter*]

NICK GRIMSHAW: 'Would you like anything from a local...'

[*audience applause*]

ANGELA HARTNETT: Waitrose.

NICK GRIMSHAW: Waitrose.

ANGELA HARTNETT: There you go.

NICK GRIMSHAW: Yeah, yeah. So we've got the kitchen. Some of it is real, some of it's not real, um...

ANGELA HARTNETT: Mm.

[audience laughter]

NICK GRIMSHAW: Like the fridge-

ANGELA HARTNETT: That's all fake.

NICK GRIMSHAW: -is real. Real fridge, real fridge-

ANGELA HARTNETT: Real fridge.

NICK GRIMSHAW: A woo for the real fridge, please.

[audience woos]

NICK GRIMSHAW: Stocked. Real oven. I can't believe that made it. I hate this.

[audience laughter]

ANGELA HARTNETT: Oh, God. This is Nick-

NICK GRIMSHAW: Like...

ANGELA HARTNETT: -all over, every time we're on the st- set-

NICK GRIMSHAW: I hate this.

ANGELA HARTNETT: -you always criticise something.

NICK GRIMSHAW: Well, it looks rubbish.

ANGELA HARTNETT: Well, I'll show you what you can do with that. You've got something down here. Get it in the trap door.

[audience laughter]

NICK GRIMSHAW: Get it in the trap.

[sparkle sound effect]

ANGELA HARTNETT: Oh, my God. Be careful, actually-

NICK GRIMSHAW: Get it in the-

ANGELA HARTNETT: -you can't actually see the entrance.

NICK GRIMSHAW: You can't see down the trap.

ANGELA HARTNETT: Don't fall down the trap.

NICK GRIMSHAW: Oh my God. Ooh, I love the smell of that.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: [*laughing*] Love the smell of that [*laughs*]

NICK GRIMSHAW: Take that. Don't you like the smell? No?

ANGELA HARTNETT: I love the smell of dry ice.

NICK GRIMSHAW: Mmm. Thank you!

ANGELA HARTNETT: Thank you trapdoor.

NICK GRIMSHAW: Oh, I hate that plant.

ANGELA HARTNETT: Oof.

NICK GRIMSHAW: That's one of my main grievances at Dish.

ANGELA HARTNETT: So we got loads of stuff.

NICK GRIMSHAW: That s*** plant. So that's what we've got. Trapdoor, lights, real life oven, the Sous Chefs, Angela Hartnett, me, and a table.

ANGELA HARTNETT: Brilliant.

NICK GRIMSHAW: Uh, we have a guest. We have Jack Whitehall here tonight.

[audience cheers and applause]

NICK GRIMSHAW: Yeah. We've wanted Jack on for ages, haven't we?

ANGELA HARTNETT: Yeah. Brilliant. I think he's amazing.

NICK GRIMSHAW: And now the stars have aligned tonight.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So Jack's gonna be here.

ANGELA HARTNETT: Yeah. And he's here to promote his new series on Amazon.

NICK GRIMSHAW: Yeah, we watched it last night, called Malice.

ANGELA HARTNETT: Yeah. And he's done so much.

NICK GRIMSHAW: Oh my God, so much.

ANGELA HARTNETT: He's a bit like you, I think, Jack, you know, you think you're older than you are. I mean this in a great compliment-

NICK GRIMSHAW: Right...

ANGELA HARTNETT: -take it well.

[audience laughter]

ANGELA HARTNETT: Take it well.

NICK GRIMSHAW: Right, right.

ANGELA HARTNETT: Because you've both been in the biz, so to speak, from a young age. You bo-

NICK GRIMSHAW: Yeah, we started at six.

ANGELA HARTNETT: Exactly.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: You know, so I think because you f- we're so familiar to seeing Jack do so many things, like the BRITs and presenting loads of other stuff, you feel like he's been around for ages, but he's a very young man-

NICK GRIMSHAW: He is.

ANGELA HARTNETT: -like your good self.

NICK GRIMSHAW: Yeah, we're-

ANGELA HARTNETT: Looking great.

NICK GRIMSHAW: Yeah. Nice save.

[laughter]

NICK GRIMSHAW: Did anyone hear the episode when Jack's mum and dad came on?

[audience cheers]

NICK GRIMSHAW: Yeah, we had Hilary and Michael Whitehall on. It was kind of like early days of Dish, maybe.

ANGELA HARTNETT: Yeah, they were.

[audience cheers and applause]

NICK GRIMSHAW: They're here!

[audience cheers and applause]

NICK GRIMSHAW: In the director's box! Yes! Hilary looks thrilled. Ah!

ANGELA HARTNETT: Michael hasn't even waved at us, he hasn't even blown us a kiss.

NICK GRIMSHAW: Give us a wave Michael!

ANGELA HARTNETT: Come on, Michael.

NICK GRIMSHAW: Oh, Michael.

ANGELA HARTNETT: Come on Michael.

[audience laughter]

NICK GRIMSHAW: Hey, Hilary's hair's good. Yeah. Oh yeah.

[laughter]

NICK GRIMSHAW: So, yeah, we have the Whitehalls here, in the director's box, which is very, very exciting. 'Cause we always ask guests when they come on to tell us what they want to eat, you know, we want them to be happy, we want them to be having a dead nice time. And some people will write like, oh, whatever, a burger or something. And I remember Hilary's letter was brilliant.

ANGELA HARTNETT: Oh, she wrote an actual-

NICK GRIMSHAW: You could have published it.

ANGELA HARTNETT: -letter. Yes.

NICK GRIMSHAW: Do you remember it?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And they referred to lobster as lobby, which I loved.

[laughter]

NICK GRIMSHAW: Bit of lobby. But not only are we doing this tonight, Angela, uh... how many restaurants do you have? Six? Five? Four?

ANGELA HARTNETT: Six, six, yeah.

NICK GRIMSHAW: Six. Six! Six restaurants. Um, Angela is opening a brand-new restaurant, in here, in the Royal Opera House tonight.

[audience cheers and applause]

ANGELA HARTNETT: We're launching tonight, partly.

NICK GRIMSHAW: Launching tonight.

ANGELA HARTNETT: Little party, yeah.

NICK GRIMSHAW: And then when will it open? When can everyone go?

ANGELA HARTNETT: We'll open the end of next week.

NICK GRIMSHAW: End of next week.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: So you've had to prepare for this.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Run the other restaurants.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: And then also... open tonight. So when we finish here, Angela has to go and open a restaurant upstairs.

[laughs]

NICK GRIMSHAW: So you've had quite the hell of a week.

ANGELA HARTNETT: Yeah. It- busy week. I mean, people who know me in the audience will go, that's just sounds like me. Disorganised, didn't check her diary, said yes to something.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: But it- no, it was just bad timing. Not bad timing. I don't mean it like that.

NICK GRIMSHAW: No!

[audience laughter]

ANGELA HARTNETT: It- it was great timing that we're doing this.

NICK GRIMSHAW: No offense everyone.

[audience laughter]

ANGELA HARTNETT: No offense everyone that's turned up.

NICK GRIMSHAW: Well, I imagine it's like...

ANGELA HARTNETT: It's a lot of pressure.

NICK GRIMSHAW: A lot of pressure.

ANGELA HARTNETT: But it's okay. We thrive on it.

NICK GRIMSHAW: You should have a drink to cheers you.

ANGELA HARTNETT: *[laughing]* Cheer me up, that sounds terrible!

NICK GRIMSHAW: No, to cheers you! Not cheers you up, cheers, cheers. Cheers on the new restaurant. What was it like then, this week? 'Cause like, we were doing our Zoom to prep for this and we catch up every week, you know, Ange was being brought food by people, you were testing stuff-

ANGELA HARTNETT: Oh, testing, yeah, yeah, yeah.

NICK GRIMSHAW: -you had your chef whites on.

ANGELA HARTNETT: That's what I do.

NICK GRIMSHAW: What's your favourite thing on the menu?

ANGELA HARTNETT: Ooh, crikey. You know, I really hate that question when people ask that.

NICK GRIMSHAW: Alright then.

ANGELA HARTNETT: Yeah.

[audience laughter]

ANGELA HARTNETT: No, it's just 'cause you're basically implying other stuff isn't as good, if you're saying-

NICK GRIMSHAW: No, no, no, okay-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -so, uh, what do you think I'd like on the menu?

ANGELA HARTNETT: Oh, well, uh, my-

NICK GRIMSHAW: Birds Eye Potato Waffle.

[audience laughter]

ANGELA HARTNETT: Yes. I think you like-

NICK GRIMSHAW: With beans *[laughs]*

ANGELA HARTNETT: Fish fingers, yeah.

NICK GRIMSHAW: Fish fing- *[laughs]*

[laughter]

ANGELA HARTNETT: And your mum's cabbage, you know.

NICK GRIMSHAW: Ooh yeah.

ANGELA HARTNETT: Yeah. No, I think you would like the veal chop.

NICK GRIMSHAW: Mmm.

ANGELA HARTNETT: Yeah. Nice little um, chilli garlic butter on top.

NICK GRIMSHAW: Yeah. Yeah.

ANGELA HARTNETT: Loads of herbs on that.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Served with some- and then I think you'd love this lovely um, braised beans and tomato salad.

NICK GRIMSHAW: Ooh yeah.

ANGELA HARTNETT: I think you would like that.

NICK GRIMSHAW: Ooh yeah.

ANGELA HARTNETT: So when you're in next.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: We'll cook that for you.

NICK GRIMSHAW: Maybe I'll come after this.

ANGELA HARTNETT: Yeah, you can.

NICK GRIMSHAW: Well, cheers and-

ANGELA HARTNETT: Cheers.

NICK GRIMSHAW: -congratulations.

ANGELA HARTNETT: Thank you very much.

NICK GRIMSHAW: Angela Hartnett, everybody, come on.

[audience cheers and applause]

ANGELA HARTNETT: Thank you. Thank you.

[audience applause]

NICK GRIMSHAW: Cheers. That is amazing.

ANGELA HARTNETT: Thank you.

NICK GRIMSHAW: Should we get our guest in?

ANGELA HARTNETT: I think so. We've rambled enough.

NICK GRIMSHAW: Yeah? I think we should. I think we should do this. Um, get ready everybody, to welcome our wonderful guest, to Dish, we welcome a comedian, a writer, actor, presenter. Uh, he knows all about, you know, comedy timing and razor sharp roast of celebrities. Tonight though, he's going to be talking more about roast aubergine.

[laughs]

NICK GRIMSHAW: The most noise possible, please, for the one and only Mr. Jack Whitehall!

[acoustic Dish theme song plays under talking]

[audience cheers and applause]

ANGELA HARTNETT: *[laughs]*

JACK WHITEHALL: Look at us!

NICK GRIMSHAW: Here we are.

ANGELA HARTNETT: Who would've thought!

JACK WHITEHALL: We bloody made it, didn't we?

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Look at this!

JACK WHITEHALL: The Royal Opera House.

NICK GRIMSHAW: Can you believe it?

JACK WHITEHALL: This is insa- there's dry ice.

NICK GRIMSHAW: Yes, look.

ANGELA HARTNETT: Dry ice, there's a band.

JACK WHITEHALL: There's a ba- there's a trap door-

NICK GRIMSHAW: Trap door.

ANGELA HARTNETT: Trap door.

JACK WHITEHALL: -that I didn't get to come through, which I'm very upset.

ANGELA HARTNETT: You can go-

NICK GRIMSHAW: You can go out of it.

ANGELA HARTNETT: -you can leave.

JACK WHITEHALL: I can exit.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: You can.

JACK WHITEHALL: Trap door exit.

ANGELA HARTNETT: You can do that, yeah. Perfect.

NICK GRIMSHAW: I really wanna do it. Your mum and dad are here.

ANGELA HARTNETT: Yeah.

JACK WHITEHALL: Where?

NICK GRIMSHAW: Yeah, they're up there.

JACK WHITEHALL: Are they?

ANGELA HARTNETT: There.

NICK GRIMSHAW: Yeah. There they are.

JACK WHITEHALL: Oh, look, there he is.

NICK GRIMSHAW: Hilary and Michael, there they are. Oh-

JACK WHITEHALL: The Phantom of the Opera.

[audience laughter]

ANGELA HARTNETT: Oh God, he's heckling.

[audience laughter]

MICHAEL WHITEHALL: *[from the audience]* Jack. Can you hear me?

ANGELA HARTNETT: *[laughs]*

JACK WHITEHALL: Yes.

NICK GRIMSHAW: Yes.

[audience laughter]

NICK GRIMSHAW: *[laughs]*

MICHAEL WHITEHALL: What are you doing on this show?

ANGELA HARTNETT: *[laughs]*

JACK WHITEHALL: Right.

MICHAEL WHITEHALL: It's a cookery show.

NICK GRIMSHAW: *[laughs]*

JACK WHITEHALL: Yep.

MICHAEL WHITEHALL: You can't boil an egg.

NICK GRIMSHAW: *[laughs]*

[audience laughter]

JACK WHITEHALL: Okay, hecklers will be chucked out.

[audience laughter]

JACK WHITEHALL: Can you please sit down?

NICK GRIMSHAW: Please, Michael.

JACK WHITEHALL: And someone take that mi- microphone away from him. Sit down before it turns into a rally.

[laughter]

JACK WHITEHALL: Just sit down, please.

ANGELA HARTNETT: *[laughs]*

[audience laughter]

NICK GRIMSHAW: Guys, you take a seat and I'll- I'll get you a drink, please.

ANGELA HARTNETT: Come and sit down.

JACK WHITEHALL: Also don't put the spotlight on Michael, that's very dangerous.

NICK GRIMSHAW: Yeah, no spotlight on Michael.

JACK WHITEHALL: He gets confused by that, he might think it's the end. Don't move towards the light.

[laughter]

[audience laughter]

NICK GRIMSHAW: So, Jack, when we asked you know, our guests what- what they want to eat, you said, 'There's not an alcoholic drink I won't drink.'

JACK WHITEHALL: Yeah, I think that's true.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: Yeah? None.

JACK WHITEHALL: I genuinely think I've never met a drink I didn't like.

NICK GRIMSHAW: Yeah.

JACK WHITEHALL: I, yeah, white wine, red wine, beer.

NICK GRIMSHAW: Yeah.

JACK WHITEHALL: Spirits.

ANGELA HARTNETT: You've never had that spirit moment that, you know, I've got with tequila, that you were so ill that you can never go near it again?

JACK WHITEHALL: Yeah, definitely had those-

ANGELA HARTNETT: You've done that with everything.

JACK WHITEHALL: -those moments where I've been so ill and still thought, no, I'll come back for seconds, they-

ANGELA HARTNETT: *[laughs]*

[audience laughter]

JACK WHITEHALL: I've never-

NICK GRIMSHAW: Maybe it's a blip.

JACK WHITEHALL: -been put off a drink. Yeah.

NICK GRIMSHAW: Yeah.

JACK WHITEHALL: I've- and I've had- yeah, I mean, like... Smirnoff Ice, that used to be my drink when I was at university.

ANGELA HARTNETT: Okay, all right.

JACK WHITEHALL: Oh, I love-

NICK GRIMSHAW: I-

JACK WHITEHALL: -I did something called a Turbo Shandy, which was-

ANGELA HARTNETT: What's that?

JACK WHITEHALL: -half beer, half Smirnoff Ice.

ANGELA HARTNETT: Yeah.

JACK WHITEHALL: In a pint glass.

ANGELA HARTNETT: Oh, my God.

[*'Woo!' from audience*]

JACK WHITEHALL: One- one fan of the Turbo Shandy.

ANGELA HARTNETT: [*laughs*]

[*audience laughter*]

JACK WHITEHALL: That is the first time a Turbo Shandy has ever been cheered in the Royal Opera House.

NICK GRIMSHAW: [*laughs*]

ANGELA HARTNETT: [*laughs*]

[*audience laughter and applause*]

ANGELA HARTNETT: That's going down in history-

JACK WHITEHALL: Yeah.

ANGELA HARTNETT: -you see, that.

NICK GRIMSHAW: Jack, we've done you an Old Fashioned-

JACK WHITEHALL: Thank you so much.

NICK GRIMSHAW: -because you like an Old Fashioned.

JACK WHITEHALL: This looks great. The thing that I've definitely changed with my approach to drink, I think, is I've got older, I definitely have now learned to appreciate new ways of enjoying an alcoholic beverage.

ANGELA HARTNETT: Not just glug, glug, glug, glug, yeah.

JACK WHITEHALL: Exactly.

NICK GRIMSHAW: Yes.

JACK WHITEHALL: Yeah. I think now the one that I appreciate as a parent is that- that one glass of red, just to take the edge off.

ANGELA HARTNETT: Oh, yeah.

NICK GRIMSHAW: Mm.

[audience laughter]

JACK WHITEHALL: Like... se- you know, yeah, there's parents in the room.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: They know.

JACK WHITEHALL: That one- the one glass of red that you have at six o' clock, and then I'm ready to start the day. It's honestly-

ANGELA HARTNETT: *[laughs]*

[audience laughter]

NICK GRIMSHAW: I feel you.

JACK WHITEHALL: An absolute game changer.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Do you have that before the radio show?

NICK GRIMSHAW: Yeah, straight before radio.

ANGELA HARTNETT: *[laughs]* Quick shot.

NICK GRIMSHAW: Yeah. Really, really takes the edge off.

JACK WHITEHALL: Yeah.

NICK GRIMSHAW: Um, Jack, we have so much that we want to talk to you about tonight. But first we want to do food likes and dislikes.

JACK WHITEHALL: Yes, let's do that.

NICK GRIMSHAW: 'Cause we always like to do on Dish. So Jack's likes and dislikes. Here's your list of likes, so it's sort of in three segments.

JACK WHITEHALL: Okay.

NICK GRIMSHAW: So first up, your regulars.

JACK WHITEHALL: Yep.

NICK GRIMSHAW: Eggs.

JACK WHITEHALL: Oh! Love eggs.

NICK GRIMSHAW: A burger. Not smashed.

JACK WHITEHALL: No.

NICK GRIMSHAW: No. Uh, with all the trimmings. What sort of trimmings are we talking on the Jack Whitehall burger?

JACK WHITEHALL: I'll have everything. I love pickles. I love a little bit of raw onion to add some texture.

ANGELA HARTNETT: Okay.

JACK WHITEHALL: And I... yeah, obviously now the thing is like smash burgers.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yeah.

JACK WHITEHALL: But it's made me think, I- I think I really like those big, fat, juicy burgers. The- the smash burgers now I think it's gone too far.

ANGELA HARTNETT: Too petite.

JACK WHITEHALL: Too petite.

NICK GRIMSHAW: Too petite.

ANGELA HARTNETT: Okay.

JACK WHITEHALL: Or *crushed* avocado as well-

ANGELA & NICK: Yeah.

JACK WHITEHALL: -they love crushing it.

ANGELA HARTNETT: None of that nonsense.

NICK GRIMSHAW: Yeah.

JACK WHITEHALL: What's the avocado done to deserve that?

ANGELA HARTNETT: I know.

NICK GRIMSHAW: I dunno.

ANGELA HARTNETT: Poor thing.

JACK WHITEHALL: Eggs, by the way, is what I love. I think they're the best.

ANGELA HARTNETT: [*laughs*]

JACK WHITEHALL: They're like my...

ANGELA HARTNETT: Any which way you can. Yeah.

JACK WHITEHALL: They're incredible.

ANGELA HARTNETT: They are.

JACK WHITEHALL: It's the most versatile food of all of- they're the Selena Gomez of dairy, and...

NICK GRIMSHAW: Yeah.

[audience laughter]

JACK WHITEHALL: You know, they're multi hyphenates.

NICK GRIMSHAW: Yes, they do it all.

JACK WHITEHALL: Breakfast, lunch and dinner-

ANGELA HARTNETT: Yes, they do.

JACK WHITEHALL: -they do it all.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Yeah.

JACK WHITEHALL: I think they're amazing, and I'll have any egg, scrambled, omelette, I like a posh egg when they deep fry it and stick it on some asparagus.

ANGELA HARTNETT: Oh-

NICK GRIMSHAW: Oh yeah, love.

ANGELA HARTNETT: -wow, look at you.

JACK WHITEHALL: Yeah- ohh, yes.

ANGELA HARTNETT: Ooh.

JACK WHITEHALL: Fancy pants.

ANGELA HARTNETT: *[laughs]*

JACK WHITEHALL: But I'll also, you know, slut it up with a little egg mayo sandwich.

NICK GRIMSHAW: Oh yeah, love.

JACK WHITEHALL: I love that.

NICK GRIMSHAW: Mm-hm.

JACK WHITEHALL: The only thing that I will draw the line at is that weird pot of egg and four spinach leaves in Pret.

[audience laughter]

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Oh, it's so sad.

JACK WHITEHALL: Oh, my God.

NICK GRIMSHAW: So dry.

JACK WHITEHALL: It's the weirdest thing ever. Why does anyone buy that?

NICK GRIMSHAW: It's-

JACK WHITEHALL: It's literally next to the jamón beurre as well-

ANGELA HARTNETT: *[laughs]*

JACK WHITEHALL: -what is wrong with you?

NICK GRIMSHAW: And also on your list, we've never had this on our likes: milk.

JACK WHITEHALL: Milk!

ANGELA HARTNETT: *[laughs]*

[audience laughter]

NICK GRIMSHAW: But normally people say like a recipe, they'd be like-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: 'Oh, I like smoked salmon'

ANGELA HARTNETT: Pasta, yeah.

NICK GRIMSHAW: - 'or this type of pasta.'

JACK WHITEHALL: Yeah.

NICK GRIMSHAW: You're like, 'Milk.'

[audience laughter]

JACK WHITEHALL: Well, I just- I just don't think milk gets a lot of love these days.

NICK GRIMSHAW: No.

ANGELA HARTNETT: Ah, yeah.

JACK WHITEHALL: Do you know what I mean, like, I grew up, as, you know, many of us did in the era where milk was like, 'Oh, it's amazing. It's full of calcium. It's good for your bones. It is great, milk's fantastic.' And then, like seven years ago, it suddenly got cancelled.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Mm.

[audience laughter]

JACK WHITEHALL: And all of a sudden, you couldn't drink milk. And if you said- 'You drink- you drink milk? That's disgu- how dare you drink milk.'

[laughter]

JACK WHITEHALL: 'It is the seed of Satan. You need to drink,' you know, 'almond milk now.' And I've done that. I've done all of the milks.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: You've tried all the milks.

JACK WHITEHALL: Honestly. Yeah, I have, honestly, it's been a very experimental period for me.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Yeah.

JACK WHITEHALL: *[laughs]* When it comes to milks. And I've tried them all. I tried soya milk for a while and then I stopped 'cause someone told me that it gives you moobs.

NICK GRIMSHAW: Yes.

[audience laughter]

NICK GRIMSHAW: Oestrogen production.

JACK WHITEHALL: Is this true? Yeah?

NICK GRIMSHAW: Yeah, we get moobs.

JACK WHITEHALL: You probably were the one that told me.

NICK GRIMSHAW: Probably! Yeah.

ANGELA HARTNETT: *[laughs]* That sounds like something Nick do-

NICK GRIMSHAW: That sounds like something I'd tell you, yeah. Then it goes a bit more specialist. Uh, 'Kedgerie, Spam fritters, corned beef, sardines, English mustard.'

JACK WHITEHALL: Yes.

NICK GRIMSHAW: These are all likes.

JACK WHITEHALL: These are all likes, yeah.

NICK GRIMSHAW: Yes, I like these lists. Yeah.

JACK WHITEHALL: Yeah. Kedgerie I like. It's just- it's great 'cause it's curry for breakfast.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Mm.

JACK WHITEHALL: And I love it. I've- I've had a few meetings in London with, like Americans, and it's just so fun to or- order that-

[*laughter*]

JACK WHITEHALL: -and then sit and eat curry and eggs and fish for breakfast-

[*laughter*]

JACK WHITEHALL: -and watch them look on in abject horror. And I love dishes like that. And Spam, I guess, is the same as well.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Yeah.

JACK WHITEHALL: That's, I- I think, Michael's influence.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Oh yeah.

JACK WHITEHALL: He grew up eating sort of wartime food.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Mm.

[audience laughter]

ANGELA HARTNETT: And made you do it *[laughs]*

JACK WHITEHALL: *[laughing]* Yeah, exactly.

NICK GRIMSHAW: Do you have a wartime food fave?

ANGELA HARTNETT: Oh-

JACK WHITEHALL: *[laughs]*

ANGELA HARTNETT: I don't know if I do, actually.

[audience laughter]

NICK GRIMSHAW: My dad used to have a... a- a dripping butty.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: Which would be lard in a pan, and he'd melt it down and then he'd put the bread in it and then he'd give us that, that was his cooking.

ANGELA HARTNETT: Wow.

NICK GRIMSHAW: So it'd be lard soaked bread.

ANGELA HARTNETT: Yeah.

[audience laughter]

ANGELA HARTNETT: Not even toasted.

NICK GRIMSHAW: And he'd go, 'It good war fodder, that.'

JACK WHITEHALL: *[laughs]*

[audience laughter]

NICK GRIMSHAW: I was like, 'But it's 1996, dad.' Yes-

[laughter]

NICK GRIMSHAW: 'I want some pesto.'

JACK WHITEHALL: Yeah.

ANGELA HARTNETT: Yeah. Give me a piece of broccoli.

NICK GRIMSHAW: Yeah.

JACK WHITEHALL: Yeah.

NICK GRIMSHAW: I want to talk to you about this, this is really interesting. This was like your old rider.

ANGELA HARTNETT: Mm.

JACK WHITEHALL: Oh yeah.

NICK GRIMSHAW: And I need to know when this is from, was like, Haribo sweets, Starmix, um, and Diet Coke. And- and now it's evolved, right?

JACK WHITEHALL: Well, yeah, but- 'cause I- I never realised it was my rider, I would always turn up to these venues and there would be like Haribo Starmix in there and I'd be like, 'Why do people just always assume that I want Haribo Starmix?' And then I realised that it's like, part of your rider. So like, you have a producer who does your shows and then asks in advance for Haribo. So everyone just assumed I want- but I chose that rider when I was like nineteen-

[laughter]

JACK WHITEHALL: -'cause I started really early, and then it hap- you know, it was the same for ten years, so... now I- I don't- don't think I have a ride-

NICK GRIMSHAW: No.

JACK WHITEHALL: Well, I do have a rider when I go on tour with my dad
[laughs]

ANGELA HARTNETT: What- what's dad's?

JACK WHITEHALL: His is, uh, two bottles of Perrier Jouët champagne.

[audience laughter]

ANGELA HARTNETT: Perfect.

JACK WHITEHALL: And a defibrillator. Uh...

[laughter]

ANGELA HARTNETT: Poor Michael. I love that.

NICK GRIMSHAW: I love that that's his rider.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: 'Cause I did some of them shows with you.

JACK WHITEHALL: Yes, yeah.

NICK GRIMSHAW: You remember when I came along and- and you and Michael, and Michael would be popping that bottle, pre-show.

JACK WHITEHALL: Yeah, pre-show.

NICK GRIMSHAW: He'd bosh it pre-show!

ANGELA HARTNETT: [laughs]

JACK WHITEHALL: Oh, my God, he really did.

NICK GRIMSHAW: Yeah. And he'd just be sat there, and Jack was very focused, like getting in the zone.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And Michael'd be like, 'Rah...'.
[audience laughter]

ANGELA HARTNETT: Doesn't focus just, does it?

NICK GRIMSHAW: We also have your dislikes as well, because we always like a warning, you know, we don't want to make something... our guest hates. Um, you have mayonnaise and beans.

ANGELA HARTNETT: Ooh, yes.

NICK GRIMSHAW: As your dislikes. Um...

ANGELA HARTNETT: It's all right. Just gonna, just-

NICK GRIMSHAW: Something I said?
[audience laughter]

ANGELA HARTNETT: No, no.

JACK WHITEHALL: Oh my God.

NICK GRIMSHAW: Ange is just cancelling the mayo and-

JACK WHITEHALL: I genuinely there for a moment-

ANGELA HARTNETT: I'm off, I'm off.

JACK WHITEHALL: -saw that.

ANGELA HARTNETT: Just wanted to understand-

JACK WHITEHALL: Oh.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: -why you dislike all this stuff.

JACK WHITEHALL: When you stood up, I thought you were gonna, like, suddenly-

ANGELA HARTNETT: In protest.

JACK WHITEHALL: -announce that you were a Hellman's ambassador.

[laughter]

JACK WHITEHALL: No, I like-

ANGELA HARTNETT: What's wrong with mayonnaise? Come on.

JACK WHITEHALL: I like both of these things. I have a complex history with mayonnaise, and I think as a kid, I really didn't like it 'cause I had an association with sort of, um, motorway service station, uh, sandwiches. And I just found it a bit icky. And then I've sort of managed to wean myself onto it. I like it to be jazzed up a little bit.

ANGELA HARTNETT: Oh, right.

JACK WHITEHALL: You know, little- introduce a little bit of garlic or some herbs-

ANGELA HARTNETT: Ok.

JACK WHITEHALL: -or some mustard-

ANGELA HARTNETT: Ok.

JACK WHITEHALL: -and then suddenly I'm down. But just raw dogging it still does, like, slightly disgust me.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: [laughs]

[audience laughter]

NICK GRIMSHAW: And beans.

ANGELA HARTNETT: And your beans?

NICK GRIMSHAW: What's your issue with beans?

JACK WHITEHALL: Well, beans. I love beans. I just, at my age now, can't trust them.

NICK GRIMSHAW: Right.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: Yeah.

JACK WHITEHALL: Which I think is a-

ANGELA HARTNETT: Oh okay.

JACK WHITEHALL: -pretty standard-

ANGELA HARTNETT: Got it, yeah.

JACK WHITEHALL: Pretty standard thing. But, yeah, I ha- I have unfortunately inherited my father's guts and...

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Okay.

JACK WHITEHALL: I don't want to lower the tone- We're in the-

ANGELA HARTNETT: Enough said about that.

JACK WHITEHALL: We're in- enough said. But yes-

ANGELA HARTNETT: Bless him.

JACK WHITEHALL: -the flatulence issue.

ANGELA HARTNETT: Okay, I love the honesty, Jack.

NICK GRIMSHAW: We love the honesty-

JACK WHITEHALL: Probably too much honesty.

NICK GRIMSHAW: -yeah, thank you, caring and sharing-

ANGELA HARTNETT: That's all right.

NICK GRIMSHAW: -is that, good to know. On top of your list, though, we found out your loves were, you do love a whisky. Hence why we're having an Old Fashioned right now.

JACK WHITEHALL: Yes.

NICK GRIMSHAW: And we wanted to ask you as well about 'foraged chicken.'

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Because we had on your list 'foraged chicken', where you visited your gran and your uncle was there, and there was a chicken foraged?

JACK WHITEHALL: Yes, uh... [*laughs*] my mum is like death staring me [*laughs*] 'Don't tell this story.' But-

NICK GRIMSHAW: [*laughs*]

[*audience laughter*]

JACK WHITEHALL: -we have an uncle who is rather eccentric [*laughs*] and he is into foraging. And, yeah, we went, uh, for Sunday lunch at my grandmother's house once, and uh, we were tucking into this lovely chicken, uh, at which point my grandmother announced that Jerry had found the chicken and we asked her to, um, you know, expand. And it turned out that he had found the chicken half defrosted in a bin outside Tesco's.

[*laughter*]

NICK GRIMSHAW: Stop.

JACK WHITEHALL: I know. Absolutely disgusting, the idea of-

NICK GRIMSHAW: Stop.

JACK WHITEHALL: -eating a chicken from Tesco's.

NICK GRIMSHAW: Oh-

JACK WHITEHALL: Waitrose-

ANGELA HARTNETT: [*laughs*]

[*audience laughter*]

JACK WHITEHALL: -all day long people.

[*applause*]

ANGELA HARTNETT: Ooh!

NICK GRIMSHAW: Ugh.

JACK WHITEHALL: I know.

NICK GRIMSHAW: Ugh. Shudder at the thought, Ange.

JACK WHITEHALL: Shudder at the thought.

ANGELA HARTNETT: Oh my lord.

JACK WHITEHALL: Of such a thing.

NICK GRIMSHAW: Oh, no... Oh... [*makes shuddering noise*]

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: Horrible.

JACK WHITEHALL: Yeah.

NICK GRIMSHAW: Um, you do like to cook, though.

JACK WHITEHALL: Yeah, I've always had a really keen interest in- in food and- and yeah.

NICK GRIMSHAW: You're away a lot, you work a lot, you must be travelling and filming on location. I always love it when I've been away, I always want to cook when I get in the house, 'cause I feel it- I don't know, it does- grounds me maybe?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I don't know-

ANGELA HARTNETT: Relaxes you.

NICK GRIMSHAW: -makes maybe the-

JACK WHITEHALL: Definitely.

NICK GRIMSHAW: -house feel more like a house again.

ANGELA HARTNETT: Yeah.

JACK WHITEHALL: Yeah.

NICK GRIMSHAW: Yeah.

JACK WHITEHALL: I'm not someone that can, like, multitask very well, so I'm totally focused on cooking when I am cooking, and I'm not thinking about other things, and I love that, um, element of cooking whereby you can completely switch off, and I love-

ANGELA HARTNETT: You're immersed in it.

NICK GRIMSHAW: Mm.

JACK WHITEHALL: You're immersed in it, and I l- I love that.

NICK GRIMSHAW: Um, Ange, what are we going to eat?

ANGELA HARTNETT: So uh, we're going to eat aubergine parmigiana.

JACK WHITEHALL: Oh!

NICK GRIMSHAW: Oh, yes.

JACK WHITEHALL: Great.

ANGELA HARTNETT: Yeah?

JACK WHITEHALL: Fantastic.

ANGELA HARTNETT: So, um, I'm gonna go off and get that for you.

NICK GRIMSHAW: Oh, now?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Now it's time.

ANGELA HARTNETT: I think so. Is it time now? Yeah.

NICK GRIMSHAW: I think it's time.

ANGELA HARTNETT: It's time.

NICK GRIMSHAW: Yeah, it's time.

ANGELA HARTNETT: I think so.

NICK GRIMSHAW: I think it's time.

JACK WHITEHALL: Would you like any help? Doing anything?

ANGELA HARTNETT: No, it's all good. It's all ready.

JACK WHITEHALL: Sure?

ANGELA HARTNETT: You know, it's all done.

JACK WHITEHALL: Would you like me to clean up after, Nick, 'cause-

NICK GRIMSHAW: No, I like that.

ANGELA HARTNETT: No, no, I tend-

NICK GRIMSHAW: Yeah, I like that.

ANGELA HARTNETT: -to end up having to do that.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: So I'll go and get it.

NICK GRIMSHAW: Yeah. It's being used.

ANGELA HARTNETT: I'll be back in a bop.

NICK GRIMSHAW: Um, all right, Ange, see you in a sec.

ANGELA HARTNETT: See you in a bit.

JACK WHITEHALL: Bye Ange.

NICK GRIMSHAW: Um, here we go. While Ange has gone to get the aubergine parmigiana, here's how she made it.

[video of Angela plays, music plays under talking]

ANGELA HARTNETT: Hello, Royal Opera House. Angela Hartnett here, OBE MBE, yes, I so love saying that. Thank you, Nick Grimshaw. And in about ninety seconds, I'm gonna show you how to make the most amazing, delicious aubergine parmigiana. Even those two on stage could make it. Start the clock. So you start by making the tomato sauce. We're doing it the cheats way, so there's no chopping. Put your tinned tomatoes into the olive oil. Then put half an onion, skin removed, into the pan, no chopping. So you do the same with the garlic. No chopping! I told you this was easy. Cook it down for about forty-five minutes, don't forget to add a bit of salt and maybe a little bit of chilli if you want a kick.

[sound effect of someone going 'oof']

ANGELA HARTNETT: Meanwhile, take your aubergines, take the base off and cut them into thin rounds. Look how thin I'm slicing them' *[audio slowed down]* 'Look how thin I'm slicing them.

[laughter from Dish crew]

ANGELA HARTNETT: I mean, you're an absolute see you next Tuesday making me say lines like like that.

[laughter]

ANGELA HARTNETT: But be careful, watch those fingers. We don't want any tears.

[sound effect of someone crying]

ANGELA HARTNETT: Pop the aubergines in a colander, add a little salt and leave for about thirty-five minutes. The perfect amount of time for a music break.

[clip from past Dish episode plays]

CYNTHIA ERIVO: *[sings final notes of 'Defying Gravity']*

[applause]

NICK GRIMSHAW: AH!

ANGELA HARTNETT: Oh my God!

NICK GRIMSHAW: Oh my God!

[clip ends, back to video of Angela]

ANGELA HARTNETT: Cook the aubergines on a nice hot griddle, cook them both sides so they char up nicely and start to crisp around the edges. Turn them over and cook them the same on the other side. They'll start to crunch up, that's when you know your aubergines are ready. After you've cooked all of them, start to layer up. This bit took ages, so I hope they speed it up in the edit.

[music from Dish theme song plays]

ANGELA HARTNETT: Nicely done, thank you crew. So if you've got a friend nearby, you can ask them to help you out. Otherwise, use Nick Grimshaw.

[clip from past Dish episode plays]

[music plays under talking]

ANGELA HARTNETT: Can you put some basil, please, rather than your sarcasm.

NICK GRIMSHAW: That's not- *[laughs]*

[horn sound effect]

ANGELA HARTNETT: Oh, here we go. Ooh.

NICK GRIMSHAW: D'you want big ones or little ones? Or doesn't matter?

ANGELA HARTNETT: Yeah, big ones, yeah. Just do-

NICK GRIMSHAW: Big ones.

ANGELA HARTNETT: Yeah, a nice bit of um, basil there. How long's left, please?

CREW: Ten seconds, chef.

[timer ticking sound effect]

ANGELA HARTNETT: So the last layer of aubergine, sprinkle with parmesan. That's it. Job done. Place it in the oven for forty-five minutes to an hour, and then it's showtime.

[timer ringing sound effect]

[music ends, end of video of Angela]

[audience cheers and applause]

NICK GRIMSHAW: Ooh yes.

[audience applause]

NICK GRIMSHAW: Oh here it is!

JACK WHITEHALL: What's that guy with the Deliveroo jacket doing over there?

NICK GRIMSHAW: *[laughs]*

[audience laughter]

ANGELA HARTNETT: *[fake laughs]*

NICK GRIMSHAW: *[fake laughs]*

ANGELA HARTNETT: *[fake laughs]*

NICK GRIMSHAW: Hey Ange-

ANGELA HARTNETT: It's like having two Nick Grimshaws, brilliant.

NICK GRIMSHAW: I'm very excited about this, 'cause who do we make this for before?

ANGELA HARTNETT: Uh, Shania Twain.

NICK GRIMSHAW: Shania Twain, yes.

ANGELA HARTNETT: So, she loved it, just saying, Jack. She loved it.

NICK GRIMSHAW: Shania loved it.

ANGELA HARTNETT: She loved it.

JACK WHITEHALL: Shania loved it.

NICK GRIMSHAW: Shania loved it, yeah.

ANGELA HARTNETT: Just before she went to Glastonbury.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: D'you need a hand, by the way?

ANGELA HARTNETT: Um, you can come and help me serve it.

NICK GRIMSHAW: Okay. Here you go, Jack. Do you ever make an aubergine parmigiana?

JACK WHITEHALL: I've never made an aubergine parmigiana in my life.

NICK GRIMSHAW: Is this like a- a classic in the Ange kitchen?

ANGELA HARTNETT: It's de-

NICK GRIMSHAW: In the Ange arsenal?

ANGELA HARTNETT: In the Ange arsenal. Um it's definitely one we make at home a lot.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, for sure.

NICK GRIMSHAW: And c-

ANGELA HARTNETT: And- and it's a great veggie dish. I- it- it- I mean, I said on there it takes a long time, 'cause- but it's the frying of the aubergines.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: And I actually think in a weird way, it tastes better the next day. I know that's weird, 'cause the flavours infused, li-

NICK GRIMSHAW: Oh, yeah. And why did you do, uh, no chopping? 'Cause you know, you were like, throw the garlic in, throw the onion in?

ANGELA HARTNETT: Well, there's a great chef called Marcella Hazan, and she's got this fantastic tomato sauce recipe that she just says, you put half an

onion in, clove of garlic, and let the tomatoes just cook, and then remove it and then it's done. And my mum always makes her tomato sauce like that. So if it's good enough for my mum, good enough for us.

JACK WHITEHALL: Good enough for us.

NICK GRIMSHAW: She knows what's up, don't she, yeah.

ANGELA HARTNETT: Anyway, continue- eat, don't- eat-

JACK WHITEHALL: I've been- I've been taking my tomatoes out of the fridge, as well.

ANGELA HARTNETT: Oh, well done.

NICK GRIMSHAW: Oh wow.

JACK WHITEHALL: Like you said.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Yeah.

JACK WHITEHALL: You've gotta remember you've taken them out the fridge. That's definitely something that I've realised as well. 'Cause then I just take them out the fridge-

ANGELA HARTNETT: Leave them.

JACK WHITEHALL: -and leave them there-

ANGELA HARTNETT: *[laughs]*

JACK WHITEHALL: -and then don't use the tomatoes.

NICK GRIMSHAW: *[laughs]* Yeah, you've gotta use them.

ANGELA HARTNETT: Yeah.

JACK WHITEHALL: You've gotta remember to use them.

NICK GRIMSHAW: It's so funny that you said that, Ange, and it's really- you really-

ANGELA HARTNETT: Lots of people seem to be-

NICK GRIMSHAW: People have really, uh... taken that and ran with it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Ange was saying she never serve a cold tomato.

ANGELA HARTNETT: Never. Never.

NICK GRIMSHAW: Now it's all people talk to me about in the street.

ANGELA HARTNETT: [*laughs*] Yes.

NICK GRIMSHAW: Um...

ANGELA HARTNETT: They've got to get some new conversation.

NICK GRIMSHAW: It's always a little bit awkward when we have to eat.

JACK WHITEHALL: This feels so bad.

NICK GRIMSHAW: Yeah.

JACK WHITEHALL: I feel like we should chuck some of it out like panto.

ANGELA HARTNETT: [*laughs*]

[*audience laughter*]

NICK GRIMSHAW: Yeah.

JACK WHITEHALL: But you haven't created a-

NICK GRIMSHAW: Who wants a bit of aubergine?

JACK WHITEHALL: -dish that's very shareable.

NICK GRIMSHAW: No.

JACK WHITEHALL: Especially from a distance.

NICK GRIMSHAW: No.

JACK WHITEHALL: Come on, sir, open your mouth, and I'll lob a bit of parmesan.

ANGELA HARTNETT: *[laughs]*

[audience laughter]

JACK WHITEHALL: In there.

NICK GRIMSHAW: You can flick it like this. Um, I feel like the-

JACK WHITEHALL: Maybe you can have an olive.

NICK GRIMSHAW: *[laughs]* Oh!

ANGELA HARTNETT: No!

[audience laughter]

JACK WHITEHALL: She caught it!

ANGELA HARTNETT: Carnage.

JACK WHITEHALL: She caught it, in her mouth!

NICK GRIMSHAW: She caught it.

ANGELA HARTNETT: Brilliant, brilliant.

JACK WHITEHALL: Wow-

NICK GRIMSHAW: Wow.

JACK WHITEHALL: -that's talent.

NICK GRIMSHAW: Enj- enjoy.

JACK WHITEHALL: Michael, would you like one?

NICK GRIMSHAW: No!

ANGELA HARTNETT: No, no.

JACK WHITEHALL: No, no, sorry, no.

ANGELA HARTNETT: Leave poor Michael.

NICK GRIMSHAW: Not for Michael, please.

ANGELA HARTNETT: Poor Michael.

NICK GRIMSHAW: Angela, this is delicious.

JACK WHITEHALL: [*with mouth full*] This is-

ANGELA HARTNETT: Good.

NICK GRIMSHAW: I really, really like this.

ANGELA HARTNETT: Perfect.

JACK WHITEHALL: This is really good.

NICK GRIMSHAW: I wanna talk as well about your travels, with your father.

ANGELA HARTNETT: Mm.

JACK WHITEHALL: Yeah.

NICK GRIMSHAW: On the show Travels with My Father. Um, you ate some quite mad stuff on that as well, you ate like, scorpion on a stick, and things like that.

JACK WHITEHALL: Yes.

NICK GRIMSHAW: Yeah.

JACK WHITEHALL: Scorpion on a stick.

NICK GRIMSHAW: Scorpion on a stick. And was Michael up for it? 'Cause he's- when he came on Dish, his uh, requirements were very traditional.

ANGELA HARTNETT: Mm.

JACK WHITEHALL: Yeah.

NICK GRIMSHAW: You know, verrry traditional. So how did he deal with Asia? And were you quite open minded with- with trying new things?

JACK WHITEHALL: I- yeah, I was really open minded and wanted to go and eat like street food and go to the best restaurants and- and try to sort of broaden our culinary horizons. He genuinely, in his bag, smuggled out things like Gentleman's Relish.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: No.

JACK WHITEHALL: Yeah, yeah. Colman's mustard. Um, I found Ryvita crackers.

[laughter]

JACK WHITEHALL: And he-

ANGELA HARTNETT: So when he went to the restaurant, he wouldn't eat anything, or he'd just try and hide it and disg-

JACK WHITEHALL: Not really, yeah, he'd sort of eat in- in the- in the hotel-

ANGELA HARTNETT: Play around, push it round.

JACK WHITEHALL: -before, and then-

ANGELA HARTNETT: No.

JACK WHITEHALL: Yeah, yeah. And then he- he wouldn't really, like, really throw himself into it, I would say.

NICK GRIMSHAW: I love packing a Ryvita for your Asia travels.

[audience laughter]

JACK WHITEHALL: I know.

ANGELA HARTNETT: *[laughing]* They must have been crumbs by the time he got there-

[audience laughter]

NICK GRIMSHAW: Ugh, so dry.

ANGELA HARTNETT: *[laughing]* -by the time the luggage it just-

JACK WHITEHALL: Everywhere we go.

NICK GRIMSHAW: So dry.

JACK WHITEHALL: Yeah.

NICK GRIMSHAW: So dry.

ANGELA HARTNETT: Oh, bless him.

NICK GRIMSHAW: And I love that show so much, and I love your relationship. But one of the things that we- we'd said that you said in an interview recently was, that your greatest fear is, 'Turning into my father.' This was before you became a father.

JACK WHITEHALL: Yes.

NICK GRIMSHAW: But now you are a father.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Has it- the Michael-ism started to creep in?

JACK WHITEHALL: I- um... well, I mean...

ANGELA HARTNETT: *[laughs]*

[audience laughter]

NICK GRIMSHAW: They have.

ANGELA HARTNETT: *[laughs]*

JACK WHITEHALL: My- my- my daughter's two years old now.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Uh-huh.

JACK WHITEHALL: Haven't sent her to boarding school yet, so I'm doing okay.

[laughter]

JACK WHITEHALL: But when you suddenly put him into the spotlight, it's so disconcerting. It- it literally is like this theatre's haunted.

[laughter]

NICK GRIMSHAW: Well, we had a really great time when they came on Dish.

ANGELA HARTNETT: Yeah, they were brilliant.

JACK WHITEHALL: Aw.

NICK GRIMSHAW: Um, they-

JACK WHITEHALL: Yeah, I listened to the episode, it was fantastic.

NICK GRIMSHAW: And we had a really great time with them. And I wanted to rewind, to relive a moment-

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: -when, you know, we've-we've heard tonight Jack loves to cook. And we heard a really great story from Hilary on the podcast of everything that she loves to make and everything in this wonderfully articulated letter of the food that she likes to try and create. And then we heard Michael's cooking story, and I thought it would be really good to rewind and have a little look at Michael's wonderful recipes for you all to take on.

ANGELA HARTNETT: Culinary-

NICK GRIMSHAW: Culinary skills.

ANGELA HARTNETT: Culinary skills.

NICK GRIMSHAW: Yeah. Let's have a look.

[clip from past Dish episode plays]

[music plays under talking]

NICK GRIMSHAW: What do you love to cook, Michael? When you're in the kitchen, what do you like to-

[laughter]

MICHAEL WHITEHALL: The only thing I can cook, and I think I do it better than most people, is scrambled egg.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: Oh, yes.

MICHAEL WHITEHALL: I spend a lot of time doing it.

ANGELA HARTNETT: How do you make your scrambled egg?

MICHAEL WHITEHALL: I get lots of eggs.

[laughter]

MICHAEL WHITEHALL: For a start.

ANGELA HARTNETT: Always a good- a good start.

MICHAEL WHITEHALL: Mush them all together.

ANGELA HARTNETT: Yeah.

MICHAEL WHITEHALL: Salt and pepper.

ANGELA HARTNETT: Right.

MICHAEL WHITEHALL: A little bit of butter.

ANGELA HARTNETT: Yeah.

HILARY WHITEHALL: Uh- a lot of butter. If you can find it in the fridge you slop in a bit of double cream.

MICHAEL WHITEHALL: Oh, yes.

NICK GRIMSHAW: So keep it light.

ANGELA HARTNETT: Keep it calorific.

MICHAEL WHITEHALL: But then the secret.

ANGELA HARTNETT: Yeah.

MICHAEL WHITEHALL: Is you then stir it-

[*laughter*]

MICHAEL WHITEHALL: -on a very low heat-

NICK GRIMSHAW: [*laughing*] Stir it. The secret.

MICHAEL WHITEHALL: -for quite a long time.

ANGELA HARTNETT: So you're folding more than whisking.

MICHAEL WHITEHALL: Yeah. Very-

ANGELA HARTNETT: Yeah, yeah.

MICHAEL WHITEHALL: -very slow. But then the shouting starts.

ANGELA HARTNETT: Right.

MICHAEL WHITEHALL: ‘How long is this scrambled egg taking Daddy?’

[laughter]

MICHAEL WHITEHALL: ‘This is ridiculous. Why are you making such a great thing of it?’ Because it's the only f***** thing you can-

[laughter]

[clip ends, music ends]

NICK GRIMSHAW: I love him!

[audience applause]

NICK GRIMSHAW: Michael Whitehall, everybody!

ANGELA HARTNETT: Woo!

[audience cheers and applause]

NICK GRIMSHAW: Oh, my God. I love him.

ANGELA HARTNETT: Love him. Oh, poor Michael.

NICK GRIMSHAW: I'm really love him being like, eggs, and the secret? Stirring.

JACK WHITEHALL: Stir ‘em.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Stirring.

JACK WHITEHALL: Stirring.

NICK GRIMSHAW: Stir the eggs, stir the eggs.

ANGELA HARTNETT: Loves it.

NICK GRIMSHAW: Um, we should talk about Malice.

ANGELA HARTNETT: Yes.

JACK WHITEHALL: Yes.

NICK GRIMSHAW: Which is your wonderful new TV show.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Um, I watched the first episode last night and I really, really loved it.

ANGELA HARTNETT: It's brilliant.

NICK GRIMSHAW: And it shocked me because it's not the- the usual, uh... Jack Whitehall character that we've seen on the telly before.

JACK WHITEHALL: Yeah.

NICK GRIMSHAW: You're horrible in it.

JACK WHITEHALL: [*laughs*] Yeah.

ANGELA HARTNETT: Yes!

NICK GRIMSHAW: Yeah. It's got that thing that I love when you start watching you something, you're like, he's up to something.

ANGELA HARTNETT: Somethings- yes.

JACK WHITEHALL: [*laughs*]

NICK GRIMSHAW: I don't know what his problem is, I love that sort of like, impending sense of doom.

JACK WHITEHALL: Uh-huh.

ANGELA HARTNETT: Have you ever played the baddie before?

JACK WHITEHALL: No, no, and I've always wanted to. I've always, like, loved the idea of being able to play a proper villain, like I loved, when I was growing up, people like Alan Rickman, and- and watching him play the baddie in movies, and- and loved the idea of getting the opportunity to do that. And then so when this script came along, I was so excited to- to play this character that's, you know, much darker and again in a- in a... drama that's like a psychological thriller and is so different to anything that I've done before. 'Cause like, normally I play characters that are idiots, and when you play characters that are idiots, it's really easy 'cause you're just an idiot.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: *[laughs]*

JACK WHITEHALL: And this guy was meant to be, like, really competent-

ANGELA HARTNETT: Yeah.

JACK WHITEHALL: -he was meant to be quite slick and intelligent, and he was meant to be able to make cocktails, he was meant to be able to cook.

ANGELA HARTNETT: Yeah.

JACK WHITEHALL: So all of these things I had to do so much prep for.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: And what was the cooking, where you had to go and train to be a cook or chef or...

JACK WHITEHALL: I had to train to, like, make a couple of different dishes.

ANGELA HARTNETT: Right.

JACK WHITEHALL: And one of the things, 'cause it was- a lot of it was shot in Greece, I had to learn how to, like, prepare an octopus.

ANGELA HARTNETT: Right.

JACK WHITEHALL: And... there's a thing-

ANGELA HARTNETT: And how was that?

JACK WHITEHALL: It was quite intense, yeah.

ANGELA HARTNETT: Yeah.

JACK WHITEHALL: 'Cause w- there's an element where you bash it to break down the cuticles of the octopus.

ANGELA HARTNETT: Tenderise it.

JACK WHITEHALL: Tenderise it, yeah.

ANGELA HARTNETT: Yeah.

JACK WHITEHALL: And then there was the next bit where they wanted me to, like, fillet it. And they arranged for me to go and meet this chef in this [*laughs*] in this restaurant in Greece who unfortunately didn't speak any English. So when I arrived, he'd got the wrong end of the stick and thought I needed to learn how to bash the octopus, and I wanted to learn how to fillet the octopus. So he to came kept grabbing these octopuses and whacking them down-

ANGELA HARTNETT: Oh no.

JACK WHITEHALL: -I was like, 'No, no, no, no. I need to learn how to prepare the octopus.'

ANGELA HARTNETT: Yeah.

JACK WHITEHALL: And then another one would get-

[*audience laughter*]

JACK WHITEHALL: -and I was like, just please stop.

ANGELA HARTNETT: [*laughs*]

JACK WHITEHALL: Please st-

NICK GRIMSHAW: Done that.

JACK WHITEHALL: Yeah, we've done that.

ANGELA HARTNETT: Done that.

JACK WHITEHALL: We have covered that bit.

ANGELA HARTNETT: Quite traumatic.

NICK GRIMSHAW: We get that. And yeah, but I can't wait to see more-

ANGELA HARTNETT: It is very good, it is.

NICK GRIMSHAW: I re- I really really enjoyed it.

ANGELA HARTNETT: Joking apart, it's very good.

JACK WHITEHALL: Thank you.

NICK GRIMSHAW: Um, we're gonna now take some audience questions, um-

JACK WHITEHALL: Oh fun.

NICK GRIMSHAW: -because we've been doing the talking, I think it is only fair that we hear from this wonderful audience that we've got here tonight. Um, you can help us out, Jack as well. Um-

JACK WHITEHALL: Yes. I want one from the woman that liked Smirnoff Ices and caught an olive in her mouth.

NICK GRIMSHAW: Oh yes, we love her.

[*audience laughter*]

NICK GRIMSHAW: She's our guest.

JACK WHITEHALL: Yes.

NICK GRIMSHAW: Okay, audience question. 'I'm Angela's biggest fan.'

[*audience 'Aw's*]

ANGELA HARTNETT: Aw.

NICK GRIMSHAW: Wow. Please can I come on stage and get a self-portrait. Now-

ANGELA HARTNETT: Oh, ple- Mary.

NICK GRIMSHAW: Ange once called selfies self-portraits.

JACK WHITEHALL: [*laughs*]

[*audience laughter*]

NICK GRIMSHAW: And obviously I'm obsessed. People must ask you for selfies all the time now.

ANGELA HARTNETT: Yeah- self-

NICK GRIMSHAW: Self-portraits.

ANGELA HARTNETT: Self-portraits.

NICK GRIMSHAW: Sorry, self-portraits.

JACK WHITEHALL: Self-portraits.

ANGELA HARTNETT: Can you call it by the right language, please-

NICK GRIMSHAW: Self-portraits.

ANGELA HARTNETT: -self-portraits.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yes, yes.

NICK GRIMSHAW: How do you feel about a self-portrait on stage?

ANGELA HARTNETT: Um, sure... I'm happy with it-

NICK GRIMSHAW: Really?

ANGELA HARTNETT: Well, yeah, where's Mary? Is she here-

NICK GRIMSHAW: Should we get Mary on?

ANGELA HARTNETT: -is Mary near us?

NICK GRIMSHAW: Okay, let's- let's- do- are you sure?

ANGELA HARTNETT: Yeah-

NICK GRIMSHAW: Okay-

ANGELA HARTNETT: -come on, we can't-

NICK GRIMSHAW: -come on Mary, wherever Mary is.

ANGELA HARTNETT: -put that out there and me go, 'No.'

JACK WHITEHALL: Come on, Mary.

[acoustic Dish theme song plays under talking]

[audience applause]

NICK GRIMSHAW: Oh, Mary!

ANGELA HARTNETT: Woo!

JACK WHITEHALL: Wow.

[audience applause]

ANGELA HARTNETT: Mary! Oh, love Mary! I didn't know it was this Mary.
[kiss] how are you?

MARY BERRY: Congratulations!

[audience applause]

[acoustic Dish theme song ends]

[audience applause]

ANGELA HARTNETT: Oh thank you!

NICK GRIMSHAW: We should do a photo.

ANGELA HARTNETT: Oh Mary. You're amazing.

NICK GRIMSHAW: Here you go.

[audience applause]

MARY BERRY: Aw.

ANGELA HARTNETT: This is Mary.

NICK GRIMSHAW: Mary would like a sel- I won't be in it.

ANGELA HARTNETT: Let's do a self-portrait.

[people 'Woo!' in audience]

NICK GRIMSHAW: Oh, Jack, get in it.

JACK WHITEHALL: Me too.

NICK GRIMSHAW: We'll all get in it.

[audience laughter]

ANGELA HARTNETT: Come on.

JACK WHITEHALL: Sorry.

ANGELA HARTNETT: Come on.

NICK GRIMSHAW: Okay. Here we go.

MARY BERRY: Aw, look at that.

NICK GRIMSHAW: Hi!

EVERYONE: Ah!

NICK GRIMSHAW: Hi, Mary!

ANGELA HARTNETT: Mary!

[audience applause]

ANGELA HARTNETT: How are you?

NICK GRIMSHAW: Mary Berry, everybody!

[audience cheers applause]

ANGELA HARTNETT: He's brilliant, isn't he? You love him.

[acoustic Dish theme song plays under talking]

MARY BERRY: I do scrambled egg just like your dad.

JACK WHITEHALL: Do- do you?

MARY BERRY: Cream. Slow heat.

JACK WHITEHALL: Yeah *[laughs]*

MARY BERRY: And it's delicious.

NICK GRIMSHAW: Thank you so much. Can you believe this?

MARY BERRY: We're in heaven!

ANGELA HARTNETT: Mary Berry.

NICK GRIMSHAW: A round of applause for Mary Berry-

JACK WHITEHALL: Mary Berry!

NICK GRIMSHAW: -everybody!

[audience applause]

ANGELA HARTNETT: Oh, Mary.

[audience cheers and applause]

NICK GRIMSHAW: Hi Mary!

ANGELA HARTNETT: Thank you, Mary.

NICK GRIMSHAW: Mary Berry!

ANGELA HARTNETT: That's beautiful, that's what you call it now.

JACK WHITEHALL: Why do you want me as a guest? You got Mary Berry right there!

NICK GRIMSHAW: Oh, she wouldn't do the whole thing.

JACK WHITEHALL: She's an icon!

ANGELA HARTNETT: She's done it before, you see.

NICK GRIMSHAW: Yeah, she's-

JACK WHITEHALL: Really?

NICK GRIMSHAW: She's done it before, she's done it before, she's done it before.

ANGELA HARTNETT: Yeah.

JACK WHITEHALL: What a legend.

NICK GRIMSHAW: Mary Berry.

ANGELA HARTNETT: Mary Berry.

JACK WHITEHALL: Put her on a ten pound note.

NICK GRIMSHAW: Well, that was delicious, thank you.

JACK WHITEHALL: That was amazing.

ANGELA HARTNETT: Thank you-

JACK WHITEHALL: I'll clear up.

ANGELA HARTNETT: Oh- oh, thank you, Jack.

[sound of chair scraping on the floor]

NICK GRIMSHAW: Oh, Jack-

JACK WHITEHALL: Sorry, that was quite loud.

NICK GRIMSHAW: Oh, Jack, thank you.

JACK WHITEHALL: Had some beans before.

[audience laughter]

NICK GRIMSHAW: Thank you. If you ever wanna try, uh, any of the food that we do on Dish, of course-

ANGELA HARTNETT: Oh, taking that.

NICK GRIMSHAW: -you can go on waitrose.com-

JACK WHITEHALL: I- I've got- I've got you.

NICK GRIMSHAW: Thank you, Jack.

JACK WHITEHALL: You do- you do your housekeeping.

NICK GRIMSHAW: Thanks. I'll do the housekeeping.

JACK WHITEHALL: I'll do the housekeeping over here.

NICK GRIMSHAW: Thank you, Jack.

JACK WHITEHALL: Thank you very much.

NICK GRIMSHAW: Thank you. Thank you.

ANGELA HARTNETT: We need to mention, we need to mention our lovely wine that we've had.

NICK GRIMSHAW: Yeah.

[audience laughter]

NICK GRIMSHAW: So what was the wine collab-

ANGELA HARTNETT: Oh Christ-

NICK GRIMSHAW: -what have we gone for?

ANGELA HARTNETT: -what's our wine?

NICK GRIMSHAW: A nice Barolo.

[audience laughter]

ANGELA HARTNETT: A lovely Barolo.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Two thousand and twenty.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: From Waitrose.

[audience laughter]

NICK GRIMSHAW: Just stick it there.

JACK WHITEHALL: This kitchen is fake, there's- there's-

NICK GRIMSHAW: Yeah, no, there's-

[knocking sounds]

[audience laughter]

ANGELA HARTNETT: We know that!

NICK GRIMSHAW: There's elements.

JACK WHITEHALL: Okay, sorry. Where do I- okay-

NICK GRIMSHAW: Not in the f- *[laughs]*

JACK WHITEHALL: -I'll put it in here.

NICK GRIMSHAW: You're putting it in the oven.

[audience laughter]

JACK WHITEHALL: Yeah.

NICK GRIMSHAW: Yeah, or in the fridge.

JACK WHITEHALL: Yeah.

NICK GRIMSHAW: Yeah. Stick them in... yeah.

[sounds of plates and cutlery clattering]

[audience laughter]

NICK GRIMSHAW: That's perfect.

JACK WHITEHALL: Someone will de-

NICK GRIMSHAW: Thanks, that's what you do at home.

ANGELA HARTNETT: Yeah.

JACK WHITEHALL: Someone will deal with that.

NICK GRIMSHAW: Perfect, yeah, just stick ‘em in there.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Right, thanks.

JACK WHITEHALL: Good.

NICK GRIMSHAW: Yeah?

JACK WHITEHALL: Thank you.

NICK GRIMSHAW: Thank you, Jack.

[audience laughter]

ANGELA HARTNETT: Thank you.

NICK GRIMSHAW: Yeah. Uh, all the recipes that we make, [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes).

[audience laughter]

JACK WHITEHALL: That’s an actual human.

NICK GRIMSHAW: He’s real.

JACK WHITEHALL: I’m just checking.

NICK GRIMSHAW: He’s real.

JACK WHITEHALL: I don't believe anything now.

NICK GRIMSHAW: He’s real. He’s real.

ANGELA HARTNETT: *[laughs]* Yes.

NICK GRIMSHAW: Um, shall we do... your fast food-

ANGELA HARTNETT: Fast food.

NICK GRIMSHAW: -quiz?

JACK WHITEHALL: Yes.

NICK GRIMSHAW: Yeah?

ANGELA HARTNETT: You ready for this?

NICK GRIMSHAW: We always like to do the fast food quiz on Dish. I feel like 'cause we're here and we've got the Sous Chefs, we should make this a little bit more dramatic than usual.

ANGELA HARTNETT: Mmm.

JACK WHITEHALL: Okay.

NICK GRIMSHAW: If we could have some sort of mood music for Jack Whitehall's fast food quiz.

ANGELA HARTNETT: You ready?

[tense music plays]

NICK GRIMSHAW: Mmm. Oh, yeah.

ANGELA HARTNETT: *[laughs]*

[audience laughter]

NICK GRIMSHAW: I like this. Yeah. Okay. I really want-

ANGELA HARTNETT: Ooh!

[audience laughter]

ANGELA HARTNETT: Little f-

NICK GRIMSHAW: Ooh yeah. Are you ready for your fast food quiz?

JACK WHITEHALL: I am ready.

NICK GRIMSHAW: Okay, Jack.

JACK WHITEHALL: Yes.

NICK GRIMSHAW: What is your favourite sandwich filling?

JACK WHITEHALL: As you know, man of the people. So I would say a chip butty.

NICK GRIMSHAW: Yes.

JACK WHITEHALL: But specifically, truffle fries.

NICK GRIMSHAW: Right.

[audience laughter]

ANGELA HARTNETT: Ohh.

NICK GRIMSHAW: Keeping it real.

JACK WHITEHALL: Keeping it real.

ANGELA HARTNETT: What's your favourite form of a potato?

JACK WHITEHALL: My favourite form of potato? Sashimi. Just raw.

NICK GRIMSHAW: Right.

ANGELA HARTNETT: *[laughs]*

[laughter]

JACK WHITEHALL: Starchy, starchy.

NICK GRIMSHAW: Jack, what is your favourite herb?

JACK WHITEHALL: Basil?

NICK GRIMSHAW: Yeah!

ANGELA HARTNETT: Basil.

NICK GRIMSHAW: Yeah.

JACK WHITEHALL: Let's go with basil.

NICK GRIMSHAW: Let's go basil.

JACK WHITEHALL: Yeah.

ANGELA HARTNETT: Okay, what's your favourite crisp?

JACK WHITEHALL: [*pauses*] Four Pringles.

ANGELA HARTNETT: Four, only?

NICK GRIMSHAW: Four?

JACK WHITEHALL: Not the whole can, 'cause you can stop, you just need willpower.

[*audience laughter*]

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Just four.

JACK WHITEHALL: Yeah.

NICK GRIMSHAW: Um...

ANGELA HARTNETT: Just four.

NICK GRIMSHAW: We would love to know your favourite bean?

JACK WHITEHALL: Sean.

NICK GRIMSHAW: Yes, correct.

ANGELA HARTNETT: *[laughs]*

[audience laughter]

JACK WHITEHALL: Yeah. Or mung.

NICK GRIMSHAW: *[laughs]* Yeah, or mung.

JACK WHITEHALL: Is that a bean?

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Sean or mung.

JACK WHITEHALL: Mung- Sean or mung.

NICK GRIMSHAW: Sean or mung.

ANGELA HARTNETT: *[laughs]*

JACK WHITEHALL: Sean or mung.

ANGELA HARTNETT: Uh, what's your favourite pasta? Dish or type of pasta.

JACK WHITEHALL: *[pauses]* Couple a lasagne sheets.

[laughter]

JACK WHITEHALL: Just straight up. No sauce, just them.

NICK GRIMSHAW: Just raw.

ANGELA HARTNETT: You love it raw.

JACK WHITEHALL: I like it raw, no béchamel, no- just let the ingredients speak for themselves.

[laughter]

NICK GRIMSHAW: Jack, we want to know your favourite kitchen utensil? Name it, please.

JACK WHITEHALL: Uh... I'm a parent now, I'm gonna say iPad.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: *[laughs]*

[audience laughter]

ANGELA HARTNETT: And finally, Jack, what is your favourite dish from your childhood?

JACK WHITEHALL: It would be the delicious home-cooked meals that my father described in the letters that he sent to me whilst I was at boarding school.

[laughter]

NICK GRIMSHAW: And that's the end of the quiz!

[audience applause]

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: I feel I need to give you a hug. I feel there's so much therapy we need to get through.

JACK WHITEHALL: *[pretends to cry]*

NICK GRIMSHAW: *[laughs]* Now it's nearly the time for your end of the show question. Um, before we do that though, we have a question for you guys, the audience. This quite hard-hitting food question for you all. Tomato ketchup in the fridge.

[audience murmuring]

NICK GRIMSHAW: Is it a yes?

ANGELA HARTNETT: Ooh, there's a lot of-

NICK GRIMSHAW: Or is it a no? It's a...

[shouts of mostly 'Yes' from audience]

NICK GRIMSHAW: Do a cheer right now for yes.

[audience cheers]

NICK GRIMSHAW: And a 'boo' for no.

[audience boos]

NICK GRIMSHAW: Angela, what-

ANGELA HARTNETT: Oh I think- I think- I think the yes'es have it, no?

NICK GRIMSHAW: Oh, yeah.

ANGELA HARTNETT: Yeah, definitely.

[audience cheers and applause]

NICK GRIMSHAW: I think the yes'es have it. What do you do, Ange?

ANGELA HARTNETT: I do fridge it, yeah, I do.

NICK GRIMSHAW: Yeah?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: You fridge it.

ANGELA HARTNETT: I mean, it sort of annoys me 'cause you put loads of stuff in the fridge, but I'm sure you don't need to.

NICK GRIMSHAW: Yeah...

ANGELA HARTNETT: So I'm, you know, s...swinging both ways, should we say?

NICK GRIMSHAW: Yeah, well, good to know, Ange, yeah.

ANGELA HARTNETT: *[laughs]*

[audience laughter]

JACK WHITEHALL: Sorry.

NICK GRIMSHAW: Good to know, yeah.

JACK WHITEHALL: I've just zoned out 'cause I got distracted when you put on the lights. Is that Joe Wicks?

NICK GRIMSHAW: Yeah-

JACK WHITEHALL: This podcast is insane!

NICK GRIMSHAW: Joe Wicks is here!

JACK WHITEHALL: You've got just Joe Wicks sat there, you're not even!

NICK GRIMSHAW: Oh my God, Joe Wicks, everybody!

JACK WHITEHALL: *[laughs]*

[audience applause]

JACK WHITEHALL: This is ridiculous! You bring on Mary Berry from the wings, and then just Joe Wicks is sat there.

[audience cheers applause]

NICK GRIMSHAW: Joe Wicks, come on!

JACK WHITEHALL: Honestly.

NICK GRIMSHAW: Hi, Joe.

ANGELA HARTNETT: Hi Joe.

JACK WHITEHALL: I feel like I'm being hazed here, with just like national treasures f***** everywhere.

[laughter]

JACK WHITEHALL: It's bloody Joe Wicks!

NICK GRIMSHAW: [laughs] Um, we have your end of show question.

ANGELA HARTNETT: Yes.

JACK WHITEHALL: Yes.

NICK GRIMSHAW: And all you have to do is answer this question for your chance to win the-

ANGELA HARTNETT: Get it- yeah.

NICK GRIMSHAW: -Waitrose goodie bag.

JACK WHITEHALL: Right.

NICK GRIMSHAW: It's quite a goodie bag.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: We thought what with being in the Royal Opera House, we've used all that we can. A trap door to put a plant in it.

ANGELA HARTNETT: [laughs]

NICK GRIMSHAW: Uh, a bit of dry ice, a band. And now we thought we could use the craft of the Royal Opera House to lower the bag.

[audience murmuring]

ANGELA HARTNETT: Lower the bag.

[audience applause]

[‘Also sprach Zarathustra, Op. 30’ plays, continues under talking]

NICK GRIMSHAW: Wow, the bag, everybody.

[*applause*]

NICK GRIMSHAW: Wow. I'll get- I'll get the bag, I'll get the bag.

ANGELA HARTNETT: Ooh. Ever-

NICK GRIMSHAW: We've got the bag.

JACK WHITEHALL: Oh, you've got the bag.

NICK GRIMSHAW: Oh, oh, have I? Yeah, I've got the bag.

ANGELA HARTNETT: Yeah, he's got the bag.

NICK GRIMSHAW: I think we should put something more in it or something...

ANGELA HARTNETT: Oh, yeah, give us some bubbles as well.

JACK WHITEHALL: Let me help- I'll help with the bag, you got the bag there?

ANGELA HARTNETT: [*laughs*]

JACK WHITEHALL: This would be a great finale. You go up there, no-

NICK GRIMSHAW: What if I just hold it. Hold it together. Take us! Take us both.

JACK WHITEHALL: Get it on his belt.

NICK GRIMSHAW: Take us both.

JACK WHITEHALL: Take us.

NICK GRIMSHAW: Take us!

JACK WHITEHALL: Take us!

NICK GRIMSHAW: Take us!

ANGELA HARTNETT: *[laughs]*

JACK & NICK: Go! Go! Go! Go! Go!

JACK WHITEHALL: Okay. Ah...

ANGELA HARTNETT: *[laughs]*

[audience laughter]

NICK GRIMSHAW: Here's you goodie bag-

JACK WHITEHALL: Who's in the bag, bloody Claire Balding?

NICK GRIMSHAW: *[laughs]*

[audience laughter]

NICK GRIMSHAW: Well, here's your goodie bag, Jack.

ANGELA HARTNETT: Bag, yeah.

JACK WHITEHALL: Okay.

NICK GRIMSHAW: I do want to be taken up from that now. Please! Look!

ANGELA HARTNETT: We'll do that- oh, it's gone.

NICK GRIMSHAW: Oh...

ANGELA HARTNETT: Next time.

JACK & NICK: Next time.

JACK WHITEHALL: Next time.

NICK GRIMSHAW: Next time. For your chance to win the Waitrose goodie bag, all you've gotta do, uh, is answer the question in this envelope, Jack Whitehall.

JACK WHITEHALL: 'How good is your Italian? Thanks. Team Dish.'

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: So, explain.

NICK GRIMSHAW: We're here in an- the opera house.

ANGELA HARTNETT: Yeah, which used to be the Italian Opera House.

NICK GRIMSHAW: The Italian Opera House.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So we thought we were in the Opera House, we want some opera, right?

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: So, uh, we're gonna get you to do some simple opera translation.

JACK WHITEHALL: Right.

NICK GRIMSHAW: It's really easy [*laughs*]

ANGELA HARTNETT: [*laughs*]

JACK WHITEHALL: Okay. Okay.

NICK GRIMSHAW: It's really easy to win, like, a bag of pasta.

JACK WHITEHALL: A bag of pasta.

NICK GRIMSHAW: Um, so... but we we- have a- a real life opera star with us right now. The lead from the recent production of Tosca. Please-

JACK WHITEHALL: Tosca?

NICK GRIMSHAW: Yeah.

JACK WHITEHALL: Isn't that a restaurant on the Kings Road?

NICK GRIMSHAW: No, it isn't- [*laughs*]

[*audience laughter*]

NICK GRIMSHAW: He's actually coming out right now, as well.

ANGELA HARTNETT: Yes-

JACK WHITEHALL: What?

NICK GRIMSHAW: Yeah, yeah, yeah.

ANGELA HARTNETT: -so focus.

JACK WHITEHALL: Sorry, focus, focus.

ANGELA HARTNETT: Honestly, the pair of you.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Come on.

NICK GRIMSHAW: Okay, okay, okay.

ANGELA HARTNETT: Yeah.

JACK WHITEHALL: Yes, I know a little bit-

NICK GRIMSHAW: The lead from the recent production of Tosca-

JACK WHITEHALL: Wow, wow.

NICK GRIMSHAW: -please welcome the wonderful, Freddie!

[*audience cheers and applause*]

NICK GRIMSHAW: Hi, Freddie. How are you?

FREDDIE: I'm very well. Nice to meet you.

NICK GRIMSHAW: Nice to see you. We're going to introduce you-

FREDDIE: Okay.

NICK GRIMSHAW: -Freddie, to the- to the Sous Chefs.

FREDDIE: Yes.

NICK GRIMSHAW: Um, yeah, Freddie is the star of the Royal Opera House, everybody, round of applause for Freddie.

ANGELA HARTNETT: Tosca.

[audience cheers and applause]

ANGELA HARTNETT: Woo!

NICK GRIMSHAW: Tosca.

ANGELA HARTNETT: Tosca.

NICK GRIMSHAW: Tosca.

ANGELA HARTNETT: It's on at the moment.

NICK GRIMSHAW: Like, wow. So, so what we're going to do right now is, um, Freddie is gonna sing a line. All you've gotta do is translate it into English. Sous Chefs, we ready?

FREDDIE: *[laughs]*

NICK GRIMSHAW: Freddie, are we ready?

FREDDIE: Okay, ready.

NICK GRIMSHAW: Okay, let's do this.

[music plays, 'Nessun Dorma']

FREDDIE: *[sings, tune of 'Nessun Dorma' but different words]*

[audience cheers and applause]

NICK GRIMSHAW: FREDDIE! Come on!

ANGELA HARTNETT: Freddie! Amazing!

[audience applause]

NICK GRIMSHAW: Yes Freddie.

ANGELA HARTNETT: Wow.

NICK GRIMSHAW: Ugh.

[audience applause]

NICK GRIMSHAW: And the Sous Chefs, come on.

ANGELA HARTNETT: Of course.

NICK GRIMSHAW: I feel like we should have just had Freddie all night, and...

FREDDIE: *[laughs]*

[audience laughter]

NICK GRIMSHAW: We should have shut up. Okay-

ANGELA HARTNETT: Would have been more professional, yeah.

NICK GRIMSHAW: -so, Jack, for your chance to win the bag. Here we go. All you've gotta do-

ANGELA HARTNETT: We're gonna give you multiple choice.

NICK GRIMSHAW: -is tell us what you think Freddie has said.

FREDDIE: *[laughs]*

NICK GRIMSHAW: We're gonna give you multiple choice.

JACK WHITEHALL: Right.

NICK GRIMSHAW: Did Freddie say option number one? ‘And the stars were shining. The earth was fragrant. The garden gate creaked. A footstep caressed the sand.’ Or option two? ‘You don't know my name.’

[*audience laughter*]

NICK GRIMSHAW: ‘Tell me my name. Give me the rest of the parmigiana and at dawn I'll eat.’

FREDDIE: [*laughs*]

NICK GRIMSHAW: Do you think option one or option two?

JACK WHITEHALL: I- I genuinely thought who he'd said, ‘Go compare.’

[*laughter*]

JACK WHITEHALL: So that's really thrown me.

FREDDIE: It was close, close.

JACK WHITEHALL: But of the two options, I would say probably the parmesan one, because of [*in Italian accent*] ‘Parmagiana.’

NICK GRIMSHAW: Yes!

JACK WHITEHALL: Which is Italian for parmesan!

ANGELA HARTNETT: Yeah.

JACK WHITEHALL: Have I won?

[*audience applause*]

NICK GRIMSHAW: Congrats to you Jack Whitehall, you've won the goodie bag.

ANGELA HARTNETT: Woo! You win the goody bag.

JACK WHITEHALL: Absolutely correct.

[audience applause]

NICK GRIMSHAW: The goodie bag is yours.

JACK WHITEHALL: Woo!

NICK GRIMSHAW: The goodie bag is yours. That is yours, Jack Whitehall.

JACK WHITEHALL: Now this I feel I should disperse amongst the audience-

NICK GRIMSHAW: Yeah, you can disperse.

ANGELA HARTNETT: You do what you want, ah.

NICK GRIMSHAW: Don't throw, don't throw!

JACK WHITEHALL: I'm not throwing it! Can I disperse it over here?

NICK GRIMSHAW: Yeah, you go.

ANGELA HARTNETT: You do, you do.

NICK GRIMSHAW: You go, yeah.

JACK WHITEHALL: Yeah, you wrap up and I'll-

ANGELA HARTNETT: We'll chat amongst ourselves.

NICK GRIMSHAW: Why don't we have the Sous Chefs play a bit of music as you hand out your goodie bag?

[music plays, continues under talking]

NICK GRIMSHAW: Maybe some over this side.

ANGELA HARTNETT: He loves the crowd, doesn't he?

NICK GRIMSHAW: Look at him.

[audience laughter]

ANGELA & NICK: [laugh]

JACK WHITEHALL: I'm a generous guy.

NICK GRIMSHAW: That's sharp!

JACK WHITEHALL: That's for verrucas. Right?

[audience laughter]

JACK WHITEHALL: I'll keep that.

ANGELA HARTNETT: Amazing.

NICK GRIMSHAW: That is sharp.

JACK WHITEHALL: Thank you so much.

NICK GRIMSHAW: Uh, well, Jack, congratulations on the goodie bag, and thanks for giving it to everybody.

ANGELA HARTNETT: Yeah.

JACK WHITEHALL: Yes.

NICK GRIMSHAW: Truly unplanned.

JACK WHITEHALL: A kind man, Robin Hood.

NICK GRIMSHAW: Yeah.

JACK WHITEHALL: I, uh- right.

NICK GRIMSHAW: Yeah.

JACK WHITEHALL: Sorry.

NICK GRIMSHAW: No, that's okay. I like that diversion. Um, that's- that's the end of the podcast-

ANGELA HARTNETT: End of the show.

NICK GRIMSHAW: -everybody.

ANGELA HARTNETT: Yeah.

JACK WHITEHALL: Wah...

NICK GRIMSHAW: Um, a massive round of applause, please, for Jack Whitehall!

JACK WHITEHALL: Thank you.

[audience cheers and applause]

NICK GRIMSHAW: For joining us. Thank you, Jack.

JACK WHITEHALL: Thank you. Thank you.

NICK GRIMSHAW: That was a lot of fun.

ANGELA HARTNETT: Yeah, you were amazing.

NICK GRIMSHAW: We need a mass round of applause for Freddie, everybody!

[cheers and applause]

NICK GRIMSHAW: Freddie De Tommaso!

ANGELA HARTNETT: Thank you.

[audience applause]

NICK GRIMSHAW: We need a huge round of applause for the Sous Chefs, everybody!

ANGELA HARTNETT: Woah!

[cheers and applause]

NICK GRIMSHAW: Angela Hartnett!

JACK WHITEHALL: Angela Hartnett!

[audience cheers and applause]

ANGELA HARTNETT: Oh, thank you!

NICK GRIMSHAW: Come on!

[audience cheers and applause]

ANGELA HARTNETT: Nicholas Grimshaw!

JACK WHITEHALL: Nick Grimmy!

ANGELA HARTNETT: Yes!

NICK GRIMSHAW: I was here!

JACK WHITEHALL: MARY BERRY!

ANGELA & NICK: MARY BERRY!

[audience cheers and applause]

NICK GRIMSHAW: COME ON MARY BERRY!

JACK WHITEHALL: JOE WICKS!

[audience cheers and applause]

NICK GRIMSHAW: Come on Mary!

ANGELA HARTNETT: Joe Wicks!

NICK GRIMSHAW: Mary Berry!

[audience cheers and applause]

NICK GRIMSHAW: JOE WICKS!

ANGELA HARTNETT: Show us a proper bow.

JACK WHITEHALL: Yeah.

NICK GRIMSHAW: Freddie's gonna teach us how to do a bow.

ANGELA HARTNETT: Proper operatic bow.

NICK GRIMSHAW: Okay, you ready? We're gonna do a proper opera bow.

MARY BERRY: I think- are we going?

[audience cheers and applause]

FREDDIE: Everybody.

NICK GRIMSHAW: All right, all right.

FREDDIE: There we go.

NICK GRIMSHAW: There we go.

[acoustic Dish theme song plays under talking]

NICK GRIMSHAW: Thank you, everybody.

[audience cheers and applause]

NICK GRIMSHAW: Thank you for coming! Thank you, Mary, thank you.

ANGELA HARTNETT: Thank you.

NICK GRIMSHAW: That was so fun. Thank you so much, thank you.

ANGELA HARTNETT: Thank you, audience! Thank you.

NICK GRIMSHAW: Guys, thank you for coming!

[audience cheers and applause]

ANGELA HARTNETT: Thank you up there.

NICK GRIMSHAW: Thank you so much.

ANGELA HARTNETT: Thank you. Come on Mary.

NICK GRIMSHAW: Bye, everybody!

ANGELA HARTNETT: Bye!

NICK GRIMSHAW: Thank you!

[acoustic Dish theme song plays under talking]

NICK GRIMSHAW: If you are feeling hungry after that episode, follow Dish on Instagram, YouTube and TikTok to see Angela in action, making each of these weekly recipes. If you wanna take them on, I'm the kind of cook that needs the visual, I have to watch a chef doing it for me to attempt it.

ANGELA HARTNETT: If you want to make any of the meals I cook on Dish, head to waitrose.com/dishrecipes for all the ingredients and the recipes.

NICK GRIMSHAW: If you do want to go get in touch, please do. Email your questions, thoughts and suggestions to dish@waitrose.co.uk.

ANGELA HARTNETT: Dish from Waitrose is a Cold Glass production.

VOICEOVER: Waitrose. The home of food lovers.