

Vicky McClure, roast topside of beef, with peppercorn gravy & aligot, and a bloody Mary



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

[theme music]

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

ANGELA HARTNETT: And I'm Angela Hartnett.

NICK GRIMSHAW: Hi, Angela Hartnett.

ANGELA HARTNETT: Hello, Nick Grimshaw.

NICK GRIMSHAW: How are you?

ANGELA HARTNETT: I'm very well, thanks.

NICK GRIMSHAW: Do you know what we've not spoken about? We've not spoken about the live episode of Dish.

ANGELA HARTNETT: The live. The live episode, yes.

NICK GRIMSHAW: Live Dish, but it was also the opening of your new restaurant as well.

ANGELA HARTNETT: Yes, yeah.

NICK GRIMSHAW: Um, terrible night to open a restaurant and do a live show.

[crew laugh]

NICK GRIMSHAW: Um, but did you enjoy?

ANGELA HARTNETT: I did, I did.

NICK GRIMSHAW: Because that was our biggest live show to date.

ANGELA HARTNETT: 2000 plus people.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Nuts, I know.

NICK GRIMSHAW: Really crazy.

ANGELA HARTNETT: Yeah. But it was fun.

NICK GRIMSHAW: I really enjoyed it.

ANGELA HARTNETT: Once we relaxed into it. I thought Jack was brilliant.

NICK GRIMSHAW: I loved it.

ANGELA HARTNETT: No, no, you loved the stage.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: You, you basically should be an 'acteur'.

NICK GRIMSHAW: I find it quite hard now to eat dinner not on the Royal Opera House stage.

ANGELA HARTNETT: [*laughing*] With 2000 people in front of you.

NICK GRIMSHAW: Yeah. No, no trap door.

ANGELA HARTNETT: No trap door.

NICK GRIMSHAW: No lowering down of objects.

ANGELA HARTNETT: Yeah. I know we need to-

NICK GRIMSHAW: No dry ice.

ANGELA HARTNETT: If we do do it again, we need to use more of the effects, I think.

NICK GRIMSHAW: Yes, yeah.

ANGELA HARTNETT: I think definitely.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Like coming out of the trap door.

NICK GRIMSHAW: Oh, I love, yeah.

ANGELA HARTNETT: Or hanging from the ceiling-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -I think that would be the way to do it.

NICK GRIMSHAW: Have you ever seen when Pink does a show-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -and she gets like flung around a stadium?

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: That could be you.

ANGELA HARTNETT: That could be us, yeah.

NICK GRIMSHAW: It could be you with a pot of gravy or something.

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: Yeah. The live show that we did, you'll actually be able to check out pretty soon. You- in November, you'll be able to see what happened when me and Ange and Jack Whitehall did Dish Live at the Royal Opera House.

ANGELA HARTNETT: I know. Amazing. Do you still have that now? Does Mesh do it, 'Nick Grimshaw to the stage.'

NICK GRIMSHAW: Why, no, does Neil do that to you?

ANGELA HARTNETT: Do you remember that when we were there? No, but it was funny, wasn't it?

NICK GRIMSHAW: Oh yeah, 'cause it-, oh yeah so when you'd be- oh yeah so when you'd be in the dressing rooms there.

ANGELA HARTNETT: Yeah, yeah. 'Angela Hartnett to the stage.'

NICK GRIMSHAW: Yeah, they'd be like, 'And the next call is for Angela Hartnett to the stage.'

ANGELA HARTNETT: We were like-

NICK GRIMSHAW: I love that.

ANGELA HARTNETT: -we don't even know where the stage is! [*laughs*]

NICK GRIMSHAW: We know where the stage was, genuinely.

ANGELA HARTNETT: We were both like that going, 'Where's the stage?'

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Don't actually know.

NICK GRIMSHAW: And they, they said it a few times, they were like, 'Final call now for Nick Grimshaw and Angela Hartnett.'

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: Me and Ange were like, 'Where is the stage?'

ANGELA HARTNETT: [*laughing*] 'Where's the stage, help!'

NICK GRIMSHAW: We ha- we'd never been! Um hey, today on the podcast we have Vicky McClure.

ANGELA HARTNETT: Ooh, very excited.

NICK GRIMSHAW: Who is, uh, one of our most loved actors-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -I'd say, people love Vicky McClure. Us included.

ANGELA HARTNETT: Yes, yes.

NICK GRIMSHAW: Um, and we've got a lot to talk about from, from Line of Duty, uh, we want to talk to her as well about- she was in that film that Madonna directed-

ANGELA HARTNETT: Yes, yeah.

NICK GRIMSHAW: -Madonna, like handpicked her to be in something,

ANGELA HARTNETT: A new series for Trigger Point.

NICK GRIMSHAW: Her new series Trigger Point. So alot to talk about with Vicky McClure.

ANGELA HARTNETT: Mm-hm.

NICK GRIMSHAW: Before we get Vicky in, I thought we could see what's seasonal.

ANGELA HARTNETT: Seasonal?

NICK GRIMSHAW: Yeah, what's seasonal right now, Ange?

ANGELA HARTNETT: Oh, we've got our squashes, haven't we?

NICK GRIMSHAW: Yeah-

ANGELA & NICK: Oo-ooh!

NICK GRIMSHAW: Scary.

ANGELA HARTNETT: So we're coming into sort of end of October.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: So we've got our pumpkins and our butternut squashes.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: And all our varieties.

NICK GRIMSHAW: Um, this might be a daft question.

ANGELA HARTNETT: Yeah?

NICK GRIMSHAW: But I will ask. Does a orange pumpkin taste different to a green pumpkin?

ANGELA HARTNETT: But it's not green inside.

NICK GRIMSHAW: No, I know, I mean, from the outside, or not-

ANGELA HARTNETT: Uh, they- no, it's not a daft question. So this is a delicate pumpkin. The other much bigger ones that you use for Halloween, we- they're the French variety of pumpkin.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Um, and they're much more watery, whereas these delicate ones, um, are just more intense, more of starchy.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And then firmer and a great flavour. And then this one is your butternut squash.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Which you can get all year round. So we- just, before pumpkins are coming to get into flavour, you can sort of use these as a substitute, but they both make great risottos, great soups, um, they're brilliant in lovely salads with beetroot and bitter leaves, you know, all those bitter leaves we love.

NICK GRIMSHAW: Yeah, and just roast them, and then-

ANGELA HARTNETT: Then just, yeah, roasted pumpkin, um, it's great with things like hot honey.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Put a little bit hot honey on it or some lovely pomegranate molasses, all that sort of stuff. We make a pumpkin tortelli, like a little pasta dish. So there's loads of stuff you can do with pumpkin.

NICK GRIMSHAW: Mm. I love pumpkin.

ANGELA HARTNETT: It's very versatile.

NICK GRIMSHAW: Yeah. Well, thanks Ange.

ANGELA HARTNETT: Pumpkin- pumpkin cake. No, what is it? Pie, pie.

NICK GRIMSHAW: Pumpkin pie.

ANGELA HARTNETT: Well, that was one of Neil's classics when someone brought it at my brother's for Thanksgiving. And I think they brought a gluten, dairy, sugar-free pie, and Neil just went, [*in Scottish accent*] 'That is the most f***** disgusting thing I've ever eaten in my life.'

NICK GRIMSHAW: [*laughs*]

ANGELA HARTNETT: [*laughing*] In front of the person that made it!

[*laughter*]

ANGELA HARTNETT: My brother just went, 'I f***** love you Neil.'

[*laughter*]

ANGELA HARTNETT: And literally every year my brother's like, [*in Scottish accent*] ‘That is-’

ANGELA & NICK: [*in Scottish accent*] ‘-the most f***** disgusting thing I've ever-

ANGELA HARTNETT: [*laughs*] -tasted in my life.’

NICK GRIMSHAW: ‘-eaten in my life.’

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: Thank you Ange for your pumpkin advice.

[*crew laugh*]

NICK GRIMSHAW: There goes the pumpkin.

ANGELA HARTNETT: There goes the pumpkin.

NICK GRIMSHAW: Should we get Vicky McClure in?

ANGELA HARTNETT: Let's get her in.

NICK GRIMSHAW: Let's do it.

[*theme music*]

NICK GRIMSHAW: We have here, uh, a BAFTA winning actor who has achieved many a great thing, but maybe nothing better than having a tram named after her. It's the brilliant Vicky McClure, everybody!

[*cheers and applause*]

VICKY McCLURE: Thank you!

NICK GRIMSHAW: Hi.

VICKY McCLURE: Hi.

ANGELA HARTNETT: Hi.

NICK GRIMSHAW: Welcome.

VICKY McCLURE: Thanks.

NICK GRIMSHAW: How are ya?

VICKY McCLURE: I'm good, I'm really glad to be here.

ANGELA HARTNETT: Aw, thank you.

NICK GRIMSHAW: Oh good, well, thank you so much for coming to see us.

VICKY McCLURE: Thanks for having me.

ANGELA HARTNETT: Yeah, we're very excited.

NICK GRIMSHAW: We're very excited. I'm very excited about what you've chosen.

VICKY McCLURE: Oh okay.

NICK GRIMSHAW: We're gonna get into your food in a second, but I'm really excited about this, yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Um, we're beginning with a Bloody Mary because we hear you love a Bloody Mary.

VICKY McCLURE: Yeah. I'm not a mad drinker.

NICK GRIMSHAW: Uh-huh.

VICKY McCLURE: So if I do drink, a Bloody Mary feels a bit like a food drink?

ANGELA & NICK: Yes.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

VICKY McCLURE: Do you know what I mean?

NICK GRIMSHAW: Yeah.

VICKY McCLURE: Cheers!

NICK GRIMSHAW: Anyway, cheers Vicky and welcome.

ANGELA HARTNETT: Cheers.

VICKY McCLURE: Cheers. Thank you.

ANGELA HARTNETT: Lovely, yeah.

VICKY McCLURE: Ooh that's perfect.

NICK GRIMSHAW: Ooh yeah.

VICKY McCLURE: Yeah, that's great.

NICK GRIMSHAW: I mean it's pre-mixed, but.

VICKY McCLURE: Oh ok.

[laughter]

NICK GRIMSHAW: Um, obviously we're gonna talk about your, your BAFTA winning skills.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: But we've gotta talk about the tram.

VICKY McCLURE: Yeah, let's talk about the tram.

ANGELA HARTNETT: Yeah.

VICKY McCLURE: [laughs]

NICK GRIMSHAW: Tell- tell- tell us about the tram. The tram really got us going.

ANGELA HARTNETT: Yeah.

VICKY McCLURE: The tram- so yeah- so yeah-

[laughter]

NICK GRIMSHAW: Here to promote trams is Vicky McClure.

VICKY McCLURE: Love it. So my favourite story of the tram is when I told my parents, 'Oh, I'm getting a tram named after me in Nottingham,' my dad went, 'Oh great, all my mates will be like, 'I've just rode Vicky McClure.'"

[laughter]

VICKY McCLURE: Which is, you know...

NICK GRIMSHAW: Yeah, we didn't think of it like that.

VICKY McCLURE: Badum-bum-tsh.

[laughter]

ANGELA HARTNETT: Yeah, yeah.

VICKY McCLURE: Um, aside of that, it was an honour, and a privilege, because yeah, there's lots of different trams in, in the city and they, you know, name them after different people, like Robin Hood or Brian Clough-

ANGELA HARTNETT: Yes, yeah.

VICKY McCLURE: Torvill and Dean. So to be in and amongst those names-

ANGELA & NICK: Yeah.

ANGELA HARTNETT: Great.

VICKY McCLURE: -I was like, this is a major honour.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, major honour. Have you, have you visited the tram yourself?

VICKY McCLURE: Well, I have been on the- yeah, I've been on it.

NICK GRIMSHAW: Have you really been on it?

VICKY McCLURE: All I ever check is if it's clean.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Yes.

VICKY McCLURE: D'you know what I mean? I don't want like chewing gum under the seats on my tram.

NICK GRIMSHAW: No.

ANGELA HARTNETT: No.

NICK GRIMSHAW: You want a nice tram.

VICKY McCLURE: So, um, I give it a quick check, and then if I hear of a tram crash, I'm like, is it mine?

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: [*gasps*] Is it me?

VICKY McCLURE: You know, do I need to go out there, check on it.

[*laughter*]

VICKY McCLURE: Get it to the repair shop?

ANGELA HARTNETT: [*laughs*]

VICKY McCLURE: I feel quite responsible for it.

ANGELA HARTNETT: You do, you sound it.

NICK GRIMSHAW: Yeah, you care about the tram. Now, we have mugs here.

ANGELA HARTNETT: I know. I wondered why, I was told I'd find out.

NICK GRIMSHAW: Well, 'cause Vicky is here we thought we were t- we- we heard that you one, love tea.

VICKY McCLURE: Oh, I love tea.

NICK GRIMSHAW: But have a grievance with bad tea acting. When you see it on the telly or see it in film.

ANGELA HARTNETT: Oh, like...

VICKY McCLURE: Yeah. You've- that's it. You've nailed it.

[crew laugh]

NICK GRIMSHAW: That's it.

[crew laugh]

ANGELA HARTNETT: Is that the bad tea acting?

NICK GRIMSHAW: That was bad tea.

VICKY McCLURE: BAFTA winning bad tea.

NICK GRIMSHAW: Yeah, and they're all like this-

ANGELA HARTNETT: Well, it won a BAFTA-

[laughter]

ANGELA HARTNETT: So why- why am I complaining?

VICKY McCLURE: *[laughs]*

NICK GRIMSHAW: And they're all like this, then they're like, 'Well, you know, Ken.'

VICKY McCLURE: Yeah. It's gotta- it's gotta have- just, it's really simple.

ANGELA HARTNETT: Liquid.

VICKY McCLURE: Jus-

ANGELA HARTNETT: Or tea in it?

VICKY McCLURE: Just tea.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Just put tea in it.

VICKY McCLURE: I mean, we can put- yeah, you can find a cup of tea anywhere. I mean, on film sets, if all of a sudden they go, 'Oh, we need a parrot,' they can find a parrot.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: [*laughs*]

VICKY McCLURE: I dunno how they do it, but it's just the way that industry works. So you can find a tea.

NICK GRIMSHAW: Tea bag, easy.

VICKY McCLURE: And it can be hot.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Yeah.

VICKY McCLURE: So you can see the steam.

NICK GRIMSHAW: Yeah, no, I know what you mean, 'cause then also you either get them like, just drinking it too much.

VICKY McCLURE: I know.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Or you get the other way it's like, [*breathes*]

[*laughter*]

NICK GRIMSHAW: And then it's like too much. Too much.

VICKY McCLURE: I actually quite like seeing-

NICK GRIMSHAW: It's not the character.

VICKY McCLURE: No. And I don't mind people like eating.

ANGELA HARTNETT: Yeah.

VICKY McCLURE: And drinking and smoking and doing like-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: As it should be.

VICKY McCLURE: -normal, real things on telly, I like that.

NICK GRIMSHAW: I like that too.

VICKY McCLURE: Yeah.

NICK GRIMSHAW: So do you wanna give your- do your best?

VICKY McCLURE: Oh, let's- let's see.

NICK GRIMSHAW: Pretend you're drinking tea. Like, not your rubbish one.

VICKY McCLURE: [*laughs*]

[*crew laugh*]

NICK GRIMSHAW: So like...

VICKY McCLURE: She might need a minute.

[*laughter*]

VICKY McCLURE: You might need a bit of prep time.

NICK GRIMSHAW: Well, I'll start, I'll start, so like, your proper tea acting.

ANGELA HARTNETT: Okay. We're just chatting away, you know-

NICK GRIMSHAW: We're just-

ANGELA & NICK: -chatting away.

NICK GRIMSHAW: So-

ANGELA HARTNETT: So who have we got- Yeah.

NICK GRIMSHAW: -Vicky, how's your morning been?

VICKY McCLURE: Yeah, been fine, thanks.

ANGELA HARTNETT: Yeah.

VICKY McCLURE: Just been chilling and watching a bit of telly.

NICK GRIMSHAW: And did you get the tram in? Yeah.

VICKY McCLURE: Yes, I did.

NICK GRIMSHAW: Yeah.

VICKY McCLURE: Mine.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

VICKY McCLURE: I got my tram in, yeah.

[*crew laugh*]

ANGELA HARTNETT: His is rubbish.

NICK GRIMSHAW: Yeah.

VICKY McCLURE: I- I didn't even notice it was that natural.

ANGELA HARTNETT: You see!

NICK GRIMSHAW: Oh, that was good.

VICKY McCLURE: [*laughs*]

ANGELA HARTNETT: Yeah, you see.

NICK GRIMSHAW: Didn't even no- that's what you want.

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: It's just in there. Yeah.

[*theme music*]

NICK GRIMSHAW: Before we get into talking all about your new show and also eating, we wanna do your food likes and dislikes.

VICKY McCLURE: Yeah.

NICK GRIMSHAW: We always like to do these-

VICKY McCLURE: Yeah.

NICK GRIMSHAW: -on Dish. And I don't know if any other guest has given us sort of- gone as essential with their likes.

VICKY McCLURE: Oh, okay.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Um, because these are like the sort of the roots of good food.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: I feel.

VICKY McCLURE: Oh, nice.

NICK GRIMSHAW: So we've got Sunday roast.

VICKY McCLURE: Yeah.

NICK GRIMSHAW: It- it is a Thursday when we're recording this.

VICKY McCLURE: It doesn't matter.

ANGELA HARTNETT: Doesn't matter.

NICK GRIMSHAW: I can have one any day.

VICKY McCLURE: It's- it's an any day roast.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

VICKY McCLURE: Yeah.

NICK GRIMSHAW: Do you ever do a midweek unconventional roast?

VICKY McCLURE: Yeah, I did last week actually.

NICK GRIMSHAW: Yeah, me too.

VICKY McCLURE: Yeah.

NICK GRIMSHAW: Did it on Monday this week. Um, you love toast?

VICKY McCLURE: Ugh.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

VICKY McCLURE: I eat toast every day.

NICK GRIMSHAW: Oh yeah, toast rules.

VICKY McCLURE: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It's hard to beat the s- uh, the simple pleasure of toast.

ANGELA HARTNETT: Toast is the best, yeah.

VICKY McCLURE: Toast. Bit of butter.

NICK GRIMSHAW: Yeah.

VICKY McCLURE: You know, sometimes you might throw on a bit of marmalade.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Okay.

VICKY McCLURE: Bit of jam.

ANGELA HARTNETT: Yeah.

VICKY McCLURE: Maybe a bit of Nutella.

NICK GRIMSHAW: Cereal. I'm obsessed that you like cereal as a night time snack.

VICKY McCLURE: Yeah.

NICK GRIMSHAW: 'Cause I get chastised for enjoying cereal of a night time.

VICKY McCLURE: Do you?

NICK GRIMSHAW: Yeah.

VICKY McCLURE: What's yours? Come on. What do you like?

NICK GRIMSHAW: I... uh, I like, like a, a granola.

VICKY McCLURE: Oh, Nick.

NICK GRIMSHAW: Or like Coco Pops.

[laughter]

ANGELA HARTNETT: Too fancy. Should have said a cornflake.

NICK GRIMSHAW: You don't like granola. Granola feels like substantial. Oh, y-
I you love a Crunchy Nut cornflake, as well.

VICKY McCLURE: Yeah, that's a- that's a good sta-

NICK GRIMSHAW: What d'you have? What d'you have?

VICKY McCLURE: I- I'd always go with Frosties.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Oh yeah.

VICKY McCLURE: I love Frosties.

NICK GRIMSHAW: Frosties are crazy though.

VICKY McCLURE: Why?

NICK GRIMSHAW: It's-

ANGELA HARTNETT: Just sugar.

NICK GRIMSHAW: -so sugary, like Frosties is crazy.

VICKY McCLURE: Don't tell me, I don't- I- I'm-

ANGELA HARTNETT: You don't wanna know.

VICKY McCLURE: Lalalalalalalalala.

[laughter]

VICKY McCLURE: Coco pops, I mean, it's all the wrong cereal, it's- it's not granola, babe.

NICK GRIMSHAW: No.

VICKY McCLURE: It's- I don't mind it. I can take it.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Yeah, yeah.

VICKY McCLURE: If I'm feeling like I need to have a bit of health in me, but cereal's meant to be sugary, isn't it?

ANGELA HARTNETT: So my question is, milk, cold milk, would you put more sugar on?

VICKY McCLURE: If it was Weetabix.

ANGELA HARTNETT: Yeah.

VICKY McCLURE: Then, you know, it needs to have a frosted....

ANGELA HARTNETT: Bit of sugar.

VICKY McCLURE: Yeah.

NICK GRIMSHAW: Few tablespoons.

VICKY McCLURE: Yeah.

ANGELA HARTNETT: Yeah.

VICKY McCLURE: But I'll tell you what I do do.

ANGELA HARTNETT: Not in a Frostie though.

VICKY McCLURE: No, well, Frosties...

ANGELA HARTNETT: Oh.

VICKY McCLURE: I will put in the microwave. One minute thirty.

ANGELA HARTNETT: Oh, so it's warm?

VICKY McCLURE: Yeah.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Oh no.

VICKY McCLURE: With a crispy top.

NICK GRIMSHAW: Ooh. Ooh.

ANGELA HARTNETT: Oh no.

VICKY McCLURE: *[laughs]*

NICK GRIMSHAW: Ooh. Ooh.

ANGELA HARTNETT: What- no. I could-

VICKY McCLURE: Now I know I'm gonna get judged and I'm all right because we've already established that's happening.

NICK GRIMSHAW: Were you ever partial to a Pop Tart growing up?

VICKY McCLURE: Oh, Pop Tart? The strawberry with the icing? Absolutely.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Did you ever have a Pop Tart?

ANGELA HARTNETT: *[laughing]* I've never had a Pop Tart in my life.

NICK GRIMSHAW: What?

VICKY McCLURE: Oh we've gotta get you a Pop Tart.

ANGELA HARTNETT: I've never had a Pop Tart. Not if it's sweet, it's just I don't have a sugary t- I've had cereal, but I like cold milk.

NICK GRIMSHAW: Mm-hm.

VICKY McCLURE: Yeah.

ANGELA HARTNETT: No extra sugar. I like it- I do like a Shredded Wheat.

VICKY McCLURE: Mm.

ANGELA HARTNETT: I do like the warm milk-

NICK GRIMSHAW: Oh, Shredded Wheat is not fun.

ANGELA HARTNETT: -with Shredded Wheat, I love that.

[crew laugh]

VICKY McCLURE: Frosted Shredded Wheat's nice.

ANGELA HARTNETT: See, no but I like that sort of cereal. You and your granola don't judge.

VICKY McCLURE: *[laughs]*

NICK GRIMSHAW: No but Shredded Wheat's like...

ANGELA HARTNETT: Don't come here with that.

NICK GRIMSHAW: Also, your likes, we loved, was sausage cobs.

VICKY McCLURE: Yeah.

NICK GRIMSHAW: So like a sausage sandwich? Is that like in a bread roll, you say cob?

VICKY McCLURE: Yeah, like a barm, bap, roll, yeah.

ANGELA HARTNETT: Right, okay.

NICK GRIMSHAW: We call that a muffin in Oldham.

VICKY McCLURE: Not floured.

NICK GRIMSHAW: Not floured.

VICKY McCLURE: Pah pah pah.

NICK GRIMSHAW: No.

ANGELA HARTNETT: Like just a white plain roll.

VICKY McCLURE: Yeah, like a-

ANGELA HARTNETT: Soft.

VICKY McCLURE: Yeah.

ANGELA HARTNETT: Like a soft roll.

VICKY McCLURE: Yeah.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: Yeah, yeah, yeah. And didn't you have them at your wedding because they were a- a sort of the first thing that you had with your- your husband?

VICKY McCLURE: Yeah, well we didn't- yes, that was right. So when me and Jonny first met he took me for a sausage cob.

ANGELA HARTNETT: [*laughs*]

VICKY McCLURE: And um, I was like, here we go.

ANGELA HARTNETT: This is it, it's love.

NICK GRIMSHAW: There we go.

VICKY McCLURE: This is it.

NICK GRIMSHAW: I do.

VICKY McCLURE: This is love.

NICK GRIMSHAW: Yeah.

VICKY McCLURE: Um, and then at the wedding night we didn't have like a sit down meal.

ANGELA HARTNETT: Mm.

VICKY McCLURE: So he- Jonny's Welsh, so we had Welsh rarebit and sausage cobs, and everyone was so happy.

ANGELA HARTNETT: Yeah.

VICKY McCLURE: It was grab and go. Get some food, get back to the dance floor, there's no time for faffing about.

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: Yeah, yeah.

VICKY McCLURE: So, um, yeah, we did, we kept it simple.

ANGELA HARTNETT: Lovely.

NICK GRIMSHAW: Also, that's all you want at a party, especially if you are like having a dance, you know and having a drink.

ANGELA HARTNETT: Yeah.

VICKY McCLURE: Line your stomach.

NICK GRIMSHAW: Yes.

VICKY McCLURE: Yeah.

ANGELA HARTNETT: Exactly, yeah. And something like, you know, big flavours as well, yeah.

VICKY McCLURE: And we had a tea station.

ANGELA HARTNETT: Sausage, yeah. You had a what?

VICKY McCLURE: A tea station.

ANGELA HARTNETT: Oh, a tea station.

NICK GRIMSHAW: Oh, yeah, yeah, yeah.

VICKY McCLURE: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: What did you have for your tea at your wedding? Because when you and Neil, I bet people were like, ooh, this'll be-

[*crew laugh*]

VICKY McCLURE: What did you have?

NICK GRIMSHAW: -all right this, two chefs.

ANGELA HARTNETT: We had... what did we have? Everything was like family style. So it was big, long tables.

VICKY McCLURE: Lovely.

ANGELA HARTNETT: We didn't do the whole top table, I just had all my- all our friends. 'Cause I'm quite older than Neil, so I didn't have like my girlfriends, we had our friends that we've made together sort of thing, which was nice. Um, and then we had, I think we had asparagus, we had uh, rib eye.

NICK GRIMSHAW: Mmm.

VICKY McCLURE: Mmm.

ANGELA HARTNETT: Pasta, 'cause I've got the Italian side, then pavlovas.

NICK GRIMSHAW: Mmm.

VICKY McCLURE: Ooh.

ANGELA HARTNETT: And so it was all that sort of stuff that people- and I remember my landlady, who's my local landlady, Sandra, who's a really good friend, she goes, [*in east London accent*] 'Oh Ange. I must have had three of those pavlovas.'

[*laughter*]

ANGELA HARTNETT: [*in east London accent*] 'You know, when everyone got up dancing, I just sat at that table and I just-'

[*laughter*]

NICK GRIMSHAW: Just demolished.

ANGELA HARTNETT: And she demolished them, and then my other friend Steve said that, he goes, 'Oh, those pavlov-' I said, 'I think you lot, you two ate all the pavlovas.'

[*laughter*]

VICKY McCLURE: They had the best time.

ANGELA HARTNETT: And it- I made them all, me, Neil and my friend James made them.

NICK GRIMSHAW: Aw, I love that.

ANGELA HARTNETT: And it was like the night before the wedding. We were like finishing the bits and I said, 'S***, we haven't made the pavlovas,' we were like, oh, Christ alive. So we did, we made them.

VICKY McCLURE: That's impressive.

ANGELA HARTNETT: Yeah.

VICKY McCLURE: The day before your wedding, doing the cooking.

ANGELA HARTNETT: Yeah, pretty- yeah.

NICK GRIMSHAW: Um, your dislike, uh, is kind of only really one.

VICKY McCLURE: Yeah.

NICK GRIMSHAW: Um, and it's- you're like, yeah.

VICKY McCLURE: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And it's rice pudding.

VICKY McCLURE: Ugh.

ANGELA HARTNETT: Ooh.

NICK GRIMSHAW: Ooh.

ANGELA HARTNETT: I like a rice pudding.

VICKY McCLURE: Ugh.

ANGELA HARTNETT: Why, texture?

NICK GRIMSHAW: Yeah, what- what's the-

VICKY McCLURE: No, I think it's a- I think it's school. I think it was, it was just-

ANGELA HARTNETT: Oh, bad rice pudding.

VICKY McCLURE: It was a bad rice pudding, and it was the jam on top, it was everything. It's actually making me feel quite ill.

ANGELA HARTNETT: Oh right, okay.

[crew laugh]

NICK GRIMSHAW: Yeah, I know, I see the disdain there.

VICKY McCLURE: But it- it is, it- just the smell of it. I remember being on set recently and I co- I was like, ugh, I can smell that smell.

ANGELA HARTNETT: What is that?

VICKY McCLURE: And then I could see that they got rice pudding on and I just went, I can't go near the catering truck today, just-

NICK GRIMSHAW: I quit.

ANGELA HARTNETT: Yeah.

VICKY McCLURE: I quit *[laughs]* Trigger Point over.

NICK GRIMSHAW: 'Cause I reckon like, Frosties in a microwave...

ANGELA HARTNETT: I was gonna say, warm milk.

NICK GRIMSHAW: Not a million miles away from a rice pudding, like warm milk, sugar...

VICKY McCLURE: Honestly, Nick, you're not wrong. There's been occasions I'm like, what is that triggering thought in my brain?

ANGELA HARTNETT: Mmm.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

VICKY McCLURE: And I'm like, it is a bit rice pudding-y.

NICK GRIMSHAW: It's a rice pudding.

ANGELA HARTNETT: Yeah.

VICKY McCLURE: But then I remember that it's- it's that friendly Frostie.

[laughter]

NICK GRIMSHAW: It's the friendly Frostie scent.

VICKY McCLURE: And it's all right.

NICK GRIMSHAW: Yeah.

VICKY McCLURE: It's all good.

NICK GRIMSHAW: Yeah. We wanted to talk to you about how, outside of acting your dream job would be to be a food critic.

ANGELA HARTNETT: Mm.

VICKY McCLURE: Yeah, I mean, I love food.

NICK GRIMSHAW: Uh-huh.

VICKY McCLURE: I do- I do- um- um, I know my palate doesn't seem very sophisticated. I appreciate that. But when I go out out, or if we go for a nice meal, or you're at an event and you try new food, like we went to Sweden last year and, you know, tried things like reindeer and moose, and don't get me wrong, when I first, when they first presented me with reindeer, I was like, well, no.

ANGELA HARTNETT: *[laughs]*

VICKY McCLURE: Because, um, Santa, and you know, just my head just couldn't compute.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Mm.

VICKY McCLURE: But I'm always willing to try everything.

ANGELA HARTNETT: Mm.

VICKY McCLURE: And I just, I, I love, I love trying.

ANGELA HARTNETT: Yeah.

VICKY McCLURE: So I think it'd be a nice job to have.

NICK GRIMSHAW: Yeah.

VICKY McCLURE: It's always good to have a backup, isn't it?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah!

[laughter]

NICK GRIMSHAW: But it's quite a powerful job.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: The food critic, isn't it?

ANGELA HARTNETT: Definitely. I had one night in the restaurant where we had, um, we had four in. In one night.

VICKY McCLURE: Oof.

NICK GRIMSHAW: And do you know when they're coming in?

VICKY McCLURE: Yeah.

ANGELA HARTNETT: Well you knew- I knew who they all were. So you knew some of them were and then others just turned up. And there were four in, and it was-

NICK GRIMSHAW: Not together.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Not all on the same table, that's even worse, it was four different tables.

VICKY McCLURE: Ugh.

NICK GRIMSHAW: Ooh.

ANGELA HARTNETT: And it was only- we only had fourteen tables in the restaurant, it was like, here we go. And it was gridlock. I mean, we always said it was like the M25, the food could not come out, it was a nightmare.

VICKY McCLURE: Oh no.

ANGELA HARTNETT: And um, and most of them were fine and then- but it's Giles Coren that left before his dessert and I just thought, well that's it, we're gonna have such a bad review.

VICKY McCLURE: [*gasps*]

ANGELA HARTNETT: But then I comped three other tables that night, I'd gone up to people going, 'It's been a-' and all that everyone said, the food's great when it arrived, but it just took forever for us to get it out the the kitchen. And then I called Giles and I said, you know, 'I'm treating you like a normal customer. I've comped three other tables. I would've comped yours, but you left too early,' he goes, 'Don't worry, the food was great, I'm coming back Friday. Don't f*** it up again.'

VICKY McCLURE: Did he?

ANGELA HARTNETT: And, and he wrote it in the review and he was absolutely- 'cause I think, you don't treat them as God, you treat them as a customer.

VICKY McCLURE: Yeah.

ANGELA HARTNETT: And, and so it worked in your favour. But yeah, they can be [*in posh accent*] very powerful.

NICK GRIMSHAW: [*in posh accent*] Very powerful.

VICKY McCLURE: That's quite terrifying though, because it's like having, I don't know, the press on set-

NICK GRIMSHAW: No, so scary.

VICKY McCLURE: -like whilst you're doing a scene and going, 'Terrible.'

NICK GRIMSHAW: Yeah.

VICKY McCLURE: Like, and you're like, well, let me go again.

NICK GRIMSHAW: Yeah.

VICKY McCLURE: [*laughs*] Let me send out another dish, or...

NICK GRIMSHAW: It is quite scary.

VICKY McCLURE: Yeah.

NICK GRIMSHAW: Yeah, well, really scary. And also you're at the mercy of so many variables.

VICKY McCLURE: Yeah.

[*theme music*]

NICK GRIMSHAW: Food is here.

ANGELA HARTNETT: So we've got-

NICK GRIMSHAW: Ange, what have we got?

ANGELA HARTNETT: So we've got roast topside of beef with peppercorn gravy, and aligot potatoes.

NICK GRIMSHAW: Oh wow.

VICKY McCLURE: Wow.

ANGELA HARTNETT: Or aligot. Aligot, aligot?

VICKY McCLURE: And what's aligot potatoes?

ANGELA HARTNETT: So it's basically cheesy potatoes.

VICKY McCLURE: Amazing.

NICK GRIMSHAW: [*whispering*] Oh my God.

ANGELA HARTNETT: Um, so there's a place in France Laguiole, that's the one of their dishes.

NICK GRIMSHAW: Oh my God.

ANGELA HARTNETT: And they make it with this, um, cheese called tomme fraîche.

VICKY McCLURE: Oh yeah.

[*crew laugh*]

ANGELA HARTNETT: And it's hard to get hold of, tomme fraîche, so we've done it differently-

NICK GRIMSHAW: Oh my God.

ANGELA HARTNETT: -with Gruyère cheese and mozzarella.

VICKY McCLURE: Oh.

NICK GRIMSHAW: Angela.

[*crew laugh*]

ANGELA HARTNETT: So these are like Neil's cheesy potatoes. Yeah, but I don't think that Neil's- are as good as Neil's, Neil's got it- 'cause the tomme fraîche is like slightly acidic, so it brings that sharpness.

NICK GRIMSHAW: Ugh.

VICKY McCLURE: No, this is, this is it.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: Yeah, you're happy with that?

VICKY McCLURE: This is it.

ANGELA HARTNETT: Okay.

VICKY McCLURE: I'm very happy.

NICK GRIMSHAW: Wow. Mm.

VICKY McCLURE: Mm.

NICK GRIMSHAW: Wow.

VICKY McCLURE: Just a bowl of that.

ANGELA HARTNETT: Bowl of that.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: You're laughing.

NICK GRIMSHAW: I don't wanna talk anymore, do you?

VICKY McCLURE: No.

[crew laugh]

VICKY McCLURE: No. That's everything-

NICK GRIMSHAW: Watch Trigger Point.

VICKY McCLURE: -thanks everyone.

[laughter]

NICK GRIMSHAW: Yeah, watch Trigger Point.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Why don't we just put Trigger Point on and we eat this.

[crew laughter]

NICK GRIMSHAW: And then we go in in screen like that.

[laughter]

NICK GRIMSHAW: So you- everyone can watch the main show and then the small screen it's just-

ANGELA HARTNETT: Us three eating.

NICK GRIMSHAW: Us, us eating potatoes, watching it.

[laughter]

ANGELA HARTNETT: Oh my God.

NICK GRIMSHAW: Mmm. Wow.

VICKY McCLURE: So my dad and my granddad were butchers.

ANGELA HARTNETT: Yeah. Oh yeah, I read that, yeah.

VICKY McCLURE: And so meat was always a big thing in our house.

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: Yeah.

VICKY McCLURE: But you know, back in the day, they'd come back with, you know, certain types of...

NICK GRIMSHAW: Oh, yeah.

ANGELA HARTNETT: Mm.

VICKY McCLURE: Of meat being like, this is, you know, the cheap cut or whatever.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

VICKY McCLURE: And now they're like delica- delicacies, aren't they?

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yeah.

VICKY McCLURE: So...

NICK GRIMSHAW: So yeah, you- 'cause we'd always have like liver or like, my dad had like tongue, and I like always be like, ugh!

VICKY McCLURE: Smell of 'em, yeah.

NICK GRIMSHAW: Yeah. And now it's like seen as quite a- quite celebrated, isn't it?

ANGELA HARTNETT: It's celebrated and everything. But in Nottingham, there's a great butcher? My friend Sat Bain's got a restaurant up there.

VICKY McCLURE: I know Sat.

ANGELA HARTNETT: Sat, I love Sat, he's brilliant.

VICKY McCLURE: Are you gonna say Johnny Pusztaí?

ANGELA HARTNETT: I- the Hungarian guy with- he does Hungarian sausages and lots of spice.

VICKY McCLURE: Yes, yeah.

ANGELA HARTNETT: Yes, that's him.

VICKY McCLURE: Yeah.

ANGELA HARTNETT: Yeah, I've been there. It's a brilliant butcher.

VICKY McCLURE: Yeah.

ANGELA HARTNETT: And amazing sausages and charcuterie and stuff and it's fantastic, yeah.

NICK GRIMSHAW: So Ange, talk me through this.

ANGELA HARTNETT: So you've got the roast topside of beef.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: So we basically roast that off nicely in the pan. Um, to that we add some grated red onion, and peppercorns. And then you put that in the oven for about fifteen minutes.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: And after fifteen minutes, remove it from the oven, add some beef stock, some red wine, and then back in. And then that makes your gravy. Turn your beef for another fifteen minutes. And that is your gravy base.

NICK GRIMSHAW: Wow.

VICKY McCLURE: Wow.

ANGELA HARTNETT: So all the bits in it are the peppercorns, the onions, but they've obviously cooked with the stock and the gravy, and then obviously the juices from the beef. And then to make the potatoes, um you boil some potatoes, peel potatoes-

NICK GRIMSHAW: Any potatoes?

ANGELA HARTNETT: Um, Maris Piper's a good, good chip potato, um, with some, um, garlic. Put them through a ricer, which is like a masher, a fancy masher.

VICKY McCLURE: Yeah.

ANGELA HARTNETT: Um, and then you mix it with some cream, mozzarella, Gruyère cheese, and some butter.

NICK GRIMSHAW: Super light.

ANGELA HARTNETT: And the secret is the potato's got to be hot when you start mixing that in, and you have to beat it. So you're beat- and you can see it sort of slightly shiny, so you're beating that cheese in slowly and slowly, until you can wobble the potato and it goes like that.

VICKY McCLURE: Stringy.

ANGELA HARTNETT: Yeah, stringy. And I was saying to the guys, when Neil worked in the Aubrac region at Laguiole, where Michel's restaurant is, they had a big party and there's a- literally a picture of him with this massive pot like this, and the potatoes like stringy, probably as tall as you-

VICKY McCLURE: *[laughs]*

ANGELA HARTNETT: -they got it to literally-

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: I mean, it's amazing, I'll find the picture after and show you.

NICK GRIMSHAW: Oh my God.

ANGELA HARTNETT: But you know, it's something, and- and Michel, you know, it's a three star, it's a very fancy restaurant, but every main course, whatever you're having, they come to the table with the pot and they do all the potatoes there 'cause it's part of what the region does.

VICKY McCLURE: Yeah, amazing.

ANGELA HARTNETT: It's fantastic.

VICKY McCLURE: It's delicious.

NICK GRIMSHAW: And it's sort like in- in the Alps? No. No.

ANGELA HARTNETT: No, no, um, so Southwest France.

NICK GRIMSHAW: Oh. Okay.

ANGELA HARTNETT: Yeah.

VICKY McCLURE: Mm.

NICK GRIMSHAW: Mm. Quite hearty.

ANGELA HARTNETT: But it is, I know what you mean, the Alps, it feels something that you would have like skiing.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Like cheese, warm-

NICK GRIMSHAW: It feels like something you need for insulation.

VICKY McCLURE: It's quite comfort food, isn't it?

NICK GRIMSHAW: Yeah.

VICKY McCLURE: Yeah.

NICK GRIMSHAW: That is absolutely delicious. So it's basically two types of cheese, cream, and butter.

ANGELA HARTNETT: Yeah. Why- why wouldn't it be delicious?

[*laughter*]

VICKY McCLURE: Innit, exactly.

ANGELA HARTNETT: Add some Frosties on top-

NICK GRIMSHAW: So good.

VICKY McCLURE: [*laughs*]

ANGELA HARTNETT: -and you're- Vicky's away, you know.

VICKY McCLURE: Whack it in the microwave, you're good to go?

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: That is so good. What would you serve with this? What about these greens that we've got here?

ANGELA HARTNETT: Well, I've just basically done cabbage boiled with green beans and put them with just butter and uh, pepper.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Just easy. And it doesn't matter if they get a little sautéed in the pan, has a little bit of caramelisation to them.

NICK GRIMSHAW: Mm-hm. And then we've got a wine pairing.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Um, we've got a Malbec with it, Catena Malbec, which will be-

ANGELA HARTNETT: Excellent.

NICK GRIMSHAW: -delicious with beef. Mmm.

ANGELA HARTNETT: 'Bold fruit flavours, firm, smooth tannins, and balanced acidity, which compliments the richness of the beef.'

NICK GRIMSHAW: Mmm.

VICKY McCLURE: Oh, that is nice.

NICK GRIMSHAW: Uh, if you wanna try these potatoes, and-

ANGELA HARTNETT: The steak.

NICK GRIMSHAW: And the steak.

[laughter]

VICKY McCLURE: Yeah.

NICK GRIMSHAW: [Waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes), all the recipes, all the how to is on there. The wine pairing is on there as well if you want to go and check it out and make this potato situation.

[theme music]

NICK GRIMSHAW: Should we talk about Trigger Point?

ANGELA HARTNETT: I think we should.

NICK GRIMSHAW: We should talk about Trigger Point.

VICKY McCLURE: Like I say, just have a watch. I'm here just eating

NICK GRIMSHAW: Yeah, just you watch it.

[laughter]

NICK GRIMSHAW: She's eating the potatoes. Um, so it's back.

VICKY McCLURE: It's back.

NICK GRIMSHAW: It's season three.

ANGELA HARTNETT: Yeah.

VICKY McCLURE: Mm.

NICK GRIMSHAW: Um, Lana is your excellent character that you get to play-

VICKY McCLURE: Yeah.

NICK GRIMSHAW: Um, tell us about Lana and where we find her in this- this brand-new series.

ANGELA HARTNETT: Yep.

VICKY McCLURE: Lana's basically back with the Expos, and if you've watched series one and two, you'll know that she's had a lot of loss, and she's, you know, she's been through it.

ANGELA HARTNETT: Quite a lot of trauma in her life, hasn't she?

VICKY McCLURE: A lot of trauma.

ANGELA HARTNETT: Yeah. Do you always feel drawn to characters like that, that have a deeper deepness to them, or they've got a history that- that evolves through their character?

VICKY McCLURE: Yeah, I suppose so, I mean, don't get me wrong, I- I'm ready to do some comedy, or do something a bit lighter or, you know, because-

ANGELA HARTNETT: [*laughing*] Yeah, it's always guns and bombs.

NICK GRIMSHAW: Yeah.

VICKY McCLURE: It is, it is. But then I feel like, you know, even doing that is such a privilege-

ANGELA HARTNETT: Yep.

VICKY McCLURE: -because you try and do it as real as you can-

NICK GRIMSHAW: Mh-hm.

VICKY McCLURE: You want- everything that I- I do, I always wanna try and make it as authentic as I can.

ANGELA HARTNETT: ‘Course, yeah.

VICKY McCLURE: And actually my training is more improvised, over the years and working with people like Shane Meadows-

ANGELA & NICK: Mh-hm.

VICKY McCLURE: -you know, it’s... there is no script.

ANGELA HARTNETT: Yes.

VICKY McCLURE: So I've moved into a realm now with things like Line of Duty and stuff where it's very script heavy, and-

ANGELA HARTNETT: Sure.

VICKY McCLURE: So with Trigger Point, we get to do a bit of both really-

ANGELA & NICK: Mh-hm.

VICKY McCLURE: -which is brilliant because we’re on the third series, the characters are developed, so we can play around a bit more-

ANGELA HARTNETT: Mh-hm.

VICKY McCLURE: -um, and you know, it's just wanting to make it as real as you can for the Expos as well as the audience.

ANGELA HARTNETT: Yep.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

VICKY McCLURE: Um, and, you know, touching on things like PTSD. It's so personal to everybody and so individual, um, it was more a case of just talking with Joel, who is our Expo, who, you know, is there on set with us all the time. And figuring out how that was for Lana.

ANGELA HARTNETT: Sure.

VICKY McCLURE: Not so much how it may feel for like, you know, for somebody's case in particular.

NICK GRIMSHAW: I think you do a really good job, as you say, of making things feel real and like your character now you know it and you get a sense of that. Do you have to really work to make it look so effortless and, and real? Is that, is that a lot of like, prep for you and a lot of like getting the script digested in a way that you can just make it feel more real?

VICKY McCLURE: Trigger Point you can't- we- we shoot so out of sequence.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Right.

VICKY McCLURE: And we did Trigger- we did season three and four back-to-back. So I knew I had a nine month shoot in front of me.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: Oh crikey.

VICKY McCLURE: And you know, being totally realistic about it, there was no way I could have stayed in Lana's head.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

VICKY McCLURE: In that way.

ANGELA HARTNETT: Sure.

VICKY McCLURE: And it's too- it's a very distracting sort of, you know, space that-

ANGELA HARTNETT: I dunno how you- you do that out of sequence.

VICKY McCLURE: This is England '86.

ANGELA HARTNETT: Yeah.

VICKY McCLURE: We... there's a really tragic scene with my dad, um, the rape scene in- at the very end. But because of filming schedules for other actors and, um, Shane was getting married, and there was like all kinds of different things, that- that was the first thing we shot-

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: Jesus.

VICKY McCLURE: -and that was the end of the entire se- uh, series.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: Yeah.

VICKY McCLURE: Um, so sometimes that's just the way it goes. And in that, what I'm saying is like, you know, I can't just be Lana for nine months-

ANGELA HARTNETT: Of course, yeah.

NICK GRIMSHAW: No, no, yeah.

VICKY McCLURE: -I've gotta step out of her.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

VICKY McCLURE: And so, you know, in between scenes you're just, sort of, catching up with the crew and just doing your stuff, so...

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yep, yeah, yeah.

NICK GRIMSHAW: And you find that'll be able to do, to- to tap in and tap out and switch into- to characters, can you go home and be like, right, that's done till tomorrow?

ANGELA HARTNETT: Yeah.

VICKY McCLURE: Yeah. That is our- I... and-and don't get me wrong, like if I'm doing something like This Is England and Lol and something that feels very internally intense, and kind of requires that process, then fine, but for this, I don't wanna sit here and go [*in posh accent*] 'Yah, I was at home every night sort of watching this and doing that.' I wasn't. I was-

NICK GRIMSHAW: Yeah, I find it like, I mean-

VICKY McCLURE: You know.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -that's why we're not actors, it's such an amazing skill that you can just be like, right, that's done. I'm going out for my tea now.

VICKY McCLURE: Well, I- I would say the same for soap actors, who I have humongous respect for, because in a day they might have to shoot a murder.

ANGELA HARTNETT: Sure.

VICKY McCLURE: You know, a- a sort of quick kitchen scene, and then all of a sudden it's like there's- something else mental's happened-

NICK GRIMSHAW: Yeah.

VICKY McCLURE: -and you just go... and then they have to go home, and because they're on it for as long as they are, they can't just sort of continue to be in that head space.

ANGELA HARTNETT: No, 'course, yeah.

NICK GRIMSHAW: Be in character, yeah.

ANGELA HARTNETT: Being Ken Barlow for the rest of your life [*laughs*]

VICKY McCLURE: Exactly! It is the actor's job to be able to spring into-

ANGELA HARTNETT: Yeah, of course.

VICKY McCLURE: -into that character, I guess.

NICK GRIMSHAW: Yeah. And so, Trigger Point is out this week. You can see the first two episodes on Sunday and Monday.

VICKY McCLURE: Yeah.

NICK GRIMSHAW: Not you, Vicky.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Uh, everyone listening and watching.

[laughter]

NICK GRIMSHAW: And you can see them on ITV1 and STV, and they're available on ITVX and STV Player as well. Now, Ange.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: We should talk about Line of Duty.

ANGELA HARTNETT: Oh yes.

NICK GRIMSHAW: Because Angela has dedicated her life to cooking.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: And Line of Duty.

VICKY McCLURE: *[laughs]* Brilliant.

NICK GRIMSHAW: Um, we wanna talk about the stats as well, because I love the stats, like you were saying, that was- it was so loved, so talked about.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Um, the final episode was watched by 12.8 million people.

VICKY McCLURE: Jeez.

NICK GRIMSHAW: Um, it's six series has been streamed 137 million times.

ANGELA HARTNETT: Yeah.

VICKY McCLURE: Ah!

NICK GRIMSHAW: That is-

VICKY McCLURE: That's a lot of people.

NICK GRIMSHAW: That is mad.

ANGELA HARTNETT: Lot of people.

NICK GRIMSHAW: That's like telly in the nineties.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: That's like crazy stats.

ANGELA HARTNETT: But that's what was brilliant. Obviously script, acting, the whole storyline, but the fact you had to tune in each week.

VICKY McCLURE: Yeah.

NICK GRIMSHAW: And did you get a sense of like something before you do Line of Duty, before you do Trigger Point? How do you know it's good?

VICKY McCLURE: You don't.

NICK GRIMSHAW: You don't.

VICKY McCLURE: You don't. And Line of Duty started on BBC Two at ten o'clock at night.

ANGELA HARTNETT: Yeah, that's right, yeah.

VICKY McCLURE: It wasn't really given that kind of like...

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Billing.

VICKY McCLURE: This is gonna be the next big thing. And so it was the audience that created the- the show that it became.

NICK GRIMSHAW: Yeah.

VICKY McCLURE: Like a hundred percent. But no, Line of Duty, we've been lucky, we've been, I mean, very lucky.

ANGELA HARTNETT: We getting more? Are we getting more?

VICKY McCLURE: Oh, well, you know, I've-

ANGELA HARTNETT: The five-hundred-dollar question.

VICKY McCLURE: I've not been asked this before-so let me just take a moment.

ANGELA HARTNETT: Oh. You don't have to say-

[laughter]

NICK GRIMSHAW: No.

ANGELA HARTNETT: Look, I'm doing my tea...

VICKY McCLURE: Yeah.

NICK GRIMSHAW: Yeah.

VICKY McCLURE: But the-

NICK GRIMSHAW: Let's see...

ANGELA HARTNETT: Let's- yeah.

VICKY McCLURE: -but I must say that this-

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: Oh, this good.

VICKY McCLURE: -this is so nice.

[*laughter*]

ANGELA HARTNETT: God damn it.

VICKY McCLURE: And with this as well.

NICK GRIMSHAW: With this, you can pour that in there.

ANGELA HARTNETT: You're telling me I've gotta go back for my WhatsApp group and go, 'She told us nothing.'

[*crew laugh*]

VICKY McCLURE: You know what? In all, in all seriousness, like if there was anything to say, I'd love to be able to-

ANGELA HARTNETT: No, no, I'm only kidding.

VICKY McCLURE: I will say as well, when we did the sixth series of Line of Duty.

ANGELA HARTNETT: Mm.

VICKY McCLURE: We shot in 2020. And so-

ANGELA HARTNETT: Right, oh, so that's hard.

VICKY McCLURE: And for me, Martin and Adie, who, you know, like to have a good social time whilst we're shooting and all that kind of stuff, that was gone. You know, it goes without saying, we'd love to go back, if anything, just to make sure that we can sort of feel like we've...

ANGELA HARTNETT: Yeah.

VICKY McCLURE: Had that again.

NICK GRIMSHAW: Hung out together.

[laughter]

NICK GRIMSHAW: Yeah, yeah, yeah.

VICKY McCLURE: Yeah, exactly.

NICK GRIMSHAW: And I heard you've all like, cooked for each other.

ANGELA HARTNETT: Mm.

VICKY McCLURE: Yeah. I'd say Adie is probably the- the biggest-

ANGELA HARTNETT: Big one.

NICK GRIMSHAW: The big one.

VICKY McCLURE: Yeah, he's the big cook.

NICK GRIMSHAW: Yeah.

VICKY McCLURE: He likes to put like little bacon bits in beans, which I like.

ANGELA HARTNETT: [*laughs*]

VICKY McCLURE: Yeah.

[*laughter*]

ANGELA HARTNETT: How does he feel about your Frosties? Your warm Frosties?

VICKY McCLURE: Oh, he wouldn't judge that.

ANGELA HARTNETT: Yeah.

VICKY McCLURE: He'd be all right with that, yeah.

NICK GRIMSHAW: He'd be all right with that.

VICKY McCLURE: He- he- he likes, um... yeah, really hearty food.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yep.

VICKY McCLURE: Yeah, I'd probably offer toast.

ANGELA HARTNETT: Yep.

NICK GRIMSHAW: Yes, yep.

ANGELA HARTNETT: [*laughs*]

VICKY McCLURE: Tea and toast, because [*laughs*] my flat's usually like the, come and learn lines and uh, you know, the practical flat. 'Cause we all live in an apartment that's like next door to each other. And then Martin's is like the party flat.

ANGELA HARTNETT: Mm.

VICKY McCLURE: So you'd probably get cold pizza. And a chicken wing.

NICK GRIMSHAW: Right.

VICKY McCLURE: He's a big chicken wing fan.

ANGELA HARTNETT: [*laughs*]

VICKY McCLURE: But he did, he did cook once, it was some sort of lemon chicken thing.

ANGELA HARTNETT: Nice.

VICKY McCLURE: And it was nice.

[*theme music*]

ANGELA HARTNETT: Do you want a tea, Vicky?

VICKY McCLURE: I'm- I'm feeling a little tiddly actually.

NICK GRIMSHAW: Are you?

[*crew laugh*]

VICKY McCLURE: 'Cause I don't drink much.

NICK GRIMSHAW: Vicky McClure, it's time for your fast food quiz.

VICKY McCLURE: All right...

NICK GRIMSHAW: We are gonna ask you your favourite way to eat the following things.

VICKY McCLURE: Okay.

NICK GRIMSHAW: What is your favourite way to eat eggs?

VICKY McCLURE: Uh, boiled. Like a soldier.

NICK GRIMSHAW: Mmm. Yes.

VICKY McCLURE: Soldier and boiled egg.

ANGELA HARTNETT: Yeah, nice. Uh, what's your favourite sandwich filling?

VICKY McCLURE: Probably ham and cheese, you know...

ANGELA HARTNETT: There's nothing wrong with that.

VICKY McCLURE: Yeah.

NICK GRIMSHAW: Do you have a favourite form of potato?

VICKY McCLURE: Um, roast.

NICK GRIMSHAW: Yes.

VICKY McCLURE: Yeah.

ANGELA HARTNETT: Okay, favourite crisps?

VICKY McCLURE: Tayto.

NICK GRIMSHAW: They are good, yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Do you have a favourite bean?

VICKY McCLURE: Baked.

ANGELA & NICK: Baked.

[laughter]

VICKY McCLURE: I told you I was a bit tiddly.

[laughter]

ANGELA HARTNETT: We like that.

VICKY McCLURE: *[laughs]*

ANGELA HARTNETT: Uh, what about favourite chocolate bar?

VICKY McCLURE: Oh, it's got- d'you know what? I'd say something that's got something in it.

NICK GRIMSHAW: Mm-hm.

VICKY McCLURE: I can't do plain chocolate, it's got to have-

ANGELA HARTNETT: So like a Twix or something?

VICKY McCLURE: -caramel, nuts, yeah s-

ANGELA HARTNETT: Okay.

VICKY McCLURE: Twix is great.

NICK GRIMSHAW: Mmm.

ANGELA HARTNETT: Twix's is a good choice.

VICKY McCLURE: Yeah, love a Twix.

NICK GRIMSHAW: I forget about Twix.

ANGELA HARTNETT: Yeah.

VICKY McCLURE: Mmm.

NICK GRIMSHAW: Um, and finally, favourite kitchen utensil?

VICKY McCLURE: Um, do you know what, my great- my granddad gave us a butter knife that's got a wooden...you know the old-fashioned ones?

ANGELA HARTNETT: Oh yeah?

NICK GRIMSHAW: Oh yeah?

VICKY McCLURE: Yeah, nothing butters bread like that butter knife.

NICK GRIMSHAW: Oh, a wooden knife- the tip-

VICKY McCLURE: Well, just an old-fashioned butter knife.

ANGELA HARTNETT: So it's wooden, the h- the th-

VICKY McCLURE: The handle's wooden.

NICK GRIMSHAW: Yeah.

VICKY McCLURE: I- I'm looking after it, I don't put it in the dishwasher.

ANGELA & NICK: No.

NICK GRIMSHAW: Aw.

VICKY McCLURE: It's always ready, because I obviously eat a lot of toast.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Can pick it up easily.

VICKY McCLURE: So, I would say that is a very precious item.

NICK GRIMSHAW: Aw, your granddad's butter knife.

ANGELA HARTNETT: Love that.

VICKY McCLURE: Me Granddad's butter knife.

NICK GRIMSHAW: Aw, that's- 'Me Granddad's butter knife.'

VICKY McCLURE: *[laughs]*

[theme music]

NICK GRIMSHAW: We wanted to talk to you about music as well, Vicky-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -um, because we know you are a firm music fan and you've done your collaboration with Reverend and The Makers.

ANGELA HARTNETT: Yeah.

VICKY McCLURE: Yeah.

NICK GRIMSHAW: But also we wanted to speak to you about your Dementia Choir.

VICKY McCLURE: Aw, yeah.

NICK GRIMSHAW: And, and how this all came about. And it's such an incredible thing that you did here.

VICKY McCLURE: Yeah, it's been, um, a real journey as they say.

NICK GRIMSHAW: Yeah.

VICKY McCLURE: No one's a fan of that word, but it's the right one for it.

NICK GRIMSHAW: Yeah.

VICKY McCLURE: Because it started as a documentary on BBC, and it was all about looking into the science behind, you know, the power of music for people living with dementia. And I think when you make those kind of documentaries, there's- well, I'd never done it before, and then when it came to the end I was like, I can't just send these people away now-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hm.

VICKY McCLURE: -And go that um, thing that we've just created, and the fact that that's given you a bit of a lifeline and, and- I can't stop it, so therefore, it was a case of, right, how do we keep it going? And then I started to get into the world of charity, which is, you know, a brand-new thing for me and a very tricky place. I had the right people to do that around me and now we're, you know, in an incredible spot where we're a registered charity and we've got, you know, a- a full choir of people living with all kinds of different types of dementia, different ages, different stages.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hm.

VICKY McCLURE: Um, music is medicine. I genuinely believe it. It's not, um, you know, I'm not just saying it because it's a nice thing.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hm.

VICKY McCLURE: I think even with Day Fever, the daytime disco that we've created that's been going for nearly two years now and is sell out across the country. And it's for people that just wanna have a, you know, a dance-

ANGELA HARTNETT: A dance, yeah.

VICKY McCLURE: -and hang out, and it finishes at eight o'clock, none of this getting in at midnight.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hm.

VICKY McCLURE: I can't do that anymore. Um, so I just feel like music is... I don't know, I can't- I can't go a day without it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

VICKY McCLURE: I just can't.

NICK GRIMSHAW: Me neither, no.

VICKY McCLURE: Yeah, I'm sure, yeah.

NICK GRIMSHAW: Talking about contractually and um...

[laughter]

NICK GRIMSHAW: On a personal level as well, yeah.

VICKY McCLURE: [laughing] Yeah.

NICK GRIMSHAW: I also forgot, we- we- we've not asked about Madonna.

ANGELA HARTNETT: Yes.

VICKY McCLURE: Oh yeah [laughs]

NICK GRIMSHAW: 'Cause I never knew this.

ANGELA HARTNETT: Yes, yes, right, yeah.

NICK GRIMSHAW: I tot-

VICKY McCLURE: [laughs]

NICK GRIMSHAW: Maybe I did, but I just like parked it, but she directed, uh, a film you did?

VICKY McCLURE: Yeah, she did, yeah.

NICK GRIMSHAW: Which was when? Like what, twenty years ago, maybe? Fifteen years ago?

VICKY McCLURE: Oh, yeah, must be. Must be.

NICK GRIMSHAW: Yeah.

VICKY McCLURE: I... yeah, early twenties I'd have been.

NICK GRIMSHAW: Yeah.

VICKY McCLURE: She directed it, she co-wrote it with Dan Cadan. And she'd seen a film called A Room for Romeo Brass, which was the first film I'd done with Shane Meadows and apparently was a massive fan of it, and just sort of- at the time I didn't have an agent, I was a bit in that sort of like, I don't know what I'm doing with my life, it's not working. And then I just got a kind of a call through Stephen Graham.

NICK GRIMSHAW: Right.

VICKY McCLURE: Who's also in the film.

NICK GRIMSHAW: Uh-huh.

VICKY McCLURE: Saying, Madonna's, uh... Madonna's after you.

NICK GRIMSHAW: Madonna's after you.

VICKY McCLURE: Yeah. I was like, okay.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

VICKY McCLURE: This is obviously a windup, so, um... Anyway, it turns out it wasn't, and I did, I did a film with Madonna and um, we flew to like New York and Berlin for festivals, and I went to her house.

ANGELA & NICK: Yeah.

VICKY McCLURE: Um, it was incredible. I'm just really gutted I didn't have a- like an iPhone at the time.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, yeah.

VICKY McCLURE: *[laughing]* Because I've got one picture and I've got a black eye in it because my character's just been punched in the face.

[laughter]

NICK GRIMSHAW: *[laughing]* And that's your only picture with Madonna.

VICKY McCLURE: That, or if you Google, like, a photo- there was a photo.

[laughter]

VICKY McCLURE: Oh God, it's awful. There's a photo, um, of us all on a red carpet- well, I say all of us, like me, Madonna, um, Holly and Eugene Hütz out of Gogol Bordello. And I was like, no idea what this all meant, but they were like, oh, you know, there'll be a premiere or whatever. So I go to H&M, buy a dress that's awful.

NICK GRIMSHAW: Mm-hm.

VICKY McCLURE: And just got these big circles on it, with these brown saggy boots, leggings.

ANGELA HARTNETT: Oh...

VICKY McCLURE: Big silver hoops-

ANGELA HARTNETT: Quite- quite an outfit.

VICKY McCLURE: No, you should Google it, it's actually hilarious.

[laughter]

VICKY McCLURE: And then everyone else, like Madonna looks banging, Eugene looks cool as f***, and then Holly looks great, I'm just there like, 'I just went to H&M.'

[laughter]

VICKY McCLURE: ‘These are some old baggy brown boots.’

[laughter]

VICKY McCLURE: So yeah, it's uh... but it was amazing.

NICK GRIMSHAW: Wow.

VICKY McCLURE: I mean, I look back now and just go, wow, that was a moment.

ANGELA HARTNETT: Yeah.

VICKY McCLURE: Yeah, very lucky.

NICK GRIMSHAW: I mean, that's really... into the fire.

ANGELA HARTNETT: Just- but the-

VICKY McCLURE: Yeah.

NICK GRIMSHAW: Madonna's ringing.

VICKY McCLURE: [laughs]

ANGELA HARTNETT: Yeah. Did you go back to your like, your day job?

VICKY McCLURE: I did, I had a day job at the time, I was, um, I was working at a- an office job that I'd worked at- I was there for eight years, all in all, but at that time, part of my job was to, um, fill the vending machines, be a fire warden. The day after I arrived off- I'd gone to Berlin with her for this film festival, and we came back off her private jet, and I was in the office the next day and someone came up to me and was like, ‘I just ordered a mocha and I got a latte.’

[*laughter*]

ANGELA HARTNETT: Oh my God.

NICK GRIMSHAW: [*laughing*] You're like, right...

VICKY McCLURE: Okay!

[*laughter*]

NICK GRIMSHAW: Probably- probably needed that.

ANGELA HARTNETT: Yeah, yeah, yeah.

VICKY McCLURE: Yeah, I- listen.

NICK GRIMSHAW: D'you know what I mean? Like you need the grounding.

VICKY McCLURE: I would much rather be grounded for the rest of my life, I will intend to be grounded than get in- get anywhere twisted in this industry.

NICK GRIMSHAW: Good, yeah.

[*laughter*]

NICK GRIMSHAW: That is amazing.

VICKY McCLURE: I know.

NICK GRIMSHAW: That is truly amazing.

[*theme music*]

NICK GRIMSHAW: Uh, we come, Vicky, to the end of the show question, for your chance to win the Waitrose goodie back here...

[crew 'Ooh']

NICK GRIMSHAW: Ooh. On the Angela Hartnett Memorial Trolley.

VICKY McCLURE: [laughs]

NICK GRIMSHAW: We have your end of show question.

VICKY McCLURE: Yeah.

NICK GRIMSHAW: Okay. 'Vicky, for your chance to win the Waitrose goodie bag, all you've gotta do is answer the following question.'

VICKY McCLURE: Okay.

NICK GRIMSHAW: 'The AC-12 interrogation scenes in Line of Duty are iconic television. Let's imagine that Nick and Angela are detective inspectors and they have to interrogate you. Who would be the one to crack you?' Would it be me? Would it be Ange? [slaps cue cards on table] Tell us now, McClure.

[laughter]

VICKY McCLURE: Ange.

NICK GRIMSHAW: Ange?!

VICKY McCLURE: Yeah...

[laughter]

NICK GRIMSHAW: She wouldn't crack ya!

ANGELA HARTNETT: 'Course I would.

NICK GRIMSHAW: Really?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: [*in 'hard' London accent*] 'Course I would.'

[*laughter*]

ANGELA HARTNETT: You'd start laughing.

VICKY McCLURE: I mean, if you're a chef, you-

NICK GRIMSHAW: Yeah, you're hardcore.

VICKY McCLURE: You're hardcore.

NICK GRIMSHAW: Yeah.

VICKY McCLURE: And- yeah.

ANGELA HARTNETT: Yeah.

VICKY McCLURE: You- you- you-

ANGELA HARTNETT: I'll be there.

VICKY McCLURE: You could be there.

ANGELA HARTNETT: 'Jesus Mary and the wee donkey,' yeah.

NICK GRIMSHAW: I'd be like, 'Let her off.'

VICKY McCLURE: Yeah, exactly!

ANGELA HARTNETT: 'Let her off. Let her off.'

VICKY McCLURE: [*laughs*]

NICK GRIMSHAW: 'Let her off!'

ANGELA HARTNETT: 'Let her off.'

NICK GRIMSHAW: Yeah, you would do it. Well, Ange, congratulations to you.

ANGELA HARTNETT: Thank you.

VICKY McCLURE: Thank you.

NICK GRIMSHAW: And congratulations, Vicky-

ANGELA HARTNETT: Thank you.

NICK GRIMSHAW: -the bag is yours.

[applause]

ANGELA HARTNETT: Thank *you*.

VICKY McCLURE: Thanks everyone, thank you. Aw.

NICK GRIMSHAW: I like that you didn't even go, 'Uh...' you were like, 'Ange.'

[laughter]

NICK GRIMSHAW: 'Ange. Ange. Ange.' Vicky, thank you so much.

ANGELA HARTNETT: Thank you.

VICKY McCLURE: Thank you.

NICK GRIMSHAW: That was so fun.

VICKY McCLURE: I really enjoyed it. Yeah.

ANGELA HARTNETT: You've been brilliant.

NICK GRIMSHAW: Uh, a round of applause please for the brilliant Vicky McClure!

[cheers and applause]

VICKY McCLURE: Thanks guys.

NICK GRIMSHAW: Thank you, Vicky.

ANGELA HARTNETT: Thank you.

VICKY McCLURE: Aw.

[theme music, continues under talking]

NICK GRIMSHAW: That was great. Thank you.

ANGELA HARTNETT: You were brilliant.

VICKY McCLURE: That was so much fun.

ANGELA HARTNETT: Thank you.

[theme music, continues under talking]

NICK GRIMSHAW: Big thank you to Vicky McClure. We are back, very quickly.

ANGELA HARTNETT: Oh, love her.

NICK GRIMSHAW: She's great, wasn't she?

ANGELA HARTNETT: She was brilliant.

NICK GRIMSHAW: Um, I- I wanna just do one little message from Meg in Manchester. Um, thank you for sending us this. Um, she says, ‘Hi Nick and Angela, I wish this was a made up story, but it isn't. My husband is a wonderful cook and for cooks me every night. It was his birthday this week so I went to look at the Dish recipes to find a recipe to impress him, with a delicious dinner. I bought myself a beautiful new mandolin, from Waitrose.’

ANGELA HARTNETT: Ooh.

NICK GRIMSHAW: Uh, ‘So I could make the potato and fennel gratin from season seven. I turned to the latest episode of Dish to accompany me as I made a delicious Gruyère sauce and started slicing up my potatoes. Suffice to say my husband did not enjoy a golden bubbly gratin for his birthday. Instead, he spent the evening in A&E, whilst I had my little finger stitched back together.’

CREW MEMBER: Oh, God.

NICK GRIMSHAW: ‘A warning to novices who love Dish. Angela is not joking when she recommends the chainmail glove.’

ANGELA & NICK: Ouch.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: ‘Meg in Manchester.’

ANGELA HARTNETT: Poor Meg.

NICK GRIMSHAW: Meg!

ANGELA HARTNETT: Poor Meg!

NICK GRIMSHAW: Meg.

ANGELA HARTNETT: Meg with a sore finger.

NICK GRIMSHAW: Can we send Meg a glove? Is it too late?

ANGELA HARTNETT: Yeah, we'll send-

PRODUCER TOM: We'll get in touch.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: We'll get in touch with Meg, we'll send you a glove, Meg.

NICK GRIMSHAW: We'll send you a glove, Meg. Please-

ANGELA HARTNETT: Poor Meg, yes.

NICK GRIMSHAW: -mandolin carefully.

ANGELA HARTNETT: And guard, Meg, where was your guard?

NICK GRIMSHAW: Where's your mandolin guard?

ANGELA HARTNETT: Come on, Meg.

NICK GRIMSHAW: Get the guard on.

ANGELA HARTNETT: Poor Meg.

NICK GRIMSHAW: Oh, Meg, well, thanks for the effort and d'you know what? Your husband would've loved- well, probably didn't love the night, but now in hindsight, it was the effort.

ANGELA HARTNETT: The effort.

NICK GRIMSHAW: He cooks every night.

ANGELA HARTNETT: Appreciate that you tried to-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, exactly.

NICK GRIMSHAW: Oh Meg...

ANGELA HARTNETT: Next birthday, Meg. Next birthday.

[theme song continues under talking]

NICK GRIMSHAW: Yeah, next year. Um, if you've lost a finger trying one of Angela's recipes...

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Uh, or if you have any-

ANGELA HARTNETT: W, W dot...

NICK GRIMSHAW: -comments or questions, please email us at dish@waitrose.co.uk.

ANGELA HARTNETT: If you wanna 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 wanna 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.

