Bill Bailey wows our Dish Live audience, fuelled by our dumplings



[theme music plays]

NICK GRIMSHAW: Today we are at the Royal Opera House for Dish Live.

ANGELA HARTNETT: It's an amazing venue, it's an iconic venue, so we're very, very fortunate.

STAGE CALLER: Final call for Dish Live with Nick Grimshaw and Angela Hartnett.

[cheering and applause]

NICK GRIMSHAW: Oh my God, hello! The excellent Bill Bailey, everybody!

BILL BAILEY: I went to a drum shop and I said, "Have you got any bongos?" And the bloke went *[in Scottish accent]* "Ooooof-

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: *[laughs]*

BILL BAILEY: -you're in luck, right now is the bongo season."

ANGELA HARTNETT: So, we made these lovely dumplings.

NICK GRIMSHAW: We've got some yakitori here as well.

BILL BAILEY: These are absolutely delicious.

NICK GRIMSHAW: We talk a lot about on Dish how we'd love Angela to do Strictly. You'd have to start in a mixing bowl and like–

ANGELA HARTNETT: *[laughs]*

BILL BAILEY: Beat it!

NICK GRIMSHAW: Beat it!

BILL BAILEY: I got a message from Janet Jackson.

NICK GRIMSHAW: What?!

BILL BAILEY: She just texted me, *[in American accent]* "Nice job."

NICK GRIMSHAW: Wow.

BILL BAILEY: If the comedy doesn't work out, I'm gonna get a job as a Janet Jackson backup dancer.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Imagine you went to see Janet Jackson and Bill Bailey's in the back like that. Oh, I'd love it. Dish From Waitrose is a Cold Glass production. This podcast may contain some strong language and adult themes.

[theme music ends]

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

ANGELA HARTNETT: And I'm Angela Hartnett.

NICK GRIMSHAW: And what we have for you today is a real special episode.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: We have highlights from our live show that we did um, the second time that we have brought Dish to the Royal Opera House. How did it feel to be back for you, Angela?

ANGELA HARTNETT: It was fun I thought-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -we had a good time. Yeah, I enjoyed it.

NICK GRIMSHAW: We had the excellent Bill Bailey-

ANGELA HARTNETT: He was incredible.

NICK GRIMSHAW: -as a guest.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And I feel like quite hard to get someone that we've not had on Dish.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Uh, that it would be really good in that space, good storyteller.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: To find someone that has not been on and that would work there, quite hard to do. And I feel like the team nailed it.

ANGELA HARTNETT: He was, he was brilliant, Bill. He know, he was, he can do everything, sing, dance-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -tap-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -you know, he's your man.

NICK GRIMSHAW: He is your man.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: He really can do it all. He was on to talk about his show Vaudevillian.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Which is gonna see him on tour across the UK and Ireland, but he's also doing a residency at London's Theatre Royal from December the 16th into February. Um, and he, it felt right that we had Bill Bailey there because he was the first British comedian to ever play the Royal Opera House.

ANGELA HARTNETT: Yeah, that's right.

NICK GRIMSHAW: He was the first one to do it. So nice to have him back.

ANGELA HARTNETT: I know.

NICK GRIMSHAW: Really, really was sort of perfect for the stage, I feel.

ANGELA HARTNETT: He settled in very well.

NICK GRIMSHAW: Uh, before we play you all the highlights of what happened on the stage, I thought a few things to sort of set the tone of what it was like in there. So, there are over 2,200 people, yeah, in there watching us. Uh, we had a live band-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -on stage, the Sous Chefs.

ANGELA HARTNETT: Love the Sous Chefs.

NICK GRIMSHAW: Love the Sous Chefs.

ANGELA HARTNETT: They were very good.

NICK GRIMSHAW: It's quiet without the Sous Chefs, isn't it?

ANGELA HARTNETT: They were good.

NICK GRIMSHAW: We had quite the guest list. We had my mum-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -my Auntie Sheila, my Auntie Angela-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -uh, in sort of a royal box-

ANGELA HARTNETT: That’s true.

NICK GRIMSHAW: -alongside your sister Anne.

ANGELA HARTNETT: We had Anne, Elsie.

NICK GRIMSHAW: Elsie.

ANGELA HARTNETT: And Neil.

NICK GRIMSHAW: And Neil. But 5 minutes before we went on, there was an incident.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Which meant the whole thing almost–

ANGELA HARTNETT: Didn't happen.

NICK GRIMSHAW: Obviously we were doing it at the Opera House-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -the home of opera and ballet. There's so many incredible–

ANGELA HARTNETT: I'm just gonna see how much responsibility you're gonna take for this.

NICK GRIMSHAW: Well, it was not my fault-

[crew laughs]

NICK GRIMSHAW: -at all.

ANGELA HARTNETT: I slightly think it was.

NICK GRIMSHAW: Well, backstage there was like a, a bar that ballet dancers put their hands on and have a little warm-up on, or maybe they put their leg-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -on and stretch it out.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: So, I thought it'd be a good idea if you and I did that maybe for a picture-

ANGELA HARTNETT: Mm, yeah.

NICK GRIMSHAW: -at the Royal Opera House. There's incredible dance there.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: What great picture to commemorate-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -this amazing moment, you and I with our legs on the barre like ballet dancers. Angela's like, “I'm not doing it, I'm not getting up there, I'm gonna rip my trousers.”

ANGELA HARTNETT: To shut you up, I did it and put my leg up there. As I went to remove my leg, my shoe got caught in one of the bars.

NICK GRIMSHAW: It's like a double barre.

ANGELA HARTNETT: A double barre.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And my, I went flying, the barre went flying all over on the floor-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -squat.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Still hurts my arm.

NICK GRIMSHAW: No!

ANGELA HARTNETT: I'm not kidding you. It's still, you know, because of you.

NICK GRIMSHAW: Not still injured. Oh, well, Angela, I'm very sorry-

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: -that I asked you to do some ballet on a Sunday.

ANGELA HARTNETT: I think it was Tom's face worse, that he went, “Oh my God,” I could just, his eyes were like *[gasps]*

NICK GRIMSHAW: What would have happened? Just me and Bill Bailey, no food.

ANGELA HARTNETT: Yeah, no food, nothing.

[crew laughs]

NICK GRIMSHAW: No.

ANGELA HARTNETT: Eat with it.

NICK GRIMSHAW: So how did you make these? No.

ANGELA HARTNETT: No idea.

NICK GRIMSHAW: Not a clue. Not a clue. Well, we've learned a lesson.

ANGELA HARTNETT: We've learned our lessons. Yeah.

NICK GRIMSHAW: No.

ANGELA HARTNETT: No antics.

NICK GRIMSHAW: No antics before a live show. Um, well, let's get into it, shall we? We're going to be back soon here talking to you about how you made the food-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -but right now let's go over, have a little listen to Bill Bailey live at the Royal Opera House.

[cheering and applause]

[theme music plays]

NICK GRIMSHAW: We're so excited that Bill Bailey could be with us. Um, he's a comedian who, you know, has done so much, but one of the stories that I need to hear was he went to a restaurant once and came home with an owl.

ANGELA HARTNETT: Yeah, he took it from a restaurant.

NICK GRIMSHAW: That's not a joke like; he genuinely went to a restaurant and came home with a pet owl. Um, what a man. Seriously, what a man. Please, can we make a lot of noise for the excellent Bill Bailey, everybody?

[cheering and applause]

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Woo!

NICK GRIMSHAW: Bill Bailey! Hey, how are you?

BILL BAILEY: Very well.

NICK GRIMSHAW: Hey, thank you for coming to see us.

BILL BAILEY: Oh, well, I couldn't miss this.

NICK GRIMSHAW: Right?

BILL BAILEY: What a great crowd. Fantastic.

NICK GRIMSHAW: It's the perfect place to be on a Sunday afternoon.

ANGELA HARTNETT: Yeah.

BILL BAILEY: It certainly is.

NICK GRIMSHAW: Yeah, a little food.

ANGELA HARTNETT: You had nothing else to do, did you?

BILL BAILEY: No, nah, I was passing.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Passing. *[laughs]*

NICK GRIMSHAW: Well, you've, you've had like quite a mad run recently because you, you were in Australia mere days ago.

BILL BAILEY: That's right, I was doing a tour there-

NICK GRIMSHAW: Uh-huh.

BILL BAILEY: -my new show, and I got back a few days ago, so I'm still a bit on Australia time.

NICK GRIMSHAW: Okay.

BILL BAILEY: So that's fine.

NICK GRIMSHAW: Would you like us to reschedule?

[laughs]

NICK GRIMSHAW: We could do it in a few hours later on.

BILL BAILEY: If I nod off in the middle-

NICK GRIMSHAW: That's why.

BILL BAILEY: -don't take that the wrong way.

ANGELA HARTNETT: We won't.

NICK GRIMSHAW: Thank you, Bill, for coming.

BILL BAILEY: No, you're welcome.

NICK GRIMSHAW: I thought we could go through your food likes and dislikes-

BILL BAILEY: Okay sure.

NICK GRIMSHAW: -as we always like to on Dish. We're gonna go drinks first.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Drinks-wise, we had sort of 2 routes to go for you that you wanted to do. So, route 1 was maybe an Earl Grey tea, no milk or lemon.

BILL BAILEY: Yeah.

NICK GRIMSHAW: Yeah. Or route 2, you said alcohol.

[audience laughs]

BILL BAILEY: I don't think I'd said generically all alcohol.

NICK GRIMSHAW: No, there's more. There's more. There's more. Yeah. It was a white Burgundy.

BILL BAILEY: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Or, and we quote you here, Bill, if we're pushing the boat out, we are, um, a vodka martini with orange bitters, an orange twist, and maybe some yuzu.

BILL BAILEY: Yeah.

NICK GRIMSHAW: Yeah?

BILL BAILEY: That's exactly right, yeah.

NICK GRIMSHAW: Well, that's what we've decided to do.

ANGELA HARTNETT: There you go.

NICK GRIMSHAW: So, we've done that, we've done that for you.

ANGELA HARTNETT: That's what we've done the for you, Bill.

NICK GRIMSHAW: So, we're gonna-

ANGELA HARTNETT: It's gonna give you that-

NICK GRIMSHAW: -have a little Bill's martini situation.

BILL BAILEY: Oh fantastic.

ANGELA HARTNETT: Just to get you started-

BILL BAILEY: Thanks.

ANGELA HARTNETT: -you know, keep you awake.

NICK GRIMSHAW: Yeah.

BILL BAILEY: This is the best show already.

ANGELA HARTNETT: I know.

BILL BAILEY: Already.

NICK GRIMSHAW: Oh yeah.

BILL BAILEY: I'm loving this. *[laughs]*

ANGELA HARTNETT: Martini, you're gonna get fed later.

BILL BAILEY: This is-

ANGELA HARTNETT: We may even talk to you as well.

BILL BAILEY: Well, you know, all right, well, I don't know what you get out of after a martini, but we'll find out in a minute.

NICK GRIMSHAW: I think it's quite high risk. Like, would you ever do a daytime martini, Angela?

ANGELA HARTNETT: We've done it quite a few times on the podcast.

[*audience laughs]*

NICK GRIMSHAW: Who? No, but like outside of like Waitrose being like: "Drink it!"

ANGELA HARTNETT: Oh, I see. Yeah.

NICK GRIMSHAW: Like apart from that.

ANGELA HARTNETT: To be fair, I do think a martini's an evening drink.

BILL BAILEY: Yes.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: It feels very sort of 6, 7 o'clock-ish. Have a nice martini.

BILL BAILEY: It does. It's a sort of, you know, pre-dinner sort of drink.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Could be there, somewhere.

BILL BAILEY: Yeah. We'll start the show with a martini. That's, that's a new one on me.

ANGELA HARTNETT: Yeah. Well, maybe you'll take that to when you do your new show, you know, start it, see how you get on.

NICK GRIMSHAW: Yeah, see how we get on with that one. Yeah. Who was it who made us have one at like 11 o'clock in the morning? It was earlier. It was like 9 o'clock in the morning.

ANGELA HARTNETT: Yeah, we had Graham Norton on, I think. So, it was like a 9 o'clock martini.

NICK GRIMSHAW: And Caitlin Moran.

ANGELA HARTNETT: Caitlin Moran.

NICK GRIMSHAW: She was thirsty, yeah.

ANGELA HARTNETT: Yeah, she was the other one. Yeah.

NICK GRIMSHAW: No, and then we realised we can't do this podcast with, you know, just drinking martinis all day long.

BILL BAILEY: No.

NICK GRIMSHAW: No.

BILL BAILEY: And just rightly so.

NICK GRIMSHAW: There you go Bill.

ANGELA HARTNETT: Yes.

BILL BAILEY: Oh, well, that's very kind.

NICK GRIMSHAW: There you go, Bill. There's your martini.

BILL BAILEY: Thank you very much.

ANGELA HARTNETT: Thank you.

NICK GRIMSHAW: There's yours.

ANGELA HARTNETT: Thank you.

NICK GRIMSHAW: A Bill martini.

BILL BAILEY: You've, you've done that, you've actually followed exactly what I've said.

NICK GRIMSHAW: Whatever you say is what we do, Bill.

BILL BAILEY: Twist of-

NICK GRIMSHAW: Twist of orange. Yeah.

BILL BAILEY: and some Yuzage.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Cheers, cheers.

NICK GRIMSHAW: Cheers, Bill.

BILL BAILEY: Thank you very much.

ANGELA HARTNETT: Cheers, cheers, cheers everyone.

NICK GRIMSHAW: Cheers everybody.

BILL BAILEY: Cheers everyone.

ANGELA HARTNETT: Yeah.

BILL BAILEY: Thank you.

NICK GRIMSHAW: Delicious.

BILL BAILEY: Oh, my word.

NICK GRIMSHAW: Oh yeah. Oh, it's-

[audience laughs]

NICK GRIMSHAW: -oh, it's punchy, Bill.

BILL BAILEY: Cor, it is, isn't it?

NICK GRIMSHAW: Do you actually believe, you know, like Stanley Tucci has this thing of like, oh, every night I get in from work and I make a martini. Do you think that's real?

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Like, I couldn't do that and then film The Devil Wears Prada 2.

ANGELA HARTNETT: Yeah.

BILL BAILEY: No. The thing is, I did get into martinis quite a big way-

NICK GRIMSHAW: Mm-hm.

BILL BAILEY: -when, uh, and I went to, um, a book launch at Duke's.

NICK GRIMSHAW: Oh yeah.

BILL BAILEY: Where they famously, they serve martinis with this, there's no kind of, there's no sort of, uh, what do you call, there's no, uh, extra, it's just alcohol.

NICK GRIMSHAW: It's just yeah.

ANGELA HARTNETT: It's just pure alcohol.

NICK GRIMSHAW: No mixer.

BILL BAILEY: And I remember thinking there's, there's, because I do scuba diving, and in scuba diving, when you go down to depth and you, you get a thing called nitrogen narcosis where you get a bit woozy-

NICK GRIMSHAW: Mm-hm.

BILL BAILEY: -and, and divers liken it to martinis, the experience you have after 1 or 2 or 3 martinis.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Wow.

BILL BAILEY: So, so you can, you can tell if you, if you're down at depth, like 40 metres or so, and somebody's just looking at you-

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: *[laughs]*

BILL BAILEY: -and they look like they've had a few martinis, it's time to–

ANGELA HARTNETT: Go up, yeah.

NICK GRIMSHAW: Yeah, in a bad way.

ANGELA HARTNETT: Ok, yeah.

BILL BAILEY: And I remember I had, I had 3, and I thought, I can't have any more. This is it. I'm at my limit. And then somebody handed me another one, and I just about hailed a taxi in time before they said, “Where you going?” And luckily, this is the cab driver knew where I lived.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: *[laughs]* That's handy. That's–

BILL BAILEY: handy. Which was really handy, because he said, where you going? I went, *[speaks Gibberish]*.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: *[laughs]*

BILL BAILEY: So, yeah.

NICK GRIMSHAW: Oh, I know what we need to ask.

BILL BAILEY: Go on.

NICK GRIMSHAW: The owl.

BILL BAILEY: Um, this was a trip to China, and we went to Guangdong Province. Guangdong's kind of known for this being where all e-waste goes, all that sort of tech ends up there to be recycled. Anyway, it's quite an interesting place. We went, we were taken to a restaurant, and there was an owl in the lobby of the restaurant in a cage, seemingly on the menu.

BILL BAILEY: Oh no.

ANGELA HARTNETT: Right.

BILL BAILEY: And so, we looked at this owl, and there was various other things there, and we said, we thought we, I thought we can't let this owl just, it was sort of stuck in this cage. And so, we thought we'd have to liberate it.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yeah.

BILL BAILEY: Yeah. So, we haggled with the restaurant to buy this owl off them, which we did. And, uh, they were quite happy to sell it to us.

ANGELA HARTNETT: Yeah.

BILL BAILEY: And, um, they were like, “Oh, you want to, you just want an owl? All right, it's fine, you can have it.” And so, we haggled-

NICK GRIMSHAW: *[laughs]*

BILL BAILEY: -and bought the owl, and then they sort of wrapped it up and put it in a cardboard box. and we got in a taxi, and that's about as far as we got with the plan.

ANGELA HARTNETT: Right.

[audience laughs]

BILL BAILEY: And then I thought–

ANGELA HARTNETT: I was gonna say, then what? Then next?

BILL BAILEY: Then what? And then we're like, we've got to go somewhere to release it. And, uh, the thing is, I mean, I don't know how your Chinese, how your Mandarin is. I had a Mandarin phrasebook-

NICK GRIMSHAW: *[laughs]*

BILL BAILEY: -right?

ANGELA HARTNETT: Not many phrases, how to release an owl.

BILL BAILEY: But, you know, can you take me to a rural area where I can release an owl?

ANGELA HARTNETT: *[laughs]*

BILL BAILEY: It's not really on the sort of—

ANGELA HARTNETT: No.

NICK GRIMSHAW: *[laughs]*

BILL BAILEY: It's not in there. And so, we just, through kind of sign language, we went out to this, into the woods and we sort of let it go.

ANGELA HARTNETT: Oh.

BILL BAILEY: And we took it out of the box, and it looked at me with just, with evil intent.

ANGELA HARTNETT: Oh.

BILL BAILEY: Like, it was, it didn't, it was not grateful, you know what I mean?

ANGELA HARTNETT: Right, okay.

BILL BAILEY: It was just like, yeah, you're just part, you're just in with them lot.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: Yeah, yeah, yeah, yeah.

BILL BAILEY: And then we just, and it flew off-

ANGELA HARTNETT: Yeah.

BILL BAILEY: -and it was, we all cheered.

NICK GRIMSHAW: Aw.

ANGELA HARTNETT: Aw.

BILL BAILEY: We stood in the woods and cheered as this thing flew away.

NICK GRIMSHAW: Aw.

ANGELA HARTNETT: Yeah amazing.

BILL BAILEY: And we always worried that it might have been a homing owl and it went straight back to the restaurant.

[everyone laughs]

BILL BAILEY: It was a scam.

ANGELA HARTNETT: Next time you're there, yeah, yeah.

BILL BAILEY: They just keep selling it to stupid tourists.

NICK GRIMSHAW: *[laughs]*

NICK GRIMSHAW: *[laughs]* Well, alongside owl, your food likes. No, you told us that you love, the things that you really love were shakshuka, steamed dumplings.

BILL BAILEY: Oh, I love steamed dumplings.

NICK GRIMSHAW: You love a Chinese cucumber salad.

BILL BAILEY: Yes.

NICK GRIMSHAW: You also love emping.

BILL BAILEY: Emping.

NICK GRIMSHAW: Emping. What's that?

BILL BAILEY: Emping, it's like a, it's an Indonesian crisp. It's like, um, a bit like this, a bit like prawn crackers-

ANGELA HARTNETT: Yeah.

BILL BAILEY: -or crisps, but it's made from candlenut and it's pounded down into a little disc-

NICK GRIMSHAW: Mm.

BILL BAILEY: -and then it's dried and then you, you deep fry them and they sort of puff up and they've got a kind of salty, sort of slightly savoury-

ANGELA HARTNETT: Yeah.

BILL BAILEY: -nutty taste to them and they're, they're very, very, very delicious.

ANGELA HARTNETT: And moreish, aren't they?

NICK GRIMSHAW: Very moreish, yeah.

ANGELA HARTNETT: You just eat one or two you just have to take another one.

NICK GRIMSHAW: That's right. You were also a big, uh, fan of sambal.

BILL BAILEY: Sambal, yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And I heard you on the radio the other day and you were talking about how great a cook your wife is.

BILL BAILEY: Yes, Kris. Yeah, she's terrific.

ANGELA HARTNETT: And what's her area of expertise?

BILL BAILEY: Well, we spend a lot of time in Indonesia over the years just because I've worked in Australia and Far East, and so we've ended up travelling there quite a lot. And so, we both love Asian food, but Indonesian food particularly. And the sambal is a sort of integral part of that.

NICK GRIMSHAW: Mm-hm.

BILL BAILEY: You know, it's not, the food sometimes isn't particularly spicy, but the sambal can be quite fiery-

ANGELA HARTNETT: Yeah.

BILL BAILEY: -and you just add a little bit of that.

ANGELA HARTNETT: And they're different varieties, aren't they?

BILL BAILEY: Yeah absolutely.

ANGELA HARTNETT: You know, that's it.

BILL BAILEY: Absolutely.

ANGELA HARTNETT: Yeah. And you're sort of seasoning-

BILL BAILEY: Mm.

ANGELA HARTNETT: -your dish up with it. It's quite amazing. I can testify. Kris is an amazing cook. Been very fortunate and Kris cooked an amazing Indian meal. Neil and I were like, my God, we really can't cook. She just, it was a table laden with delicious Indonesian food.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: So stunning.

NICK GRIMSHAW: That's gotta be good if you and Neil are saying-

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: “-God, we're s*** at cooking. Who's she?!”

ANGELA HARTNETT: It was so good.

NICK GRIMSHAW: Get a book.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: One thing that you, I always love when a guest says that they love toast. I don't know why, I just do, because-

BILL BAILEY: I love toast.

ANGELA HARTNETT: We love toast.

NICK GRIMSHAW: We love toast.

BILL BAILEY: Toast is one of the greats.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

BILL BAILEY: It's one of the great foods of the world.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

BILL BAILEY: And I, it's one of those things that you can have at any time of the day.

ANGELA HARTNETT: Yeah, yeah, yeah.

BILL BAILEY: First thing, bit of, you know,

ANGELA HARTNETT: Last thing at night.

BILL BAILEY: Last thing at night.

ANGELA HARTNETT: Yeah.

BILL BAILEY: We often do that.

NICK GRIMSHAW: Yeah. Lunchtime.

BILL BAILEY: As a late night snack.

ANGELA HARTNETT: Any particular favourites on toast?

BILL BAILEY: Oh, I mean, when, well, cheese, I guess, obviously is one of the perennial favourite. And when I first met Kris, my wife, we sort of met in Edinburgh and I was doing a gig and then I sort of spent the evening just hanging out with her and her friends and I stayed the night that night on the sofa.

ANGELA HARTNETT: That's good.

NICK GRIMSHAW: On the sofa

ANGELA HARTNETT: Good well.

BILL BAILEY: No funny business.

ANGELA HARTNETT: No funny business.

BILL BAILEY: And then the next morning she made me cheese on toast for breakfast and I just thought, that is, this is the one, she's a keeper.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: *[laughs]*

BILL BAILEY: You know that is genius. And, uh, so you've been together nearly 40 years.

NICK GRIMSHAW: And that was it. Wow.

ANGELA HARTNETT: Yeah.

BILL BAILEY: Because of the cheese on toast.

NICK GRIMSHAW: Because of that. Uh, the dislikes. Oh, you're not too keen on offal, liver, kidneys, heart, all of that.

ANGELA HARTNETT: Yeah.

BILL BAILEY: I, do you know what, I, I say that, I mean, I've sort of come around to it over the years in, in sort adult life. I think it was probably, that was probably coloured by my first experience with that-

ANGELA HARTNETT: Yeah.

BILL BAILEY: -which was at school-

ANGELA HARTNETT: Yeah.

BILL BAILEY: -when you have kind of boiled-

ANGELA HARTNETT: Yeah.

BILL BAILEY: -liver, you know, in, in a grey sort of ocean of something.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yes.

BILL BAILEY: And I, and same with similarly with heart and kidneys. I think probably the first— your first impression of all those things kind of are quite-

NICK GRIMSHAW: Mm-hm.

BILL BAILEY: -they taint your, your enjoyment of it. But subsequently, I've, I'm coming around to the idea.

ANGELA HARTNETT: Come around.

NICK GRIMSHAW: Yeah, yeah, I've come around to them because I used to have them like, you know, your day, like your mum and dad saying that you're having a kidneys for your tea-

ANGELA HARTNETT: Yeah

NICK GRIMSHAW: -and it just felt too sort of medical.

BILL BAILEY: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: You know, I was like, I don't know if I want that. And, or like a tongue looks like tongue.

ANGELA HARTNETT: Tongue, yeah.

NICK GRIMSHAW: And I've sort of the same as you sort of come through it now.

BILL BAILEY: For years I had no idea tongue was a tongue.

NICK GRIMSHAW: Yeah.

BILL BAILEY: You know, it's one of those things.

NICK GRIMSHAW: Surely not.

BILL BAILEY: It's delicious.

ANGELA HARTNETT: Yeah, yeah, yeah.

BILL BAILEY: This is some kind of ham.

NICK GRIMSHAW: Yeah.

BILL BAILEY: And then no, it's an actual tongue-

ANGELA HARTNETT: *[laughs]*

BILL BAILEY: -from a cow's mouth. What?

NICK GRIMSHAW: It's a mad idea if you think about it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: But I've not gone, everything else I can sort of do. Tripe, no.

ANGELA HARTNETT: No.

NICK GRIMSHAW: I've tried it quite recently-

ANGELA HARTNETT: Right.

NICK GRIMSHAW: -in a nice restaurant and still–

ANGELA HARTNETT: Not for you?

NICK GRIMSHAW: No, no. Have you had it and enjoyed it?

ANGELA HARTNETT: Yeah, yeah. I think you've gotta have it with like, there's a great dish from Florence, Tripa Florentina, where they braise it down in tomatoes, sofrito, loads of white wine-

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: -and it's really delicious. It's gotta be–

NICK GRIMSHAW: Disguised?

ANGELA HARTNETT: No.

NICK GRIMSHAW: No, no, no.

ANGELA HARTNETT: You can still, you still know it's tripe, but it's really good.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: We'll make it for you one day.

NICK GRIMSHAW: Yeah. Should we try it?

ANGELA HARTNETT: Should we try it?

BILL BAILEY: Put it on toast.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Have it on toast.

NICK GRIMSHAW: Do tripe on toast.

ANGELA HARTNETT: You'll love it. You'll love it.

NICK GRIMSHAW: Yeah, I'll fall in love with Bill Bailey.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: He made me tripe on toast, we got married.

[audience laughs]

NICK GRIMSHAW: And then we've heard that you're really excellent, as we've mentioned at the start of the show, many things. But one of those things is something that I think people do struggle with, which is making rice great.

BILL BAILEY: Mm.

NICK GRIMSHAW: You're a good rice maker.

BILL BAILEY: I think because very, when I was still a single man.

NICK GRIMSHAW: Yes.

BILL BAILEY: I was living on my own in London on a houseboat, actually. I, I got a Mexican cookbook-

NICK GRIMSHAW: Mm-hm.

BILL BAILEY: -and there were some brilliant tips in there, bits of cooking tips, which I've sort of kind of kept up with for years. And one of them was steamed rice and how to cook toasted rice.

ANGELA HARTNETT: Right.

BILL BAILEY: And that, and that's, for me, that was one of my first sort of real cooking kind of adventures, or how to, because rice, I always thought you just boil it.

NICK GRIMSHAW: Mm-hm.

BILL BAILEY: And then, no, no, hang on, there's another way.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

BILL BAILEY: You can just get the uncooked rice and just toast it in a pan with, and with some butter add some-

ANGELA HARTNETT: Yeah.

BILL BAILEY: -add some garlic, and you get this amazing sort of nutty flavour. And then you just sort of cover it with stock, put a lid on it, and let it simmer until it's steamed. And that is, that's the way, that's the way I did rice for years.

ANGELA HARTNETT: Wow.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Sounds good.

NICK GRIMSHAW: What do you do if you've got people coming over for their tea or for dinner?

BILL BAILEY: Well, I'm front of house.

NICK GRIMSHAW: Okay.

BILL BAILEY: I'm sort of drinks-

NICK GRIMSHAW: Yes.

BILL BAILEY: -and nibbles.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Yes.

BILL BAILEY: And Kris is, in charge.

NICK GRIMSHAW: And Kris is in charge. Yeah, but you do a good meatloaf, we heard.

BILL BAILEY: I do, yeah. And that was another one in this book. But yeah, I mean, again, it was like a mix of different meats, sort of, you know, roast this sort of like mince and pork-

ANGELA HARTNETT: Mm.

BILL BAILEY: -and you mix it up with chilli and all kinds of spice and everything. And, and in my little humble oven on the boat, I could turn out a mean meatloaf.

ANGELA HARTNETT: I like a good meatloaf.

NICK GRIMSHAW: We've not had a meatloaf on Dish, have we?

ANGELA HARTNETT: We have not.

NICK GRIMSHAW: No, would you, would you be averse?

ANGELA HARTNETT: Bill may give us his recipe.

BILL BAILEY: There you go.

NICK GRIMSHAW: Would you be averse to meatloaf.

ANGELA HARTNETT: No, no I love a good meatloaf.

NICK GRIMSHAW: I don't know if I ever ate it.

ANGELA HARTNETT: I'm sure Eileen's made you a meatloaf.

NICK GRIMSHAW: She's not, no-

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: -no, no, no. I don't know if Findus crispy pancakes did a meatloaf flavour. I don't know if they did.

[audience laughs]

NICK GRIMSHAW: Um, um, should we talk about the time that you got thrown out of a restaurant before we eat? Because I feel like there's many things we want to talk about, but we heard there's a great time that Bill Bailey was thrown out. Nothing to do with the owl.

NICK GRIMSHAW: No.

BILL BAILEY: No, not for the owl.

NICK GRIMSHAW: No.

BILL BAILEY: No, well, I, look, you say thrown.

NICK GRIMSHAW: Thrown.

BILL BAILEY: Well, this sounds quite harsh, but we had to leave basically because we went, it was an Italian restaurant and, um, we'd had a, it was paper tablecloths.

ANGELA HARTNETT: Yeah.

BILL BAILEY: And, uh, we, we got flaming sambucas.

NICK GRIMSHAW: Oh.

BILL BAILEY: And, um-

[audience laughs]

BILL BAILEY: -yeah, so—

ANGELA HARTNETT: Says it all, really. *[laughs]*

BILL BAILEY: Yeah, you kind of can see where this is going.

ANGELA HARTNETT: Yeah. *[laughs]*

BILL BAILEY: And then I, of course, being innately clumsy, knocked it over, and then the table went up-

NICK GRIMSHAW: *[laughs]*

BILL BAILEY: -and we're like, thanks, bye! And we just legged it. They were like, oh yeah, don't come back.

NICK GRIMSHAW: Yeah, please never return. Um, should we eat some food?

ANGELA HARTNETT: Yeah, I'm gonna go and get ready.

NICK GRIMSHAW: Do you think it's time? Should we do this?

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

NICK GRIMSHAW: Well, we're gonna have something that obviously Angela has prepared for Bill.

BILL BAILEY: Okay.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Terrible if you came and it was the week I was cooking.

ANGELA HARTNETT: *[laughs]*

[theme music plays]

NICK GRIMSHAW: Royal Opera House, please welcome back Angela Hartnett and the dumplings!

ANGELA HARTNETT: *[applause]*

BILL BAILEY: Wow.

NICK GRIMSHAW: There we go. Okay.

ANGELA HARTNETT: So, let's make some space there.

NICK GRIMSHAW: Let’s put all this there.

BILL BAILEY: Yes.

NICK GRIMSHAW: There we go. Thank you, Angela.

ANGELA HARTNETT: There's chicken. We've got extra as well, chicken yakitori.

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: I've just got to get more because there's more.

NICK GRIMSHAW: Okay.

BILL BAILEY: Oh, my word.

NICK GRIMSHAW: I do like the sound of Angela Hartnett and the Dumplings.

BILL BAILEY: Did you say, is that what you said?

ANGELA HARTNETT: It's a band.

NICK GRIMSHAW: Yeah, as like a band. Yeah.

BILL BAILEY: Yeah, like an indie band.

NICK GRIMSHAW: Yeah, I'd go see them.

ANGELA HARTNETT: Start helping yourself, Bill.

NICK GRIMSHAW: Thank you, Angela.

BILL BAILEY: That smells so good.

NICK GRIMSHAW: Okay, so we've got some yakitori here as well.

BILL BAILEY: Okay.

ANGELA HARTNETT: Yeah, that's for you.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: There's cucumber there.

NICK GRIMSHAW: And cucumber salad.

BILL BAILEY: All right, okay-

ANGELA HARTNETT: Alright, hold on.

NICK GRIMSHAW: Take one of those, Bill.

BILL BAILEY: Thank you very much.

NICK GRIMSHAW: Take as many as- Take 2 if you like, Bill Bailey.

BILL BAILEY: I'll take 2. I'll take 2.

NICK GRIMSHAW: Take 2.

BILL BAILEY: Yes, thank you.

NICK GRIMSHAW: Take 2.

BILL BAILEY: Thanks very much.

NICK GRIMSHAW: Should I put some on your plate, Angela?

ANGELA HARTNETT: Yeah, sure.

NICK GRIMSHAW: Here we go.

ANGELA HARTNETT: And then wine.

NICK GRIMSHAW: Oh, I'll get the wine.

ANGELA HARTNETT: You just sit there, Nick. That's fine. I'm just–

[Audience laughs]

ANGELA HARTNETT: I'll do everything.

NICK GRIMSHAW: I was gonna get the wine, but the wine's already happening.

ANGELA HARTNETT: It's fine.

BILL BAILEY: *[laughs]*

NICK GRIMSHAW: Sorry, Angela.

BILL BAILEY: Are you supposed to be helping?

NICK GRIMSHAW: Uh-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -to a degree, yeah-

ANGELA HARTNETT: Occasionally.

NICK GRIMSHAW: -yeah, yeah, yeah. Thank you, Angela. Thank you.

ANGELA HARTNETT: Would you like to try some Riesling?

BILL BAILEY: Yes, please.

NICK GRIMSHAW: Yeah, have a little Riesling with it.

BILL BAILEY: Absolutely.

ANGELA HARTNETT: Right.

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: Right, carry on. You carry on, Bill.

BILL BAILEY: Guotie, can I just ask you about that?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yes, of course.

BILL BAILEY: So, what does that, what does that mean?

ANGELA HARTNETT: So, it basically translates into potstickers-

BILL BAILEY: Right.

ANGELA HARTNETT: -so it's like a little dumpling.

BILL BAILEY: Right.

ANGELA HARTNETT: Um, and these ones were filled with pork-

BILL BAILEY: Yeah.

ANGELA HARTNETT: -ginger, rice wine, dark soy sauce, light soy sauce.

BILL BAILEY: Can I grab one?

ANGELA HARTNETT: Yeah, help yourself, please.

NICK GRIMSHAW: How was the construction, the frying, the process? Did you enjoy it?

ANGELA HARTNETT: I did actually, once I got into it.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: My natural instinct, having made loads of pasta, is to roll it very thin-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -but actually that's a mistake. You need them a little bit thicker because otherwise they're too thin and they split.

BILL BAILEY: They split, right.

ANGELA HARTNETT: Yeah.

BILL BAILEY: Okay.

ANGELA HARTNETT: So that's what I did. So, I, yeah, you tell me if you like them.

NICK GRIMSHAW: They're really good. The yakitori is delicious as well.

ANGELA HARTNETT: Perfect, good.

NICK GRIMSHAW: Really good. And then the cucumber salad, Angela.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I actually made this last Saturday night.

ANGELA HARTNETT: How was it?

NICK GRIMSHAW: Not good.

ANGELA HARTNETT: Oh.

[audience laughs]

NICK GRIMSHAW: And I don't know what I did, because I did like–

ANGELA HARTNETT: Here's me dropping it.

NICK GRIMSHAW: -chicken, chicken was really good. I did like these sort of like honey spicy carrots-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -really good. And then I did rice, not as good as Bill Bailey's-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -but it was fine. And then I did, I thought I'd do cucumber salad with it as well. And I did sesame-

BILL BAILEY: Mm.

NICK GRIMSHAW: -and soy sauce and–

ANGELA HARTNETT: Well, you had all the right things.

NICK GRIMSHAW: –rice vinegar. Yeah. But it sort of, it didn't stick together.

ANGELA HARTNETT: Did you salt your cucumbers first?

NICK GRIMSHAW: I did not.

ANGELA HARTNETT: There you go, there's your mistake.

NICK GRIMSHAW: So, it sort of was, they were just in it. And then when I took them out of the soy sauce, it was just like a plain cucumber.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So, you got to salt them.

ANGELA HARTNETT: You've gotta basically take all the seeds out because then that removes all the watery bit.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: And then you basically soak them in, not soak them in salt, but salt them. That draws out the water and then drain them from that.

NICK GRIMSHAW: Yeah, 'cause that's sort of-

ANGELA HARTNETT: And then put them in.

NICK GRIMSHAW: -coated them.

ANGELA HARTNETT: Now they're crispy and firm, you see.

NICK GRIMSHAW: Yeah, okay.

BILL BAILEY: These are absolutely delicious.

NICK GRIMSHAW: Mm they are.

ANGELA HARTNETT: Oh, thank you, Bill.

BILL BAILEY: They are fantastic. And I love the cucumber salad as well.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, me too.

BILL BAILEY: Cucumber, you sort of think is a, it's, I don't always think it's a bit of a maligned vegetable-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

BILL BAILEY: -you know. You always sort of associate it with being not particularly flavoured-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

BILL BAILEY: -a little bit bland, a bit watery. But actually, it makes for a fantastic salad base-

NICK GRIMSHAW: Mm-hm.

BILL BAILEY: -like this.

NICK GRIMSHAW: Yeah.

BILL BAILEY: It's just, it's a classic of Chinese side dishes.

NICK GRIMSHAW: Mm-hm. I love it. I love a cucumber.

ANGELA HARTNETT: I love that. Thank you, Bill.

NICK GRIMSHAW: Thank you, Angela. And then the wine pairing is a Riesling.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Dr. Loosen is his name.

BILL BAILEY: Doctor.

NICK GRIMSHAW: Um, and, uh, you can, uh, obviously if you want to try this at home, if you're listening to the podcast, if you are here in the Royal Opera

House, uh, waitrose.com/dishrecipes. All the recipes, all the ingredients, the wine pairing, everything is on there.

[theme music plays]

NICK GRIMSHAW: Oh, hello, it's us again. Hope you are enjoying Bill Bailey from the Royal Opera House. Uh, we're gonna go back in a second and continue, but I thought we could talk through for our benefit how you made those delicious-

ANGELA HARTNETT: Dumplings.

NICK GRIMSHAW: -dumplings, please.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: And it was a Beijing guotie.

ANGELA HARTNETT: Beijing guotie, yes. Ken Hom.

NICK GRIMSHAW: Oh, Ken Hom.

ANGELA HARTNETT: Lovely Ken. Lovely Ken. Um, so we made these lovely dumplings.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: You make your pastry first, or your dough, which is hot water and flour, and basically with the chopsticks, you mix that hot water into the flour-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -and it forms a lovely dough. Knead it probably for about 5 to 10 minutes and then let it rest. And then you can make your filling-

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: -which you basically have pork mince, chopped Chinese leaves, chopped ginger. We add in some rice wine vinegar, some dark soy sauce, some light soy sauce, salt, pepper, some spring onions in there, a touch of sesame oil, caster sugar, and a touch of chicken stock, and mix all that together-

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: -nicely seasoned and leave that to one side. So, once your dough's rested, you roll it into this long sort of cylinder shape and then cut it into 18 sort of little discs.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And you take each individual disc and roll it into a circle.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And then form it with your hand. If you imagine that's a circle, you put a spoon of the dumpling paste in the middle and then seal the dumplings in the centre. So, you sort of fold them over and then you twist them to form that lovely dumpling shape.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: So, it's like a little pleat-

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: -you do either side of the dumpling. And then you fry them in a bit of groundnut oil, add a touch of water, and then lid on, and then they steam-

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: -for about 8 to 10 minutes.

NICK GRIMSHAW: Steam fry.

ANGELA HARTNETT: Steam fry. Nice little crispy bit and then steam-

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: -other bit.

NICK GRIMSHAW: Delicious.

ANGELA HARTNETT: Very nice. And so, I also served it with a little dipping sauce-

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: -which is Chinese rice vinegar, chilli oil, and light soy sauce.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: So that was a nice spicy little sauce. Bill loved them actually, had a few on stage, then in our little interval, ate the lot.

NICK GRIMSHAW: Did he really?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: That's a good sign.

ANGELA HARTNETT: And then we served some chicken yakitori for you.

NICK GRIMSHAW: Yes, delicious.

ANGELA HARTNETT: Yeah, with spring onions. Yeah, pleasure.

NICK GRIMSHAW: And a nice cucumber salad as well. That was great.

ANGELA HARTNETT: Cucumber, yeah, that beautiful, nice spicy as well.

NICK GRIMSHAW: Let's get back into our chat with Bill.

[theme music plays]

NICK GRIMSHAW: Should we talk about your new show?

BILL BAILEY: Okay.

NICK GRIMSHAW: Um, I'm so excited about this, and we were talking about before how we want to book it as our-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -work's Christmas do, just me and Angela. Tell us all about your brand new show and when it all kicks off.

BILL BAILEY: Well, it's called Vaudevillian and I just toured it around Australia, which was great fun. Touring around the UK and then coming into London to the Theatre Royal Haymarket for a residency. And it's basically, the show, the title Vaudevillian came about because of the last show and there was a comment about it, and somebody said Bill Bailey's like a modern-day vaudevillian. And that really sort of lodged in my head. I thought, oh yeah-

ANGELA HARTNETT: Yeah.

BILL BAILEY: -actually vaudeville was very much about variety. It was about all kinds of different things. Lots of, you know, music, lots of comedy, interesting instruments from around the world, stories, tales from around the world. I thought, well, that's just described my show.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

BILL BAILEY: In a nutshell. So, I thought I would lean in more into that side of things.

NICK GRIMSHAW: Mm-hm.

BILL BAILEY: And really, and it's part of a celebration really of what vaudeville was-

ANGELA HARTNETT: Mm.

BILL BAILEY: -which was the most popular entertainment of the day, you know, from the, from the end of the 19th century before, to before radio and TV and film and all that. It was the only entertainment.

ANGELA HARTNETT: Yeah.

BILL BAILEY: And, uh, it kind of it sort of captured people's imagination around the world. And so, it's really sort of celebration of that.

NICK GRIMSHAW: And do you like that you can make it, you know, multifaceted?

BILL BAILEY: Mm.

NICK GRIMSHAW: Because you're a man of many talents-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -and I love that you have so many different areas of interest and expertise and areas that you like to dabble in.

BILL BAILEY: Yeah.

NICK GRIMSHAW: That must be a sort of great thing have a show that feels sort of limitless.

BILL BAILEY: Yeah, it is. Well, it's like I incorporate lots of instruments that you would not normally see in a show, like old medieval instruments, um, instruments like citterns and ondes, which are like the forerunners of modern guitars and lutes, a 14th-century Swedish violin called a nyckelharpa-

NICK GRIMSHAW: Oh.

BILL BAILEY: -of course, you know, psalteries, which are like medieval-

ANGELA HARTNETT: Yeah.

BILL BAILEY: -plucked harps, things like that, which I love. I mean, I love to see these things. I love to hear them played.

ANGELA HARTNETT: Yeah.

BILL BAILEY: And I would, I always, you know, I try to convey that enthusiasm in the show-

ANGELA HARTNETT: Mm.

BILL BAILEY: -because I think that that's what a vaudeville show was about.

ANGELA HARTNETT: Yeah.

BILL BAILEY: It was about things that you would not normally see-

ANGELA HARTNETT: Yeah.

BILL BAILEY: -you know. It was, these are exotic things from around the world, a cabinet of curiosities, really.

NICK GRIMSHAW: And then did you take all them when you were in Australia on tour?

BILL BAILEY: Yeah.

NICK GRIMSHAW: And are they going hand luggage? Are they going under, like, where you take–

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: No, but seriously.

ANGELA HARTNETT: It's quite a big suitcase.

NICK GRIMSHAW: You can't just be chucking in a Lute in the suitcase. Can you.

BILL BAILEY: Yeah, trying to fit the-

ANGELA HARTNETT: Yeah.

BILL BAILEY: -14th century violin-

NICK GRIMSHAW: Yeah.

BILL BAILEY: -in the thing. Yeah, it's quite difficult to rent those things-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: I imagine so, yeah.

BILL BAILEY: -overseas. Yeah. Have you got any 14th century Swedish violins?

ANGELA HARTNETT: Always in the corner.

BILL BAILEY: No, mate. No. No, we've got an amplifier in the car.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: *[laughs]*

BILL BAILEY: So, I had to lug all of those-

ANGELA HARTNETT: Yeah.

BILL BAILEY: -things with me. Yeah.

NICK GRIMSHAW: Wow. I can't wait to see the show.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And then tell us about the, the things that you've had to learn, because I read this the other day that you'd taught yourself Turkish because you wanted to learn a, was that a Turkish lute?

ANGELA HARTNETT: Yeah.

BILL BAILEY: That's right. Well, it's a Turk, it's a thing called a saz.

NICK GRIMSHAW: Right.

BILL BAILEY: And it's a 3-stringed, uh, Turkish lute. And, um, it, you know, it was, it, you'd think it would be quite limited in what you could do-

NICK GRIMSHAW: Mm.

BILL BAILEY: -but amazingly-

ANGELA HARTNETT: Yeah, yeah, yeah.

BILL BAILEY: -versatile piece of kit. And so, yeah, I mean, I love incorporating lots of language-

ANGELA HARTNETT: Mm.

BILL BAILEY: -into the show as well.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And is there anything that you can't play? Is there anything that you've picked up and you're like, ah, it's too hard, this bongo.

[audience laughs]

NICK GRIMSHAW: Bongos are a nightmare.

BILL BAILEY: I remember going, um, when I was in Edinburgh once, I wanted some bongos for the show, and I went to a drum shop and I said, "Have you got any bongos?" And the bloke went *[in Scottish accent],* "Oooof."

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: *[laughs]*

BILL BAILEY: -he goes, "I'll have a look out the back." And he went out the back and he goes, "You're in luck." He goes, because it was the Edinburgh Festival, and he says, "Right now is the bongo season."

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: *[laughs]*

BILL BAILEY: I love the idea of a season for bongos.

ANGELA HARTNETT: Yeah, exactly.

NICK GRIMSHAW: Every show, every show. Can you play an instrument, Angela? Did you ever learn?

ANGELA HARTNETT: I learnt the recorder.

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: You know, I can still do it.

NICK GRIMSHAW: You, do it?

ANGELA HARTNETT: Still dabble a little bit.

BILL BAILEY: It's a lovely instrument.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, it’s lovely.

NICK GRIMSHAW: Very tricky. Yeah. What was the first, because your mum was a piano teacher or piano player?

BILL BAILEY: She played the piano, my dad played the guitar.

NICK GRIMSHAW: Yeah.

BILL BAILEY: My cousin was a trumpet player-

NICK GRIMSHAW: Mm-hm.

BILL BAILEY: -and, um, we had a sort of quite a musical family-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Aw.

BILL BAILEY: -and we were like the Von Trapps.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Right, okay.

BILL BAILEY: Christmas, all singing and playing.

ANGELA HARTNETT: Yeah, all singing and dancing.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: But no, I saw your show last year and the energy, I think, 'cause you literally moving between instrument, then you're singing-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -then you, you know, then you might be chatting to us, you know. I mean, it's just incredible. I don't, you know, how do you choreograph that sort of thing?

BILL BAILEY: I think it's something which I've kind of, I guess I've developed over years.

ANGELA HARTNETT: Yeah.

BILL BAILEY: And that is that when I first started doing comedy, I always thought, you know, I need something to constantly keep people's attention because I always thought-

ANGELA HARTNETT: Yeah.

BILL BAILEY: -well, I can't just be me talking on the stage. There's got to be something else going on.

ANGELA HARTNETT: Yeah, yeah, yeah.

BILL BAILEY: So, I would introduce a piano and then I'd introduce a guitar-

NICK GRIMSHAW: Mm-hm.

BILL BAILEY: -or something else. So, there's a series of set pieces and I just, I love the idea of live performance. I think live performance is something which we kind of crave.

ANGELA HARTNETT: Yeah.

BILL BAILEY: And that's what really this show is also about.

ANGELA HARTNETT: Mm.

BILL BAILEY: It's about connecting with people.

ANGELA HARTNETT: Yeah.

BILL BAILEY: There's a lot of audience participation in the show.

ANGELA HARTNETT: Yeah, yeah, yeah, totally.

BILL BAILEY: Getting people to sing along and join in, which was sort of the essence of what vaudeville was about.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: We should get you on with the band-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -tonight.

BILL BAILEY: All right.

ANGELA HARTNETT: Yeah, doing a number.

NICK GRIMSHAW: Yeah, you're on with the Sous Chefs-

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: -a little bit later on. Have you brought a Turkish lute with you at all?

BILL BAILEY: I haven't.

NICK GRIMSHAW: No.

BILL BAILEY: No.

NICK GRIMSHAW: Anyone got any bagpipes in your handbag?

BILL BAILEY: I don't have-

NICK GRIMSHAW: Maybe we should get you to like play at the end of part 1-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -before everyone, we all go and get a drink.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Maybe we could get you to join one of the Sous Chefs.

BILL BAILEY: Well, if they-

ANGELA HARTNETT: If you're up for that.

NICK GRIMSHAW: Is that alright?

BILL BAILEY: -if they would have me.

NICK GRIMSHAW: Get Bill Bailey as a new member of the Sous Chefs.

ANGELA HARTNETT: I think that would be alright, yeah.

NICK GRIMSHAW: Yeah.

[theme music plays]

NICK GRIMSHAW: Well, I thought we could go from another of your loves, which is music, to a thing that I love about you so much is your love for animals.

ANGELA HARTNETT: Mm.

BILL BAILEY: Yeah.

NICK GRIMSHAW: A great quote from you, Bill Bailey, was saying, being around animals is one of the great things you can do. That's a hard fact.

BILL BAILEY: It is.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Hard fact.

BILL BAILEY: It's very grounding, very humbling-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hm.

BILL BAILEY: -and particularly if you look after animals, you know, you have to, you know, you spend time with them, you have to, you know, it's kind of a discipline as well-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

BILL BAILEY: -you know. It's not about you. You have to take the dog out in all winds and weathers-

ANGELA HARTNETT: Mm.

BILL BAILEY: -you know, you have to look after them, you're responsible for them.

ANGELA HARTNETT: Yeah, of course.

BILL BAILEY: But you get so much back from them. from them, you know, incredible. Like, when they're dogs-

NICK GRIMSHAW: Mm-hm.

BILL BAILEY: -you get this unconditional love; you get this amazing bond. Like, dogs will be, we're so empathetic. They know, they can sense your mood.

ANGELA HARTNETT: Mm.

BILL BAILEY: Well, we didn't just have dogs. I mean, we had, you know, we had a huge menagerie for many years. Um, we were sort of like a rescue centre for all kinds of things. We had armadillos-

NICK GRIMSHAW: Mm-hm.

BILL BAILEY: -and ducks and chickens and, uh, parrots.

NICK GRIMSHAW: The whole, whole shebang.

BILL BAILEY: For a while, we were Britain's, uh, smallest and newest zoo.

NICK GRIMSHAW: Amazing.

BILL BAILEY: Yeah, and I said the only thing we don't have is a turnstile and a gift shop.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: *[laughs]*

BILL BAILEY: We should have done, really.

ANGELA HARTNETT: Yeah.

BILL BAILEY: It was, it was wonderful time. We've wound it down now-

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Mm.

BILL BAILEY: -but for 8 years we looked after all these animals.

NICK GRIMSHAW: We've actually got some amazing pictures-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -that I want to show everybody of some of the animals. So, we have the birds. So, the birds hang out in like a special place that you built because the they can all hang out together.

ANGELA HARTNETT: Yeah.

BILL BAILEY: That's right, they're very sociable animals-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

BILL BAILEY: -so they need to see, and they love to hang out with you. So, we built this sort of little glass enclosure in the middle of the kitchen so they could just watch what's going on the whole time.

NICK GRIMSHAW: Aw.

ANGELA HARTNETT: I remember when I went to Bill's, on my shoulders.

NICK GRIMSHAW: What, a bird?

ANGELA HARTNETT: Yeah, look.

NICK GRIMSHAW: What, they have celebrity visitors?

BILL BAILEY: There we go.

NICK GRIMSHAW: Look at that.

ANGELA HARTNETT: Which one was that?

NICK GRIMSHAW: I love that one.

BILL BAILEY: That's Poppy.

ANGELA HARTNETT: Poppy, she was very-

BILL BAILEY: Poppy the palm cockatoo.

NICK GRIMSHAW: Oh, I love Poppy.

ANGELA HARTNETT: -she was just flying around.

NICK GRIMSHAW: at Poppy's hair do. I love that.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: She looks fantastic.

ANGELA HARTNETT: But they felt, I felt they were communicating to each other, you know-

BILL BAILEY: Yeah.

ANGELA HARTNETT: -like they could sense, I think they knew I was a bird person. They were like-

NICK GRIMSHAW: Did they?

BILL BAILEY: Yeah.

ANGELA HARTNETT: -quite happily.

NICK GRIMSHAW: She's all right, this one.

ANGELA HARTNETT: Yeah.

BILL BAILEY: She's all right. The fact that she, they were very calm. You have a good energy.

ANGELA HARTNETT: Yeah, that's what it is.

BILL BAILEY: They sense that, you know, you love animals.

ANGELA HARTNETT: Yeah, that's it. They do.

BILL BAILEY: Yeah.

NICK GRIMSHAW: The list is quite amazing. You've also had pet Madagascan hissing cockroaches. You had a breeding pair of 3-banded armadillos.

BILL BAILEY: Yes.

NICK GRIMSHAW: And then they had a baby armadillo.

BILL BAILEY: That's right. That was Tommy and Pamela, were the breeding pair-

[audience laughs]

BILL BAILEY: -and, um, and that's little Dylan there.

NICK GRIMSHAW: You've also had a giant Malay fighting cock.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: By the way, when we saw these pictures before, I said, “What's that?” And Angela went, “It's a turkey.”

[audience laughs]

ANGELA HARTNETT: It does look a bit like a turkey.

BILL BAILEY: It looks a bit like a turkey.

ANGELA HARTNETT: Yeah.

BILL BAILEY: If you can see the evil intent in his eye.

NICK GRIMSHAW: Which one, the big one?

ANGELA HARTNETT: Yeah.

BILL BAILEY: The big one on the left. That was Kid Creole.

NICK GRIMSHAW: Yeah. *[laughs]*

ANGELA HARTNETT: Kid Creole *[laughs]*

BILL BAILEY: And, um, we had Kid Creole and the coconuts, you know, and, um, and he, he took against me this, this, this–

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Really.

BILL BAILEY: I don't know what it was. We'd had him a while-

ANGELA HARTNETT: Mm.

BILL BAILEY: -and he was very sweet and everyone would stroke him-

ANGELA HARTNETT: Yeah.

BILL BAILEY: -and go, oh, he's so lovely, isn't he?

ANGELA HARTNETT: Yeah, yeah, yeah.

BILL BAILEY: And then one day-

NICK GRIMSHAW: Oh no.

BILL BAILEY: -he just ran at me in the garden and double ninja kicked me on the back of the leg-

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: Wow.

BILL BAILEY: -with both of his feet. And then, but no one else. And he would peck me and always-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Gosh.

BILL BAILEY: -it went on for years.

ANGELA HARTNETT: Oh my God.

BILL BAILEY: I was literally a prisoner in my own house for years.

NICK GRIMSHAW: Unbelievable.

[audience laughs]

BILL BAILEY: I'd go out to feed him, and I had to take a broom with me.

NICK GRIMSHAW: *[laughs]*

BILL BAILEY: Sort of like fend him off, and then, then a dustbin lid. I mean, he was—

ANGELA HARTNETT: Oh my God.

NICK GRIMSHAW: And how big are they? Because it looks–

BILL BAILEY: He comes up to here.

NICK GRIMSHAW: It's a big guy.

ANGELA HARTNETT: That’s big yeah.

NICK GRIMSHAW: Big guy.

BILL BAILEY: He's massive.

NICK GRIMSHAW: Wow.

BILL BAILEY: And yeah, he was, uh, he was, he was trouble.

NICK GRIMSHAW: You've also had ducks, uh, you've also had Victorian Crown pigeons-

[audience coos]

NICK GRIMSHAW: -um, you've had rare frogs, a chameleon named David Beckham, I heard.

BILL BAILEY: Yeah, that's right.

ANGELA HARTNETT: I like that one.

NICK GRIMSHAW: Um, iguanas.

BILL BAILEY: Iguanas.

NICK GRIMSHAW: There's the iguanas.

BILL BAILEY: Yeah.

NICK GRIMSHAW: Fantastic iguanas on there.

BILL BAILEY: Yeah.

NICK GRIMSHAW: Uh, also on there are dogs, a snake, and also my particular favourite, this tiny monkey.

ANGELA HARTNETT: Oh yeah, the tiny monkey.

[audience aw]

NICK GRIMSHAW: Love the tiny monkey.

BILL BAILEY: Aw.

NICK GRIMSHAW: Look at his mad little face.

ANGELA HARTNETT: Yeah, and then his little tongue.

[audience laughs]

NICK GRIMSHAW: Oh, look at him! I love that picture so much.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: One of the things though, you've got the koi carp pond as well.

BILL BAILEY: Yeah.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Big guys.

BILL BAILEY: Yeah.

NICK GRIMSHAW: Here's Bill in the koi carp pond.

ANGELA HARTNETT: Having a bath.

BILL BAILEY: Well, the thing is, occasionally, well, I say occasionally, quite regularly, the dogs drop their toys in the pond.

NICK GRIMSHAW: Mm-hm.

BILL BAILEY: So, Muggins has to go in there and retrieve them.

ANGELA HARTNETT: Yeah, yeah, of course.

BILL BAILEY: Occasionally I have to put the wetsuit on and dive down and get all the toys out.

ANGELA HARTNETT: Yeah.

BILL BAILEY: But the koi are very friendly. They're incred, they're like, they-

ANGELA HARTNETT: Mm.

BILL BAILEY: -just, they're very affectionate.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

BILL BAILEY: They'll come up and they want a little stroke.

ANGELA HARTNETT: Yeah.

BILL BAILEY: And that's where I used to put my feet in after the Strictly training days.

ANGELA HARTNETT: Wow-

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: -little massage from the kois

BILL BAILEY: So, I come in and put my feet in the pond and the feet would come, the fish would come over and nibble them.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: Oh.

BILL BAILEY: And also, they cool my feet down after, you know-

ANGELA HARTNETT: Nice.

BILL BAILEY: -12 hours of the pasodoble.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah. That's what you need. Well, they say to do that, don't they? Put your feet in a koi carp-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -after a pasodoble.

ANGELA HARTNETT: Yeah.

BILL BAILEY: Yeah, that's it, that old phrase, that old saying.

NICK GRIMSHAW: The old saying.

BILL BAILEY: *[laughs]*

ANGELA HARTNETT: [*laughs]*

NICK GRIMSHAW: *Yeah,* we should talk quickly about Strictly. I'm sure it has been mentioned once or twice-

BILL BAILEY: Yeah.

NICK GRIMSHAW: -but Bill Bailey won Strictly Come Dancing, everybody!

[cheering and applause]

NICK GRIMSHAW: That's right, Bill Bailey. Was that an immediate yes for you, Bill, because we've been trying to, everyone, well, hopefully people have listened to Dish that are here.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Mad if you've never heard Dish, by the way.\

[audience laughs]

NICK GRIMSHAW: But, um, we talk a lot about on Dish how we'd love Angela to do Strictly.

ANGELA HARTNETT: Ugh here we go.

BILL BAILEY: Honestly, Angela, it's, it's a fantastic experience.

ANGELA HARTNETT: Yeah.

BILL BAILEY: I'll teach you a bit of jive if you want.

ANGELA HARTNETT: Okay.

BILL BAILEY: Yeah.

ANGELA HARTNETT: What now?

NICK GRIMSHAW: In the bar at the interval.

ANGELA HARTNETT: Yeah. *[laughs]*

BILL BAILEY: Yeah, go on. But it's, it's a big commitment.

ANGELA HARTNETT: Yeah.

BILL BAILEY: To do Strictly, you know, it's a, it's, it if you particularly, if you hopefully you do well in the competition-

ANGELA HARTNETT: Mm, yeah of course.

BILL BAILEY: -you stay in for a number of weeks.

ANGELA HARTNETT: Yeah.

BILL BAILEY: So, you've got to commit to like at least 12 weeks at a time.

ANGELA HARTNETT: Yeah.

BILL BAILEY: And most of the time I'm, I'm out touring, so I could never do it. And then we had a once-in-a-generation pandemic where-

ANGELA HARTNETT: Mm.

BILL BAILEY: -everything was just out the window. There was no work. I had 96 gigs booked and they were all cancelled or postponed.

ANGELA HARTNETT: Yeah.

BILL BAILEY: So, I just thought, if I'm gonna do it, this is the year to do it.

ANGELA HARTNETT: Yeah.

BILL BAILEY: And it turned out all right.

NICK GRIMSHAW: It turned out all right, Bill. And then once you started it, and I imagine you're someone who commits-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -once you started it and you were doing training, were you like, okay, let's do this-

ANGELA HARTNETT: Yeah, do it properly.

NICK GRIMSHAW: -let's give this my full focus?

BILL BAILEY: Absolutely, yeah. I mean, that's the thing. And also, it was partly out of respect for the dancer, for Oti-

ANGELA HARTNETT: Sure.

BILL BAILEY: - Oti Mabusi, my dance partner-

NICK GRIMSHAW: Mm-hm.

BILL BAILEY: -and all the dancers, because-

ANGELA HARTNETT: It's their career.

BILL BAILEY: -they've committed their lives-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

BILL BAILEY: -since they were kids, they have committed themselves to dance and-

ANGELA HARTNETT: Mm.

BILL BAILEY: -sacrificed so much.

ANGELA HARTNETT: Yeah.

BILL BAILEY: And you sort of think, I felt it was unseemly-

ANGELA HARTNETT: Mm.

BILL BAILEY: -to not commit.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

BILL BAILEY: Kind of out of respect for them.

ANGELA HARTNETT: And try and do the best. Yeah.

BILL BAILEY: Try to do the best I could for both of us. And so, I put in 12-hour days, you know, sort of, you know, every day-

ANGELA HARTNETT: Mm.

BILL BAILEY: -we would dance 9 o'clock, dancing-

ANGELA HARTNETT: Yeah.

BILL BAILEY: -till 9 o'clock at night.

ANGELA HARTNETT: Oh my God.

BILL BAILEY: Get back, put my feet in the koi pond.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: *[laughs]*

BILL BAILEY: Just sit there. Kris would just feed me something like that.

[audience laughs]

ANGELA HARTNETT: When did you sort of feel, I could win this? Was it sort of—

BILL BAILEY: It was a steep, steep learning curve.

ANGELA HARTNETT: Right.

NICK GRIMSHAW: Mm-hm.

BILL BAILEY: But it was week 4, I think, and it was couples' choice.

ANGELA HARTNETT: Right.

BILL BAILEY: And we danced to Rapper's Delight.

ANGELA HARTNETT: Yeah, yeah. It was brilliant.

BILL BAILEY: And suddenly, things started happening. It was one of those moments where you think, what? What's going on? I got a message from Janet Jackson, right?

[audience laughs]

NICK GRIMSHAW: What?

ANGELA HARTNETT: Wow.

BILL BAILEY: So, we finished the dance.

ANGELA HARTNETT: What did it say?

NICK GRIMSHAW: Do you normally?!

BILL BAILEY: No.

NICK GRIMSHAW: No. Like, ok, just, yeah.

ANGELA HARTNETT: *[laughs]*

BILL BAILEY: No, she normally says, how's the armadillos coming on?

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: *[laughs]*

BILL BAILEY: No. So anyway, we, that dance was choreographed by a brilliant choreographer, Tommy Franson, who's a, was one of the great sort of hip-hop dance choreographers. Anyway, and Oti. And it was based on a video of Janet Jackson-

ANGELA HARTNETT: Mm.

BILL BAILEY: -with a lot of business around-

ANGELA HARTNETT: Yeah, yeah, yeah.

BILL BAILEY: -like newspapers and all the rest of it.

NICK GRIMSHAW: Mm-hm.

BILL BAILEY: And she still, she's just texting me *[in an American accent]* "Nice job."

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Wow.

BILL BAILEY: "Nice job." And I was like, well, if the comedy doesn't work out, I'm gonna get a job as a Janet Jackson backup singer.

NICK GRIMSHAW: Yes. *[laughs]*

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: I would, I would love that.

ANGELA HARTNETT: Love that.

NICK GRIMSHAW: Imagine you went to see Janet Jackson-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -Bill Bailey's in the back like that. Oh, I love it.

BILL BAILEY: What the hell?

NICK GRIMSHAW: I'd be like, this, now this is good.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Um, and then also, wasn't there like a mad-

BILL BAILEY: Bruce.

NICK GRIMSHAW: -Bruce Springsteen-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -story as well?

BILL BAILEY: Well,

NICK GRIMSHAW: like,

BILL BAILEY: I was doing a show, I think it was Graham Norton Show actually, and Bruce Springsteen-

ANGELA HARTNETT: Mm.

BILL BAILEY: -was a guest. And I'm a big Bruce Springsteen-

ANGELA HARTNETT: Uh-huh.

NICK GRIMSHAW: Yeah, yeah.

BILL BAILEY: -fan, you know, he's the boss.

ANGELA HARTNETT: Of course.

BILL BAILEY: And so, I felt a bit, I was a little nervous to talk to him. You know, we're all milling around backstage and you think, oh, what am I going to say? I don't want to, you know-

NICK GRIMSHAW: Yeah.

BILL BAILEY: -go over there and go, hello. You know-

NICK GRIMSHAW: *[laughs]*

BILL BAILEY: -make a fool of myself. So, I was hanging back a little bit, and I was trying to think of the right moment to approach and say-

ANGELA HARTNETT: Yeah.

BILL BAILEY: -how big a fan I was. And then he just saw me and he goes, "Oh my God, Bill Bailey, you won Strictly!"

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: *[laughs] Wow.*

BILL BAILEY: And I was like, what? That was not on my bingo card at all.

ANGELA HARTNETT: No, that's fantastic.

BILL BAILEY: I know.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: That is so good.

BILL BAILEY: He was a big fan of it.

NICK GRIMSHAW: Would you do it now that you know that you potentially could be best friends with Bruce Springsteen and Janet Jackson?

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Come on.

BILL BAILEY: Come on, you could do it.

ANGELA HARTNETT: No pressure now.

NICK GRIMSHAW: Would you do it? What do you think?

ANGELA HARTNETT: No, I'm not answering now in front of 2,000 plus people-

NICK GRIMSHAW: Go on.

ANGELA HARTNETT: -you two. Stop it.

NICK GRIMSHAW: Would you be open for a conversation with somebody from the Strictly team?

ANGELA HARTNETT: Oh my God. Just to shut you up, yes.

NICK GRIMSHAW: Way! Come on.

ANGELA HARTNETT: Just to shut you up.

[audience applauds]

NICK GRIMSHAW: Come on. They'd definitely make you do like mad, like you'd have to start in a mixing bowl and like–

ANGELA HARTNETT: *[laughs]*

BILL BAILEY: They would.

NICK GRIMSHAW: They'd have all like–

ANGELA HARTNETT: Whisk coming out. Yeah. *[laughs]*

NICK GRIMSHAW: You'd have a whisk like that. Beat it.

BILL BAILEY: Beat it.

NICK GRIMSHAW: Beat it.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: They would. They would.

[theme music plays]

NICK GRIMSHAW: Should we do your fast food quiz?

ANGELA HARTNETT: Yeah.

BILL BAILEY: Okay.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, we love the fast food quiz.

BILL BAILEY: Right.

NICK GRIMSHAW: It's quite hot, high octane, very serious stuff.

ANGELA HARTNETT: Yeah.

BILL BAILEY: Okay.

NICK GRIMSHAW: So, I feel like maybe we could change the lighting a little bit, make it a little bit moodier for Bill. And then guys, Sous Chefs, could we have like a little, an atmosphere? Like not a-

ANGELA HARTNETT: Atmosphere music.

NICK GRIMSHAW: -not a song, like a sense of dread.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: Yeah. Oh. I would, yeah.

ANGELA HARTNETT: *[laughs]* Okay, okay.

NICK GRIMSHAW: I'd like this throughout the podcast.

ANGELA HARTNETT: What, poor Bill looking terrified?

NICK GRIMSHAW: Yeah, just you like that.

BILL BAILEY: Wow.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: Right.

NICK GRIMSHAW: Bill Bailey, it is time for your fast food quiz.

BILL BAILEY: Hit me.

ANGELA HARTNETT: Ready?

NICK GRIMSHAW: Please tell us your favourite way to eat eggs.

BILL BAILEY: Scrambled.

ANGELA HARTNETT: Bill, what is your favourite sandwich filling?

BILL BAILEY: Coronation chicken.

NICK GRIMSHAW: Yes. Oh yeah.

ANGELA HARTNETT: Not had that one.

NICK GRIMSHAW: Uh, what is your favourite form of potato?

BILL BAILEY: Hasselback.

NICK GRIMSHAW: Oh,

ANGELA HARTNETT: Oh, that's a new one. What's your favourite, um, herb?

BILL BAILEY: Sage.

ANGELA HARTNETT: Nice.

NICK GRIMSHAW: What's the best crisp?

BILL BAILEY: Co-op cheese and, uh, no, salt and vinegar.

NICK GRIMSHAW: Salt and vinegar. Yes.

BILL BAILEY: Salt and vinegar from the Co-op.

NICK GRIMSHAW: The Co-op? The Waitrose bosses are there!

[audience laughs]

ANGELA HARTNETT: Come on, Waitrose, Bill!

BILL BAILEY: Waitrose salt vinegar!

ANGELA HARTNETT: We're cancelled, we're cancelled.

NICK GRIMSHAW: What would you say is your favourite kitchen utensil, Bill Bailey?

BILL BAILEY: Spatula.

NICK GRIMSHAW: Yes, a classic.

ANGELA HARTNETT: Oh, love that, yeah.

BILL BAILEY: One of the greats.

ANGELA HARTNETT: And what's your favourite ice cream?

BILL BAILEY: Uh, coconut.

ANGELA HARTNETT: Nice choice.

NICK GRIMSHAW: Oh, what's the best thing on a pizza, Bill Bailey?

BILL BAILEY: Uh, mushrooms.

ANGELA HARTNETT: Nice.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: And finally, what's your favourite condiment?

BILL BAILEY: Green Tabasco.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: Oh, Bill Bailey!

[applause]

NICK GRIMSHAW: Yes, come on!

ANGELA HARTNETT: Thank you, Bill Bailey.

NICK GRIMSHAW: That's good. Well, it made me hot, that.

ANGELA HARTNETT: The pressure.

NICK GRIMSHAW: I don't know, I don't know why that didn't make me hot, ‘cause zero jeopardy.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: But I was like–

BILL BAILEY: But it's the music.

NICK GRIMSHAW: It's the music.

BILL BAILEY: Yeah.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: We don't normally have the music.

NICK GRIMSHAW: Yeah.

BILL BAILEY: Very effective.

NICK GRIMSHAW: Stressed me out, that. Um, would you actually like to play us out at the end of part 1?

BILL BAILEY: I would love to.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: I think that would be fun.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Okay, Bill, you go and join the Sous Chefs.

[applause]

BILL BAILEY: Okay.

ANGELA HARTNETT: Yay.

NICK GRIMSHAW: You go and join the Sous Chefs, and then, yeah, everybody, uh, please make a lot of noise for Bill Bailey playing us out of part 1 with the excellent Sous Chefs.

[Sous Chefs play with Bill Bailey]

[applause]

[theme music plays]

ANGELA HARTNETT: Love Bill can do everything.

NICK GRIMSHAW: Can do it all. Um, so that was the, the way that we did it, was we, we did it in 2 parts-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -the actual evening. So that was part 1-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -which was the recording of that podcast episode with, with Bill there that you've just heard. Then we had like a just a mad time in the second half.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: We started part 2, we wanted to honour the building, um, that showcases dance by bringing a little bit of-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -amazing dance, the sort of thing that you would get to see in the Royal Opera House. So, there's a great performance of Chardash by a trio. So, we had the dancer Steven McRae, we had Vasko Vassilev, and Pamela Tan Nicholson, um, and they put on this performance which was really spectacular.

ANGELA HARTNETT: It was amazing.

NICK GRIMSHAW: Really was. And then we chatted to Steven at the, you know, after-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -he did his thing on stage, and we spoke about the fact that you had said right here around this table-

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: -that you would like to be a tap dancer.

ANGELA HARTNETT: Gave me tap dancing shoes.

NICK GRIMSHAW: He gave you tap dancing shoes-

ANGELA HARTNETT: I know.

NICK GRIMSHAW: -courtesy of the Royal Ballet.

ANGELA HARTNETT: I know.

NICK GRIMSHAW: That's fab.

ANGELA HARTNETT: It's very fab.

NICK GRIMSHAW: Nice to see you've got them on as well today.

ANGELA HARTNETT: I do, I wear them every day, practising at home.

NICK GRIMSHAW: No, where are they?

ANGELA HARTNETT: I actually have no idea where they are.

NICK GRIMSHAW: What?
[crew laughs]

NICK GRIMSHAW: They must be in the Dish Office, please.

ANGELA HARTNETT: They've gotta be at the Dish Office.

NICK GRIMSHAW: Then we were joined by the one and only Sophie Willan-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -who acted kind of like a roving reporter-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -in the Royal Opera House, 'cause we had a lot of questions, we wanted to get in, you know, get out there to the audience.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: It was a bit of a logistical nightmare, so we thought we'd put someone sensible-

ANGELA HARTNETT: Safer.

NICK GRIMSHAW: -like Sophie Willan into the crowd.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Then she joined us on stage.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: She brought a bottle of her favourite, Tequila Rose.

ANGELA HARTNETT: She loves that.

NICK GRIMSHAW: Um, boozy Gaviscon, as she calls it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Um, and then Bill had to do the sort of maddest end-of-show question-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -that we've ever done on Dish.

ANGELA HARTNETT: Yeah, conveyor belt, wasn't it?

NICK GRIMSHAW: With a conveyor belt. I loved that. It was so fun.

ANGELA HARTNETT: I half expected you to come out on the conveyor belt.

NICK GRIMSHAW: I did ask.

ANGELA HARTNETT: You did ask.

NICK GRIMSHAW: And I was told no.

ANGELA HARTNETT: You should have told no.

NICK GRIMSHAW: Especially after the fall.

ANGELA HARTNETT: Yes, of course.

NICK GRIMSHAW: They were like, no, absolutely not.

ANGELA HARTNETT: No chance. Yeah.

NICK GRIMSHAW: Um, it does sound a bit like a sort of afternoon we made up.

ANGELA HARTNETT: Yes. *[laughs]*

NICK GRIMSHAW: But these things genuinely did happen. We're about to hear Bill Bailey.

ANGELA HARTNETT: They got them all. They got him.

NICK GRIMSHAW: He smashed it.

ANGELA HARTNETT: Smashed it.

NICK GRIMSHAW: He smashed the end of the show question, as he should. Well, should we show some highlights of part 2?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Um, get into this, enjoy, and be warned, it does involve some beatboxing. Um, so enjoy.

ANGELA HARTNETT: You've been told.

NICK GRIMSHAW: You've been told. Thank you for watching, thank you for listening, and we will see you next week for more. See you then.

[theme music plays]

NICK GRIMSHAW: Sophie Willan, everybody!

[cheering and applause]

NICK GRIMSHAW: Hello! Shall we have a little white wine?

SOPHIE WILLAN: Oh yeah.

NICK GRIMSHAW: Yeah, go on. I

SOPHIE WILLAN: did bring some Tequila Rose.

NICK GRIMSHAW: I see.

SOPHIE WILLAN: Because I thought you'd probably missed it since last time.

NICK GRIMSHAW: Well, I have. Oh, sorry, Bill.

BILL BAILEY: No, no, you carry on.

NICK GRIMSHAW: Yeah, why did we have it last time? You just liked it.

ANGELA HARTNETT: It's my favourite, no?

SOPHIE WILLAN: It's my favourite because it's like Gaviscon but with tequila in,

NICK GRIMSHAW: Right.

SOPHIE WILLAN: So, it's brilliant.

BILL BAILEY: Is that what this is?

NICK GRIMSHAW: Yeah, have you ever had it, Bill?

BILL BAILEY: Tequila Rose-

NICK GRIMSHAW: Yeah.

BILL BAILEY: -Strawberry Cream.

SOPHIE WILLAN: Yeah, it's fabulous.

ANGELA HARTNETT: Do you need ice for that?

SOPHIE WILLAN: No.

ANGELA HARTNETT: No.

NICK GRIMSHAW: Yeah, have you ever, have you ever had it, Bill?

ANGELA HARTNETT: Try it Bill, try it.

NICK GRIMSHAW: There's a glass if you want. There's a glass.

BILL BAILEY: I was going to neck it

NICK GRIMSHAW: No, no, neck it.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Don't neck it.

BILL BAILEY: Oh my God.

NICK GRIMSHAW: Well, look at that! This is probably the first time this has been enjoyed in the, in the sort of area anywhere near the Royal Opera House.

ANGELA HARTNETT: It is like medicine with tequila.

[audience laughs]

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Bill! wow!

NICK GRIMSHAW: Oh, Bill! Oh yeah,

BILL BAILEY: That is fantastic.

NICK GRIMSHAW: Oh, I do like it actually, Sophie.

BILL BAILEY: Bloody delicious.

SOPHIE WILLAN: It is delicious. It's Yazoo and tequila. What's not to love?

[theme music plays]

NICK GRIMSHAW: We've got the sous chefs obviously who, who, who, uh, introduced you onto the stage. Bill Bailey was talking earlier on about his array of musical talents.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Do you have any, Sophie? Are you a good secret Turkish lute player?

SOPHIE WILLAN: Well, I, I I'm not a lute player, but I do feel I can do a couple of beats.

NICK GRIMSHAW: Oh.

SOPHIE WILLAN: I've got a bit, I can beatbox.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: Go on then. Can we hear it?

NICK GRIMSHAW: Okay.

SOPHIE WILLAN: I'm not gonna say I do it well-

NICK GRIMSHAW: Right.

SOPHIE WILLAN: -but I do it.

ANGELA HARTNETT: Do you need to stand for this?

SOPHIE WILLAN: Shall I stand then?

NICK GRIMSHAW: Oh okay.

ANGELA HARTNETT: It’s however you feel you need to do it.

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: Is this the first time we've had beatboxing at the Royal Opera House? Can we get that checked?

SOPHIE WILLAN: I bet they've done all sorts, haven't they?

NICK GRIMSHAW: Yeah, do we need to do anything?

SOPHIE WILLAN: I don't think so.

NICK GRIMSHAW: Or are you just gonna. Oh-

SOPHIE WILLAN: Or maybe we join in.

NICK GRIMSHAW: Oh, okay.

ANGELA HARTNETT: Oh, I love it.

SOPHIE WILLAN: *[beat boxes]*

NICK GRIMSHAW: Oh, oh, oh. It is good. It is good.

BILL BAILEY: Oh, oh, oh, oh, oh.

[cheering and applause]

NICK GRIMSHAW: Oh my God! Sophie Willan! High five!

ANGELA HARTNETT: Oh my God!

NICK GRIMSHAW: Round of applause for our guests, Mr. Bill Bailey.

[theme music plays]

NICK GRIMSHAW: Sophie Willan. The Sous Chefs. And all of you guys, thank you for being here. Thanks for being part of Dish Live, everybody.

ANGELA HARTNETT: Thank you.

NICK GRIMSHAW: Have a great Sunday night. Thank you so much. Let's go! Thank you, guys! If that episode has left you wanting more, find us on Instagram, TikTok, and YouTube. Just search Dish.

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: Email your questions, thoughts, and suggestions to dish@waitrose.co.uk.