

Tom Holland returns! Part 1 featuring smoky skewers and... pigs in blankets



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

[theme music plays]

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

ANGELA HARTNETT: And I'm Angela Hartnett.

NICK GRIMSHAW: That's right, Angela Hartnett.

ANGELA HARTNETT: Hello, Nicholas Grimshaw.

NICK GRIMSHAW: How are you?

ANGELA HARTNETT: I'm very well, thanks. And yourself?

NICK GRIMSHAW: I'm good. Yeah, I'm all right, yeah.

ANGELA HARTNETT: Good.

NICK GRIMSHAW: I am excited about a guest today.

ANGELA HARTNETT: Very excited.

NICK GRIMSHAW: Um, we have for you today the return of Tom Holland.

ANGELA HARTNETT: Our first returner.

NICK GRIMSHAW: Well, we, I, I thought that-

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: -we have had Miquita Oliver twice. So-

ANGELA HARTNETT: Yeah, but-

NICK GRIMSHAW: -not-

ANGELA HARTNETT: -she was with two different people. I feel they were two different sets, whereas I think Tom is solo.

NICK GRIMSHAW: Well, Miquita came on with her mum.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And then she came on about their podcast-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -and then she came on with Lily Allen-

ANGELA HARTNETT: Exactly yeah.

NICK GRIMSHAW: -when they had their podcast. So, you're right-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -maybe Tom is our one true returner, much like Odysseus from The Odyssey.

ANGELA HARTNETT: There you go.

NICK GRIMSHAW: He has returned home-

ANGELA HARTNETT: He has.

NICK GRIMSHAW: - after many years away.

ANGELA HARTNETT: That's what he's here to talk about-

NICK GRIMSHAW: And that's what he's here to promote.

ANGELA HARTNETT: -that and Spider-Man.

NICK GRIMSHAW: Yeah, that and Spider-Man. Yeah. So, we had a really good time with him last time.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: We spoke obviously about everything he was up to. We spoke about his love of lamb's lettuce, which was quite a niche response-

ANGELA HARTNETT: Very niche.

NICK GRIMSHAW: -when we say like, what do you miss when you're not in the UK?

ANGELA HARTNETT: Yeah, it's not like he said fish and chips-

NICK GRIMSHAW: Or like, yeah, the British seaside.

ANGELA HARTNETT: -or like Bovril or something. Yeah, lamb's lettuce.

NICK GRIMSHAW: Lambs lettuce.

ANGELA HARTNETT: But he came from, he's from a good foodie background.

NICK GRIMSHAW: Yeah, good foodie background.

ANGELA HARTNETT: Yeah, he talks about-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -his brother Sam's a cook.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: His mum cooks well.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: His granny, they all—

NICK GRIMSHAW: Yeah, they all do it. They all do it.

ANGELA HARTNETT: I can understand, I see that.

NICK GRIMSHAW: Um, also that episode, a famous episode now, or infamous episode is because it was the one where you burnt the pigs in blankets. It was Christmas.

ANGELA HARTNETT: It was Christmas, yeah.

NICK GRIMSHAW: Will you be readdressing pigs in blankets today? Obviously, we know you got, you don't, Angela can do a pigs in blanket, it's just, you forgot.

ANGELA HARTNETT: Yeah, I forgot them. So many things going on that day.

NICK GRIMSHAW: So, it's not like today you're like stressed about making pigs in blankets.

ANGELA HARTNETT: No, I just need to redeem myself.

NICK GRIMSHAW: Yeah, are you gonna do them today? Do they work in the summer?

ANGELA HARTNETT: I mean, I suppose we're doing a barbecue sort of foods—

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -he loves barbecue, Tom, so we've got skewers going on and stuff, so it sort of could work. Yeah.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: I think probably because Tom may bring it up, and I think when I've met his brother Sam, he's brought it up. So-

NICK GRIMSHAW: Oh no.

ANGELA HARTNETT: -I feel they've already obviously chatted around here, the Holland household-

NICK GRIMSHAW: Oh no.

ANGELA HARTNETT: -how that chef screwed up there, you know-

NICK GRIMSHAW: So, Sam-

ANGELA HARTNETT: They were probably there on Christmas Day going, "It's so easy. How did she screw it up?"

NICK GRIMSHAW: Oh my God.

ANGELA HARTNETT: You know?

NICK GRIMSHAW: So, you'd reckon you probably were? Oh my God, I bet you were-

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: -a topic of discussion at the Holland Christmas dinner table.

ANGELA HARTNETT: I remember doing something in India years ago. I was cooking out there, and they do this, I can't, I don't know the name of it, but basically, it's a batter and you pipe it into hot fat-

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: -and then you soak this, it's like a doughnut batter, and once it's cooked into a sugar syrup, you know, it's a treat. And I was messing around in the batter doing silly shapes and the chef there went up to the owner, saying, "I mean, Michelin star chef, look how rubbish she is."

NICK GRIMSHAW: "Look how rubbish she is!"

ANGELA HARTNETT: *[laughs]* So, you know, it happens.

NICK GRIMSHAW: So, you've been talked about in India-

ANGELA HARTNETT: The Hollands Household.

NICK GRIMSHAW: -The Hollands household, they're all slagging her off.

ANGELA HARTNETT: They're all there.

NICK GRIMSHAW: Well, Tom is back, so we thought we could maybe do a pig in a blanket.

ANGELA HARTNETT: Yeah, we'll start off that.

NICK GRIMSHAW: To start. Um, he's going to be here talking about the new Spider-Man film, like you said, and also The Odyssey-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -which is this new Christopher Nolan-

ANGELA HARTNETT: Epic, yeah.

NICK GRIMSHAW: -epic.

ANGELA HARTNETT: IMAX-worthy.

NICK GRIMSHAW: Um, which is, yeah, incredible.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yeah, and he shot it all on IMAX.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It's nuts. So, we're going to talk about that, and we're actually going to do, for the first time ever, two episodes.

ANGELA HARTNETT: Yes, I know.

NICK GRIMSHAW: So, we're going to do like a part one and a part two, don't you think? Like make a bit of a special of it.

ANGELA HARTNETT: Yeah, he'll be brilliant.

NICK GRIMSHAW: Yeah, okay.

ANGELA HARTNETT: I'm looking forward to it.

NICK GRIMSHAW: Well, before we get into part one of Tom Holland-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -you may well have remembered, Angela, that we got an email from Marie-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -who said she uses her leftovers to 'make bin day soup'-

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: -is the title.

ANGELA HARTNETT: Yes, I remember that.

NICK GRIMSHAW: Nice idea, awful name. Um, we asked our audience to tell us some of the dishes that are unique-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -to their own family, and you guys have not let us down. Uh, Julia mentioned that she has her mum's 'crappy pasta.' Um, it's what they call it, 'crappy pasta.' So, it's spaghetti, grated cheese or cream cheese, and tomato ketchup.

ANGELA HARTNETT: I mean, I have to say, that does sound disgusting.

NICK GRIMSHAW: That title does work. Yeah.

ANGELA HARTNETT: That, that title does work.

NICK GRIMSHAW: That does work. Uh, Fran said her family have 'fallout dinner' when there's nothing else to eat in the house.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: Lucy has something that she likes to call 'the Holy Trinity,' which is jacket potato with tuna mayo, cheese, and beans, known as 'the Holy Trin.'

ANGELA HARTNETT: I like that.

NICK GRIMSHAW: I like 'the Holy Trin.'

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I'd be up for 'the Holy Trin.'

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Um, Emily says we're an Anglo-French family and we have 'Bibimbappé,' which is the Korean dish bibimbap, in honour of our footballing hero Kylian Mbappé. Love that.

ANGELA HARTNETT: Love that.

NICK GRIMSHAW: We also had on Instagram 'bottom of the fridge soup', 'Monday pie', 'mega mix soup.'

ANGELA HARTNETT: That makes sense.

NICK GRIMSHAW: 'Death rice.' These all sound like bands I play.

ANGELA HARTNETT: I'm not sure 'death rice' is really the thing to talk about.

[crew laughs]

NICK GRIMSHAW: I-

ANGELA HARTNETT: 'Kitchen sink soup.' That's as bad as 'bin day soup'.

NICK GRIMSHAW: Um, 'freezer tapas.'

ANGELA HARTNETT: I can get that.

NICK GRIMSHAW: 'Freezer roulette'

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: 'Compost crumble.'

ANGELA HARTNETT: *[inhales sharply]*

NICK GRIMSHAW: In session with Lauren Laverne.

ANGELA HARTNETT: Dog end, yeah.

[crew laughs]

NICK GRIMSHAW: And ‘dog end pasta.’

ANGELA HARTNETT: ‘Dog end pasta.’ I mean, yeah, I’m not sure all of those-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -yeah.

NICK GRIMSHAW: I like the sound of ‘death rice.’

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: “Who you seeing tonight?” “Death rice.”

ANGELA HARTNETT: Yeah, they all sound like bands.

NICK GRIMSHAW: And finally, Marie on Instagram says she has a thing called ‘cream of Dana’, uh, which is named after Dana’s 1973 Eurovision entry, ‘All Kinds of Everything.’ So, I presume that’s all kinds of everything-

ANGELA HARTNETT: In the soup.

NICK GRIMSHAW: -with— in a soup. ‘Cream of Dana.’

ANGELA HARTNETT: ‘Cream of Dana.’

NICK GRIMSHAW: I like that. “What are we having for tea?” “Cream of Dana.”
This is probably the most responses we've ever had about anything-

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: -which-

ANGELA HARTNETT: Our audience.

NICK GRIMSHAW: -I really like, I really like. Uh, if you do want to get in touch with us, dish@waitrose.co.uk. Shall we get our guest Tom Holland in?

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Let's do it.

[theme music plays]

[studio cheering and applause]

TOM HOLLAND: I've brought you a gift!

NICK GRIMSHAW: Hi, Tom!

ANGELA HARTNETT: Hey, Tom.

NICK GRIMSHAW: How are you?!

TOM HOLLAND: Good to see you!

NICK GRIMSHAW: Nice to see you. You okay?

TOM HOLLAND: Thank you for having me back!

ANGELA HARTNETT: How are you?

NICK GRIMSHAW: Oh my God, thanks for coming back!

ANGELA HARTNETT: How are you?

TOM HOLLAND: Lovely to see you, I've brought you some shandy.

NICK GRIMSHAW: Oh my God, yes!

TOM HOLLAND: Hello everyone, thanks for having me back!

[studio greets Tom]

NICK GRIMSHAW: Hi, Tom!

TOM HOLLAND: I was told not to stand by the bin.

NICK GRIMSHAW: No, not by the bin.

ANGELA HARTNETT: Come this way, come this way.

NICK GRIMSHAW: We should move the bin. Guys.

TOM HOLLAND: Maybe that is what you should do. How are you? Nice to see you.

ANGELA HARTNETT: I'm well, thank you. Good to see you.

TOM HOLLAND: Thanks for having me back.

ANGELA HARTNETT: Congratulations on-

NICK GRIMSHAW: Oh my God, thanks for coming back.

ANGELA HARTNETT: -your continued success.

TOM HOLLAND: Oh, my pleasure. Yeah, oh, thank you, yeah.

ANGELA HARTNETT: You're um, a global superstar.

TOM HOLLAND: Yeah, we've been-

ANGELA HARTNETT: You've been busy.

TOM HOLLAND: -double busy-

ANGELA HARTNETT: Double busy.

TOM HOLLAND: -the last few weeks.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: But it's been great, actually.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: It's been really fun.

NICK GRIMSHAW: Uh-huh.

TOM HOLLAND: Haven't eaten anything today-

ANGELA HARTNETT: Okay, right, let's get you sat down.

NICK GRIMSHAW: I'm gonna get you guys drink? Do you want a shandy?

TOM HOLLAND: I would love a shandy.

ANGELA HARTNETT: I would love a shandy.

NICK GRIMSHAW: BERO shandy, let's do it.

ANGELA HARTNETT: Did you stay out last night to watch the football, Tom?

TOM HOLLAND: I did not last night. I'm trying to get as much sleep as I can.

NICK GRIMSHAW: Did you stay up and watch it, Ange?

ANGELA HARTNETT: I did, yes.

NICK GRIMSHAW: Did you?

ANGELA HARTNETT: Went to the local-

TOM HOLLAND: You did?

ANGELA HARTNETT: -pub, went to Sandra's.

NICK GRIMSHAW: No, you did not.

ANGELA HARTNETT: It was comical.

TOM HOLLAND: No way!

NICK GRIMSHAW: What, you were at the pub at 2 last night and you've come in and made 85-

ANGELA HARTNETT: Yeah, well-

NICK GRIMSHAW: -different courses?

ANGELA HARTNETT: -no.

[crew laughs]

TOM HOLLAND: How are you feeling today?

ANGELA HARTNETT: I'm feeling okay because I, I've been working really hard all week-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -and then I had friends around Saturday night, so I felt a bit jaded Sunday.

[crew laughs]

NICK GRIMSHAW: A bit jaded?

TOM HOLLAND: Right.

ANGELA HARTNETT: Then went to the F1 because I was working there-

NICK GRIMSHAW: What!

ANGELA HARTNETT: -came back, and then had a power sleep of about 5 hours. So, I went to sleep at like 7:30-

TOM HOLLAND: Oh wow.

ANGELA HARTNETT: -and then woke up at 11:30.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: And then I actually-

TOM HOLLAND: God.

ANGELA HARTNETT: -feel okay.

TOM HOLLAND: And then I really thought I was going to come here as the hardest working-

NICK GRIMSHAW: Yeah.

TOM HOLLAND: -person in the room.

[crew laughs]

TOM HOLLAND: Apparently not.

ANGELA HARTNETT: I think you do; you do.

NICK GRIMSHAW: Angela, Tom, me.

[studio laughter]

[theme music plays]

NICK GRIMSHAW: Time to welcome back one of our favourite guests. Back, a big round of applause please for the one, the only, Tom Holland is here.

[studio cheering and applause]

NICK GRIMSHAW: Yes!

TOM HOLLAND: Thank you! Thank you for having me back.

NICK GRIMSHAW: Thank you. Hi Tom!

ANGELA HARTNETT: Hi Tom. Hi. Yeah.

NICK GRIMSHAW: I feel like you were on about 6 weeks ago-

ANGELA HARTNETT: Mm.

TOM HOLLAND: Yeah.

NICK GRIMSHAW: -but it was 19 months ago.

TOM HOLLAND: It was 19 months ago?

NICK GRIMSHAW: December 2024.

TOM HOLLAND: Cor.

ANGELA HARTNETT: Oh wow.

NICK GRIMSHAW: I feel like it was-

TOM HOLLAND: I've been busy, busy.

ANGELA HARTNETT: It feels does not feel-

NICK GRIMSHAW: No!

ANGELA HARTNETT: -that long ago.

TOM HOLLAND: But at the same time, a lifetime.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: It's funny, in your dressing room you've got those lovely pictures up of everyone that's there.

NICK GRIMSHAW: Yeah.

TOM HOLLAND: And I have really, really short hair.

ANGELA HARTNETT: Right.

NICK GRIMSHAW: Right.

TOM HOLLAND: And I remember, I think I must have just finished my play.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Yes, yes, yes.

TOM HOLLAND: And I'm in that really annoying, like, midpoint-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -where my hair is neither long nor short.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Right, yeah.

TOM HOLLAND: But yeah, I'm glad to be back.

NICK GRIMSHAW: Glad to be back.

ANGELA HARTNETT: Thank you.

NICK GRIMSHAW: Well, thank you for coming. Have you had to endure many terrible haircuts? Due to film?

TOM HOLLAND: Oh yeah, I did, um, I did this really cool little film with Benedict Cumberbatch called The Current War.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm-hm.

TOM HOLLAND: And my kind of rule of thumb when I'm not shooting is to just grow my hair as long as possible so that when we come to creating the character, the director-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -has as much choice as possible.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: Options.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: That's kind of my rule.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: And I'd grown my hair really long. We were doing this period drama. He loved how long my hair was, and I had this like, these like 3 kind of curls-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

TOM HOLLAND: -and then this humongous swoop across the front. But at the same time as making that movie, I was shooting The Avengers, and I- But I started the smaller movie first, and I was really passionate about the smaller movie. So, when I flew to Atlanta, it was the craziest summer. I would work Monday, Tuesday, Wednesday-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -in London. I would fly Thursday, to Atlanta. I'd shoot Friday, Saturday, and then fly back Sunday. And I did that all summer.

ANGELA HARTNETT: Oh my God.

NICK GRIMSHAW: That is-

ANGELA HARTNETT: Jeepers.

TOM HOLLAND: It was nuts.

NICK GRIMSHAW: -ridiculous.

TOM HOLLAND: But I couldn't cut my hair.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: So, if you go back and watch Avengers-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -I have the most ridiculous haircut.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Everyone's like, "What's going on there?"

TOM HOLLAND: It looks more like Prince Charming's hair from Shrek.

ANGELA HARTNETT: *[laughs]* Yeah, yeah, yeah.

NICK GRIMSHAW: *[laughs]*

TOM HOLLAND: It is horrendous. It does not work.

NICK GRIMSHAW: I always think-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -you always see those pictures I always think are quite cruel of an actor that's quite clearly got a mad moustache-

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: -for a role or a mad haircut.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: And, you know, newspapers will be like, "Look at the state of such a body."

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: I'm like, "Obviously that's a role."

TOM HOLLAND: Absolutely.

NICK GRIMSHAW: Like, they don't want to look like that.

ANGELA HARTNETT: Exactly.

TOM HOLLAND: Yeah, anyway.

NICK GRIMSHAW: There's so much to talk about.

ANGELA HARTNETT: Loads.

NICK GRIMSHAW: I think the last time you were on, um, we spoke, it was Christmas.

ANGELA HARTNETT: It was-

TOM HOLLAND: Yes.

ANGELA HARTNETT: -it was our Christmas episode.

NICK GRIMSHAW: So, we had the whole burnt-

TOM HOLLAND: Oh, I wasn't going to bring that up.

ANGELA HARTNETT: You'd be the only one who hasn't brought it up today, Tom honestly.

[crew laughs]

ANGELA HARTNETT: Every two minutes.

NICK GRIMSHAW: It has been mentioned because guests come on and they're like, "Oh, has anything ever gone wrong?" And we're like, "Tom Holland's pigs-

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: -in blankets."

ANGELA HARTNETT: Our, our biggest episode.

NICK GRIMSHAW: Our biggest episode to date.

TOM HOLLAND: Is that your biggest episode?

ANGELA HARTNETT: It was our biggest episode.

TOM HOLLAND: Let's go.

ANGELA HARTNETT: Where I screw up the sausages, so I'm gonna check them again.

TOM HOLLAND: Well, maybe that's why it was the biggest episode, because they saw you're human.

ANGELA HARTNETT: Oh, Tom, Tom.

[crew coos]

NICK GRIMSHAW: That's probably why.

[crew laughs]

ANGELA HARTNETT: The charm, the charm.

NICK GRIMSHAW: They were like, "I can, I can relate to her now."

ANGELA HARTNETT: Oh, they're looking good.

NICK GRIMSHAW: Yeah, they're looking good? Not burnt?

ANGELA HARTNETT: Yeah, not burnt.

NICK GRIMSHAW: Not burnt. I'd love it to happen again.

ANGELA HARTNETT: Again, for my defence.

TOM HOLLAND: It would be brilliant. You really should, just for the content-

ANGELA HARTNETT: *[laughs]*

TOM HOLLAND: -burn the s*** out of them.

NICK GRIMSHAW: Yeah, worse.

TOM HOLLAND: Yeah.

NICK GRIMSHAW: But that was one thing that we spoke about. One thing that the team haven't shut up about in the Dish office was something that you said you missed when you were in America, which was lamb's lettuce.

TOM HOLLAND: Yes!

NICK GRIMSHAW: And everyone was-

TOM HOLLAND: I love lamb's lettuce.

NICK GRIMSHAW: Tom, producer Tom in particular, has not shut up about Tom-

ANGELA HARTNETT: He's obsessed.

NICK GRIMSHAW: -Holland liking lamb lettuce for 18 months.

[crew laughs]

TOM HOLLAND: Really?

NICK GRIMSHAW: He's like, "I can't get over it, that's what he missed."

TOM HOLLAND: What-

ANGELA HARTNETT: I mean, you've even got a picture of it there.

NICK GRIMSHAW: Oh my God, there is!

[crew laughs]

TOM HOLLAND: Oh, my word!

NICK GRIMSHAW: Oh my God, I didn't even notice that.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Is that why that's there? Wow.

TOM HOLLAND: It's just the best-

NICK GRIMSHAW: *[laughs]*

TOM HOLLAND: -leaf to eat.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It's the best leaf.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: It just really is.

NICK GRIMSHAW: It's just the best leaf.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: It just soaks up the dressing so nicely.

ANGELA HARTNETT: Yeah, he loves it.

[crew laughs]

ANGELA HARTNETT: We've got it, we've got it today.

NICK GRIMSHAW: I love it. Every now and then we'll just be quiet and then producer Tom will go, "What about when Tom Holland-

[everyone laughs]

NICK GRIMSHAW: -mentioned lamb's lettuce?"

TOM HOLLAND: Have I, have I turned you on to lamb's lettuce?

PRODUCER TOM: I was already into it.

ANGELA HARTNETT: Oh!

NICK GRIMSHAW: Oh, okay.

ANGELA HARTNETT: He was a converter.

NICK GRIMSHAW: I like this-

ANGELA HARTNETT: There you go.

NICK GRIMSHAW: -how specific it was, you know?

TOM HOLLAND: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I like it-

ANGELA HARTNETT: Not just salad it was lambs-

NICK GRIMSHAW: -people are like, 'baked beans'. Lamb's lettuce.

ANGELA HARTNETT: And quite a unique one, because you don't find-

NICK GRIMSHAW: Yeah, unique.

ANGELA HARTNETT: -it everywhere.

TOM HOLLAND: No, it's kind of a Waitrose special.

NICK GRIMSHAW: Yeah, it is.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Well, you join us at a really exciting time-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -because we have 2 exciting films. We have the new Spider-Man.

ANGELA HARTNETT: Mm.

TOM HOLLAND: Yes.

NICK GRIMSHAW: We have The Odyssey as well.

TOM HOLLAND: Yes.

NICK GRIMSHAW: The Odyssey's out sort of like mid-July. Spider-Man at the end of the month. Um, a very exciting time for you, I imagine.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: A very crazy, busy time.

TOM HOLLAND: Yeah.

NICK GRIMSHAW: How are you dealing with this element of your job, which is flying around the world, doing interviews, probably not being anywhere for longer than a day or two?

TOM HOLLAND: To be honest, I'm absolutely loving it.

NICK GRIMSHAW: Yeah.

TOM HOLLAND: I think when you're doing press for movies that you're really proud of-

ANGELA HARTNETT: Mm, yeah.

TOM HOLLAND: -it's really easy because when they ask you questions about why should people go and watch this movie, you're, you're not lying to anyone.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

TOM HOLLAND: You really feel like people should go and see it-

ANGELA HARTNETT: Yeah.

TOM HOLLAND: -you know. I've had experiences before when people say like, why should you see this movie? And in the back of your mind, you're like, you shouldn't-

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: *[laughs]*

TOM HOLLAND: -cause it's s***. And so, it just, it's felt really like a bit of a victory lap, to be honest. And I've really enjoyed it. You know, I'm super proud-

NICK GRIMSHAW: Uh-huh.

TOM HOLLAND: -of both of the films. I've had the pleasure of sitting down with Anne Hathaway-

ANGELA HARTNETT: Yeah.

TOM HOLLAND: -for the last 3 days and doing press with her.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: So, for me, that's been an awesome kind of learning experience.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Sure.

TOM HOLLAND: She's such a pro.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm-hm.

TOM HOLLAND: Um, and it's been great.

NICK GRIMSHAW: I thought we could look at what's been going on over the past-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -few months, or 18, 19 months-

TOM HOLLAND: Nice.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -since we last saw you. Um, firstly, Dish is still going.

TOM HOLLAND: Amazing.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: Congratulations.

NICK GRIMSHAW: Yeah.

TOM HOLLAND: Fantastic news.

NICK GRIMSHAW: Yeah. We did a live show.

ANGELA HARTNETT: We did a live show.

TOM HOLLAND: You did a live show?

NICK GRIMSHAW: We did a live show.

ANGELA HARTNETT: At the Royal Opera House?

TOM HOLLAND: At the Royal Opera House?

NICK GRIMSHAW: Don't sound too surprised.

[everyone laughs]

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: You?!

TOM HOLLAND: Really?!

ANGELA HARTNETT: *[laughs]* You lot!

NICK GRIMSHAW: Yeah, it was good. *[laughs]*

TOM HOLLAND: Fantastic.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: We managed it.

NICK GRIMSHAW: It was good.

ANGELA HARTNETT: It was fun.

NICK GRIMSHAW: We did it. We had a great time with Jack Whitehall.

ANGELA HARTNETT: Whitehall.

NICK GRIMSHAW: Yeah.

TOM HOLLAND: I love that.

NICK GRIMSHAW: There was a trapdoor. There was Mary Berry.

TOM HOLLAND: Wow.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Fantastic. And we should do another one, I feel.

TOM HOLLAND: You really should do another one.

ANGELA HARTNETT: We should do another one.

TOM HOLLAND: That sounds very cool.

ANGELA HARTNETT: It went well, it was good. It was nerve-wracking.

TOM HOLLAND: I like that you said live as well. I'm so like a part of this annoying digital age where-

ANGELA HARTNETT: Yeah.

TOM HOLLAND: -when I heard live, I immediately thought you just went like live on Instagram.

NICK GRIMSHAW: Oh right.

ANGELA HARTNETT: Oh no.

TOM HOLLAND: But live as in like a real live show.

ANGELA HARTNETT: Oh God, yeah.

NICK GRIMSHAW: Treading the boards.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: I love that.

ANGELA HARTNETT: We were both in separate dressing rooms, we were near each other, and everyone, like all the crew, kept going, “Are you okay? Are you okay?” I said, “If one more f***** person asks me if I'm okay-

[everyone laughs]

ANGELA HARTNETT: -I'm fine, as long as you don't keep asking us, “Are we okay?””

TOM HOLLAND: Yeah, because the more people ask you, “Are you okay?” You start going, “Should I not be?”

ANGELA HARTNETT: Yeah, exactly.

NICK GRIMSHAW: “Am I okay?!”

ANGELA HARTNETT: You just get more nervous.

NICK GRIMSHAW: “Am I okay?!”

ANGELA HARTNETT: You’re just- “If you lot wouldn’t talk to me, I’d be fine.”

NICK GRIMSHAW: I’d be fine.

ANGELA HARTNETT: I’d be great.

NICK GRIMSHAW: There was actually an amazing moment on that when they would call, you know, like they call-

ANGELA HARTNETT: Oh yes.

NICK GRIMSHAW: -into the dressing room-

TOM HOLLAND: Oh yeah, yeah, yeah.

NICK GRIMSHAW: -“10 minutes till curtain or whatever.”

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: And it’d be like, “Can Angela and Nick go to the stage?” So, we were announced, came out, and then we both came out and everyone had gone, and we were like, “Where’s the stage?”

ANGELA HARTNETT: “Where's the stage?” *[laughs]* “Where do we go?”

NICK GRIMSHAW: We're like, no idea, but we made it happen. And—

TOM HOLLAND: Well, congratulations. That's amazing.

NICK GRIMSHAW: Thanks, Tom. Since then, you've made 2 films, you've turned 30, you've launched your own production company, you've expanded BERO, and you've also met Lionel Messi.

TOM HOLLAND: I have.

NICK GRIMSHAW: NICK GRIMSHAW: That's quite good.

TOM HOLLAND: It's been a busy few months.

NICK GRIMSHAW: It's been a busy few months, yeah. Where did you meet Lionel Messi?

TOM HOLLAND: In Miami.

NICK GRIMSHAW: Lionel doesn't feel right, does it?

PRODUCER TOM: Lionel.

NICK GRIMSHAW: Lionel. Is he called Lionel?

TOM HOLLAND: Yeah.

NICK GRIMSHAW: Is he?

[crew laughs]

TOM HOLLAND: Yes.

ANGELA HARTNETT: I thought he was Lionel.

NICK GRIMSHAW: I thought he was Lionel.

TOM HOLLAND: But it, I think Lionel is, that sounds very, English.

NICK GRIMSHAW: He's called Lionel Messi.

TOM HOLLAND: He's from Argentina.

NICK GRIMSHAW: No, I know, but I just-

[crew laughs]

NICK GRIMSHAW: -Lionel Messi. Lionel. Never knew that.

TOM HOLLAND: Lionel.

NICK GRIMSHAW: Lionel. Oh my God.

[crew laughs]

NICK GRIMSHAW: Well, as you know, I'm a big, I'm a huge football fan. I'm a huge football fan. But you met Messi?

TOM HOLLAND: Yeah.

NICK GRIMSHAW: Yeah, met Messi!

TOM HOLLAND: Oh, look at these.

NICK GRIMSHAW: Pigs in blankets, not burnt.

ANGELA HARTNETT: Hot, hot, hot, boiling.

TOM HOLLAND: Very hot.

NICK GRIMSHAW: Very hot.

TOM HOLLAND: F***** hell! Wow.

NICK GRIMSHAW: Not burnt, but hot.

ANGELA HARTNETT: Please don't burn-

TOM HOLLAND: Very hot.

ANGELA HARTNETT: -yourself or your tongue-

NICK GRIMSHAW: Not burnt, but hot.

ANGELA HARTNETT: -very hot. Just out oven.

NICK GRIMSHAW: Give it, give it an hour.

ANGELA HARTNETT: Give it a couple of minutes.

NICK GRIMSHAW: *[laughs]*

TOM HOLLAND: Yeah.

NICK GRIMSHAW: Where did you, where did you meet Messi?

TOM HOLLAND: We went to go and visit him in, in um, Miami to watch him play.

NICK GRIMSHAW: Oh yes.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, yeah, yeah.

TOM HOLLAND: He was very kind enough to, ah, to do some Spider-Man promotional stuff with us.

NICK GRIMSHAW: Uh-huh.

TOM HOLLAND: I've met him before.

NICK GRIMSHAW: Uh-huh.

TOM HOLLAND: The time that I met him in Paris was at the Ballon d'Or-

NICK GRIMSHAW: Oh wow.

ANGELA HARTNETT: Oh.

TOM HOLLAND: -and it truly was like one of the most unique experiences of my life because-

ANGELA HARTNETT: Yeah.

TOM HOLLAND: -we're in this room, there was football players everywhere, people that I really admire. But then when he walked in the room, there was like, it was like the energy in the room had changed.

NICK GRIMSHAW: Right, yeah okay.

TOM HOLLAND: And he kind of walked past, he had his whole family with him, he shook my hand. And I don't usually get starstruck around people that do what I do-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -but athletes, for me.

NICK GRIMSHAW: Yeah.

TOM HOLLAND: There's just something about performing on that stage-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -week in and week out-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -dealing with that pressure. You know, I'm under pressure at the minute because my movie's come out-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

TOM HOLLAND: -but once they're out-

ANGELA HARTNETT: Yeah.

TOM HOLLAND: -they're out.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

TOM HOLLAND: You know, I can take some time off.

ANGELA HARTNETT: It's done, yeah.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: Like, athletes have to maintain that level of-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: -pressure for so long.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It's hardcore.

TOM HOLLAND: So, I've always really admired him-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -and super grateful that he-

ANGELA HARTNETT: Yeah.

TOM HOLLAND: -he showed up to do that for us.

NICK GRIMSHAW: Yeah.

TOM HOLLAND: It's like been the most like viral piece of-

ANGELA HARTNETT: Yeah.

TOM HOLLAND: -content-

[crew laughs]

NICK GRIMSHAW: Content.

TOM HOLLAND: -that we've done for the film.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah. I would be like you because I think what you're saying is they, they have, it's also they're maintaining that fitness-

TOM HOLLAND: Mm.

ANGELA HARTNETT: -forever.

NICK GRIMSHAW: No, it's nuts. I had it, yeah—

ANGELA HARTNETT: They don't stop, you know. I've met quite a few tennis players, you know, so I've met John McEnroe, you know, Pat Cash, people like that.

TOM HOLLAND: Mm-hm.

ANGELA HARTNETT: We had Stefan Edberg the other week in Wimbledon-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: That's cool.

ANGELA HARTNETT: -you know, and they obviously do their chats about how they were playing-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -and, you know, and they're still super fit. Even in their like 50s and 60s-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -you know, they obviously, they've got that psyche in them.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah, it's quite incredible.

TOM HOLLAND: It's also the, um, it's the mental gymnastics-

ANGELA HARTNETT: Yeah.

TOM HOLLAND: -that they go through, especially tennis players-

ANGELA HARTNETT: Yeah.

TOM HOLLAND: -you know. Like in football, you can score a few goals-

ANGELA HARTNETT: Mm.

TOM HOLLAND: -park the bus-

ANGELA HARTNETT: Yeah.

TOM HOLLAND: -and kind of defend-

ANGELA HARTNETT: Yeah, exactly.

TOM HOLLAND: -to the end.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: Whereas tennis players, you've got to win the points-

ANGELA HARTNETT: Every point, yeah.

TOM HOLLAND: -to win the match.

NICK GRIMSHAW: It is hard core.

ANGELA HARTNETT: Of course.

TOM HOLLAND: And, and you think in that heat at the minute-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: -5, 6 hours-

ANGELA HARTNETT: Oh no that's-

TOM HOLLAND: under that pressure-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -you're out there alone.

NICK GRIMSHAW: Battling to the death, like they're on their own.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: Yeah.

NICK GRIMSHAW: Every point counts-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -and then they've just got to go and sit there on their own and just like-

TOM HOLLAND: Yeah.

NICK GRIMSHAW: -figure it out.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It's not like there's like a team break. It's so hardcore.

TOM HOLLAND: The other thing I find crazy is there aren't many sports where if you take a shot and miss, they get a point.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: That's true.

TOM HOLLAND: Right.

NICK GRIMSHAW: Yeah.

TOM HOLLAND: So, in football, you take a shot and miss-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: -it's just a goal kick. Fine.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: That's not too big a deal.

ANGELA HARTNETT: Yeah, of course.

TOM HOLLAND: But in tennis, you go for the winner-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: And you push it a little bit wide-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: -that's their point.

ANGELA HARTNETT: Yeah, of course.

NICK GRIMSHAW: Very cruel.

TOM HOLLAND: I think tennis is the most non, is the most-

ANGELA HARTNETT: Mm.

TOM HOLLAND: -violent non-contact sport.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yeah.

[crew laughs]

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Emotionally violent.

TOM HOLLAND: Phoar.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

[crew laughs]

TOM HOLLAND: It must be brutal. And I think we're harsh on tennis players when they smash their rackets, 'cause I've done at least 10 rackets in my time.

[everyone laughs]

TOM HOLLAND: And I don't play under any kind of pressure. It's just me and my brother.

ANGELA HARTNETT: That was only the other day.

NICK GRIMSHAW: Fuming. Fuming after that, yeah. So, we're gonna talk about the films.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: We spoke about meeting Lionel.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Uh-

TOM HOLLAND: Lionel.

ANGELA HARTNETT: Lionel.

NICK GRIMSHAW: Oh my God.

[crew laughs]

ANGELA HARTNETT: Lionel.

NICK GRIMSHAW: I've never heard this man's name, apparently. The most famous person ever.

TOM HOLLAND: Probably the most famous person on the planet.

NICK GRIMSHAW: I know. It's fine. Do you know what? Speaking of tennis players, I went to see Bad Bunny, and Djokovic came out and like did a speech and introduced a song, and everyone went crazy. And it took me back to a time years ago where, it was a really long time ago, maybe like 16 years ago or longer. I was doing the TV. Me and Miquita were hosting like a Harry Potter T4 special. And everyone was getting really excited about the Harry Potter names. And we'd like watched it, but I think it was like the 4th film. So, I wasn't well-versed in all the names, so they were like, "This guy is coming up. This guy's coming up." And at that time, I was so, so blind to tennis and sport. Everyone was like, "Oh my god, Djokovic is here! Djokovic is here!" So, I was like, "Well, that's a Harry Potter name."

[crew laughs]

TOM HOLLAND: That is brilliant.

NICK GRIMSHAW: And I interviewed him, but I didn't know who he was.

TOM HOLLAND: No way.

NICK GRIMSHAW: 'Cause it was on a red carpet. On my mum's life. And I was like, "Oh my god!" tell us about the film. And he was like, "Well, like, it's Harry Potter." Like, he's not in the film.

TOM HOLLAND: No way.

NICK GRIMSHAW: I thought he was in it. And we didn't have long, and then at the end, my producer's like, "Did you think he was in the film? That's Novak Djokovic."

TOM HOLLAND: I have got to find this interview.

NICK GRIMSHAW: Yeah, we've got to find it. Yeah.

TOM HOLLAND: That is hilarious.

NICK GRIMSHAW: That sounds like a Harry Potter name, Djokovic.

TOM HOLLAND: Yeah, for sure. I could see that-

[crew laughs]

TOM HOLLAND: -maybe it makes sense.

NICK GRIMSHAW: Dumbledore, Djokovic.

TOM HOLLAND: And Djokovic. Yeah.

NICK GRIMSHAW: Why not? Anyway.

TOM HOLLAND: I love it.

NICK GRIMSHAW: Anyway, how are you finding life in your 30s?

TOM HOLLAND: I'm absolutely loving it-

NICK GRIMSHAW: Yeah.

TOM HOLLAND: - to be fair. These are delicious, by the way. Way better than last time.

[everyone laughs]

ANGELA HARTNETT: All right there Tom, alright.

NICK GRIMSHAW: *[laughs]* Um, yeah, because I always think of when it's a, because I like when you, when you mark a new decade, I think it's time to like reflect. And like if you hit 20 or 30 or 40, it's like a feels like a bit of a moment. Did it feel like a moment for you, or not so much?

TOM HOLLAND: Yeah, it did.

NICK GRIMSHAW: Yeah?

TOM HOLLAND: I think especially with, you know, the work that I have coming out this week-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -it feels very much like the end of a chapter-

NICK GRIMSHAW: Yeah.

TOM HOLLAND: -and the beginning of, you know, whatever comes next-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -for me. The film The Odyssey, playing Telemachus, he's very much like a boy-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -and I kind of feel like it's the last time in my career I'll get that opportunity to play someone like that. So, for it to come at this juncture in my life for the premiere to be tonight in the same venue that my first premiere-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -ever was, um, feels like a kind of perfect full circle-

NICK GRIMSHAW: Yeah.

TOM HOLLAND: -moment, you know.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Was this the movie you were, you know, when you came on last time, you said, oh, I've got stuff going on, but you couldn't really tell us. Was it The Odyssey that you were doing, or was it—

NICK GRIMSHAW: Yeah, when did you film it?

ANGELA HARTNETT: When did you know that you were sort of set for this? Because is it like years ahead, do you sort of, you know, or just-

NICK GRIMSHAW: Yeah, it must have been-

ANGELA HARTNETT: -yeah.

NICK GRIMSHAW: -18 months ago?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah?

TOM HOLLAND: I don't know.

NICK GRIMSHAW: *[laughs]*

TOM HOLLAND: Because I feel like if it was The Odyssey, I, I, probably would've told you.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Oh.

TOM HOLLAND: I would've been so excited.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: I don't think it could've been.

NICK GRIMSHAW: Oh!

ANGELA HARTNETT: Oh he did? Oh right, okay.

NICK GRIMSHAW: Oh you did tell us.

PRODUCER TOM: We didn't know the name of it.

ANGELA HARTNETT: Oh we didn't know the name of it.

PRODUCER MANISH: You said it was Christopher Nolan.

TOM HOLLAND: Oh I did say it was Christopher Nolan, wow I'm- proud of myself for not giving that away.

ANGELA HARTNETT: Oh right, okay.

TOM HOLLAND: -proud of myself for not giving that away.

ANGELA HARTNETT: Yeah, well done. Okay.

TOM HOLLAND: Yeah.

NICK GRIMSHAW: Um, also since then, Ange, you have launched not one but two new restaurants.

ANGELA HARTNETT: Okay, yeah.

TOM HOLLAND: Congratulations.

ANGELA HARTNETT: Thank you very much, Tom.

TOM HOLLAND: Whereabouts?

ANGELA HARTNETT: So, Cafe Murano in Marylebone-

TOM HOLLAND: Lovely.

ANGELA HARTNETT: -which is in Dorset Street, which is great.

TOM HOLLAND: Oh nice.

ANGELA HARTNETT: So just down the road from Chiltern Street, around the corner. And then a restaurant at the top of the Royal Opera House, Cicoria.

NICK GRIMSHAW: Mm.

TOM HOLLAND: Wow.

ANGELA HARTNETT: So, we sort of did it the same, well, we had a party afterwards up there-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -after we did our live show.

TOM HOLLAND: Huh.

ANGELA HARTNETT: So-

TOM HOLLAND: That's awesome. I'll have to try them out.

ANGELA HARTNETT: You do. Yes, come, come.

NICK GRIMSHAW: Mm.

TOM HOLLAND: You guys heard of this app called Belly?

NICK GRIMSHAW: No-

ANGELA HARTNETT: No.

NICK GRIMSHAW: -what's that.

TOM HOLLAND: It's like this new like social media for restaurants and food and stuff-

NICK GRIMSHAW: Right.

ANGELA HARTNETT: Right.

TOM HOLLAND: -and it's like a kind of social community-

NICK GRIMSHAW: Uh-huh.

TOM HOLLAND: -of like recommending restaurants and stuff like that. It's really amazing.

ANGELA HARTNETT: Worldwide, or just?

TOM HOLLAND: It's worldwide.

ANGELA HARTNETT: Okay.

TOM HOLLAND: We've been on tour travelling-

NICK GRIMSHAW: Uh-huh.

TOM HOLLAND: -to loads of amazing places-

ANGELA HARTNETT: Yeah.

TOM HOLLAND: -and Z's been using this Belly app-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -and it has not let us down yet.

ANGELA HARTNETT: Oh fantastic.

TOM HOLLAND: So, I'm sure your restaurants are on there.

NICK GRIMSHAW: Oh, it'll be on there.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: You should check it out.

ANGELA HARTNETT: Perfect.

NICK GRIMSHAW: That's always good because I always, I just ask Angela.

TOM HOLLAND: That is-

NICK GRIMSHAW: Like everywhere I go. Yeah.

TOM HOLLAND: That's amazing. What kind of food are you doing? Are they different?

ANGELA HARTNETT: Uh, Italian at the Cafe, they're all Italian, really.

TOM HOLLAND: Right.

ANGELA HARTNETT: You know, so, um, but no, but it's great though, because Cafes, that's our fourth one now.

TOM HOLLAND: Wow.

ANGELA HARTNETT: So, I think that's enough for the moment. We'll keep that as it is.

[theme music plays]

NICK GRIMSHAW: We want to do your likes and dislikes, Tom.

TOM HOLLAND: Okay.

NICK GRIMSHAW: We didn't get time to do this last time because it was like Christmas.

TOM HOLLAND: Okay, good. No one wants to talk about what they don't like at Christmas.

NICK GRIMSHAW: Yeah, exactly. Um, so we, we have some summery likes from you.

TOM HOLLAND: Mm-hm.

NICK GRIMSHAW: Um, you love the genre of barbecue-

TOM HOLLAND: Mm-hm.

NICK GRIMSHAW: -we hear, uh, with your favourite things being, uh, on a barbecue: ribs, chicken drumsticks, halloumi.

TOM HOLLAND: Yeah.

NICK GRIMSHAW: Um, halloumi, I don't think it gets a lot of Dish time, actually.

TOM HOLLAND: Really?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: I think this is the first Dish time.

NICK GRIMSHAW: Is it really?

TOM HOLLAND: Fantastic.

ANGELA HARTNETT: I don't think we've had halloumi before.

TOM HOLLAND: I remember the first time I ever hosted a barbecue-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -with all my friends.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: I would have been probably about 16, and my parents were away on holiday-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -and I had all my mates over from school, and and I decided to make halloumi, and I obviously didn't think about the fact that it melts.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: So, I would open the barbecue-

NICK GRIMSHAW: *[laughs]*

TOM HOLLAND: -put it on, close it, go away, come back, and it would be gone.

NICK GRIMSHAW: Gone.

[crew laughs]

TOM HOLLAND: I was like, where does it keep going? It's obviously just melting through the thing.

NICK GRIMSHAW: So just a warning, Ange.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It melts.

ANGELA HARTNETT: Yeah, it's gone.

NICK GRIMSHAW: It can melt. And do you like to do a barbecue now? Do you have people around for a barbecue if you have time?

TOM HOLLAND: My brother Sam actually has just put in a pretty legendary setup-

NICK GRIMSHAW: Oh yes.

TOM HOLLAND: -in his house-

NICK GRIMSHAW: Uh-huh.

TOM HOLLAND: -and he had a barbecue yesterday which I couldn't attend because we've been doing press.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: Um, but when you have a chef in the family-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -those sorts of days it's nice to, to wait for it to be really special-

NICK GRIMSHAW: Yeah, yeah, yeah.

TOM HOLLAND: -and let him do it.

NICK GRIMSHAW: Yeah. Ange have you, Am I making this up, or did you have like one built?

ANGELA HARTNETT: We had this Mongolian barbecue which is like all clay-

TOM HOLLAND: Mm.

ANGELA HARTNETT: -and you just, wood. So, I like, like the wood-

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: -the smell of the wood.

TOM HOLLAND: Yeah nice.

ANGELA HARTNETT: And so, you put that in and then you have the barbecue there. But no, I do like it, but I sort of think, you know, I'm impatient for barbecue because you've got to let it-

TOM HOLLAND: You just want to turn it on.

ANGELA HARTNETT: I want to turn it on, cook it.

TOM HOLLAND: Yeah, nice.

ANGELA HARTNETT: You know, and of course-

TOM HOLLAND: I know what you mean.

ANGELA HARTNETT: -I'm the one who just throws the fish on and it's stuck, you know-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -and it's just like, so I leave that to Neil or our friends who come round.

NICK GRIMSHAW: I feel like we do the very different, like an American barbecue to a UK barbecue. Have you experienced like a great American barbecue?

TOM HOLLAND: Yes, I have. My friend George Cottle-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -who is actually the stunt coordinator on The Odyssey.

NICK GRIMSHAW: Yes.

TOM HOLLAND: Who is probably the best in the business.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: He does a great barbecue.

NICK GRIMSHAW: Oh yeah, shout out George.

TOM HOLLAND: Shout out George. He's a really, really good cook.

NICK GRIMSHAW: Stunts and barbecues.

TOM HOLLAND: I know, what a man.

NICK GRIMSHAW: What a man.

TOM HOLLAND: A man.

NICK GRIMSHAW: A man. Real man. Yeah.

TOM HOLLAND: He has really soft hands though.

NICK GRIMSHAW: Oh.

[crew laughs]

TOM HOLLAND: Yeah.

NICK GRIMSHAW: What do you think his secret is?

TOM HOLLAND: Well, we used, we used to joke because we would, um, when we would do the stunts back in the day, because he did all the Spider-Man movies-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -that's where we met. Um, they, they cinch you into the harness and they put these things on you called shackles-

NICK GRIMSHAW: Uh-huh.

TOM HOLLAND: -and that is basically your lifeline. Like, that shackle is what's connecting you to the wire-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -which is lifting you 100 feet in the air. And usually, the big kind of burly rigger is the guy that will tighten those up because you want those things to be tight.

NICK GRIMSHAW: Yeah.

TOM HOLLAND: And then it's, you know, the stunt coordinator, once you've got it, is always the one that wants to come in and take you-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -out because it's kind of the glory moment.

NICK GRIMSHAW: Yeah, yeah.

TOM HOLLAND: And he could never undo the shackles. *[laughs]*

NICK GRIMSHAW: Oh, George! *[laughs]* Oh, George!

TOM HOLLAND: Bless him.

NICK GRIMSHAW: Love George.

[crew laughs]

NICK GRIMSHAW: How do you find all those days? Like, obviously it is part of acting, but when you wanna portray a character or want to become an actor when you're younger-

TOM HOLLAND: Mm.

NICK GRIMSHAW: -then you've gotta go and learn wirework. It's so sort of far removed, I guess, from learning dialogue. Like, different parts of your brain to do it. Are they fun days where you get to do that, or terrifying days, or hardcore days, or?

TOM HOLLAND: It's all of those things.

NICK GRIMSHAW: Mm.

TOM HOLLAND: You know, sometimes stunts are really routine-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -and it's like something you've done 100 times, and sometimes you're testing yourself and doing something really new. Um, the stunts that I love are the ones where, you know, yourself and the rigger have to be in perfect sync.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: You know, there's, there's so many moving pieces-

NICK GRIMSHAW: Yeah.

TOM HOLLAND: -that go into making those things make, look realistic.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: Um, I don't necessarily like the ones where someone just goes, "3, 2, 1." And you're just like, "Oh f***!"

NICK GRIMSHAW: *[laughs]*

TOM HOLLAND: And it just, you know, you're on a wire-

NICK GRIMSHAW: Yeah, off somewhere.

TOM HOLLAND: -and you zoom out of the way or something.

NICK GRIMSHAW: Yeah.

TOM HOLLAND: I don't love those ones. Um, and I love fight scenes.

NICK GRIMSHAW: Yes.

TOM HOLLAND: I love doing fight scenes. I much prefer doing fight scenes with stunt performers-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -because it's like dancing-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -you know, and a great dancer can make a mediocre dance partner look fantastic.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: So, when you do fight scenes with these like super talented people, they like elevate-

NICK GRIMSHAW: Yeah.

TOM HOLLAND: -the, the entire scene. When you're doing fight scenes with other actors, that's when it actually gets more dangerous-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -because, you know, both of you are always going to be slightly different every time you do it, and you might get a little too close when you're throwing a punch-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -and, and it, um, it can be quite stressful.

NICK GRIMSHAW: I thought this in The Odyssey when there's like that amazing sort of sword scene that you have up on the cliff-

TOM HOLLAND: Oh yeah, yeah, yeah.

NICK GRIMSHAW: -that's good. And I was like-

[crew laughs]

NICK GRIMSHAW: -the amount of work and prep and training days. And I was like, yeah, Tom will have had days, I don't know, in a room somewhere practising that.

TOM HOLLAND: Do you know what, we actually had days by the side of the pool.

NICK GRIMSHAW: Oh *[laughs]*

TOM HOLLAND: It was glorious.

NICK GRIMSHAW: Nice.

TOM HOLLAND: We shot in Greece.

NICK GRIMSHAW: Uh-huh.

TOM HOLLAND: They, they took over this entire hotel.

NICK GRIMSHAW: Uh-huh.

TOM HOLLAND: We must have rehearsed that fight scene for 3 weeks or something like that.

NICK GRIMSHAW: Wow.

TOM HOLLAND: The mistake that we made though is where we rehearsed it was like perfectly flat ground-

NICK GRIMSHAW: Oh.

TOM HOLLAND: -and then when we got to set, and we realised that we were doing it on the edge of a cliff-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -we had to like change some of the action-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -because it just wasn't going to be possible or safe to do it where we were doing it. But it was amazing though, it really was.

NICK GRIMSHAW: Three weeks? S***!

TOM HOLLAND: Yeah-

NICK GRIMSHAW: A lot of work.

TOM HOLLAND: -but I love that.

NICK GRIMSHAW: Yeah.

TOM HOLLAND: For me, like, the more prepared you can be for a fight scene-

NICK GRIMSHAW: Uh-huh.

TOM HOLLAND: -and what I love about Chris is that he has such an appetite to tell the story through the action.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: You know, sometimes you're doing action just because it's cool.

NICK GRIMSHAW: Yeah.

TOM HOLLAND: But he, he will never let that happen. There has to be a reason for it.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: So, the more rehearsed you are, the easier it is for you to perform through it-

NICK GRIMSHAW: Yeah.

TOM HOLLAND: -rather than just doing a fight scene.

NICK GRIMSHAW: Yeah, yeah, yeah.

TOM HOLLAND: So, it's important.

NICK GRIMSHAW: There's a reason

TOM HOLLAND: Yeah.

NICK GRIMSHAW: Important to do.

TOM HOLLAND: This looks delicious.

NICK GRIMSHAW: Yes.

[theme music plays]

NICK GRIMSHAW: Food is here, Ange.

ANGELA HARTNETT: Yes, it is.

NICK GRIMSHAW: Looks fantastic.

TOM HOLLAND: The food looks delicious.

NICK GRIMSHAW: Please, please get involved.

ANGELA HARTNETT: Help yourself, yeah.

NICK GRIMSHAW: Oh-

TOM HOLLAND: Oh.

NICK GRIMSHAW: -skewer.

ANGELA HARTNETT: Yeah, there you go.

NICK GRIMSHAW: Oh, a large skewer

ANGELA HARTNETT: And there's a little spoon if you want to do a bit more sauce. And there's salad there.

NICK GRIMSHAW: Oh yeah. So, what have we got here, Ange? What have you made for Tom.

ANGELA HARTNETT: So, we have Padrón pepper and halloumi skewers-

TOM HOLLAND: Ooh.

ANGELA HARTNETT: -with a sweet and smoky honey drizzle.

NICK GRIMSHAW: Mm.

TOM HOLLAND: I love halloumi.

NICK GRIMSHAW: Yeah, delicious. And then a little-

TOM HOLLAND: Get stuck in.

NICK GRIMSHAW: Do you want one of these, Ange?

TOM HOLLAND: A little lamb's lettuce.

ANGELA HARTNETT: And we've got a lovely little summer, so a pea and mint-

NICK GRIMSHAW: Yeah.

TOM HOLLAND: Oh nice.

ANGELA HARTNETT: -with lamb's lettuce-

NICK GRIMSHAW: Obviously.

ANGELA HARTNETT: -um, green beans, and mangetout with a lovely lemon and chive dressing. And this is a recipe by Elly Curshen.

NICK GRIMSHAW: Mm.

TOM HOLLAND: Whereas I pronounced it once mangy toot.

ANGELA HARTNETT: *[laugh]*

NICK GRIMSHAW: Mangy toot.

[crew laughs]

NICK GRIMSHAW: Mangy toot.

ANGELA HARTNETT: I think we've all done something like that.

NICK GRIMSHAW: Well, I have with, um-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Lionel.

ANGELA HARTNETT: Lionel.

[crew laughs]

ANGELA HARTNETT: But I've always been saying Lionel.

TOM HOLLAND: Thank you.

NICK GRIMSHAW: I've been calling him Lionel-

ANGELA HARTNETT: Lionel.

NICK GRIMSHAW: -Messi.

ANGELA HARTNETT: I know, when you think about it-

TOM HOLLAND: I'd love it if I was wrong.

NICK GRIMSHAW: No, imagine.

ANGELA HARTNETT: No. I bet you you're not.

NICK GRIMSHAW: No, you're, I bet you're definitely not. Um, okay, so let's talk about this, Ange.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Fill us in. We've got a skewer, a first skewer.

ANGELA HARTNETT: Our fir-

NICK GRIMSHAW: Yeah, I've never heard of skewer on Dish.

ANGELA HARTNETT: I think so.

NICK GRIMSHAW: I don't think.

ANGELA HARTNETT: I think so, yeah

NICK GRIMSHAW: I've never had a skewer. Um, why are these good for like barbecue, summer cooking?

ANGELA HARTNETT: So, I think because, yeah, it holds together, it's smaller pieces, you know-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -so I think it cooks quicker as well-

TOM HOLLAND: Mm.

ANGELA HARTNETT: -which helps-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -you know, when you do things like that. So, I think that makes it easier. But, you know, and the key obviously when you do any skewers is you soak your skewers in water so that when they go on the barbecue, they don't burn.

NICK GRIMSHAW: Oh, I saw that in there-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -and I thought you were washing them.

ANGELA HARTNETT: You yeah-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -you know, so you're basically soaking-

NICK GRIMSHAW: I saw that.

ANGELA HARTNETT: -your skewers in water so that-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -when they hit the heat or basically, you know, because you get the flames up sometimes, then they don't burn because otherwise they burn. I mean, a couple did sort-

TOM HOLLAND: Wow that's a cool little tip

ANGELA HARTNETT: -of catch a bit of the gas.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Yeah. So that, like that.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: And so, with the Padrón peppers, we basically toss them in a little bit of olive oil and salt and just let them sort of marinate for a few minutes and then basically cut up the halloumi, put them on a skewer. So, you had a piece of Padrón pepper, piece of halloumi, etc.

NICK GRIMSHAW: And what's on the, how do you make the dressing?

TOM HOLLAND: Its delicious

NICK GRIMSHAW: The dressing is delicious.

ANGELA HARTNETT: And the dressing, well, the dressing-

NICK GRIMSHAW: So, you're putting that on before?

ANGELA HARTNETT: No, this goes afterwards. That's, um, Ottolenghi sweet and smokey powder. We mix that with some lemon juice, olive oil, and honey, and then that goes on afterwards.

NICK GRIMSHAW: Oh yeah, that's good.

ANGELA HARTNETT: I think if you put it on now, the honey would make it burn in the pan-

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: -but then you've got that lovely smoky sweetness, which is what you want.

NICK GRIMSHAW: And you don't have to do this on a barbecue. You did it in here?

ANGELA HARTNETT: No, I did it on a pan.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah, you can do it. You can do it on a grill pan, or you can do it, um, yeah, I just did it in a frying pan. So, it works, yeah.

NICK GRIMSHAW: So that is delicious.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm.

TOM HOLLAND: Mm.

ANGELA HARTNETT: Thank you, boys.

NICK GRIMSHAW: Very tasty.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: As Tom said, it can melt, can get a bit messy.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Do you have any tips of making it like—

ANGELA HARTNETT: I think with the halloumi, it's just a hot pan.

TOM HOLLAND: Mm-hm.

ANGELA HARTNETT: So, once you put it in hot, because you can see it's charred, once it goes in hot—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -then it slightly seals it, if you know what I mean.

TOM HOLLAND: Mm-hm.

ANGELA HARTNETT: So, it doesn't sort of, not escape, but it just gives it a little crust.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And then I just turn it as we were cooking it. But yeah, I just did it in a pan. I just did it now when we were talking.

TOM HOLLAND: Super delicious.

ANGELA HARTNETT: Because they're all on the skewer. So yeah-

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: -and you need something, I think the key with anything in barbecue is it's the size of what you put on your skewer-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -and also knowing that things aren't going to disintegrate. Because like, you know, if you do meat, that's going to take a lot longer. So, whatever you put with the meat, you don't want to put something like a strawberry-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -because that's just going to disintegrate. You want something chunky. So either chunky piece of vegetable, chunky piece of fruit.

NICK GRIMSHAW: Right.

ANGELA HARTNETT: So, the padrón peppers hold up while the halloumi-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -is cooking because you're only charring the padrón peppers.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Normally it's an asparagus, pea, mint, lamb's lettuce salad with lemon and chive dressing, but asparagus are out of season now, so what I've done is these lovely, um, flat beans-

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: -and the mangetout there.

TOM HOLLAND: Salad is delicious.

NICK GRIMSHAW: It's really good.

ANGELA HARTNETT: Um and-

TOM HOLLAND: I love the mint in it.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: That's it, yeah, finish with mint, finish with chives.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: So, you basically cook your beans, the mange tout are raw, cook your peas, mix them all together. Your vinaigrette is basically extra virgin olive oil, lemon juice, lemon rind, Dijon mustard, clear honey, and then chives at the end, and then mix all that together.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: And right at the end, put your herbs and put your lamb's lettuce and give it a little toss, because lamb's, you know, very delicate.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: So once the dressing hits it, it's going to start to-

TOM HOLLAND: Mm-hm.

ANGELA HARTNETT: -you know, not cook, but just-

NICK GRIMSHAW: It's so good. They're really good together-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -with the halloumi as well.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: You can't really leave lamb's lettuce overnight, can you?

ANGELA HARTNETT: No, once it's gone-

NICK GRIMSHAW: No.

ANGELA HARTNETT: -I sort of feel you pick it, you eat it.

TOM HOLLAND: That's right.

NICK GRIMSHAW: Yeah, you can try this recipe at [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes) is where you get all the recipes, the how-to. There is also a wine pairing if you want to have a wine with it. There is a rosé. What is the rosé, Ange?

ANGELA HARTNETT: So, it's a rosé from Corsica, lovely light little spice-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -that will work really well with these beautiful barbecue. Barbecue padron—

NICK GRIMSHAW: Mm, nice with a little smoky-

ANGELA HARTNETT: Little smokiness. Yeah.

NICK GRIMSHAW: -smoky halloumi moment.

ANGELA HARTNETT: Would you like another one, Tom? Here.

TOM HOLLAND: Um, do you know what, I'm all good for the minute, thank you, because there's more courses to come, right?

ANGELA HARTNETT: Yeah, there's more courses, yeah.

NICK GRIMSHAW: Yeah, there's more to come. Mm.

ANGELA HARTNETT: Oh, I had just had one of those Padrón peppers.

TOM HOLLAND: Yeah, I had one of those a second ago.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Did you get a hot one?

ANGELA HARTNETT: Hot one, yeah.

TOM HOLLAND: I did Hot Ones the other day.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Oh my God, how was that?

TOM HOLLAND: It was-

NICK GRIMSHAW: Is it?

TOM HOLLAND: -horrendous.

NICK GRIMSHAW: No.

[crew laughs]

TOM HOLLAND: And I think I might be the first person I threw up-

ANGELA HARTNETT: No!

NICK GRIMSHAW: No.

TOM HOLLAND: -in the interview.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: Because it was so hot.

TOM HOLLAND: Well, no, because I'd been nailing so much milk.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah. Oh my God.

[crew laughs]

TOM HOLLAND: I just started laughing.

NICK GRIMSHAW: *[laughs]*

TOM HOLLAND: Sorry, I shouldn't be telling you this while we're eating your lovely food.

NICK GRIMSHAW: No, come on, we can handle it.

TOM HOLLAND: And it's just like, I look like a baby.

NICK GRIMSHAW: *[laughs]*

[crew laughs]

TOM HOLLAND: You know when a baby just has like pure milk that comes out? It was literally like that.

ANGELA HARTNETT: Oh my God.

TOM HOLLAND: Horrendous.

NICK GRIMSHAW: That is amazing. Has it gone out? No.

TOM HOLLAND: No.

NICK GRIMSHAW: Not yet.

ANGELA HARTNETT: Mm.

TOM HOLLAND: No. I told them to keep that in though.

NICK GRIMSHAW: Oh my God.

TOM HOLLAND: Please make that the thumbnail.

NICK GRIMSHAW: Yeah, amazing. I just watched-

ANGELA HARTNETT: Brilliant.

[crew laughs]

NICK GRIMSHAW: -I just watched Penélope Cruz on it, and she was like saying her like family and kids made her do it, and she's like, she's like screaming at her family off camera, and she's like so restrained with it, but it's obviously, and she's like *[panting]*

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Like threatening her family.

ANGELA HARTNETT: Oh my God.

NICK GRIMSHAW: Like, it's because I always think, how hardcore can it be?
But-

TOM HOLLAND: I tell you what.

NICK GRIMSHAW: -pretty hardcore.

ANGELA HARTNETT: That's pretty impressive.

TOM HOLLAND: It's way worse than you think.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: I bet.

TOM HOLLAND: I've done it twice now, and last time I did it, I was like, I'm never doing that again.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: And then I did it again, and I'm never doing that again.

[everyone laughs]

NICK GRIMSHAW: Never doing it again.

ANGELA HARTNETT: Who keeps setting you up to do this.

NICK GRIMSHAW: Yeah.

TOM HOLLAND: My publicist.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: Oh.

[everyone laughs]

TOM HOLLAND: My lovely publicist.

NICK GRIMSHAW: And then how's long like the recovery time after you've done Hot Ones? Are you like a mess for hours afterwards? Because I always feel like when I have something spicy, it really-

ANGELA HARTNETT: Does stay on you, yeah.

NICK GRIMSHAW: Stays with you.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: The, my favourite part about this new experience is I did it with Jon Bernthal. He's a very good friend of mine.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

TOM HOLLAND: Absolutely love him to bits. He is on Broadway right now-

ANGELA HARTNETT: Mm.

TOM HOLLAND: -doing his show. So, he finished that and then went and did a full Broadway show for 3 hours.

NICK GRIMSHAW: No.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: It is like a super, super demanding show.

ANGELA HARTNETT: Yeah

TOM HOLLAND: And you know what happens when you eat spicy food?

ANGELA HARTNETT: Yeah.

TOM HOLLAND: Imagine-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -standing on stage in front of thousands of people

NICK GRIMSHAW: Mm. Wow.

[crew laughs]

ANGELA HARTNETT: I can't believe he's done that.

NICK GRIMSHAW: Wow.

TOM HOLLAND: We were texting in his half, and he was, um, he was feeling it. The audience would have been like, wow, this is so intense.

ANGELA HARTNETT: Yeah, yeah intense.

TOM HOLLAND: Sweating like you can't believe.

ANGELA HARTNETT: *[laughs]*

TOM HOLLAND: He's really just trying to not s*** himself.

[everyone laughs]

[theme music plays]

NICK GRIMSHAW: I want to talk to you about the premiere because it is tonight.

TOM HOLLAND: Yes.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Gonna be having, how do you deal with that situation? Because quite a mad situation. Like, you pull up in a car, thousands of people outside screaming, the red carpet photo situation.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: What was your first experience of that, and has it always been something that you've enjoyed? Do you enjoy it?

TOM HOLLAND: I loved it as a kid-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -and then in my 20s, I think I found it incredibly overwhelming.

ANGELA HARTNETT: Right.

TOM HOLLAND: Because it's a work event.

ANGELA HARTNETT: Yeah, sure.

TOM HOLLAND: You know, I think lots of people think that it's supposed to be a night for-

ANGELA HARTNETT: Mm.

TOM HOLLAND: -us to celebrate.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: But it is really like the final chapter of your work-

ANGELA HARTNETT: Mm.

TOM HOLLAND: -before you hand it over to, to the world.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: But now I'm at a time where I love it.

ANGELA HARTNETT: Mm.

TOM HOLLAND: To me, like, sharing it with the world-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -is where the pressure feels most real, and I get a bit of a kick out of that. And tonight, to see the film with an audience of people is such a pleasure-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -that I actually just, you know, the carpet is the carpet-

ANGELA HARTNETT: Mm.

TOM HOLLAND: -and, you know, it's really overwhelming, and it's quite exciting, but getting into the room to sit down and to watch the film-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -with everyone-

ANGELA HARTNETT: Yeah.

TOM HOLLAND: -is gonna be such a pleasure.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Do you have, like, photo face? Do you know, like, what you're doing when you get in there? 'Cause no one sort of tells you how to do it-

ANGELA HARTNETT: Yeah.

TOM HOLLAND: Yeah.

NICK GRIMSHAW: -but then I watch, like, movie stars. I'm like, did someone tell them how to do it? 'Cause they are good at it?

ANGELA HARTNETT: Yeah.

TOM HOLLAND: I was, like, subject to an internet meme for a long time-

NICK GRIMSHAW: Right.

TOM HOLLAND: -where people thought that I was, like, hiding a frog in my mouth on the red carpet.

[crew laughs]

ANGELA HARTNETT: What were you doing?

TOM HOLLAND: And I think it was because I was, I was trying to clench my jaw so hard.

NICK GRIMSHAW: *[laughs]*

TOM HOLLAND: I was kind of doing this like, yeah, puffy cheek thing.

NICK GRIMSHAW: Mm.

TOM HOLLAND: And, and I think what I ended up realising is I should just sort of stand there and smile.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, I think, yeah.

TOM HOLLAND: You know, I think the, all the pictures of myself I like the least are the ones where I can tell that I'm like-

ANGELA HARTNETT: You're trying.

TOM HOLLAND: -trying to do something.

NICK GRIMSHAW: Trying, yeah.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: And some people can do it-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

TOM HOLLAND: -and, and I don't think I can.

NICK GRIMSHAW: So, the film is, the premiere tonight is of course The Odyssey.

TOM HOLLAND: Yes.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Um, which is Christopher Nolan directed. Tell me about the experience from-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -when you get the call, and you get onto that first day on set. What is it like when Christopher's like, do you, do you want to be in The Odyssey?

TOM HOLLAND: I mean, obviously the first word out of your mouth is yes.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: Um, I was really, you know, intimidated to meet him-

ANGELA HARTNETT: Mm.

TOM HOLLAND: -but he's a very disarming person.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: Like, he's really kind, he's really, you know, personable-

ANGELA HARTNETT: Mm.

TOM HOLLAND: -and he was really open about the ambition of what he wanted to try and do.

ANGELA HARTNETT: Mm.

TOM HOLLAND: And I love film, I love-

ANGELA HARTNETT: Yeah.

TOM HOLLAND: -making movies, I love watching movies, and I was just excited as a fan of cinema to hear-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -like what he was planning on doing.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: And then to get the chance to be in it was just-

NICK GRIMSHAW: Mm.

TOM HOLLAND: -you know, I'm still to this day kind of pinching myself. Like, knowing that I'm going to his premiere tonight is exciting enough, and now knowing that like I'm in it-

NICK GRIMSHAW: I'm in it.

TOM HOLLAND: -I mean, it's like-

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: *[laughs]*

TOM HOLLAND: -crazy to me still.

NICK GRIMSHAW: It's pretty good.

TOM HOLLAND: I'm still trying to get used to that, yeah.

NICK GRIMSHAW: And doesn't it ring you to say, do you want to be in The Odyssey? Or because I know that he doesn't, he doesn't have a smartphone, he doesn't do emails.

ANGELA HARTNETT: Wow, legend.

TOM HOLLAND: No, he has, yeah, he has no phone-

NICK GRIMSHAW: Very for you.

TOM HOLLAND: -you get, um-

ANGELA HARTNETT: Mm love that.

TOM HOLLAND: -you essentially get called in to come meet with him-

NICK GRIMSHAW: Right.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: -and you come and sit down with him-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -and, you know, for a long time we just chatted as just two people-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -about film, and then he kind of, you know, dropped the mic and said, the movie I want to make is The Odyssey.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: And then immediately in my head I'm like trying to remember what The Odyssey was about-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: -trying to seem intelligent.-

[everyone laughs]

TOM HOLLAND: -and, uh, but you know it was amazing. He pitched me the story, he told me the role. I took the script home that night and read it, and, you know, was absolutely floored by his ability to adapt something-

ANGELA HARTNETT: Mm.

TOM HOLLAND: -that's so massive. I think he's so celebrated as a director, he's often-

ANGELA HARTNETT: Mm.

TOM HOLLAND: -overlooked as a writer.

ANGELA HARTNETT: Yeah-

TOM HOLLAND: And-

ANGELA HARTNETT: -it's true, you always think director. Yeah, you think yeah-

TOM HOLLAND: Yeah, totally.

ANGELA HARTNETT: -yeah, of course you do. Yeah.

TOM HOLLAND: You know, he's Academy Award-winning-

ANGELA HARTNETT: Yeah.

TOM HOLLAND: -writer.

NICK GRIMSHAW: Yeah.

TOM HOLLAND: And when you read the poem, it feels impossible to squeeze that story-

ANGELA HARTNETT: Mm.

TOM HOLLAND: -into a single-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -movie. And the way in which he's done it without sacrificing anything, without sacrificing the emotion-

ANGELA HARTNETT: Mm.

TOM HOLLAND: -or the things that make The Odyssey endure, the kind of human elements of it-

ANGELA HARTNETT: Sure, yeah.

TOM HOLLAND: -and the reason why it's so relevant, is, is unmatched.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: Yeah, he's an amazing guy.

NICK GRIMSHAW: And I think he's, he's gotta balance like the epicness of it-

ANGELA HARTNETT: Mm.

TOM HOLLAND: Mm-hm.

NICK GRIMSHAW: -and these crazy battle scenes-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -and scenes at sea and, you know, the-

ANGELA HARTNETT: The size of it in a way.

NICK GRIMSHAW: - the size of it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: But then also the, the, the delicate human elements-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -of it as well. And I think it's quite hard to tie those two things together.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: He does it so, so well.

TOM HOLLAND: That is the thing that I found most impressive is that neither side of the coin felt like they were sacrificed.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: So, you've got this humongous epic, probably the biggest movie that has ever been made-

ANGELA HARTNETT: Mm.

TOM HOLLAND: -but then also this like really intricate, intimate-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -love story.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: That's super emotional, and they both seem to coexist somehow.

NICK GRIMSHAW: Yeah.

TOM HOLLAND: And in most big films, you really have to have one or the other.

ANGELA HARTNETT: Yeah, it overtakes it, yeah.

TOM HOLLAND: And some, yeah, exactly.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: And he's managed to find a way to make them sort of complement each other.

NICK GRIMSHAW: Yeah. Does it feel different because it was all shot on IMAX?

TOM HOLLAND: Mm-hm.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: I watched a really great nerdy film about how it was all made because it's shot all on IMAX and then-

ANGELA HARTNETT: Yeah, which are much bigger cameras, aren't they?

TOM HOLLAND: Humongous. Yeah.

NICK GRIMSHAW: Yeah, huge camera. And apparently like a noisy camera as well, and they had to like–

TOM HOLLAND: Yeah, the, basically the camera like fires the film through the sensor like way quicker than usual–

ANGELA HARTNETT: Right, okay.

TOM HOLLAND: -and in order to do that, it has to make this like super loud noise, which means that you can't shoot dialogue–

ANGELA HARTNETT: Oh, right yeah.

TOM HOLLAND: -with those cameras. But Chris and Hoyte, our cinematographer, had kind of designed this, we called it ‘the blimp.’

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: It's like this gigantic black box which the camera goes inside of–

ANGELA HARTNETT: Yeah.

TOM HOLLAND: -and it like dampens out the sound.

ANGELA HARTNETT: Oh wow.

TOM HOLLAND: And now it allows you to shoot dialogue, but then it also means that like you're doing a scene with someone, and it feels like a Mini Cooper is like about-

[everyone laughs]

TOM HOLLAND: -to fall on your head. It's like absolutely nuts.

NICK GRIMSHAW: Or a mountain.

TOM HOLLAND: Yeah, literally.

NICK GRIMSHAW: Yeah. *[laughs]*

TOM HOLLAND: So, it just, it was, um, it was definitely a really steep learning curve. And the other thing that's really difficult is the camera can only run for 2 and a half minutes-

ANGELA HARTNETT: Mm.

TOM HOLLAND: -before it needs to be reloaded.

ANGELA HARTNETT: Oh God.

NICK GRIMSHAW: Wow.

TOM HOLLAND: So, if you shoot on film-

ANGELA HARTNETT: Stop start.

TOM HOLLAND: -yeah, if you shoot on film, usually you'll probably get about 7 and a half minutes.

NICK GRIMSHAW: Uh-huh.

TOM HOLLAND: If you shoot on digital, you probably get anywhere up to 20 minutes-

ANGELA HARTNETT: Yeah.

TOM HOLLAND: -worth of film before you need to reload the camera.

ANGELA HARTNETT: Mm.

TOM HOLLAND: But on IMAX, it's 2 and a half minutes-

ANGELA HARTNETT: Oh my God.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: Yeah, yeah, yeah.

TOM HOLLAND: -to 3 minutes if you really push it. So, you're doing a scene, an emotional scene, and you might be right in the middle of it, and then they call cut, and you have to kind of stay-

NICK GRIMSHAW: Wow yeah.

TOM HOLLAND: -in that moment while they reload it-

ANGELA HARTNETT: Yeah.

TOM HOLLAND: -and then pick it up where you left off. And you could actually just about hear the camera inside the box.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: So, it's kind of really dull sound, and to me it was like it was whispering to you-

ANGELA HARTNETT: Yeah.

TOM HOLLAND: -and it was like, "I'm running out of film-

[everyone laughs]

TOM HOLLAND: -hurry the f*** up." And you're like, "Oh God." Ahhh.

NICK GRIMSHAW: Ahhh. "Where's my dad? Where's my dad?" *[laughs]*

TOM HOLLAND: Yeah, it was tough, but I loved it.

NICK GRIMSHAW: I like all that. I mean, easy for me to say because I just sat in a cinema-

ANGELA HARTNETT: Yeah *[laughs]*

NICK GRIMSHAW: -and watched it in the afternoon, but I like that all that effort went into making this-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -like ancient old story-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -because there was, you know, the hard work from the cast and from the crew.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: The fact that it was all done, it feels very like analogue, like the way it was made.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: I like that retelling of an old story in that way, you know.

TOM HOLLAND: Yeah, it feels like Chris sort of took us back in time-

NICK GRIMSHAW: Yeah.

TOM HOLLAND: -but also to the future-

NICK GRIMSHAW: Yeah.

TOM HOLLAND: -you know. You know, we're using all of this new tech where, you know, he's breaking barriers and pushing the envelope out while also being super nostalgic-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

TOM HOLLAND: -and making a film that felt more like Lawrence of Arabia-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: -than anything else, you know.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: And well, you can, you can see it now. It's in cinemas right now.

ANGELA HARTNETT: It's now.

TOM HOLLAND: Out in cinemas right now.

NICK GRIMSHAW: Right now. And you have to watch in a cinema.

ANGELA HARTNETT: Yes. you have to.

TOM HOLLAND: You have to watch it in the cinema.

NICK GRIMSHAW: You have to watch it in a cinema.

ANGELA HARTNETT: You've got to.

TOM HOLLAND: And if you can, watch it in IMAX.

ANGELA HARTNETT: Yeah. Best way to do it.

TOM HOLLAND: It is unlike anything you'll see.

NICK GRIMSHAW: Yeah.

TOM HOLLAND: Yeah.

NICK GRIMSHAW: I said to, uh, Christopher Nolan, who I'd never met before, I said to him, I said, "Usually we get sent a film just on an iPad-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -like, and I watch on my iPad.” And he was like, “What?”

ANGELA HARTNETT: Oh yeah.

NICK GRIMSHAW: And I said, “Yeah, we email it and it's got like my email across the middle of it.” And he was like, “Are you joking?” I said, “Well, The Odyssey, not very iPad-y?”

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: And he was like, “No, it's not very iPad-y-

[crew laughs]

NICK GRIMSHAW: -at all.” So go to the cinema.

TOM HOLLAND: That's funny.

ANGELA HARTNETT: The movie in the end.

NICK GRIMSHAW: And then he was like “Yes, it's not very iPad-y.”

[theme music plays]

NICK GRIMSHAW: We should also talk about the cast. The cast is incredible.

ANGELA HARTNETT: Mm.

TOM HOLLAND: Yes.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: It's a real who's who. We have Tom Holland, hello.

ANGELA HARTNETT: Hello.

NICK GRIMSHAW: Matt Damon, Anne Hathaway, Lupita Nyong'o, Zendaya, Robert Pattinson, Travis Scott, Mia Goth. It goes, Charlize Theron's in it.

ANGELA HARTNETT: It's amazing.

NICK GRIMSHAW: It goes on and on and on. Quite the team-

ANGELA HARTNETT: Yeah.

TOM HOLLAND: Yes.

NICK GRIMSHAW: -to be involved in this. And I was like, wow, it really is-

TOM HOLLAND: Mm.

NICK GRIMSHAW: -they're sort of like the gods of our day, I thought.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: Oh, wow. That's very kind of you.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Tom told me to say that about him.

[crew laughs]

NICK GRIMSHAW: He didn't. He didn't. Um, but we thought we could do, based on the cast of The Odyssey, your knowledge-

TOM HOLLAND: Okay.

NICK GRIMSHAW: -or your best educated-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -guess of the excellent cast.

TOM HOLLAND: Okay.

NICK GRIMSHAW: So which person knows the best food spots in town? I turn to Angela. Who would you turn to?

TOM HOLLAND: I'd have to say Zendaya.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: She's really into her food-

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: -and trying food. She's very adventurous. She likes to go to new restaurants.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: She'll find a place and she'll love it and she'll go there all the time-

ANGELA HARTNETT: Right.

TOM HOLLAND: -but she's really good at trying new places.

NICK GRIMSHAW: Yeah, that's good.

ANGELA HARTNETT: We like that-

TOM HOLLAND: Yeah.

ANGELA HARTNETT: -yeah.

NICK GRIMSHAW: That's good.

ANGELA HARTNETT: Who would be the best, uh, dinner party host?

TOM HOLLAND: I would probably say Anne Hathaway.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Okay.

TOM HOLLAND: That would be such an elegant-

NICK GRIMSHAW: I think so.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: -dinner party.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: I think she'd have like good crockery.

TOM HOLLAND: Yeah.

ANGELA HARTNETT: Yes. Nice tablecloth.

NICK GRIMSHAW: Yeah.

TOM HOLLAND: Yeah, that'd be nice.

NICK GRIMSHAW: She'd be like, "Which plate should we use?"

TOM HOLLAND: Yeah, which plate?

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Yeah, that's what she'd be like.

TOM HOLLAND: I don't think I have two of the same plate-

[everyone laughs]

TOM HOLLAND: -in my house.

NICK GRIMSHAW: Um, the one to make a dinner reservation, who would you trust?

TOM HOLLAND: To be honest, I wouldn't trust any of us.

ANGELA HARTNETT: *[laughs]*

TOM HOLLAND: We're all a bunch of useless actors that have assistants and all that sort of stuff. I wouldn't-

NICK GRIMSHAW: Yeah.

TOM HOLLAND: -I just got nervous thinking about making a reservation.

[everyone laughs]

NICK GRIMSHAW: Someone's assistant, probably.

ANGELA HARTNETT: Someone's assistant, yeah.

NICK GRIMSHAW: Someone's assistant, yeah.

ANGELA HARTNETT: Who would be the hardest one to impress when being cooked for?

NICK GRIMSHAW: Mm.

TOM HOLLAND: That's a good question. I don't really-

ANGELA HARTNETT: Know the answer.

TOM HOLLAND: -I don't really know the answer to that question.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: I think Anne.

TOM HOLLAND: You think Anne?

NICK GRIMSHAW: Oh yeah, Anne.

TOM HOLLAND: She's so nice though-

NICK GRIMSHAW: She is dead nice.

TOM HOLLAND: -that I think you might not impress her, but you wouldn't know it.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: Because she put on such a good front.

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: Yeah, yeah. Um-

TOM HOLLAND: She's too sweet.

NICK GRIMSHAW: And lastly, uh, obviously The Odyssey, hello. Which person would you like-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -a holiday in Greece with?

TOM HOLLAND: I think probably my wife would be pretty good, you know.

ANGELA HARTNETT: Yeah, I like that. That makes sense.

NICK GRIMSHAW: That makes sense. Yeah, yeah.

ANGELA HARTNETT: You wouldn't-

TOM HOLLAND: That'd be nice, you know.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah *[laughs]*

TOM HOLLAND: It'd be strange. You said, "Sorry babe, I'm gonna take Matt actually."

ANGELA HARTNETT: Yeah *[laughs]*

[crew laughs]

ANGELA HARTNETT: Like a boys holiday.

NICK GRIMSHAW: Yeah. "What are you doing next week?" "I'm actually doing 10 days in Mykonos with Matt Damon."

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: "See you when I'm back." *[laughs]*

[theme music plays]

NICK GRIMSHAW: Well, Tom, that actually is the end, not of our time together on Dish, but the end of part 1.

TOM HOLLAND: Fantastic.

NICK GRIMSHAW: There's going to be part 2. There's going to be a sequel.

ANGELA HARTNETT: Yeah. *[laughs]*

TOM HOLLAND: There's going to be a sequel.

NICK GRIMSHAW: There's going to be a sequel, yeah.

TOM HOLLAND: I love it.

NICK GRIMSHAW: Yeah. So, I feel like any good sequel, we should have like a bit of a, a bit of a tease.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: Bit of a tease of what's to come.

NICK GRIMSHAW: So, I feel like we should say What's to come.

[tense music plays]

NICK GRIMSHAW: Coming up, we're gonna speak about the new Spider-Man movie.

TOM HOLLAND: It's really fun, it's super funny, but really, I think, the most emotional version of any of these movies that we've ever made.

ANGELA HARTNETT: We've got more skewers to speak about.

TOM HOLLAND: This feels like such a nice, like, home-cooked English day for me.

ANGELA HARTNETT: Aw.

NICK GRIMSHAW: Yeah.

TOM HOLLAND: So thanks. And utensils.

ANGELA HARTNETT: What about your favourite kitchen utensil?

NICK GRIMSHAW: Big question.

TOM HOLLAND: Oh, I would probably say—

NICK GRIMSHAW: Yes, we've got to find out what your favourite kitchen utensil is.

TOM HOLLAND: People are dying to know.

ANGELA HARTNETT: They are.

NICK GRIMSHAW: I am.

ANGELA HARTNETT: It's the question on everyone's lips.

TOM HOLLAND: Isn't it?

NICK GRIMSHAW: Yes, everyone's like, whatever the Odyssey-

ANGELA HARTNETT: [laughs]

NICK GRIMSHAW: -get to the spatulas.

[crew laughs]

NICK GRIMSHAW: So, Tom, thank you, and we'll see you, see you in part 2.

TOM HOLLAND: Wonderful.

[theme music plays]

NICK GRIMSHAW: If that episode has left you wanting more, find us on Instagram, TikTok, and YouTube just search Dish.

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

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

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

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