

Tom Holland, Part 2. The skewers sequel... this time, it's pork and pineapple!



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, welcome to Dish from Waitrose. I'm Nick Grimshaw.

ANGELA HARTNETT: And I'm Angela Hartnett.

NICK GRIMSHAW: And today, uh, we're going to welcome back Tom Holland. It's a, it's a two-parter, which we've never done before on Dish.

ANGELA HARTNETT: First time.

NICK GRIMSHAW: First— No offence to any other guests, but we decided Tom Holland warrants two—

ANGELA HARTNETT: Warrants it, yeah.

NICK GRIMSHAW: —episodes. Well, there's a lot to talk about, so we've kind of—

ANGELA HARTNETT: He's got two big movies.

NICK GRIMSHAW: -Two big movies—

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: —out this month. He has, of course, The Odyssey—

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: —the Christopher Nolan epic, and it also has a brand new Spider-Man movie.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: So, we thought, come on, let's talk. Let's not, let's not rush Tom Holland—

ANGELA HARTNETT: No.

NICK GRIMSHAW: —with a skewer.

ANGELA HARTNETT: And he wanted to come back on.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: He requested it, said he loved it.

NICK GRIMSHAW: He, he demanded it.

[crew laughs]

ANGELA HARTNETT: Yeah, he demanded.

NICK GRIMSHAW: He was like, “I’m not coming back once, I’m coming back twice.”

ANGELA HARTNETT: Coming back twice, yeah.

NICK GRIMSHAW: Coming back twice. If you’ve not seen episode 1 of this, you should watch episode 1—

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: —don’t you think?

ANGELA HARTNETT: Or listen to episode 1.

NICK GRIMSHAW: Or listen, because it is a podcast.

ANGELA HARTNETT: Podcast.

NICK GRIMSHAW: Apparently.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Um, we should also let people know, if you are just joining this episode, we recorded this episode the sort of day after the night everyone stayed up to watch England and Mexico.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So, it was like the late game—

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: –1:00 AM, moved to 2:00 AM—

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: –Monday morning, a terrible time for a football match.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So how were you feeling?

ANGELA HARTNETT: I felt okay.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: I felt okay because I—

NICK GRIMSHAW: You pre-napped.

ANGELA HARTNETT: –I'd had a big sleep. I'd pre-napped.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: I had a big power nap.

NICK GRIMSHAW: And we have an email from Jane—

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: –who got in touch via dish@waitrose.co.uk. Jane says, “Hi, I feel a bit of a Wally emailing in, but here we go. I found Dish when I decided again to give Couch to 5K a go some 8 weeks back.”

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: “I was going through a really tough time in my life, teenagers, work, elderly parents and oddly knew running would help despite not having run longer than 5 minutes in school. I just needed somewhere for my nervous energy to go. And anyhow, usually I'd listen to a self-help podcast, mostly just feel worse for something I wasn't doing correctly. So, I decided to do something different. I found Dish having it served up on their socials.”

ANGELA HARTNETT: Nice.

NICK GRIMSHAW: Served.

ANGELA HARTNETT: Yeah, got it.

NICK GRIMSHAW: Like a plate.

ANGELA HARTNETT: Yeah, well done.

[crew laughs]

NICK GRIMSHAW: “So, I'm 8 weeks down and in my final week next week. This week, despite the heat, I've managed 3 28-minute runs.”

ANGELA HARTNETT: Wow, in this heat, that's pretty impressive.

NICK GRIMSHAW: “Angela and Nick, 100% the reason I stuck to this.”

ANGELA HARTNETT: Aw.

NICK GRIMSHAW: “It's a brilliant distraction. I found myself laughing out loud, and I always plan the best meals and cocktails for my weekend on the way. Please don't stop because I'm worried, I'll run out of episodes, literally run out of them.”

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Um, and that's from Jane. Well, thank you, Jane.

ANGELA HARTNETT: Aw, Jane.

NICK GRIMSHAW: That's a dead nice email.

ANGELA HARTNETT: Lovely.

NICK GRIMSHAW: Thank you, Jane. And yeah, wow, you're really smashing it.

ANGELA HARTNETT: She's on it. Brilliant congratulations.

NICK GRIMSHAW: Really 3 half an hour runs basically this week.

ANGELA HARTNETT: That's good. In this heat.

NICK GRIMSHAW: Wow, congrats.

ANGELA HARTNETT: That's amazing.

NICK GRIMSHAW: Yeah, I've not done one. Too hot.

ANGELA HARTNETT: I cycle—

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: —but you can then get a breeze—

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: —or you can cycle in the shade, but not running.

NICK GRIMSHAW: No.

ANGELA HARTNETT: That's, that's, impressive.

NICK GRIMSHAW: Well, thank you, Jane.

ANGELA HARTNETT: Well, done.

NICK GRIMSHAW: I'm glad that we can help.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: But a self-help podcast as well, you're right, they sort of make me feel worse sometimes. Do you ever listen to one?

ANGELA HARTNETT: No.

NICK GRIMSHAW: No. Now should we talk seasonality?

ANGELA HARTNETT: We can.

NICK GRIMSHAW: We're going to talk about cherries, I believe.

ANGELA HARTNETT: Cherries! You can eat these.

NICK GRIMSHAW: Love a cherry.

ANGELA HARTNETT: Do you?

NICK GRIMSHAW: Yeah, remind me of my dad cherries.

ANGELA HARTNETT: Oh, why is that?

NICK GRIMSHAW: He'd always go and get like nice fresh cherries—

ANGELA HARTNETT: Aw lovely.

NICK GRIMSHAW: —from the market.

ANGELA HARTNETT: Very nice.

NICK GRIMSHAW: On a Thursday.

ANGELA HARTNETT: And probably then they were coming from abroad, but these are now English cherries—

NICK GRIMSHAW: Ah.

ANGELA HARTNETT: —grown in Kent.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: The sun has affected it, so we now grow our own cherries in Kent.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: I suppose Kent is one of the areas they grow them.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: But unlike other fruits, like maybe an apple or a banana, if you pick it underripe, it will continue to ripen, whereas you need to pick these when they're ready because that's it. They just start to go off. They don't ripen anymore.

NICK GRIMSHAW: Mm. They're good. Would you cook with a cherry?

ANGELA HARTNETT: You can do. I mean, cherry pie is the big thing.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: You can make a cherry pie with them. You can sort of pickle them slightly as well. So, they're great with meats like pork and duck.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Good if you pickled them and kept them through the sort of game season. They'd be brilliant with things like venison as well. Um, but yeah, cherry pie. Other than that, I think they're just perfect. I like them when they're really cold out of the fridge-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -and you serve them on ice and stuff.

NICK GRIMSHAW: Me too.

ANGELA HARTNETT: I think that works well.

NICK GRIMSHAW: Well, there we go. Cherries are-

ANGELA HARTNETT: Delicious. Where they gone?

NICK GRIMSHAW: In and delicious.

ANGELA HARTNETT: Tom's taken them.

NICK GRIMSHAW: Tom, Tom's taken them.

ANGELA HARTNETT: He's taken them for his sleep pattern.

NICK GRIMSHAW: I think that means wrap it up.

[everyone laughs]

NICK GRIMSHAW: Um, should we—

ANGELA HARTNETT: Stop wanging on about cherries.

NICK GRIMSHAW: -should we get into part 2 of Tom Holland?

ANGELA HARTNETT: Definitely.

[dramatic music plays]

ANGELA HARTNETT: Previously on Dish.

TOM HOLLAND: If you go back and watch Avengers, I have the most ridiculous haircut.

NICK GRIMSHAW: *[laughs]*

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

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

NICK GRIMSHAW: *[laughs]*

TOM HOLLAND: It is horrendous. 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: And you're like, "Oh, God!" Ahhhh.

NICK GRIMSHAW: Producer Tom in particular has not shut up about Tom Holland-

ANGELA HARTNETT: He's obsessed.

NICK GRIMSHAW: -liking lamb lettuce for 18 months.

TOM HOLLAND: You're doing a scene with someone, and it feels like a Mini Cooper is—

[everyone laughs]

TOM HOLLAND: —about to fall on your head. The audience would have been like, "Wow, this is so intense."

ANGELA HARTNETT: Yeah, yeah intense. 'Cause his face is exploding.

TOM HOLLAND: You're sweating like you can't believe.

ANGELA HARTNETT: *[laughs]*

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

[everyone laughs]

NICK GRIMSHAW: Tom Holland is here!

[cheering and applause]

NICK GRIMSHAW: Yes!

[dramatic music ends]

TOM HOLLAND: Thank you for having me back again.

NICK GRIMSHAW: Again.

ANGELA HARTNETT: We love you, Tom.

TOM HOLLAND: Again. Again.

NICK GRIMSHAW: Why don't we just do it as a trio?

ANGELA HARTNETT: Yeah.

TOM HOLLAND: Yeah, that'd be great.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Right?

TOM HOLLAND: I'll just zoom in.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Just zoom.

TOM HOLLAND: From wherever I am.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: You dressed as a soldier or something.

[everyone laughs]

TOM HOLLAND: Yeah, love that.

NICK GRIMSHAW: And we just, yeah, love that. Okay.

TOM HOLLAND: Nice.

NICK GRIMSHAW: All right, well, we'll see you next week.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And if you are, if you missed part 1, go and listen to part 1.
Um, we had a really nice bit of food.

TOM HOLLAND: Lovely food.

NICK GRIMSHAW: We spoke about The Odyssey.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: We spoke about Messi.

ANGELA HARTNETT: Yes.

TOM HOLLAND: Messi.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Lionel. Lionel

TOM HOLLAND: Whose first name is...

NICK GRIMSHAW: Lionel.

TOM HOLLAND: There we go.

NICK GRIMSHAW: Not Lionel.

[crew laughs]

ANGELA HARTNETT: Odd that, isn't it?

NICK GRIMSHAW: I can't believe it.

ANGELA HARTNETT: How we got that wrong.

NICK GRIMSHAW: I can't believe it.

ANGELA HARTNETT: Anyway.

NICK GRIMSHAW: In this episode, we want to talk about the new Spider-Man film—

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: –A Brand New Day, which is going to be at the end of the month. Um, we're also apparently gonna have dessert.

TOM HOLLAND: Oh!

ANGELA HARTNETT: Yes, dessert!

TOM HOLLAND: Oh lovely.

NICK GRIMSHAW: We're gonna have– We're gonna have dessert and a skewer?

ANGELA HARTNETT: We're having a skewer in a moment–

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: –another skewer, more barbecue stuff, and then yeah, dessert.

NICK GRIMSHAW: Now before we, uh, get into eating, we actually wanted to talk about your wonderful brother Sam.

ANGELA HARTNETT: Mm.

TOM HOLLAND: Amazing.

NICK GRIMSHAW: Um, because Sam is a very accomplished cook.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: We spoke about him in episode 1 about his, uh, barbecue-

TOM HOLLAND: Yeah.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -barbecue setup. But what are your, what are your favourite things that your brother Sam likes to make? And it's quite handy having someone who loves to cook in the house, isn't it?

TOM HOLLAND: I mean, it's great. And what's been so good for me is that he actually, he he has had his first cookbook.

ANGELA HARTNETT: Yeah, that's right.

TOM HOLLAND: Called Sam Holland's Kitchen Kickstarters.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: And it's for uni kids really to kind of learn how to cook and batch cook—

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: –and shop, you know, responsibly. And it has been so helpful for me. I know I'm 13, 14 years beyond my uni years, but it's been so good to learn how to cook. There's a great veggie section in there. So, for me, obviously Z doesn't eat meat-

ANGELA HARTNETT: Yeah.

TOM HOLLAND: –so cooking veggie–

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: –dishes at home has been really, really lovely.

ANGELA HARTNETT: Mm.

TOM HOLLAND: Yeah.

NICK GRIMSHAW: It's good to know.

TOM HOLLAND: He's a good cook, Sam, but he's very strict as well.

NICK GRIMSHAW: Oh.

TOM HOLLAND: We had a, at our, I think it was my mum and dad's wedding anniversary. He cooked this amazing dinner.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

TOM HOLLAND: And then he had us come in and help serve, and he was, he was quite rude.

NICK GRIMSHAW: Oh.

[crew laughs]

ANGELA HARTNETT: Was he mean, was he mean?

TOM HOLLAND: It was like being in a real kitchen.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: Wow.

TOM HOLLAND: He was very—

ANGELA HARTNETT: Did you plate something wrong? Was it incorrect?

TOM HOLLAND: No, we just, we had like stations—

ANGELA HARTNETT: Yeah, oh wow.

TOM HOLLAND: –and I was doing this, and his girlfriend was doing, or his fiancée–

ANGELA HARTNETT: Yeah.

TOM HOLLAND: –was doing that, and it was very regimented.

ANGELA HARTNETT: Wow.

NICK GRIMSHAW: Oh, Sam.

TOM HOLLAND: Yeah, it was, it was fun.

NICK GRIMSHAW: Yeah. *[laughs]*

TOM HOLLAND: He wasn't rude, he just was, passionate.

ANGELA HARTNETT: Yeah, he was focused.

NICK GRIMSHAW: He cared. Focused.

TOM HOLLAND: He was focused.

NICK GRIMSHAW: Yeah.

TOM HOLLAND: That's exactly what it was.

ANGELA HARTNETT: He was in the moment.

NICK GRIMSHAW: Yeah, yeah.

ANGELA HARTNETT: He wanted it to be right. Yeah.

TOM HOLLAND: But he's a great chef.

ANGELA HARTNETT: I understand that. Yeah.

NICK GRIMSHAW: I'm sure you do.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: I'm joking.

TOM HOLLAND: *[laughs]*

NICK GRIMSHAW: Are you like that at home ever?

ANGELA HARTNETT: Um, I can be.

NICK GRIMSHAW: Yeah. With Neil.

ANGELA HARTNETT: No. But when I've done stuff and there's lots of people, I've had its Christmas Day and everyone wants to help, which is great, but then they'll leave a messy station, or they'll go off and get distracted.

TOM HOLLAND: Yeah.

ANGELA HARTNETT: It's like, yeah, either you help and do the job or don't help.

NICK GRIMSHAW: And timing is-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -key, do you know what I mean?

ANGELA HARTNETT: That's it. It's no good saying-

TOM HOLLAND: And a messy station is, is no-

ANGELA HARTNETT: Disaster.

TOM HOLLAND: -good.

ANGELA HARTNETT: No.

NICK GRIMSHAW: It's no good.

TOM HOLLAND: It's one of the best things that Sam has taught me—

ANGELA HARTNETT: Yeah.

TOM HOLLAND: —is to wash up as you go.

ANGELA HARTNETT: Yeah, exactly.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: Because then you finish eating and—

ANGELA HARTNETT: It's there.

TOM HOLLAND: —it's all done.

NICK GRIMSHAW: It's all there.

ANGELA HARTNETT: Yeah, so much better. That's the way to do it.

TOM HOLLAND: So much better.

NICK GRIMSHAW: Do you always do, like, wash up before bed as well if you've had a dinner party?

ANGELA HARTNETT: I never used to, but I do now.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: I do. Yeah. Well, like I said, we have friends Saturday, and I was up till 1 just tidying up and the last little bits, because you don't actually want to wake up to that in the morning.

NICK GRIMSHAW: You do not. Well, we actually have a message from Sam for you. Oh, f***** hell.

ANGELA HARTNETT: Oh, volume. Is that his fancy outside barbecue? It does look fancy.

TOM HOLLAND: That is his new outdoor barbecue—

ANGELA HARTNETT: Yeah.

TOM HOLLAND: —he's just set up.

NICK GRIMSHAW: How do I turn it up?

TOM HOLLAND: Yeah.

NICK GRIMSHAW: Okay, I'm not very computery. Here we go.

TOM HOLLAND: I am so bad with tech.

NICK GRIMSHAW: I'm terrible. I honestly said to someone at work the other day, I said, “How do I get like a piece of paper up?”

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: And they were like, “Word?” I was like, “Word!”

[crew laughs]

NICK GRIMSHAW: “How do I get a piece of paper up?” Okay.

SAM HOLLAND: Hi Tom, Nick and Ange, I hope you're having a lovely time and I hope this time Ange you haven't burnt—

ANGELA HARTNETT: *[laughs]*

SAM HOLLAND: —the pigs in blankets because—

TOM HOLLAND: Oh.

SAM HOLLAND: —Tom hasn't forgiven you yet. I've had so many amazing meals with Tom over the years, but my favourite has to be when Granny Tess and our lovely mum cooked a chicken Véronique and an apple crumble on a beach in Thailand for the wonderful cast and crew of The Impossible about 15 years ago now. Wow. They had no equipment. They were cooking in a beach hut. So how they managed to pull it off, I do not know. But it became our favourite family meal, and so we'd have it anytime Tom would come home from a long stint of working. So that meal has to be my favourite for sentimental reasons, and it's also double delicious.

TOM HOLLAND: Double delicious.

ANGELA HARTNETT: Aw.

NICK GRIMSHAW: Double delicious.

TOM HOLLAND: Lovely Sam.

NICK GRIMSHAW: Sam. *[video continues to play]* Oh, I can't stop Sam. Oh, oh, oh my God, Sam.

[crew laughs]

NICK GRIMSHAW: Oh, there we go. Oh my God, so sorry.

ANGELA HARTNETT: You really are inept.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: Even I can manage that.

TOM HOLLAND: That was good.

NICK GRIMSHAW: No. That's so bad.

[everyone laughs]

ANGELA HARTNETT: "I can't stop Sam, whoo, whoo, whoo."

NICK GRIMSHAW: *[laughs]* Ah, lovely Sam.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So, what, your Mum made that really nice meal on the beach, and then now they have that when you come home.

ANGELA HARTNETT: Aw.

NICK GRIMSHAW: Aw.

TOM HOLLAND: Yeah, so we, we were making a movie in Thailand. It was my first ever film.

NICK GRIMSHAW: Yeah.

TOM HOLLAND: It was a real family.

NICK GRIMSHAW: Mm.

TOM HOLLAND: The crew were such lovely people, and we would always go down to this beach called Memories Beach.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: Cast and crew would be down there every weekend—

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: —all weekend.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: Um, and we started cooking down there, you know, we became friends with the people that ran the beach bar—

ANGELA HARTNETT: Yeah.

TOM HOLLAND: –and they would kind of let us cook.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: And we wanted to do like, you know, the English guys would cook one week and then the Italians would cook the next week.

ANGELA HARTNETT: Nice.

TOM HOLLAND: And Naomi Watts was the star of that movie.

ANGELA HARTNETT: Right.

TOM HOLLAND: So, my granny roasted two chickens in her oven at her house in Thailand.

ANGELA HARTNETT: Oh wow.

TOM HOLLAND: She then drove it through the jungle to this beach because you had to kind of go down this dirt road–

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Yeah, yeah, yeah.

TOM HOLLAND: –for about 25 minutes.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: And then, yeah, she made chicken Véronique–

ANGELA HARTNETT: Yeah.

TOM HOLLAND: –which I'm sure you know is a very complicated dish.

ANGELA HARTNETT: I don't actually know what it is. What is it?

TOM HOLLAND: It's like a kind of creamy shredded chicken dish–

ANGELA HARTNETT: Okay.

TOM HOLLAND: –but then you peel the grapes and roast grapes.

ANGELA HARTNETT: Oh, that it is. It's with the grapes–

TOM HOLLAND: Yeah.

ANGELA HARTNETT: –isn't it?

TOM HOLLAND: Yeah. And then you like shred the potatoes.

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: Mm.

TOM HOLLAND: It's absolutely delicious.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: And they, yeah, they made it in this hut on a beach in Thailand.

ANGELA HARTNETT: That's incredible.

TOM HOLLAND: And we had an apple crumble—

ANGELA HARTNETT: I love an apple crumble.

TOM HOLLAND: —and it was like a slice of home—

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Aw.

TOM HOLLAND: —in the most peculiar place.

ANGELA HARTNETT: Really nice.

TOM HOLLAND: So now if I've ever been away—

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: —and I come home--

ANGELA HARTNETT: Yeah.

TOM HOLLAND: —yeah, to the family house for dinner, that's always what we have.

NICK GRIMSHAW: Aw that's really nice. I love that.

ANGELA HARTNETT: That's so good. I love that.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: And it's a real— Now you've mentioned it's a really old classic French dish.

TOM HOLLAND: Yes.

ANGELA HARTNETT: You know, and that's one that, you know, you'd have had that in the '60s and stuff.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: I love the fact that it's reincarnated every time.

NICK GRIMSHAW: Oh.

TOM HOLLAND: Yeah.

ANGELA HARTNETT: That's fab.

NICK GRIMSHAW: When you've been away, Ange, if you've been working away or been on a trip, is there a meal that you, that you like to like bring you, bring you back in, bring you back home?

ANGELA HARTNETT: I sort of do like it. I mean, it's, it's funny how chicken is that dish for everyone. I just like a simple roast chicken—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: –with salad and that's it. That's, you know, like even the other day, Neil had been in France for a whole week. He was out cooking there. And he, in a text he goes, “I'm flying back in at 3.” And he said, “Can someone go to the butcher's, get a roast chicken, and we can have supper?” You know, it's just a– It is that sort of–

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: Yeah.

ANGELA HARTNETT: –it's home, doesn't it?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: It makes you feel like that.

NICK GRIMSHAW: It does give home.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Sure. Yeah.

ANGELA HARTNETT: Aw.

TOM HOLLAND: Last time I cooked roast chicken, I spent about 7 days in bed.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: Oh no.

ANGELA HARTNETT: So, you didn't cook it enough?

NICK GRIMSHAW: No.

ANGELA HARTNETT: Oh, Tom.

TOM HOLLAND: It was the worst 7 days.

ANGELA HARTNETT: Oh my God—

NICK GRIMSHAW: Oh no.

ANGELA HARTNETT: —you poor thing.

TOM HOLLAND: Yeah

NICK GRIMSHAW: Was anyone else affected?

TOM HOLLAND: No.

NICK GRIMSHAW: Just you.

TOM HOLLAND: Just for myself. I tried to like batch cook it and I was like, I'm gonna have a roast dinner every night for 4 nights in a row.

ANGELA HARTNETT: Oh God.

TOM HOLLAND: And I just remember being like, oh, that's a bit chewy. And then the next day, just—

NICK GRIMSHAW: Oh no.

ANGELA HARTNETT: Oh, you poor thing.

TOM HOLLAND: —horrendous.

NICK GRIMSHAW: Oh no.

TOM HOLLAND: Horrendous.

NICK GRIMSHAW: And have you, have you done it since? Have you like, 'cause like— Yeah.

TOM HOLLAND: I have. Yeah, yeah, yeah. Actually, no I haven't cooked a roast chicken since.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: I've had roast chicken.

NICK GRIMSHAW: Yes—

TOM HOLLAND: But not of my own cooking.

NICK GRIMSHAW: —but I always think if you've got ill from, then it's like on your list. You sort of like, avoid it for the rest of time.

TOM HOLLAND: It was horrendous.

NICK GRIMSHAW: Um, now you probably won't like this, but we're gonna do it.

TOM HOLLAND: Okay.

NICK GRIMSHAW: It's all nice compliments about you, Tom.

TOM HOLLAND: Oh, fantastic.

NICK GRIMSHAW: So, when you came on Dish last time, it was a real fan favourite.

TOM HOLLAND: Amazing.

NICK GRIMSHAW: We got so many nice comments. Nancy really loves when Tom Holland laughs.

TOM HOLLAND: Okay.

NICK GRIMSHAW: She says: "When Tom Holland laughs, all is right with the world." Um, hi to Joya, who just gave you a middle name of Tom 'Charming' Holland.

TOM HOLLAND: Lovely.

NICK GRIMSHAW: Um, and then there's a great comment, uh, that said, and I'd like your take on this one, Ange: "How can you not love Tom Holland? Polite, funny, eloquent, avid golfer, and a Spurs fan."

ANGELA HARTNETT: *[laughs]*

[crew laughs]

NICK GRIMSHAW: Is Tom your favourite Spurs fan, Ange?

ANGELA HARTNETT: He's the only Spurs fan that I actually love.

[crew laughs]

ANGELA HARTNETT: And well done, you guys, you stayed up. I'll give it to you.

NICK GRIMSHAW: Aw.

ANGELA HARTNETT: Come on.

NICK GRIMSHAW: Arsenal and Spurs.

ANGELA HARTNETT: Come on. Come on.

NICK GRIMSHAW: Oh, an embrace. Unbelievable scenes.

TOM HOLLAND: I tell you what, I will say, I watched—

NICK GRIMSHAW: *[laughs]*

TOM HOLLAND: —the Champions League final.

NICK GRIMSHAW: Ah!

[crew laughs]

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: What about Anthony?

ANGELA HARTNETT: Oh yeah, I'm sorry, Anthony.

[crew laughs]

NICK GRIMSHAW: That's showbiz.

ANGELA HARTNETT: I mean, it's all out now.

TOM HOLLAND: You just, you just threw his mic on the floor.

ANGELA HARTNETT: You know I love Anthony—

NICK GRIMSHAW: Oh, no.

ANGELA HARTNETT: -Anthony is Spurs. But to be fair, Anthony, you were saying you were going to give them up if they'd gone down.

ANTHONY: But they didn't.

ANGELA HARTNETT: Yeah, they didn't.

[crew laughs]

ANGELA HARTNETT: That's true. That's true. Just.

NICK GRIMSHAW: Did you watch it, Tom?

TOM HOLLAND: I, I watched it—

NICK GRIMSHAW: Did you watch the Champions League final?

TOM HOLLAND: —with my brother, and I'll get crucified for saying this—

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: —as a Tottenham fan, but I supported Arsenal. I sat with—

NICK GRIMSHAW: I think that's nice.

TOM HOLLAND: —my brother—

NICK GRIMSHAW: Yeah.

TOM HOLLAND: —'cause you know, my brother loves that team. I have two brothers that support Arsenal.

NICK GRIMSHAW: How come your family's divided brother teams?

TOM HOLLAND: I was always more into rugby.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: I played rugby as a kid, and I just always used to follow more of the rugby.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: But when I started working on film sets, it's all anyone talks about on a Monday morning is the football over the weekend.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: So, I kind of got a bit tired of being left out. But the reason that there is a divide is my brother Harry was the first person to pick a club—

NICK GRIMSHAW: Right.

TOM HOLLAND: —to support. And at the time, I think it was, you know, Chelsea, Arsenal, and United were like the 3 biggest teams—

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: —and he didn't feel like he could support one of those teams because—

NICK GRIMSHAW: It looked like he—

TOM HOLLAND: —didn't want to be a glory hunter—

NICK GRIMSHAW: Yeah.

TOM HOLLAND: –you know. And then when my brother Sam decided to pick a team, he said to Harry, I'll support Tottenham with you. And I think Harry had been so battered by being a Tottenham fan—

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: –because of how difficult it is, he was like, “Don't do it.”

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: “Pick another club.”

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: So, he picked Arsenal, and then Paddy followed suit with Sam. So, when I decided to get into football, I couldn't leave Harry on his own, so I picked Tottenham. And it's probably one of the worst decisions I've ever made.

[everyone laughs]

NICK GRIMSHAW: But that's good brotherly love, do you know what I mean?

TOM HOLLAND: Yeah.

NICK GRIMSHAW: It's good brotherly love.

ANGELA HARTNETT: You can't change now.

TOM HOLLAND: I can't change now.

ANGELA HARTNETT: That's it.

NICK GRIMSHAW: You can't change now.

TOM HOLLAND: Yeah, and even when I supported Arsenal, they lost.

NICK GRIMSHAW: No. *[laughs]*

ANGELA HARTNETT: Yeah, actually now I think I blame you. You're giving off bad vibes—

[crew laughs]

ANGELA HARTNETT: —Tom.

[theme music plays]

NICK GRIMSHAW: Food has arrived. Tom, please, you get involved there.

ANGELA HARTNETT: Right.

NICK GRIMSHAW: I'll get involved here. Do you want some potatoes, Ange?

ANGELA HARTNETT: Uh, just the, yeah, that's perfect.

NICK GRIMSHAW: Yeah, just a little suggestion. Um, tell us what we have now, Ange. Please.

ANGELA HARTNETT: So now we have spicy pork and pineapple skewers.

NICK GRIMSHAW: Yes.

TOM HOLLAND: Love that.

ANGELA HARTNETT: With a—

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: —Greek village Greek salad—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: —by Georgina Hayden.

NICK GRIMSHAW: Oh yeah, we love.

ANGELA HARTNETT: We love Georgina. And then I've done some little roasted, pan-roasted potatoes with some rosemary and garlic.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: And yeah, that's it. Yeah, so help yourself.

NICK GRIMSHAW: Oh yes, thank you.

TOM HOLLAND: This is such a treat. I've been on tour for like nearly a month—

ANGELA HARTNETT: Yeah.

TOM HOLLAND: —and just been sat in my hotel—

ANGELA HARTNETT: Room service.

TOM HOLLAND: –eating room service and stuff, so this feels like such a nice like home-cooked–

NICK GRIMSHAW: Aw.

TOM HOLLAND: –English day for me.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: It's a pleasure. We aim to please, we aim to please.

NICK GRIMSHAW: Aw well yeah welcome back. Why don't you get Ange on your rider, next film?

TOM HOLLAND: Can you imagine?

ANGELA HARTNETT: Oh my God, I'd love that.

NICK GRIMSHAW: “I just need this thing and–

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: –Angela Hartnett on set every day.”

ANGELA HARTNETT: Yeah, God that'd be such a cool job.

TOM HOLLAND: If you ever take the podcast on the road, you should just tag along to a press tour.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: That'd be fun.

ANGELA HARTNETT: That would work.

NICK GRIMSHAW: Just come and do it. Mm-hm. Okay, so—

ANGELA HARTNETT: So, in the pork—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: —so we have basically pork shoulder. Um, we make a marinade ingredients which are cayenne pepper, smoked paprika, ground coriander, ground cumin, light soya sauce, gluten-free, and olive oil. So you marinate your pork in that—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: —ideally overnight, but at least 30 minutes to an hour, then make sure it's in a nice, again, a dice size that goes on the skewer. And then basically place it with the pineapple on a skewer, so one piece of pineapple, one piece of pork, and then roast it in a pan. And this, because you've got that sweetness from the pineapple, it will get smoky. So, it is great for a barbecue—

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: —‘cause you’ve got that sweetness, and it starts to caramelize.

TOM HOLLAND: It's nice.

ANGELA HARTNETT: Um, and then once that's finished, once you've done it, you take 2 satsumas and if you don't have those oranges, char-grill those and as soon as the pork's finished, just squeeze all the juice from those satsumas over the pork and the—

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: —pineapple—

TOM HOLLAND: Lovely.

ANGELA HARTNETT: —and then finish with some salad onions, some little spring onions there.

TOM HOLLAND: Absolutely delicious.

NICK GRIMSHAW: Delicious. Yeah. Do you like a little fruit with meat?

ANGELA HARTNETT: This- Actually, when I was thinking about it, this is my sort of hell, pineapple, because I don't like pineapple on pizza.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Not that we're having a pizza, but pineapple and pork is not a thing I would normally have, but I thought give it a go.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: It's Tom. I'll give it a go. A little try.

TOM HOLLAND: It's delicious.

NICK GRIMSHAW: I like it.

ANGELA HARTNETT: Yeah, you like it. Yeah, it does work.

NICK GRIMSHAW: I like it a lot.

ANGELA HARTNETT: I mean, it's the classic, isn't it? Ham and pineapple slice, you remember from the '70s—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: —that dish that everyone—

TOM HOLLAND: No.

NICK GRIMSHAW: No.

[crew laughs]

ANGELA HARTNETT: Are you two too young? All right, I forget you two are children. Yes—

NICK GRIMSHAW: I like that you're a child at 41.

ANGELA HARTNETT: –the adults in the room who remember. *[laughs]*

NICK GRIMSHAW: It really works though, it's so delicious. I used to like cheese and pineapple on a stick–

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: –on like a hedgehog at a birthday party.

ANGELA HARTNETT: Yeah, there you go, that's what you want.

NICK GRIMSHAW: It really works. Yeah. And then alongside that, we've got what, like a classic Greek salad?

ANGELA HARTNETT: Greek salad By Georgina Hayden.

NICK GRIMSHAW: Did you think Odyssey and think Greek salad?

ANGELA HARTNETT: Of course–

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: –we did. Yes, we love it here. So, you've got red onion in there, tomatoes, cucumber, green peppers, pitted olives, basil, dried–

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: --oregano. That's the whole thing with the Greek salad, you put dried oregano in there. And then a very light vinaigrette, which you

basically slice up your onions and put the red wine vinegar on there, and then finish all the salad with some olive oil—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: —and a touch of seasoning. Again, not too much because you've got the real saltiness of the feta cheese—

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: --at the end. Yeah, and that's Georgina.

NICK GRIMSHAW: And then your roast potatoes, you've done like a new potato, which feel for me like the summer.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I don't know why.

ANGELA HARTNETT: Well, yeah, we always think of—

NICK GRIMSHAW: Maybe it's because I'm short sleeved.

ANGELA HARTNETT: —Jersey Royals and stuff. Yeah.

NICK GRIMSHAW: Tell us how you did your potatoes.

ANGELA HARTNETT: Just basically parboiled and then roasted in a pan with olive oil, touch of rosemary, garlic, and finish with a touch of lemon rind and a bit of lemon juice.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: That's it. Yeah.

NICK GRIMSHAW: Very good.

TOM HOLLAND: What's your go-to fat for that? Like, as in, like, what are you roasting them in?

ANGELA HARTNETT: Olive oil.

TOM HOLLAND: Olive oil.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

TOM HOLLAND: And you would prefer that to like a goose fat or something?

ANGELA HARTNETT: I think if I was doing big roasted potatoes in the oven, I'd probably go goose fat. But it felt olive oil was right with kebabs—

TOM HOLLAND: Okay cool.

ANGELA HARTNETT: —and this sort of thing.

NICK GRIMSHAW: Odyssey.

ANGELA HARTNETT: So, it all makes sense. Odyssey. Yeah—

NICK GRIMSHAW: Odyssey.

ANGELA HARTNETT: –olive trees, Greece.

TOM HOLLAND: You've thought about everything. I love it.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: We've done it.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: It's all this. Yeah.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: Delicious, absolutely delicious.

ANGELA HARTNETT: So that's why I think like that. And also, to me, I think olive oil in lightness. If it was sort of roasting, then you're going butter, goose fat.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: Mm-hm.

ANGELA HARTNETT: Like if it, you know, when you come back for Christmas 2027—

TOM HOLLAND: Mm-hm.

ANGELA HARTNETT: –we'll do–

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: –the goose fat. Yeah, we've got it.

NICK GRIMSHAW: If you wanna try these skewers, then you can get all the food that we make on Dish on [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes), all recipe, all the ingredients are on there.

NICK GRIMSHAW: Now July really is your month, Tom because we have The Odyssey, which is out.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: And but we also have Spider-Man: A Brand New Day, which will be out at the end of the month.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: So, you, we spoke about you being cast as Spider-Man last time you came on–

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: –and I love that story so much and about you like finding out on the internet that like mad story–

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: –that we got. So, you were like, what, 19 when you were, when you were cast as him? Is that right?

TOM HOLLAND: No, I was 18.

NICK GRIMSHAW: 18.

TOM HOLLAND: I was 18 when I got cast.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: Yeah.

NICK GRIMSHAW: And so, you've played him throughout your, your 20s?

TOM HOLLAND: My entire 20s.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: Yeah.

NICK GRIMSHAW: How does it feel to be returning again to play Spider-Man now for a fourth time?

TOM HOLLAND: It's honestly like, it's such a pleasure—

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: –and it is not something that I think I will ever get tired of. You know, I, I think there's something so special about Peter Parker as a character.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yeah.

TOM HOLLAND: That I think people just love him because he feels like just a regular human being.

ANGELA HARTNETT: Mm.

TOM HOLLAND: He's so relatable. But then behind the scenes, there's such an amazing community of people that have been on every single one of these movies–

ANGELA HARTNETT: Yeah.

TOM HOLLAND: –and it really does feel like a family.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: And I think in our industry there's so many unknowns, you know, you make new movies, you meet an entirely new group of people.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: It's so lovely to have that one thing in your life which feels like a homecoming.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: So, for me, playing the character, being in the movies, it's just been such a pleasure and I've really got to grow up, you know, on this new movie I had a lot more responsibility. I was welcomed into the writers' room and worked with the director—

ANGELA HARTNETT: Yeah.

TOM HOLLAND: —and collaborated on like what the film should be. And I think what I've really enjoyed is spending, you know, months and months and months just looking at what the fans wanted online.

ANGELA HARTNETT: Mm.

TOM HOLLAND: So, I felt like when I was in the room with the writers, I was like the representative of the fans.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: So, it's been amazing.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: The movie's great. I'm like super, super proud of it. It's really fun. It's super funny. But really, I think, the most emotional version—

ANGELA HARTNETT: Aw.

TOM HOLLAND: —of any of these movies that we've ever made. I showed it to my mum the other day and she was literally weeping.

ANGELA HARTNETT: Aw.

NICK GRIMSHAW: Aw.

TOM HOLLAND: Oh, but it was, um, it was great. And, you know, I love sharing Spider-Man with my family.

ANGELA HARTNETT: Mm.

TOM HOLLAND: It's like such a big part of our lives—

ANGELA HARTNETT: Mm.

TOM HOLLAND: —not just my life.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: And then there's a huge part of the movie that is all my brother's idea—

NICK GRIMSHAW: Oh wow.

TOM HOLLAND: —and you know, sitting down with him and getting to watch that and see how, like, we've all kind of we all kind of exist in that world—

ANGELA HARTNETT: Yeah.

TOM HOLLAND: —is really awesome.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: That's amazing. Isn't it. Yeah.

NICK GRIMSHAW: I love that the family are involved on it.

ANGELA HARTNETT: Exactly.

NICK GRIMSHAW: Now, we, we have not been able to see the film.

ANGELA HARTNETT: Not, yet no.

NICK GRIMSHAW: We've not been lucky enough to see this, but we do have a Marvel fanatic on our team.

ANGELA HARTNETT: Yes.

TOM HOLLAND: Okay.

NICK GRIMSHAW: Manish got to watch very specifically from Marvel—

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: —34 minutes—

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: –were allowed.

TOM HOLLAND: Only 34.

NICK GRIMSHAW: No more, no less.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: So, he gave us some notes, so I thought we could chat through what Manish has told us.

ANGELA HARTNETT: Mm.

TOM HOLLAND: Great.

NICK GRIMSHAW: Okay, the suit doesn't look as tight.

ANGELA HARTNETT: *[laughs]*

[crew laughs]

TOM HOLLAND: Yeah.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah. That's all right.

TOM HOLLAND: It's a good observation.

NICK GRIMSHAW: Uh-

TOM HOLLAND: A peculiar one.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: *[laughs]*

[crew laughs]

TOM HOLLAND: Whoever that was—

NICK GRIMSHAW: Yeah.

TOM HOLLAND: —but fair play.

NICK GRIMSHAW: Yeah, yeah. Um, Spider-Man goes to the hot tub where he's joined by Florence Pugh.

TOM HOLLAND: Yeah.

NICK GRIMSHAW: Yeah, that happens. No spoilers.

TOM HOLLAND: There's, yeah, you can, yeah, that was a crazy day for me.

NICK GRIMSHAW: Yeah.

TOM HOLLAND: I tried to do that whole like dehydration thing.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: What's that?

TOM HOLLAND: It's like what athletes do—

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: —to try and lose weight really quickly.

NICK GRIMSHAW: Right.

TOM HOLLAND: But one of the side effects of it is it really accentuates the work you've been doing in the gym.

NICK GRIMSHAW: Right.

ANGELA HARTNETT: Oh.

TOM HOLLAND: And for me, it didn't do any of that. It just really pissed me off because I was so thirsty.

[everyone laughs]

NICK GRIMSHAW: So thirsty. We had a great— Florence came—

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: —to see us on Dish.

TOM HOLLAND: Oh, right.

NICK GRIMSHAW: And we had a really great time with her.

TOM HOLLAND: She's a real cook as well, right?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, oh my god.

TOM HOLLAND: She loves her cooking.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah. She also was like, “I've got a really good recipe for a cocktail” and there was no measures.

ANGELA HARTNETT:

Yeah.

NICK GRIMSHAW: It was like, “So you want to put like a bit of that in and a bit of that—”

ANGELA HARTNETT: It was her Granny's.

NICK GRIMSHAW: —and she like made it for her gran.

TOM HOLLAND: Love it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It was delicious.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And I was like, that's when someone's a good cook-

TOM HOLLAND: I love that.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -when they just like freestyle it and make it. Yeah. Um, two stars of The Bear are in it.

ANGELA HARTNETT: Mm.

TOM HOLLAND: Yes, correct.

NICK GRIMSHAW: We also get to meet a past villain, Scorpion, uh, who was last seen in the first film.

TOM HOLLAND: Yes.

NICK GRIMSHAW: Yes.

TOM HOLLAND: That is very true.

NICK GRIMSHAW: Peter Parker looks like he's having a tough time.

TOM HOLLAND: When isn't he having a tough time though?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, that's true.

[crew laughs]

TOM HOLLAND: You know, being a superhero—

ANGELA HARTNETT: Yeah.

TOM HOLLAND: —is not easy.

NICK GRIMSHAW: Yeah. Um so—

ANGELA HARTNETT: It's not your everyday is it.

TOM HOLLAND: It's not your everyday.

ANGELA HARTNETT: It's a lot of pressure.

TOM HOLLAND: Yeah.

NICK GRIMSHAW: So that's the openers—

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: —what we've got there. There's a sauna, new suit, the Punisher, um, there is Scorpion and a sad Peter Parker.

ANGELA HARTNETT: Aw.

NICK GRIMSHAW: Where do you think the film goes next, Ange?

TOM HOLLAND: Oh.

ANGELA HARTNETT: Oh—

[crew laughs]

ANGELA HARTNETT: —that's tricky.

NICK GRIMSHAW: This is ideas for the next writer's room.

TOM HOLLAND: I like it.

ANGELA HARTNETT: Oh, I don't no I don't like pressure.

NICK GRIMSHAW: So, he's in the sauna.

ANGELA HARTNETT: He's in the sauna.

TOM HOLLAND: It's a lot of pressure.

NICK GRIMSHAW: *[laughs]*

TOM HOLLAND: And also, the 30 minutes that they have seen could not be further from where the movie ends up.

ANGELA HARTNETT: Yeah, exactly.

NICK GRIMSHAW: Oh okay.

ANGELA HARTNETT: No, that's too much pressure. I can't answer—

TOM HOLLAND: It is. Yeah.

ANGELA HARTNETT: —that, no.

TOM HOLLAND: Yeah.

ANGELA HARTNETT: I don't want to upset all the fans—

NICK GRIMSHAW: No yeah.

ANGELA HARTNETT: —if I say something really stupid.

NICK GRIMSHAW: No.

TOM HOLLAND: No, you wouldn't. You wouldn't.

NICK GRIMSHAW: No, but it was also, a lot of it was shot in London, right?

TOM HOLLAND: We shot almost the entire thing in London.

NICK GRIMSHAW: Wow okay.

ANGELA HARTNETT: Oh wow.

TOM HOLLAND: Yeah, we shot up in Glasgow—

NICK GRIMSHAW: Yeah.

TOM HOLLAND: —where we started.

ANGELA HARTNETT: I remember being in Glasgow that day.

TOM HOLLAND: We did this like massive— You were there, were you?

ANGELA HARTNETT: I was really upset with traffic is all I'm saying, Tom.

[everyone laughs]

ANGELA HARTNETT: Neil's dad was like—

TOM HOLLAND: Sorry about that.

ANGELA HARTNETT: *[in a Scottish accent]* “Oh, Angela you got to go this way now there's that Spider-Man movie.”

[everyone laughs]

ANGELA HARTNETT: And we were like, “Oh right, bloody Tom Holland.”

TOM HOLLAND: That is so funny.

[everyone laughs]

NICK GRIMSHAW: What, you were there the day?

ANGELA HARTNETT: I wasn't actually there going, "Hi Tom!" But we were in a restaurant and then we were going somewhere else and we—

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: —me and Neil was going to go this way, but also dad's love to tell you directions—

NICK GRIMSHAW: Oh, they love it.

ANGELA HARTNETT: —you know, and Neil's dad really loves telling us directions. We were like, oh, here we go.

TOM HOLLAND: No way.

ANGELA HARTNETT: And then the way he added to it, it was just—

TOM HOLLAND: I love the idea of like someone sat in traffic and just Spider-Man swinging past.

[everyone laughs]

TOM HOLLAND: Um, yeah.

NICK GRIMSHAW: But yeah.

ANGELA HARTNETT: Sorry.

TOM HOLLAND: Shot in, shot in Glasgow.

NICK GRIMSHAW: Yeah.

TOM HOLLAND: We shot at Pinewood—

NICK GRIMSHAW: Yes.

TOM HOLLAND: —uh, you know, the historic film studio—

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: —here in London, which was a real treat. I'd never shot there before—

ANGELA HARTNETT: Yeah, was that the first time? Yeah.

TOM HOLLAND: —which was really cool. We shot on some amazing locations. We had Charlie Wood was our production designer, one of the best in the business.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: You know, we essentially built New York on the backlot of Pinewood.

ANGELA HARTNETT: That's incredible.

TOM HOLLAND: Humongous set—

ANGELA HARTNETT: Mm.

TOM HOLLAND: —gave us so much freedom to sort of explore life in New York—

ANGELA HARTNETT: Mm.

TOM HOLLAND: —because when you shoot in New York for whatever reason, you can't shut down streets.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: So, in London, you know, the studios, I'm sure, pay an arm and a leg to shut down a street in London, and then you own that street for the day. You can't do that in New York. So, when you're filming there, it just, you know, you'll be in the middle of a scene and someone will just walk right in and be like *[in an American accent]* “Oh my God, can I get a picture, bro?!”

[everyone laughs]

TOM HOLLAND: And you're like, “No! Not right now!”

NICK GRIMSHAW: “Not right now!” Do people come and visit? And like, what, like, do your friends and family, when you're in London, is everyone like, “Oh my God, Tom's in London, we should go and hang out?” Or are you like, “Let's see when I get home.”

TOM HOLLAND: Yeah, if the family come to set—

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Mm.

TOM HOLLAND: –a whole bunch, you know, it's a really fun place.

NICK GRIMSHAW: Mm.

TOM HOLLAND: And my family, like I said.

ANGELA HARTNETT: They've been part of it.

TOM HOLLAND: They've been a part of–

NICK GRIMSHAW: Yeah.

TOM HOLLAND: –this process. They know all of the people–

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Mm.

TOM HOLLAND: –um, so, you know, they'll come and hang out every now and then, yeah.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, my cousin said she came—

TOM HOLLAND: Oh really.

NICK GRIMSHAW: —because she's married to Tommy Fleetwood.

TOM HOLLAND: Oh yes!

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: And he's—

TOM HOLLAND: Yes!

NICK GRIMSHAW: —a great golfer.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And yeah—

TOM HOLLAND: That's right.

NICK GRIMSHAW: —they came with like the kids—

TOM HOLLAND: Yeah, yeah, yeah.

NICK GRIMSHAW: —and she was raving about you.

ANGELA HARTNETT: Aw.

TOM HOLLAND: Yeah, because little Frankie came along, and we walked—

NICK GRIMSHAW: Little Frankie.

TOM HOLLAND: —him around the—

NICK GRIMSHAW: Yeah.

TOM HOLLAND: —sets and stuff and we showed—

ANGELA HARTNETT: Mm.

TOM HOLLAND: —him the—

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: —stunt hall. And, and, um, and then Tommy gave me this amazing putter.

ANGELA HARTNETT: Oh wow.

NICK GRIMSHAW: Oh.

TOM HOLLAND: Yeah, very nice.

NICK GRIMSHAW: Oh yeah.

TOM HOLLAND: Yeah.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Has it improved your golf?

TOM HOLLAND: No.

NICK GRIMSHAW: No.

[everyone laughs]

NICK GRIMSHAW: I wanna, I wanna play with him.

TOM HOLLAND: Do you play golf?

NICK GRIMSHAW: No, I've never played.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: And he keeps saying, “Have a game, have a game!” I'm like, I can't go from nothing to Tommy Fleetwood.

TOM HOLLAND: Yeah—

ANGELA HARTNETT: Yeah, yeah, yeah.

TOM HOLLAND: —that's, that's a huge leap.

NICK GRIMSHAW: And I'm so delusional that I think I'd have one game with Tommy and be like—

ANGELA HARTNETT: The best.

NICK GRIMSHAW: –at The Masters.

TOM HOLLAND: I could do it.

[everyone laughs]

TOM HOLLAND: Sunday at The Masters.

ANGELA HARTNETT: There you go. *[laughs]*

NICK GRIMSHAW: Yeah, like, I could do it. I could do it. Yeah, but they said they came and had the, like, the best time.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: Yeah, it was really lovely.

NICK GRIMSHAW: And Frankie like loved it.

ANGELA HARTNETT: Aw.

NICK GRIMSHAW: Imagine being shown around the set of Spider-Man by Spider-Man.

ANGELA HARTNETT: By Spider-Man.

NICK GRIMSHAW: Like Jesus Christ

ANGELA HARTNETT: I know. I love it.

NICK GRIMSHAW: Well, great timing. We're recording this obviously in the past, but today is the day that the film is out.

TOM HOLLAND: The movie comes out.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So, you can get to see it right now.

ANGELA HARTNETT: Go tonight.

TOM HOLLAND: That means I can go on holiday.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: You've finished promo.

TOM HOLLAND: Yeah

ANGELA HARTNETT: Yes, you're done.

NICK GRIMSHAW: You can go on your holidays.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: Nice.

NICK GRIMSHAW: Do you have, do you have, do you have a like time where you say, I'm gonna be off for a little bit now and just—

TOM HOLLAND: Oh yeah.

ANGELA HARTNETT: Yeah, you got to.

NICK GRIMSHAW: Okay, good. Okay good.

TOM HOLLAND: I'm pretty good like that.

NICK GRIMSHAW: Okay, yeah, I think that's good to do.

TOM HOLLAND: Yeah.

NICK GRIMSHAW: Definitely.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: Yeah.

ANGELA HARTNETT: Otherwise, you don't get any time to yourself.

TOM HOLLAND: No.

ANGELA HARTNETT: You need to. Also recharge.

TOM HOLLAND: Yeah, totally.

ANGELA HARTNETT: 'Cause your movies, you know, mentally and physically—

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: –know, you must come out and exhausted by the end of, you know, the stretches you do and whatever.

TOM HOLLAND: It's not impossible–

ANGELA HARTNETT: Yeah.

TOM HOLLAND: –you know. There's people that work far harder.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: But I, um, I just really love the saying of like, I, I work to live, I don't live to work.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm.

TOM HOLLAND: I really like taking time off–

ANGELA HARTNETT: Mm.

TOM HOLLAND: –especially if you feel like you've achieved something.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: There's nothing better than taking some time and feeling like you really deserve the time off, you know.

[theme music plays]

NICK GRIMSHAW: Tom Holland, it is time for your fast-food quiz.

TOM HOLLAND: Okay.

NICK GRIMSHAW: Are you ready?

TOM HOLLAND: Yes.

NICK GRIMSHAW: Okay, here we go. What is your favourite form of potato?

TOM HOLLAND: Roast.

ANGELA HARTNETT: What's your favourite herb?

TOM HOLLAND: I'm trying to think of the English name of it, and I can only think of the American--

ANGELA HARTNETT: Cilantro?

TOM HOLLAND: Yeah, coriander!

NICK GRIMSHAW: Coriander.

ANGELA HARTNETT: Coriander, there you go.

TOM HOLLAND: Whoa.

NICK GRIMSHAW: Whoa.

TOM HOLLAND: Whoa,

NICK GRIMSHAW: Whoa.

ANGELA HARTNETT: Whoa!

TOM HOLLAND: I need another cup of tea now.

NICK GRIMSHAW: Right now.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Um, what's your favourite fruit?

TOM HOLLAND: Mango right now.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Mango season. What about your favourite kitchen utensil?

NICK GRIMSHAW: It's a big question.

TOM HOLLAND: Uh, we have recently got rid of all plastic utensils.

NICK GRIMSHAW: Correct.

ANGELA HARTNETT: Very good.

TOM HOLLAND: And I have this new wooden spoon, and I f***** love it.

[crew laughs]

ANGELA HARTNETT: Oh, love that. Shout out to the wooden spoon. I love that.

NICK GRIMSHAW: It's a classic.

TOM HOLLAND: Yeah *[laughs]*

ANGELA HARTNETT: It's a classic.

NICK GRIMSHAW: It's an absolute classic. Absolute classic.

ANGELA HARTNETT: You need— No kitchen, every kitchen has to have one.

NICK GRIMSHAW: Uh, what is the best chocolate bar?

TOM HOLLAND: Oh, uh, Dairy Milk with Daim in it.

NICK GRIMSHAW: Oh yes.

ANGELA HARTNETT: Oh, right okay.

NICK GRIMSHAW: Delish.

ANGELA HARTNETT: Uh, favourite Sunday roast?

TOM HOLLAND: We had a Sunday roast yesterday and it was amazing. It was a roast beef–

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Okay.

TOM HOLLAND: –but I would probably go for a roast lamb.

ANGELA HARTNETT: Yeah, okay.

NICK GRIMSHAW: Uh, what's the best nut?

TOM HOLLAND: Pistachio.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Uh, what's your favourite toast topping?

TOM HOLLAND: Marmite.

NICK GRIMSHAW: The best ice cream is?

TOM HOLLAND: Oh, I don't really do ice cream.

NICK GRIMSHAW: What?

[crew laughs]

NICK GRIMSHAW: What?

TOM HOLLAND: Vanilla?

NICK GRIMSHAW: Yeah, yeah, it is.

ANGELA HARTNETT: Okay.

TOM HOLLAND: That is an ice cream.

NICK GRIMSHAW: Yes, that is an ice cream.

ANGELA HARTNETT: It is an ice cream, yeah. And what about your dish from your childhood?

TOM HOLLAND: Oh, I love my dad's. We used to call it sketti. My dad's spaghetti was something I was always super excited to eat.

NICK GRIMSHAW: Mm-hm

ANGELA HARTNETT: Aw.

NICK GRIMSHAW: Oh, Dad's sketti.

TOM HOLLAND: Yeah.

ANGELA HARTNETT: Dad's sketti.

NICK GRIMSHAW: Dad's sketti, Dad's sketti.

ANGELA HARTNETT: He needs to do it again.

NICK GRIMSHAW: Uh, right, Tom we come to the end of the show question.

TOM HOLLAND: I'm very sad we're at the end of the show.

ANGELA HARTNETT: Aw, you've been brilliant, Tom.

TOM HOLLAND: I'm having a really good time.

NICK GRIMSHAW: She's run out of skewers this time.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: We've got to wrap it up. She's taken 4 trees down..

[crew laughs]

NICK GRIMSHAW: Tom, for your chance to win the Waitrose goodie bag filled with lamb lettuce.

ANGELA HARTNETT: Oh sorry.

TOM HOLLAND: Let's go.

NICK GRIMSHAW: All you've got to do is answer this question, okay. I like the idea of Tom taking this to the premiere.

TOM HOLLAND: Cor 6th of July, you're not giving me a lot of time there, guys.

[everyone laughs]

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Um.

NICK GRIMSHAW: Have it.

TOM HOLLAND: Yeah, I'll have it on the red carpet, shall I? God.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: I don't have a response to that, Tom.

NICK GRIMSHAW: Okay, so Tom, we know that you can eat, we know that you can act—

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: —but can you cosplay a Michelin star chef? Um, Angela has made us some meringues.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: All you've got to do is fill them and present them to Chef Ange to judge. All you've got to do. That's all you've got to do.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Uh, so that's all you've got to do.

ANGELA HARTNETT: Look at his face.

TOM HOLLAND: There's no way I'm gonna be able to.

NICK GRIMSHAW: I know.

TOM HOLLAND: Oh.

ANGELA HARTNETT: *[laughs]*

TOM HOLLAND: Um, thank you.

NICK GRIMSHAW: But great content. Yeah. Am I doing it as well?

CREW: Yeah.

TOM HOLLAND: What are we—

NICK GRIMSHAW: Are you joking?

[crew laughs]

NICK GRIMSHAW: Oh, we're gonna be terrible at this.

TOM HOLLAND: Yeah.

NICK GRIMSHAW: A versus, I guess. No. Yeah, yeah.

TOM HOLLAND: Yes.

NICK GRIMSHAW: Are you competitive?

TOM HOLLAND: Oh yeah.

NICK GRIMSHAW: Oh no.

ANGELA HARTNETT: Yeah, of course.

TOM HOLLAND: I'm taking that lamb's lettuce home—

ANGELA HARTNETT: Yeah, yeah, yeah.

TOM HOLLAND: —and I'm eating it before 4 o'clock, before it goes off.

[everyone laughs]

NICK GRIMSHAW: Um, okay, let's do this. Come on.

[theme music plays]

NICK GRIMSHAW: Okay, so here we go. Should we do this?

TOM HOLLAND: Let's do it. I'm very excited.

NICK GRIMSHAW: Pick your meringue, please, sir. Here we go.

TOM HOLLAND: I'm gonna go for this one. It's got a nice little deep basin in it.

NICK GRIMSHAW: Mm, yeah.

TOM HOLLAND: Look at that.

NICK GRIMSHAW: Oh, imma go for this one here, look. I quite like this sort of devil curl.

TOM HOLLAND: Oh, that is quite nice.

NICK GRIMSHAW: That's quite good. Okay. Where are you gonna start, Tom?

TOM HOLLAND: What's that?

ANGELA HARTNETT: Cream.

NICK GRIMSHAW: Cream.

[crew laughs]

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: What was that exactly? Yeah, you gotta go cream first.

TOM HOLLAND: Do you know what I'm gonna do?

NICK GRIMSHAW: Yeah.

TOM HOLLAND: I'm gonna do something a little different here.

NICK GRIMSHAW: Oh, okay.

TOM HOLLAND: I'm gonna get my cream.

NICK GRIMSHAW: Yeah.

TOM HOLLAND: And I'm gonna put it there.

NICK GRIMSHAW: Whoa.

ANGELA HARTNETT: Oh. Okay.

NICK GRIMSHAW: As a glue almost.

ANGELA HARTNETT: Oh, very good.

NICK GRIMSHAW: What do you think of that Ange?

ANGELA HARTNETT: You've been working with your brother, haven't you?
[laughs]

TOM HOLLAND: That was nice.

NICK GRIMSHAW: Oh no. Oh no. Okay, I'm going to start.

TOM HOLLAND: There's lots of cream in there.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: I'm gonna go with a little lemon curd.

ANGELA HARTNETT: Very nice.

TOM HOLLAND: I like how you guys, when you do that like—

ANGELA HARTNETT: Quenelle sort of thing. Yeah, there we go.

NICK GRIMSHAW: Oh yes.

TOM HOLLAND: That was not what—

ANGELA HARTNETT: No, that'll be fine. Yeah, it's very liquid. It's quite soft to do it.

NICK GRIMSHAW: A scoop.

ANGELA HARTNETT: Yeah. That's looking good.

NICK GRIMSHAW: I'm gonna go for passion fruit. Scoop of this.

TOM HOLLAND: Yeah, nice.

NICK GRIMSHAW: 'Cause I've sort of created a little indentation in that cream there.

ANGELA HARTNETT: Yeah, in your little nest.

TOM HOLLAND: Lovely.

NICK GRIMSHAW: A nest, yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Oh, oh. Oh, okay.

ANGELA HARTNETT: All I'm saying, guys, if you were in service, I'd be like—

NICK GRIMSHAW: Oh yeah, we need to hurry up.

ANGELA HARTNETT: —“Where is the meringue?!”

TOM HOLLAND: Yeah, yeah, yeah, yeah, yeah. Sorry, chef.

NICK GRIMSHAW: Okay, okay.

TOM HOLLAND: Yes, Chef!

ANGELA HARTNETT: Table four's waiting.

NICK GRIMSHAW: Yes, Chef.

ANGELA HARTNETT: 20 minutes now.

NICK GRIMSHAW: Um okay. Maybe some of these.

TOM HOLLAND: When you're cooking in a kitchen, how acceptable would it be for me to get my hands in?

ANGELA HARTNETT: You're fine to use your hands.

TOM HOLLAND: Oh yeah?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Of course. Your hands are clean.

NICK GRIMSHAW: We've washed them, haven't we, Tom?

TOM HOLLAND: Yeah, oh yeah.

ANGELA HARTNETT: Exactly.

NICK GRIMSHAW: Yeah, before service.

TOM HOLLAND: That looks Sh- not great.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: Okay, I've done a sort of fan. Is that good?

TOM HOLLAND: That looks nice.

NICK GRIMSHAW: No, I don't, no I don't know. I think it looks a bit annoying.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Pistachios I do want in somewhere.

ANGELA HARTNETT: You want the nuts?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: Will I place them upright like this?

ANGELA HARTNETT: Yeah.

TOM HOLLAND: I'm like that.

ANGELA HARTNETT: Okay.

TOM HOLLAND: I'm trying to keep the lemon curd just there.

ANGELA HARTNETT: Yeah, you can see that.

NICK GRIMSHAW: Oh no, this doesn't look good. I'd hate if this came out.

ANGELA HARTNETT: Alright.

TOM HOLLAND: You'd be losing it with us.

ANGELA HARTNETT: Are we on a time? What have we got? 30?

CREW: Last minute.

ANGELA HARTNETT: Yeah, last minute.

NICK GRIMSHAW: Last minute. Yeah, okay here we go.

ANGELA HARTNETT: Last minute. You've got about a minute, kids.

[crew laughs]

NICK GRIMSHAW: Okay. All right, sticking that pistachio in there. I love kids, it's crazy.

ANGELA HARTNETT: Kids.

NICK GRIMSHAW: Okay, I might have a pistachio.

TOM HOLLAND: Go on in there.

NICK GRIMSHAW: We should try.

TOM HOLLAND: Little garnish of the old mint in the middle.

ANGELA HARTNETT: Nick's going nut heavy.

NICK GRIMSHAW: Nut heavy.

ANGELA HARTNETT: Um, Tom's going fruit. Right, we're about 10 seconds now, guys.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: 10, 9, 8, 7, 6—

[crew laughs]

ANGELA HARTNETT: –5–

NICK GRIMSHAW: We'll get rid of this.

ANGELA HARTNETT: –4, 3, 2, 1.

NICK GRIMSHAW: Oh no. Oh no.

ANGELA HARTNETT: Oh, they both look good.

TOM HOLLAND: That does look really nice, actually.

NICK GRIMSHAW: Oh wait, mine's a little bit crummy.

ANGELA HARTNETT: That's alright.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: They both look really good, actually. They both do. Hold on I need to get a spoon.

NICK GRIMSHAW: Thanks Ange. Here we go.

TOM HOLLAND: That does look really, yours looks–

NICK GRIMSHAW: No, yours looks good, Tom.

TOM HOLLAND: –nice.

NICK GRIMSHAW: Oh, that does look, she's right, balanced. The scale's good. I don't like these stood up pistachios. I regret that.

TOM HOLLAND: I don't mind that.

[crew laughs]

ANGELA HARTNETT: My only thing is that you've seen it, look there's Tom.

NICK GRIMSHAW: There's a quick solution—

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: —just pop that under there.

TOM HOLLAND: Yeah, but you can't do that on the table.

ANGELA HARTNETT: You can't go after what are you going to do, run out into the restaurant?

NICK GRIMSHAW: Say sorry, love hang on—

TOM HOLLAND: Yeah, sorry love.

NICK GRIMSHAW: —I know. Sorry, love. There we go.

ANGELA HARTNETT: I do like the nuts. I think they're good, Nick, and—

NICK GRIMSHAW: Yeah, nuts.

ANGELA HARTNETT: –I like that contrast.

NICK GRIMSHAW: Yeah, yeah.

ANGELA HARTNETT: Nice.

NICK GRIMSHAW: Yeah, okay.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Oh no, Tom's one.

TOM HOLLAND: There's a lot of passion fruit on there.

ANGELA HARTNETT: That's alright.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: I'm going—

NICK GRIMSHAW: Uh-oh.

ANGELA HARTNETT: –flavour profile because it's my flavour and you know you'll understand this—

NICK GRIMSHAW: Mm-hm

ANGELA HARTNETT: –I like sharp and citrus.

NICK GRIMSHAW: Mm-hm

ANGELA HARTNETT: So, this is a winner.

NICK GRIMSHAW: You're the winner.

[cheering and applause]

NICK GRIMSHAW: Come on, Tom. The goody bag is yours.

ANGELA HARTNETT: It's all about balance, same balance.

TOM HOLLAND: Thanks so much.

ANGELA HARTNETT: You did it Tom. It's a balance. You did it well.

NICK GRIMSHAW: The goody bag is yours.

TOM HOLLAND: The goodie bag is mine.

NICK GRIMSHAW: And Tom Holland, everybody! Thank you, Tom. That was so fun. Thank you.

TOM HOLLAND: So nice to see you again.

NICK GRIMSHAW: Yeah, for sure.

ANGELA HARTNETT: Have a great time tonight.

TOM HOLLAND: Yeah, thank you so much.

ANGELA HARTNETT: We'll look out for the pictures.

TOM HOLLAND: Yeah, you'll see me there with my lamb's lettuce.

NICK GRIMSHAW: Lamb's lettuce.

[crew laughs]

ANGELA HARTNETT: I would love it if there was a little bit in your pocket.
Yeah. *[laughs]*

NICK GRIMSHAW: And Tom, thank you.

TOM HOLLAND: Thank you so much.

ANGELA HARTNETT: That was so fun.

TOM HOLLAND: Thank you everyone for having me.

[theme song plays]

NICK GRIMSHAW: Yeah, thank you guys.

TOM HOLLAND: It's always a pleasure.

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.

VOICEOVER: Waitrose, the home of food lovers.