

Emilia Clarke's dreams come true with our super greens vignole with lamb steaks



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: Are you ready?

ANGELA HARTNETT: Ready.

NICK GRIMSHAW: You start this one.

ANGELA HARTNETT: I can't do it.

NICK GRIMSHAW: Go on.

ANGELA HARTNETT: No.

NICK GRIMSHAW: Go on.

ANGELA HARTNETT: Hello, welcome to Dish. My name's Angela Hartnett.

NICK GRIMSHAW: My name's Nick Grimshaw. Hello.

ANGELA HARTNETT: Hello. How are you?

NICK GRIMSHAW: I'm good. Ange, you?

ANGELA HARTNETT: Yeah, not too bad. Not too bad.

NICK GRIMSHAW: Ready for a delicious meal as cooked as usual by me.

ANGELA HARTNETT: I know, yeah. Cooked by you. I'll do the drinks, interviewing.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Done my research.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: I've interviewed this person quite a few times—

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: —actually, yeah.

NICK GRIMSHAW: Have you done a lot of radio with them?

ANGELA HARTNETT: A lot a lot of shows.

NICK GRIMSHAW: Yeah. A lot of radio with them.

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: A lot of radio with them, yeah.

ANGELA HARTNETT: And I won an award the other week as well.

NICK GRIMSHAW: Oh, you did?

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: Congratulations.

ANGELA HARTNETT: Radio Six, yeah.

NICK GRIMSHAW: Best radio station?

ANGELA HARTNETT: Yeah, it's great.

NICK GRIMSHAW: Yeah. I heard about that. Yeah, yeah.

ANGELA HARTNETT: Well, done me. That's what I say

NICK GRIMSHAW: Yeah, well done you, Ange.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Um, how are you? You good?

ANGELA HARTNETT: I'm very well, thanks.

NICK GRIMSHAW: And you? Yeah, I'm all right. I'm good. I'm looking forward to our guest today.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Um, Emilia Clarke.

ANGELA HARTNETT: Have you met her before?

NICK GRIMSHAW: I have actually interviewed her quite a few times.

[crew laughs]

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Thank you!

NICK GRIMSHAW: Yeah, I have interviewed her quite a few times.

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: I really like her.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: On the radio, we'd have a lot of guests from Game of Thrones come on. So, Emilia Clarke, Maisie Williams, Sophie Turner, of course, who joined us here on Dish.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: People will know her for that, I guess that was the thing that shot her to fame—

ANGELA HARTNETT: Yeah

NICK GRIMSHAW: —which has been many a brilliant thing and here to talk about her brand-new show called Ponies—

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: —as well. Which is her sort of set in '70s—

ANGELA HARTNETT: Russia.

NICK GRIMSHAW: —Russia spy thriller.

ANGELA HARTNETT: See, that's right up my street.

NICK GRIMSHAW: Right up your street.

ANGELA HARTNETT: Love that.

ANGELA HARTNETT: I've watched the first couple of episodes. She's brilliant.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: She's a great actress.

ANGELA HARTNETT: Very good actress.

NICK GRIMSHAW: Good vibes as well.

ANGELA HARTNETT: Good vibes.

NICK GRIMSHAW: She's good.

ANGELA HARTNETT: Excellent.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Looking forward to this.

NICK GRIMSHAW: I'd say she's charming and adorable.

ANGELA HARTNETT: Aw.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: That's lovely.

NICK GRIMSHAW: Anyway, hey, guess what? Next week it's 4 years since episode 1 of Dish.

ANGELA HARTNETT: Oh, my Lord.

NICK GRIMSHAW: 4 years.

ANGELA HARTNETT: 4 years. Feels longer.

NICK GRIMSHAW: Does. *[laughs]*

ANGELA HARTNETT: Feels like I've been here forever. *[laughs]*

NICK GRIMSHAW: Where were you? Because I can vividly remember being
rund, uh, about the idea of Dish.

ANGELA HARTNETT: Well, I, I remember re-reading the email. I think it was
Gemma or Mitra called me up the day before and they said, “You know what
you're going to do tomorrow?” I said, “Yeah, I'm going on Nick's podcast.”

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: They said, “No, you're interviewing to go on a podcast
with him.” Then I re-read the email, I thought, “Well, I'm a bit late now—

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: —to sort of ring up and say I can't make it, can I?”

NICK GRIMSHAW: What did you want to pull out?

ANGELA HARTNETT: Well, I was, I didn't know—

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: –what I'd agreed to, basically. Anyway, and then we came, and it was in this actual studio here.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Not this one, downstairs, that we did our chemistry test.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: I remember wearing a blue shirt.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: I remember you'd just come in from having a facial.

NICK GRIMSHAW: Oh, I don't.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: And there we are, 4 years later.

ANGELA HARTNETT: Here we are indeed.

NICK GRIMSHAW: And what did you go home and say to Neil?

ANGELA HARTNETT: *[laughs]* Probably knowing me, I probably just didn't say anything–

NICK GRIMSHAW: Yeah.

[crew laughs]

ANGELA HARTNETT: –for a couple of weeks.

NICK GRIMSHAW: Does Neil know this is on?

ANGELA HARTNETT: *[laughs]* Neil's like, “Where you going?” “I'm doing this podcast. Did I not tell you I was doing that?” That's probably exactly what happened.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: Eh, please, come on, be honest, I think, and I bet if everyone's really truthful, I thought, oh, we'll do this for like 10 episodes.

NICK GRIMSHAW: Yeah, big time.

ANGELA HARTNETT: That's it, done. You know, thanks very much, lovely, have great lives, you know—

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: –blah blah blah, you know. But come on, no one thought it was going to become as big as it became, surely.

NICK GRIMSHAW: No, I remember having a meeting about it. Um, I was—

ANGELA HARTNETT: ‘Cause you wanted to do a food podcast, didn't you?

NICK GRIMSHAW: I wanted to do something that felt reflective of what I was doing. So, I felt like when I started Radio 1, I was like 22 or 23, and when I wanted– I really wanted to leave Radio 1 before I was 40, I just had this thing in my head.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: And then I was like 37 and I thought it's time to go now.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: And I thought in the same way I wanted to join Radio 1 because I wanted to talk about raving and going to parties and finding out about like the newest band or the newest rapper.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: I don't necessarily have that–

ANGELA HARTNETT: Feelings anymore.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Or interest.

NICK GRIMSHAW: Yeah, no, I have the interest in it, but it's not like my life is not going out.

ANGELA HARTNETT: Sure, not yeah

NICK GRIMSHAW: So, I was trying to think what do I like doing, and I was like, I like having people around for tea.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: I like having a chat to people.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I was thinking, like, "What could I do?" And I was like, "I don't know about podcasts." *[laughs]*

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Just generally. And I was thinking it all through, and this is true. I got a call from Caroline, who's my agent, and she was like, "There's this idea about doing a dinner party podcast."

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: And I was like, "That is so weird," 'Cause I was just writing all the things I wanted to do and I'd not sent it to anyone.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: But I'd sort of maybe thought—

ANGELA HARTNETT: Put food, and yeah.

NICK GRIMSHAW: –it into existence. Didn't invent it!

ANGELA HARTNETT: Manifestation.

NICK GRIMSHAW: Not my idea.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Want to clarify that. Don't own the IP, unfortunately.

ANGELA HARTNETT: Wish I did.

NICK GRIMSHAW: Um, but it was like the thing that I wanted to do.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Anyway.

ANGELA HARTNETT: Here we are.

NICK GRIMSHAW: We did the first episode with Hannah Waddingham.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: And Phil Dunster.

ANGELA HARTNETT: Phil Dunster.

NICK GRIMSHAW: Who are the stars of Ted Lasso.

ANGELA HARTNETT: Ted Lasso, yeah.

NICK GRIMSHAW: Do you remember what we ate?

ANGELA HARTNETT: We had a fish dish.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: Um, and I think it was with either a vegetable pasta ragu maybe, or certainly a vegetable thing underneath.

NICK GRIMSHAW: Really?

ANGELA HARTNETT: Yeah

NICK GRIMSHAW: I can't remember, I have no idea.

ANGELA HARTNETT: 'Cause both of them are pescatarian. I remember they both came from filming an episode of Ted Lasso.

NICK GRIMSHAW: Yeah. I remember them not wanting to leave.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: And I thought that was a good sign.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Well, happy 4th birthday.

ANGELA HARTNETT: Thank you.

NICK GRIMSHAW: And thanks so much for this Rolex that you've bought me.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Beautiful. Thank you, I love it. Thanks, Ange. It's edible. Um, well, to celebrate this momentous occasion, should we welcome a fantastic guest?

ANGELA HARTNETT: Definitely.

NICK GRIMSHAW: Let's welcome Emilia Clarke to Dish.

[theme song plays]

[applause]

EMILIA CLARKE: Hi!

NICK GRIMSHAW: Hello! How are you?

EMILIA CLARKE: I'm good, how are you?

NICK GRIMSHAW: Nice to see you, are you alright?

EMILIA CLARKE: Good to see you. Hello.

NICK GRIMSHAW: Welcome!

ANGELA HARTNETT: Nice to meet you. Hello.

EMILIA CLARKE: Nice to meet you guys. I'm good.

NICK GRIMSHAW: Yeah?

EMILIA CLARKE: I'm good, yeah.

NICK GRIMSHAW: Thank you for coming.

ANGELA HARTNETT: Thank you for coming, yeah.

EMILIA CLARKE: Thanks for having me. I'm a super fan.

ANGELA HARTNETT: Oh, wow.

EMILIA CLARKE: Yeah.

NICK GRIMSHAW: Well come on in.

EMILIA CLARKE: Yes, thank you.

ANGELA HARTNETT: Come through.

NICK GRIMSHAW: We'll get you a drink.

EMILIA CLARKE: Thank you.

NICK GRIMSHAW: Ange you set Emilia down.

ANGELA HARTNETT: Yes, come on over here.

NICK GRIMSHAW: And then we're going to start the Champagne for you.

EMILIA CLARKE: Yes!

NICK GRIMSHAW: Yes!

ANGELA HARTNETT: Happy with that?

EMILIA CLARKE: Hell yes.

ANGELA HARTNETT: Hell yes. Love that. Yeah.

[*champagne pops*]

EMILIA CLARKE: Yeah.

ANGELA HARTNETT: We're gonna have a little snack to start.

NICK GRIMSHAW: A snack, and then we'll start.

EMILIA CLARKE: [*gasp*] Amazing.

ANGELA HARTNETT: So, we love— We know you like tuna, anchovies—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Um, capers, all that sort of thing, so this is a tonnato sauce.

EMILIA CLARKE: Yes!

ANGELA HARTNETT: Yes! With some chicory, which you love.

EMILIA CLARKE: That's amazing.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: Some tomatoes and a little bit of cress on top.

EMILIA CLARKE: I'm in heaven. This is just for me.

NICK GRIMSHAW: Yeah, that's just— We've got one of those each.

EMILIA CLARKE: *[laughs]* Thank you.

NICK GRIMSHAW: Just something light.

EMILIA CLARKE: Excellent.

ANGELA HARTNETT: Nick, be a host and help and start something.

[crew laughs]

[theme music plays]

NICK GRIMSHAW: Okay. Should we do this?

PRODUCER TOM: Yeah!

NICK GRIMSHAW: Okay.

[alarm goes off]

NICK GRIMSHAW: Oh my God!

[everyone laughs]

NICK GRIMSHAW: That's all we've got time for!

ANGELA HARTNETT: Thank you!

NICK GRIMSHAW: Sorry, get that in a takeaway box. Okay, that is lamb alarm, lamb alarm.

ANGELA HARTNETT: All off, all off.

NICK GRIMSHAW: Okay, should we welcome our guest, Ange?

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Let's do this. It's always great when we get a guest on Dish who we know, loves food.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: And I have this written here, factually.

EMILIA CLARKE: Oh

NICK GRIMSHAW: That our guest really, really, really, really really, really, really loves food.

EMILIA CLARKE: *[laughs]*

ANGELA HARTNETT: She does.

NICK GRIMSHAW: Yes, which is what we want. A round of applause for the excellent Emilia Clarke, everybody.

[cheering and applause]

NICK GRIMSHAW: Yes, it's a lot of really's.

EMILIA CLARKE: A lot of really's.

NICK GRIMSHAW: A lot of really's.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Welcome to Dish.

EMILIA CLARKE: Thank you for having me. This is surreal because I've listened to every episode.

ANGELA HARTNETT: No way!

EMILIA CLARKE: Fact. From the beginning!

NICK GRIMSHAW: No

ANGELA HARTNETT: Wow.

EMILIA CLARKE: From the very beginning!

NICK GRIMSHAW: No!

EMILIA CLARKE: Yeah.

NICK GRIMSHAW: Wow. Wow.

EMILIA CLARKE: I know. You're like, "I don't know what to do with that."

NICK GRIMSHAW: Wow!

ANGELA HARTNETT: How are you gonna feel about listening to yourself?

EMILIA CLARKE: I won't listen to this one!

ANGELA HARTNETT: Oh!

NICK GRIMSHAW: Well, we don't listen, so we'll listen to this one for you.

ANGELA HARTNETT: Yes!

EMILIA CLARKE: Thank you excellent.

NICK GRIMSHAW: We'll, we'll tell you how it was.

EMILIA CLARKE: Okay, that's, that's sounds good

NICK GRIMSHAW: I think it's going to be a good one.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: I think it's going to be a good one.

ANGELA HARTNETT: Yeah definitely.

NICK GRIMSHAW: But thank you for coming to see us.

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: You're welcome.

NICK GRIMSHAW: Thanks for listening to Dish.

ANGELA HARTNETT: Mm.

EMILIA CLARKE: Oh my, it's so good.

NICK GRIMSHAW: Love that.

ANGELA HARTNETT: Aw.

EMILIA CLARKE: It's so good.

NICK GRIMSHAW: Thank you.

ANGELA HARTNETT: Thank you.

NICK GRIMSHAW: Cheers and welcome. We're going to have a Champagne.

EMILIA CLARKE: Cheers.

ANGELA HARTNETT: Cheers.

EMILIA CLARKE: Cheers.

ANGELA HARTNETT: Chin, chin, chin.

NICK GRIMSHAW: The problem with the Dish table is this. Cheers.

EMILIA CLARKE: Ah!

ANGELA HARTNETT: Oh my God.

EMILIA CLARKE: We did it!

NICK GRIMSHAW: Oh its, its, so—

ANGELA HARTNETT: Well, done.

EMILIA CLARKE: So good.

NICK GRIMSHAW: Right, exertion.

EMILIA CLARKE: Cheers cheers.

NICK GRIMSHAW: Well, cheers and welcome, Emilia.

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: Mm.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm. Now we're starting with the Champagne.

ANGELA HARTNETT: Yes.

EMILIA CLARKE: Oh, that's so nice.

NICK GRIMSHAW: Not that we need a reason.

EMILIA CLARKE: Ever.

NICK GRIMSHAW: But there was a great reason. When we asked you—

EMILIA CLARKE: Yes.

NICK GRIMSHAW: —about your drink of choice.

EMILIA CLARKE: Yeah.

NICK GRIMSHAW: You said, "I'm a bougie B."

EMILIA CLARKE: Bougie B.

NICK GRIMSHAW: “Bougie B, who loves Champagne.”

EMILIA CLARKE: Yes.

NICK GRIMSHAW: “And anything sparkling that comes recommended. Doesn't need to be Champagne—

EMILIA CLARKE: No.

NICK GRIMSHAW: —but dear God, not Prosecco.”

[crew laughs]

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: *[laughs]* That's good.

EMILIA CLARKE: It's too sweet.

NICK GRIMSHAW: It is sweet.

ANGELA HARTNETT: Yes!

EMILIA CLARKE: It's too sweet.

ANGELA HARTNETT: And too bubbly.

EMILIA CLARKE: And that's it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

EMILIA CLARKE: And I know that there are probably like really fancy Proseccos—

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: —that taste amazing.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Sure, yeah.

EMILIA CLARKE: But, basically, my best mate Lola, only drinks Prosecco.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Right.

EMILIA CLARKE: And I'm like, [*grunts*].

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: And the amount of Prosecco, like bad Prosecco, that I'm just, you know, you just like—

ANGELA HARTNETT: Consumed.

EMILIA CLARKE: If I had a choice I wouldn't.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Um, you also love martinis.

EMILIA CLARKE: I do.

NICK GRIMSHAW: Um, we're not gonna have a martini now.

EMILIA CLARKE: No.

NICK GRIMSHAW: I feel like they're dangerous to start.

EMILIA CLARKE: *[laughs]* So dangerous.

NICK GRIMSHAW: Don't you think?

EMILIA CLARKE: Yeah 100%.

NICK GRIMSHAW: They, they really are.

EMILIA CLARKE: One martini and you're like.

NICK GRIMSHAW: Yeah, mess.

EMILIA CLARKE: I'm quite drunk.

NICK GRIMSHAW: Yeah, absolutely.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Because when Stanley Tucci came on—

EMILIA CLARKE: Yes.

NICK GRIMSHAW: —as you will have heard!

EMILIA CLARKE: As I heard!

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: As you'll have heard

EMILIA CLARKE: I know!

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: As you'll have heard episode, Series 1? Series 1. We had a smaller table. Anyway—

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: —it was a while ago.

ANGELA HARTNETT: *[laughs]*

EMILIA CLARKE: Every season are you just gonna get a bigger table?
[laughing]

NICK GRIMSHAW: Every season, the more you listen—

EMILIA CLARKE: Another foot!

NICK GRIMSHAW: —the more wood we get. We're just gonna, be like this.

[everyone laughs]

NICK GRIMSHAW: Um, and, but yeah, when he came on and he talked about like the ritual of him having a cocktail—

ANGELA HARTNETT: Mm.

EMILIA CLARKE: Yes.

NICK GRIMSHAW: —and making a martini every night.

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: Yes.

NICK GRIMSHAW: How?

EMILIA CLARKE: How?

NICK GRIMSHAW: How?

EMILIA CLARKE: How?

ANGELA HARTNETT: Mm.

EMILIA CLARKE: I know Paul Feig's the same.

NICK GRIMSHAW: Yeah!

ANGELA HARTNETT: Oh yes, he's been on, yes. Yeah of course.

EMILIA CLARKE: Yeah.

NICK GRIMSHAW: Yeah.

EMILIA CLARKE: And he was very specific about like—

ANGELA HARTNETT: Yeah

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: He would—

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: We would go— God, we did a shooting day once where he was like, “Wow, we got a bit of time. Should we go get a martini?” *[laughs]*

ANGELA HARTNETT: *[laughs]*

EMILIA CLARKE: And we were like, “Okay!”

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: I'll be drunk—

NICK GRIMSHAW: Yeah.

EMILIA CLARKE: —for this next scene, long as you're okay with that.

ANGELA HARTNETT: But he's written a cocktail book, hasn't he?

EMILIA CLARKE: He has.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Yeah, he really knows his stuff. I like it.

EMILIA CLARKE: He really does.

NICK GRIMSHAW: Yeah, I'm right. I'm with you.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Like, one martini and I'm like, “Let me—”

[everyone laughs]

NICK GRIMSHAW: “Let me tell you about my mum.” Like, one is fine.

EMILIA CLARKE: I love it!

NICK GRIMSHAW: Like, one is fine.

EMILIA CLARKE: Well I learnt– The other weekend I went out with friends and got very drunk and drank loads of martinis. And the next day I was calling my mate, and I was like, “I don't understand how I got that drunk–

NICK GRIMSHAW: Uh-huh.

EMILIA CLARKE: –after like 3?” I mean, ‘cause three’s quite a lot. She went, “Mate, we had 7.”

[everyone laughs]

NICK GRIMSHAW: *[laughing]* Oh that’s probably–

ANGELA HARTNETT: Oh, that explains it!

NICK GRIMSHAW: Yeah, that's probably why.

EMILIA CLARKE: That explains–

NICK GRIMSHAW: It was like a litre of vodka.

EMILIA CLARKE: Explains the burnt toast that I found in my toaster–

NICK GRIMSHAW: *[laughs]*

EMILIA CLARKE: –when I came down–

ANGELA HARTNETT: *[laughs]*

EMILIA CLARKE: –in the morning, while I'm like–

ANGELA HARTNETT: Yeah, yeah.

EMILIA CLARKE: –no memory.

ANGELA HARTNETT: Yeah yeah.

EMILIA CLARKE: No memory!

NICK GRIMSHAW: Well not a martini, yet.

EMILIA CLARKE: No.

NICK GRIMSHAW: Um, I heard that you love the one at Rita's.

EMILIA CLARKE: Oh my God, I'm obsessed.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: Obsessed with Rita's mini martini.

NICK GRIMSHAW: Yes

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: It comes with this perfect little skewer.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: It's got like a jalapeño, and I don't normally– I don't deal with blue cheese–

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: –on a normal day.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm.

EMILIA CLARKE: But this olive had it– They had some blue cheese in it.

ANGELA HARTNETT: Mm

NICK GRIMSHAW: Yeah.

EMILIA CLARKE: And then there was like something else, pickley.

ANGELA HARTNETT: Yeah

NICK GRIMSHAW: Yeah.

EMILIA CLARKE: And you gotta like drink and eat.

NICK GRIMSHAW: Yes

ANGELA HARTNETT: Mm.

EMILIA CLARKE: They suggested dipping the skewer–

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: –into the mar– I did not need to do that.

NICK GRIMSHAW: No.

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: That was unnecessary.

NICK GRIMSHAW: Yeah, but I like that, and I like the mini-ness

EMILIA CLARKE: And I like the rest of it was mm, yeah.

ANGELA HARTNETT: Yeah, they're brilliant

EMILIA CLARKE: 'Cause then you're like, “Ooh, 6 of these, nothing!”

NICK GRIMSHAW: Yeah, fine. *[laughs]*

EMILIA CLARKE: Absolutely fine!

NICK GRIMSHAW: Fine!

ANGELA HARTNETT: Feels like health drink, doesn't it?

EMILIA CLARKE: Exactly

NICK GRIMSHAW: Yeah, little mini. Yeah, to-go.

EMILIA CLARKE: Yeah.

NICK GRIMSHAW: Yeah. Um, but we might have one in a little while. Um, we have a starter today, which we don't always do.

EMILIA CLARKE: Yes!

ANGELA HARTNETT: No, we don't.

NICK GRIMSHAW: Very rarely do, in fact.

ANGELA HARTNETT: Very rare.

EMILIA CLARKE: I feel honoured.

NICK GRIMSHAW: Um, what have we got today, and why did Emilia Clarke warrant a starter?

ANGELA HARTNETT: Because she's Emilia Clarke

NICK GRIMSHAW: She loves Dish, yeah.

ANGELA HARTNETT: And she loves—

NICK GRIMSHAW: Yeah, that's true

ANGELA HARTNETT: —yeah. And because you listen to every episode.

EMILIA CLARKE: Yeah.

ANGELA HARTNETT: Yeah, well, we like to change up, I like to surprise Nick.

NICK GRIMSHAW: Yeah

ANGELA HARTNETT: So, we've got a tomato tonnato salad.

EMILIA CLARKE: So good.

ANGELA HARTNETT: And because the tonnato sauce is tuna, anchovies, capers—

EMILIA CLARKE: [*sighs*]

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: —olive oil.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: All the things you love, which we love as well. We love all that saltiness—

EMILIA CLARKE: So good.

ANGELA HARTNETT: —and, you know, savouriness. And with chicory salad, which you've got a slight little bitterness there. And then finish with some cress on top. So, help yourself.

EMILIA CLARKE: Oh my God.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: I think this is it—

EMILIA CLARKE: I will. I'm going to make a right mess of this.

ANGELA HARTNETT: No!

NICK GRIMSHAW: Yeah, no—

ANGELA HARTNETT: You're, it's fine, don't you worry.

NICK GRIMSHAW: —go for it, get in there.

EMILIA CLARKE: Tonnato dressing is the greatest.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: It's the best flavour.

ANGELA HARTNETT: Yeah, it's so good.

EMILIA CLARKE: Yes.

NICK GRIMSHAW: Is that from your region? Is it a northern?

ANGELA HARTNETT: That's from, that's from the Piemonte region, so it's northwest.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: And normally—

EMILIA CLARKE: Oh my god.

ANGELA HARTNETT: —they serve it with cold meat.

NICK GRIMSHAW: Yeah.

EMILIA CLARKE: Yes, yeah.

ANGELA HARTNETT: They'd have it with like veal—

EMILIA CLARKE: Veal.

ANGELA HARTNETT: –or pork.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Um, but actually my friend Luke did it with tomatoes like years, not years ago–

NICK GRIMSHAW: Do you want me to serve you Ange?

ANGELA HARTNETT: –a few years back, and I thought it was fab.

EMILIA CLARKE: [*grunts*]

NICK GRIMSHAW: Oh thanks.

ANGELA HARTNETT: And then–

EMILIA CLARKE: I'm literally about to like–

ANGELA HARTNETT: Yeah

NICK GRIMSHAW: There you go.

EMILIA CLARKE: –push it across the table.

NICK GRIMSHAW: Yeah, no, it's great. This, get you, you start, Emilia, please.

ANGELA HARTNETT: Yeah, don't you worry.

NICK GRIMSHAW: Yeah, get involved.

EMILIA CLARKE: 'Cause you we're yeah, you, is it the originally you have it with veal?

ANGELA HARTNETT: With veal, yeah.

EMILIA CLARKE: That's like, the, traditional way to do it.

ANGELA HARTNETT: And I always think, how did someone come up with that?

EMILIA CLARKE: I know!

NICK GRIMSHAW: Yeah, truly.

ANGELA HARTNETT: This cold piece of roast veal—

EMILIA CLARKE: Tuna and veal?

ANGELA HARTNETT: —and then they thought, “Let's get a tin of tuna, let's mix it and make—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: —a little mayonnaise out of it.”

EMILIA CLARKE: So good.

ANGELA HARTNETT: And we'll serve it. But it works beautifully.

EMILIA CLARKE: Mm.

ANGELA HARTNETT: It's absolutely delicious. I made it the traditional way of with an egg yolk and—

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: Mm-hm.

ANGELA HARTNETT: —olive oil, like a mayonnaise. But there's a really quick way that you can do it if you don't want to make that, and you literally buy a great mayonnaise.

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: Yeah.

ANGELA HARTNETT: So, then you've got tinned tuna, anchovies, great mayonnaise, some capers, touch of lemon juice, some olive oil, and you literally put it all in a blitzer and then blitz it all together.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: And then you have this lovely tonnato sauce—

EMILIA CLARKE: Easy.

ANGELA HARTNETT: And that will stay in your fridge for a couple of days. And then we've—

EMILIA CLARKE: Not in my fridge!

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: Not in your fridge.

[crew laughs]

ANGELA HARTNETT: But this is one of the things I think you can have with roasted peppers.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: You could even have it like, like some crostini or toast.

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: Yeah.

ANGELA HARTNETT: You could dip it into it, that sort of thing, you know, it's all the things we like, you see.

NICK GRIMSHAW: Mm, it's really good.

EMILIA CLARKE: Mm-hm.

ANGELA HARTNETT: Yeah, and then we've served it, as I said, chicory, some land cress and some lovely tomatoes.

NICK GRIMSHAW: Mm. We always like to start with, as you know—

EMILIA CLARKE: Mm-hm.

NICK GRIMSHAW: –food likes and dislikes. Um, yours are loves. Um, so I thought we could go through some of these. All seafood and fish, all of it. I'm talking oysters, lobsters, prawn, sea urchin, octopus, turbot, sea bass, skate, wing, eels, scallops, cockles. I have not met a seafood I don't like. Just maybe not salmon.

EMILIA CLARKE: Yeah.

NICK GRIMSHAW: Yeah.

[everyone laughs]

NICK GRIMSHAW: Just maybe not salmon.

ANGELA HARTNETT: I love that, “Yeah.”

EMILIA CLARKE: Yeah.

NICK GRIMSHAW: Yeah.

EMILIA CLARKE: Yeah. No, just OD'd on the salmon.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: Like if you're like, “Oh, I don't want meat.” They're like, “Have salmon!”

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: And then after a while, it's just a bit boring, isn't it.

ANGELA HARTNETT: Yeah, course.

EMILIA CLARKE: Like from a flavour profile—

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: —it's just— You can do— It's like robust, so you can do stuff with it, but there's so many other options.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: More interesting options.

NICK GRIMSHAW: And you go to like the fishmonger or the fish counter—

EMILIA CLARKE: Oh yeah!

NICK GRIMSHAW: –and try out new stuff and be like, “Okay–”

EMILIA CLARKE: Yeah.

NICK GRIMSHAW: “Let's do that.”

EMILIA CLARKE: Yes.

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: I'm very close to an amazing fishmonger called Steve Hatts on Essex Road.

ANGELA HARTNETT: Yeah, I know Steve Hatt

NICK GRIMSHAW: I know Steve Hatt!

EMILIA CLARKE: Love Steve!

NICK GRIMSHAW: Yeah!

EMILIA CLARKE: We love him!

ANGELA HARTNETT: We all love Steve!

NICK GRIMSHAW: I mean, I don't know him, but–

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: We know the name.

EMILIA CLARKE: Feel like we know him, right?

NICK GRIMSHAW: Steve Hatt. Shout out Steve Hatt.

ANGELA HARTNETT: Yeah, we love Steve Hatt.

EMILIA CLARKE: And they have that, you know, old school, you've got like the glass, and you can see everything.

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: And I'm just like, "Oh yeah, what's, what's occurring? What's going on over there then?"

NICK GRIMSHAW: "What's in there?" Yeah.

EMILIA CLARKE: Yeah.

NICK GRIMSHAW: Yeah, and will you prep knowing, because Ange and Neil, which I love, will sort of go to the shop—

EMILIA CLARKE: Mm.

NICK GRIMSHAW: —and then when they're there, they'll figure out what they're going to cook. Are you like that or are you like, this is the recipe, I'm going to Steve Hatt and I'm having that piece of fish and that's what I'm going to cook.

EMILIA CLARKE: It depends if I'm cooking for myself or if I'm cooking for other people.

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: Yeah. If I'm cooking for other people, recipe.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: *[laughs]*

EMILIA CLARKE: Like 100% recipe. But if it's just me, then I'll just turn up and be like—

ANGELA HARTNETT: Right.

EMILIA CLARKE: “Ooh, I wonder what's nice.”

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: Try to figure something out.

NICK GRIMSHAW: See what's down at Steve's.

EMILIA CLARKE: Me and my mate Steve.

NICK GRIMSHAW: Yeah.

EMILIA CLARKE: We text.

NICK GRIMSHAW: Yeah. [*laughs*]

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: Uh, alongside your love of seafood, uh, we have chicken, lamb, beef, pork, belly.

EMILIA CLARKE: [*laughs*]

NICK GRIMSHAW: I love this. And also, offal, brains, sweetbreads, heart, kidney. Only in a restaurant though.

EMILIA CLARKE: Oh, hell yeah. I'm not cooking that.

NICK GRIMSHAW: Yeah.

[crew laughs]

NICK GRIMSHAW: I'm too scared to try that myself.

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: Yeah, no, no, it's too—

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: Bad, bad idea. Kidneys, I wouldn't do it.

NICK GRIMSHAW: It feels too murder-y.

EMILIA CLARKE: Mm-hm. Yeah, a little bit! Little bit!

NICK GRIMSHAW: Yeah.

[everyone laughs]

EMILIA CLARKE: I want someone to prep it.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: Cover it in butter.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

EMILIA CLARKE: Drown it in garlic.

NICK GRIMSHAW: Yeah

EMILIA CLARKE: And then bring it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And then be like, “I’ll eat that.”

ANGELA HARTNETT: Fry it up.

NICK GRIMSHAW: Yeah.

EMILIA CLARKE: Fry it up.

NICK GRIMSHAW: Um, would you like Emilia to read the rest of this?

EMILIA CLARKE: Mm.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: There's your card, there.

NICK GRIMSHAW: Yeah.

EMILIA CLARKE: Mm, thank you.

NICK GRIMSHAW: Maybe you could take over and and carry on because it's quite the list.

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: Okay it is quite a list—

NICK GRIMSHAW: It's almost poetic.

ANGELA HARTNETT: Mm.

EMILIA CLARKE: Well, I feel like, I should mention here and now that I wrote this a little bit hungover.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: Okay

EMILIA CLARKE: So, I was quite hungry.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: *[laughs]*

EMILIA CLARKE: Um, clearly. Butter. Oh, I love stews. I love bowl-worthy food. All the veg.

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: Literally every vegetable. Puntarella. Am I saying it right?

ANGELA HARTNETT: Yeah

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: That's it.

EMILIA CLARKE: With anchovies. Every kind of cabbage, including Brussels. Leeks, especially all charred and tender.

NICK GRIMSHAW: Mm.

EMILIA CLARKE: Asparagus. Bitter leaves. Strange new greens the farm shops grow. Chicory, radicchio in all its guises. Tomatoes!

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: *[laughs]*

EMILIA CLARKE: Cherry tomatoes, specifically. Capers, anchovies, garlic, and lemons on everything. Blue corn tortilla chips, shakshuka, vinegars, mustards. Pizza!

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: *[laughs]*

EMILIA CLARKE: Thin-crust crispy pizza, chip shop chips drowning in vinegar. Chai, pani puri, curries, naan, brats, anchovy, bread.

ANGELA HARTNETT: Woo!

NICK GRIMSHAW: That is amazing. Come on.

[applause]

NICK GRIMSHAW: That is good.

ANGELA HARTNETT: That is a fantastic list.

NICK GRIMSHAW: It's a good list.

EMILIA CLARKE: That's a lot of— It's all the food.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah

EMILIA CLARKE: I don't think I didn't mention it was a lot of food.

NICK GRIMSHAW: You want to know? You want to know what I love. I love that. So, you were a bit hungover, and you got that task.

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: 100%, yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Oh yeah—

EMILIA CLARKE: Yeah.

NICK GRIMSHAW: —it's good time to do it.

EMILIA CLARKE: Was like on the sofa, had my papers—

NICK GRIMSHAW: Mm.

EMILIA CLARKE: —was like, let's do this now.

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: While I'm in like–

ANGELA HARTNETT: yeah

EMILIA CLARKE: What am I going to cook tonight?

ANGELA HARTNETT: I wouldn't have eaten anything on that list right there and then.

EMILIA CLARKE: Literally.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: What do you like when you hungover? I just want, always want fried eggs.

EMILIA CLARKE: Salt.

ANGELA HARTNETT: You want salt–

NICK GRIMSHAW: Salt.

ANGELA HARTNETT: –don't you?

EMILIA CLARKE: Anything, salty.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Fried eggs.

EMILIA CLARKE: Anything and everything salty.

ANGELA HARTNETT: Fried eggs, anchovy–

NICK GRIMSHAW: Chilli.

ANGELA HARTNETT: –chilli.

EMILIA CLARKE: Mm.

ANGELA HARTNETT: And, you know, touch of sage, that sort of stuff, on buttered, sourdough.

NICK GRIMSHAW: Butter.

EMILIA CLARKE: Yes.

ANGELA HARTNETT: So yeah, it's all fat, isn't it?

EMILIA CLARKE: Yes.

NICK GRIMSHAW: Yeah

ANGELA HARTNETT: That's essentially what it is.

[crew laughs]

EMILIA CLARKE: Bread, butter—

ANGELA HARTNETT: Butter.

NICK GRIMSHAW: Salt.

EMILIA CLARKE: —salt.

ANGELA HARTNETT: Butter, butter, butter.

NICK GRIMSHAW: Now.

ANGELA HARTNETT: Now.

NICK GRIMSHAW: Immediately now, now. Um, we also wanted to talk to you about the dislikes, of course.

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: Yeah.

NICK GRIMSHAW: You have a dairy intolerance.

EMILIA CLARKE: Yes. So annoying.

NICK GRIMSHAW: So is that everything, like milk, cream, the whole shabang?

EMILIA CLARKE: Yeah, and I used to drink milk by the gallon.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Oh right.

EMILIA CLARKE: Like, I was a little kid, I just loved everything dairy.

ANGELA HARTNETT: Mm.

EMILIA CLARKE: And then one day my body was like, nope.

NICK GRIMSHAW: Nope.

ANGELA HARTNETT: Yeah

EMILIA CLARKE: You shouldn't have that anymore.

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: And so, then I haven't had dairy in a while, and then I tested it, like, this was like 3 years ago, and I went, I'm having a bowl of ice cream—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: —and it's not vegan, I don't care.

ANGELA HARTNETT: Mm.

EMILIA CLARKE: And literally was in pain for like a week.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: No.

EMILIA CLARKE: I was like, that is a hardcore game over–

ANGELA HARTNETT: Yeah, yeah

NICK GRIMSHAW: Yeah Mm-hm.

EMILIA CLARKE: –for dairy. But now I'm in the process of testing if maybe it's just lactose, which is what I think it is.

ANGELA HARTNETT: Right okay.

EMILIA CLARKE: I think it's just lactose intolerance.

ANGELA HARTNETT: Because you can have butter and certain cheeses, can't you, yeah?

EMILIA CLARKE: Yeah!

NICK GRIMSHAW: Mm that's it.

EMILIA CLARKE: Yeah, exactly. I mean, I'm eating a pizza and then I'm being like, “Peace out everyone–”

[everyone laughs]

EMILIA CLARKE: “I am out, bye-bye.”

ANGELA HARTNETT: “See you in a week.”

EMILIA CLARKE: Yeah, literally!

ANGELA HARTNETT: “Just going to my bed.”

EMILIA CLARKE: Seriously.

NICK GRIMSHAW: Um you've also told us that you don't like peppers.

EMILIA CLARKE: Weird isn't it.

NICK GRIMSHAW: A Padrón, yes.

EMILIA CLARKE: Yeah.

NICK GRIMSHAW: Regular one, no.

EMILIA CLARKE: Yeah, those lovely, lovely—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Padrón.

EMILIA CLARKE: And you never know which one's going to be spicy.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: But I think you don't like a raw pepper.

EMILIA CLARKE: Yeah, mm-mm.

ANGELA HARTNETT: Yeah, I'm with you there.

NICK GRIMSHAW: Really?

ANGELA HARTNETT: See, I like cooked. Yeah, 'cause a raw— Who wants to eat a raw red pepper? Forget it.

EMILIA CLARKE: Yeah.

ANGELA HARTNETT: Maybe you cook it down, it's lovely, but people keep putting it in salads. Wrong on every—

EMILIA CLARKE: Yes.

ANGELA HARTNETT: Thank you. Wrong on every level.

EMILIA CLARKE: Can you just not!

ANGELA HARTNETT: Can you stop? I'm with you there.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: Yeah, don't like that.

EMILIA CLARKE: *[laughs]*

NICK GRIMSHAW: I love when I get an Ange aversion. It's good.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Um, you also— Black olives not for you, or feta. And I like you've written, “Sorry Greece!”

[everyone laughs]

EMILIA CLARKE: Well, it's—

NICK GRIMSHAW: “Sorry Greece!”

EMILIA CLARKE: It's kind of—

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, that's fair.

EMILIA CLARKE: Says a lot about—

NICK GRIMSHAW: That's the whole bag. Yeah.

EMILIA CLARKE: Yeah, yeah, yeah.

NICK GRIMSHAW: Mm.

EMILIA CLARKE: I've never grown up to be mature enough to like black olives.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: I'm going to excuse myself. Help yourself to more salad.

NICK GRIMSHAW: This is really good, Ange. Thank you.

EMILIA CLARKE: So yummy!

[theme music plays]

NICK GRIMSHAW: So, you like to cook? You were talking about when people come around you do a recipe.

EMILIA CLARKE: Mm.

NICK GRIMSHAW: What do you like to cook—

EMILIA CLARKE: I love cooking for people.

NICK GRIMSHAW: —if you've got people around?

EMILIA CLARKE: It depends on who's coming for dinner.

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: Normally what happens is like a big hunk of meat.

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: And then just a load of sides—

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: –basically.

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: Or once I did a dinner party where it was all pies.

NICK GRIMSHAW: Oh, that's nice.

EMILIA CLARKE: Why not? Yeah.

NICK GRIMSHAW: Yeah.

EMILIA CLARKE: Interesting.

NICK GRIMSHAW: And are you quite doing them on the regular? Is there like a ritual in your group where you're like every Saturday?

EMILIA CLARKE: No, it's not on the regular.

NICK GRIMSHAW: No?

EMILIA CLARKE: But when it happened, because of working and being away–

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: –and filming–

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: –and all that kind of stuff. But when it does happen, it's like–

NICK GRIMSHAW: It's happening. It's on.

EMILIA CLARKE: It's happening.

NICK GRIMSHAW: And are you someone, you're like, comm– You'll spend the day doing it? You're like, “It's Saturday night, it's happening.”

EMILIA CLARKE: I'll spend the week doing it.

NICK GRIMSHAW: Oh really? Okay, wow.

EMILIA CLARKE: Yeah.

NICK GRIMSHAW: Wow.

EMILIA CLARKE: Because I'm like, over Christmas, this last Christmas gone, I cooked for 16, and that was 2 geese.

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: That was like 9 different sides, and then 3 desserts.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: You did all of that on Christmas Day?

EMILIA CLARKE: I did.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Oh my God

EMILIA CLARKE: But then like the desserts, 2 of them were cheesecakes, so I could make that the week before.

ANGELA HARTNETT: Oh, right yeah.

EMILIA CLARKE: Do you know what I mean?

NICK GRIMSHAW: Yeah.

EMILIA CLARKE: So, I start kind of, and then I'll gently start prep, and then I thought, oh my God, I'm going to actually make puntarella Alla Romana, is that how—

ANGELA HARTNETT: Yeah, yeah.

EMILIA CLARKE: With the anchovy? That is so much prep.

NICK GRIMSHAW: So much prep.

ANGELA HARTNETT: It's hard to prep puntarella.

EMILIA CLARKE: So much prep.

ANGELA HARTNETT: It's not easy, yeah.

EMILIA CLARKE: I was literally in the kitchen till midnight being like, I'm still cutting these things.

NICK GRIMSHAW: *[laughs]*

EMILIA CLARKE: And like, it's—

ANGELA HARTNETT: I'm impressed. Very impressive.

NICK GRIMSHAW: And do you love it? Yeah, do you love it?

EMILIA CLARKE: I love it. I absolutely love it. But then I've always got like way too much. I cook for like 100 people.

NICK GRIMSHAW: Yeah. I have a problem with cooking for sizes, I always feel like there's loads of people coming around.

EMILIA CLARKE: Yeah, and there's not.

NICK GRIMSHAW: And there's not.

EMILIA CLARKE: And they're like—

NICK GRIMSHAW: Yeah like at least for 8.

EMILIA CLARKE: We ate like a quarter— You didn't need 2 geese.

NICK GRIMSHAW: No, no, you didn't.

EMILIA CLARKE: We'd do it with one.

NICK GRIMSHAW: You don't need 2 geese. Who needs 2 geese? Come on, come on.

EMILIA CLARKE: Exactly.

NICK GRIMSHAW: What cookery books do you like doing? Because you've got quite a collection, I heard.

EMILIA CLARKE: I do, yeah. I go through phases.

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: Um, I'm having a Nigel Slater moment.

NICK GRIMSHAW: Ah love Nigel.

ANGELA HARTNETT: Love Nigel.

NICK GRIMSHAW: I love Nigel.

EMILIA CLARKE: We love Nige.

ANGELA HARTNETT: He's just the best.

EMILIA CLARKE: I just love him so much.

NICK GRIMSHAW: Aw we love. Love.

EMILIA CLARKE: I've been like really, really deep in Nigel Slater—

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: –cooking for a long time.

NICK GRIMSHAW: Do you follow him on Instagram? Do you do Instagram?

EMILIA CLARKE: I am on Instagram.

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: But I have learned a phrase for what I do.

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: Post and ghost.

NICK GRIMSHAW: Post and ghost.

EMILIA CLARKE: Yeah.

NICK GRIMSHAW: Yeah, you're not, look–

EMILIA CLARKE: I'm posting, then I'm out.

NICK GRIMSHAW: You're out okay.

EMILIA CLARKE: Because that's not good for my mental health.

NICK GRIMSHAW: Yeah, no, it's not good for anyone's. But–

EMILIA CLARKE: No.

NICK GRIMSHAW: –I will say.

EMILIA CLARKE: But I didn't realise that Nigel's–

NICK GRIMSHAW: Nigel's on.

EMILIA CLARKE: Oh, I'll just go on Instagram.

NICK GRIMSHAW: Yeah, and Nigel will just do like a picture of like a corner of his kitchen and be like–

EMILIA CLARKE: Mm, so chic.

NICK GRIMSHAW: “A spring morning falls on my fruit bowl.” And you're like, “Nigel.”

[crew laughs]

EMILIA CLARKE: Oh, stop talking like–

NICK GRIMSHAW: And it's just like a banana or something

EMILIA CLARKE: Yeah!

NICK GRIMSHAW: But the way he writes it. Oh, he's amazing.

EMILIA CLARKE: So good.

NICK GRIMSHAW: And he's like, "The dabbled paving flags in my back garden, as I have eggs."

EMILIA CLARKE: Yes.

NICK GRIMSHAW: Nigel, yes.

[crew laughs]

EMILIA CLARKE: But that's how his recipe books read.

NICK GRIMSHAW: Yes, yeah.

EMILIA CLARKE: Yeah.

NICK GRIMSHAW: Yeah. We followed him home from the shop once.

[crew laughs]

EMILIA CLARKE: You did? *[laughs]* I would too!

NICK GRIMSHAW: Like, not in a weird way.

EMILIA CLARKE: Where does he live?

[crew laughs]

NICK GRIMSHAW: I know where he lives. It was with Remy. And we always used to see him. And then we just— *[laughs]* We always used to see him, but yeah—

EMILIA CLARKE: Seriously?

NICK GRIMSHAW: Yeah, I'll give you his address later.

[crew laughs]

NICK GRIMSHAW: I don't have his address, I'm joking.

EMILIA CLARKE: Ooh.

ANGELA HARTNETT: Poor Nigel's gonna have you two stalking him.

EMILIA CLARKE: That changes things.

NICK GRIMSHAW: Yep. Well, he does post on his Instagram, like the clematis outside his house.

EMILIA CLARKE: Yes.

NICK GRIMSHAW: So, I think, he's not that shy about it.

EMILIA CLARKE: Oh, no.

NICK GRIMSHAW: Anyway, Nigel Slater.

EMILIA CLARKE: So, Nigel Slater.

NICK GRIMSHAW: Yeah.

EMILIA CLARKE: Angela Hartnett.

ANGELA HARTNETT: Aw bless.

NICK GRIMSHAW: Do you have an Angela Hartnett's cookbook?

EMILIA CLARKE: I do have Angela Hartnett's cookbook.

NICK GRIMSHAW: Oh my God.

EMILIA CLARKE: And I try, I, I have as my, like, aspiration to make the— What is it? The île fleur?

ANGELA HARTNETT: Île flottante.

EMILIA CLARKE: Île flottante!

ANGELA HARTNETT: Yes.

EMILIA CLARKE: That is in your recipe book.

ANGELA HARTNETT: Yes, it is yeah.

NICK GRIMSHAW: What's the Île flottante?

EMILIA CLARKE: I really want to make it, but I'm too scared.

ANGELA HARTNETT: You could make that.

EMILIA CLARKE: It's meringues that floats in this, like—

NICK GRIMSHAW: Mm.

EMILIA CLARKE: –crème anglaise with–

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: –like, uh, caramel over the top of it.

NICK GRIMSHAW: Mm!

ANGELA HARTNETT: Yeah, you basically bake these egg whites.

EMILIA CLARKE: Yes.

ANGELA HARTNETT: Yeah. And then basically, as you say, in a vanilla custard–

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: –with caramel on top. Yeah.

EMILIA CLARKE: So good.

NICK GRIMSHAW: Mm.

EMILIA CLARKE: But your recipe book is beautiful.

ANGELA HARTNETT: Oh, thank you. That's so kind.

NICK GRIMSHAW: And, um, we heard that you, uh, used to bake, or you maybe you still do on set. You will bake—

EMILIA CLARKE: Yeah.

NICK GRIMSHAW: —for crew and stuff?

EMILIA CLARKE: Yeah.

NICK GRIMSHAW: Wow.

EMILIA CLARKE: I- It's one of my favourite things to do.

NICK GRIMSHAW: 'Cause I imagine—

EMILIA CLARKE: Yeah

NICK GRIMSHAW: —it's hardcore, your job, at high intensity, high pressure.

EMILIA CLARKE: Yeah.

NICK GRIMSHAW: But then also I imagine there's a lot of days where you're waiting or there's downtime or—

EMILIA CLARKE: Yeah.

NICK GRIMSHAW: —stuff like that.

EMILIA CLARKE: Yeah, no, there definitely is that, but I definitely have to like calm down.

NICK GRIMSHAW: Right.

EMILIA CLARKE: When you're away filming for 6 months.

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: And you're in Budapest for 6 months, or you're in Portland, Oregon for 6—

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: —whatever it is. You're like, to be able to do something that makes me feel like I'm home.

NICK GRIMSHAW: Yeah.

EMILIA CLARKE: You know what I mean?

NICK GRIMSHAW: Yeah.

EMILIA CLARKE: So, I like doing that.

NICK GRIMSHAW: Yeah. Now, given everything that we know about your love of food—

EMILIA CLARKE: Yes.

NICK GRIMSHAW: –and your passion–

EMILIA CLARKE: Yes.

NICK GRIMSHAW: –for cooking and eating, um, have there ever been any chef roles that have come across the desk of Emilia Clarke?

EMILIA CLARKE: No, because if there had been, I would have done them.

NICK GRIMSHAW: Right.

EMILIA CLARKE: The Bear!

NICK GRIMSHAW: Yeah.

EMILIA CLARKE: Why can't I be in The Bear?

[crew laughs]

NICK GRIMSHAW: Come on, why?

EMILIA CLARKE: I know, they like get to go and be in restaurants–

NICK GRIMSHAW: I know.

EMILIA CLARKE: –and like do it all. No, in another life I would have definitely wanted to, like–

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: –have been in a restaurant–

NICK GRIMSHAW: Yeah, really?

EMILIA CLARKE: –situation. Yes.

NICK GRIMSHAW: Did you ever think about another option when you were younger, when you were growing up?

EMILIA CLARKE: No.

NICK GRIMSHAW: No.

EMILIA CLARKE: I think about it now.

NICK GRIMSHAW: Yeah. *[laughs]*

[crew laughs]

[theme music plays]

EMILIA CLARKE: This looks and smells amazing.

NICK GRIMSHAW: Oh my God, yeah.

ANGELA HARTNETT: Right, you fire away.

NICK GRIMSHAW: Mains have arrived. You tuck in Emilia and then Angela, please tell us what we have here. This looks really fab.

EMILIA CLARKE: Mm-hm.

ANGELA HARTNETT: So, we have a super greens vignole with, um—

EMILIA CLARKE: Mm.

ANGELA HARTNETT: Well, I've done it with rack of lamb, but on the website—

EMILIA CLARKE: Oh my God.

ANGELA HARTNETT: —it's with lamb steaks.

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: That is so good.

ANGELA HARTNETT: Vignole is basically a vegetable stew—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: —and it's from the Roman region.

NICK GRIMSHAW: Mm.

EMILIA CLARKE: Mm.

ANGELA HARTNETT: So, the Lazio region, so it's all about celebrating—

NICK GRIMSHAW: Oh my god.

ANGELA HARTNETT: –the new spring flavours that come in with broad beans, peas, um, French beans–

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: You know, lovely, all stuff like that, new season garlic, spinach, and we finish it with a touch of tarragon. So, what you do is a little bit of garlic in your pan, slices of garlic, then I've added, and this is a little cheat here, they have this amazing packet of frozen vegetables that you can buy at Waitrose.

EMILIA CLARKE: Perfect.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: And so, you know, you can have this dish throughout the year. Add all your frozen vegetables into the sautéed garlic, add the artichokes into the pan, then deglaze with some white wine and water, and then–

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: –if you need to add a little bit more wine or a little bit water– And the point is to cook them till they're soft, so they'll lose a bit of colour.

EMILIA CLARKE: Mm.

ANGELA HARTNETT: But they'll have more flavour. You know, in Italy it's not all about having everything bright and green–

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: –it's just about having the best flavour.

NICK GRIMSHAW: That feels very Roman.

ANGELA HARTNETT: Yeah, very Roman.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: And then finish it with some spinach and tarragon, and I've added a little crust of the parmesan in there, and then a, like, a little spoon of butter as well, just to enrich it, and some lemon rind.

NICK GRIMSHAW: It's really good.

EMILIA CLARKE: That is—

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: —so good.

NICK GRIMSHAW: Mm.

EMILIA CLARKE: Having been a listener, I'm now feeling so smug at being like, yeah, I'm, I'm one of the ones eating this.

ANGELA HARTNETT: *[laughs]*

EMILIA CLARKE: I'm the lucky one who is eating this food.

NICK GRIMSHAW: I'm the one who's eating.

EMILIA CLARKE: This is so yummy.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: Thank you.

EMILIA CLARKE: Oh.

NICK GRIMSHAW: That is delicious.

EMILIA CLARKE: Isn't it.

NICK GRIMSHAW: And it's seemingly, so simple.

EMILIA CLARKE: So simple!

NICK GRIMSHAW: And looks so simple but it tastes so tasty.

EMILIA CLARKE: But it tastes so complex and—

ANGELA HARTNETT: But also, this is the veg part. You could do any, not anytime, but you could— Well, you could anytime because you could freeze them.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: But when it's in the height of season, it's a great veggie dish.

EMILIA CLARKE: Mm.

ANGELA HARTNETT: And it's a great accompaniment. You could do that with fish, do it with chicken. You know, we've done it with lamb today, but so it works.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: And then the rack of lamb I coloured in the pan, a little bit of foaming butter, a little bit of oil.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: But it has its natural fats. You don't need too much. Some garlic and rosemary for about 5 minutes in the pan, then about 10 minutes in the oven.

NICK GRIMSHAW: That's it.

ANGELA HARTNETT: Yeah, not too long.

EMILIA CLARKE: That's insane.

ANGELA HARTNETT: You could take it a little bit more.

EMILIA CLARKE: I've s- Yeah.

ANGELA HARTNETT: I've cooked it rare, but if you want it a little more medium—

EMILIA CLARKE: Oh, it's perfectly cooked.

ANGELA HARTNETT: —you can take it a bit more, that's not a problem.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: It's you know, it's how you'd like it.

NICK GRIMSHAW: When I was with my mum, up north, we were talking about lamb and she was going to make lamb and she kept saying, “Oh, I'm nervous to make her lamb.”

ANGELA HARTNETT: Nervous? Why?

NICK GRIMSHAW: I don't know, why do people get nervous about it? Because, because it's, you'd serve it pinker?

ANGELA HARTNETT: I think lamb's one that I, chicken, you know, you cook it, that's it—

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: Mm-hm.

ANGELA HARTNETT: You know, a bit like pork, you do. But lamb, it can either be rare or— I personally like lamb a bit more cooked. I think it eats better if it's like a rump of lamb—

EMILIA CLARKE: yeah.

ANGELA HARTNETT: —or a leg of lamb, if it's medium. I think it's too rare, it just feels a bit chewy for me, but that's my personal taste. But I think, yeah, I think lamb's hard to cook.

EMILIA CLARKE: And would you do like a slow and low?

ANGELA HARTNETT: Yeah, I prefer that. I'd much rather—

EMILIA CLARKE: yeah.

ANGELA HARTNETT: —like do a shoulder of lamb.

EMILIA CLARKE: Mm.

ANGELA HARTNETT: Long-cooked shoulder, or some steaks and stuff. But my preference would be, I probably, actually, I'm like Eileen, I avoid lamb.

NICK GRIMSHAW: Really?

EMILIA CLARKE: Really?!

ANGELA HARTNETT: It's not my mate. Well—

EMILIA CLARKE: It's the King of the Meat.

ANGELA HARTNETT: It's delicious.

[crew laughs]

ANGELA HARTNETT: But it's not my preference.

EMILIA CLARKE: *[laughs]* My own opinion.

ANGELA HARTNETT: I prefer a chicken to cook, you know.

EMILIA CLARKE: Oh yeah, chicken all day.

ANGELA HARTNETT: I'm quite lazy. I put it in the oven and walk away. I don't wanna have to think about it.

EMILIA CLARKE: If you were doing like a shoulder of lamb.

ANGELA HARTNETT: Yeah

EMILIA CLARKE: Or like a leg of lamb.

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: And you were doing like a slow and low situation.

ANGELA HARTNETT: Mm.

EMILIA CLARKE: What are you, are you covering it in some like anchovy and rosemary and all of those things, or are you just gonna season it and then do a little something?

ANGELA HARTNETT: A bit of both, actually. If it was a leg, I'd, I'd, um, put incisions and then put garlic—

EMILIA CLARKE: Yes.

ANGELA HARTNETT: —anchovy, rosemary all in it, and long and slow. Um, shoulder of lamb, I think, is just, I would again do all of that.

EMILIA CLARKE: Mm.

ANGELA HARTNETT: And then what I would do is cook it on a rack.

EMILIA CLARKE: Yeah.

ANGELA HARTNETT: And then under the rack have loads of sliced onions and potatoes.

EMILIA CLARKE: Ah

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: So, all the fat went onto the onions and potatoes, so you have all that—

EMILIA CLARKE: Yes.

ANGELA HARTNETT: —sort of lovely flavour from the lamb.

NICK GRIMSHAW: Mm. Uh, there's also a wine pairing which is a Monk wine.

ANGELA HARTNETT: A monk wine?

NICK GRIMSHAW: A monk wine, yeah.

ANGELA HARTNETT: A Chianti Classico.

NICK GRIMSHAW: Yeah, a Chianti Classico. So, it dates back to the 6th century when we, when we started Dish.

ANGELA HARTNETT: Yes.

[crew laughs]

NICK GRIMSHAW: And, um, uh, it's a, yeah, an old Benedictine monk style of making wine from the 15th century.

EMILIA CLARKE: Wowzers.

ANGELA HARTNETT: Wow.

NICK GRIMSHAW: Wow. If you want to try this, all the ingredients and the recipe, [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes). You can get the wine pairing on there as well, and there'll be a video of Angela making this—

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: —as well if you want to watch that.

EMILIA CLARKE: Fabulous.

[theme music plays]

NICK GRIMSHAW: Should we talk about Ponies?

ANGELA HARTNETT: Yes.

EMILIA CLARKE: Ponies!

NICK GRIMSHAW: Let's talk about Ponies!

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Please.

EMILIA CLARKE: Mm-hm.

NICK GRIMSHAW: Yes. Um, congratulations on Ponies, by the way, which is your new show which you can see on Sky—

EMILIA CLARKE: Mm-hm.

NICK GRIMSHAW: —and NOW in the—

EMILIA CLARKE: Yes.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: —UK and Ireland, right now—

EMILIA CLARKE: Right now.

NICK GRIMSHAW: —you can see that. So, tell us all about Ponies. You know, you must be inundated with a script—

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: –so I'm always like, you know, intrigued. What was it about Ponies that you were like–

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: “Yeah, this is what I will do, this is what I'll commit to for a while.”

EMILIA CLARKE: Oh, it was really interesting. I read a script that I wanted to watch and also be in, where you're like, it's sometimes, it's just not that complicated.

ANGELA HARTNETT: Mm.

EMILIA CLARKE: Sometimes you read something and you're like, this is so fun.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: This is so lovely. It would be me and another–

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: –girl, that's fun.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: *[laughs]*

EMILIA CLARKE: Um, and, uh, and then I sat down with the showrunners and the main producer—

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: —and was like, this is—

ANGELA HARTNETT: yeah

EMILIA CLARKE: —I'm just, I want to go for dinner with each and every one of you.

NICK GRIMSHAW: Okay that's good.

EMILIA CLARKE: This seems like, yeah, such a no-brainer.

ANGELA HARTNETT: Mm.

EMILIA CLARKE: And that's kind of how it went the whole way through. And then, um, they also were very generous in how much creative like freedom I had within it. I was a producer, not just in like something you get as an actor. They're like, “Yeah, we'll give you a producer credit!” And you're like, “I just turned up!”

NICK GRIMSHAW: Yeah *[laughs]*

ANGELA HARTNETT: *[laughs]*

EMILIA CLARKE: “I don't have, anything to, warrant that!”

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: But this one really was that.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Amazing.

EMILIA CLARKE: And they kind of really let me in, so that was really amazing.

NICK GRIMSHAW: So, you get the script, you meet them—

EMILIA CLARKE: Yes.

NICK GRIMSHAW: —you get on, and then you start—

EMILIA CLARKE: Mm-hm.

NICK GRIMSHAW: —when you say you, you on it as a producer.

EMILIA CLARKE: Yeah.

NICK GRIMSHAW: What does that mean? Are you sort of like giving script notes, directional notes?

EMILIA CLARKE: Just being across everything for, on, like on the ground.

NICK GRIMSHAW: Right.

ANGELA HARTNETT: Mm.

EMILIA CLARKE: So, like knowing what we're trying to get, making sure everyone's good, everyone's happy—

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: —everyone's got all the things—

ANGELA HARTNETT: Mm.

EMILIA CLARKE: —that they need—

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: —and sort of, you know.

ANGELA HARTNETT: It feels like you're putting more on your plate than maybe—

EMILIA CLARKE: I sort of love it.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Okay right, yeah.

EMILIA CLARKE: I love being a bit too busy.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: Mm.

EMILIA CLARKE: Just like, just a little bit too busy.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: But then with this job, the learning of the Russian was just a bridge too far.

ANGELA HARTNETT: That is impressive.

EMILIA CLARKE: It was really, really hard.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: So, say hello to us and how are you in Russian.

EMILIA CLARKE: Oh.

ANGELA HARTNETT: Could you do that?

EMILIA CLARKE: I don't know anymore

ANGELA HARTNETT: No, you could!

EMILIA CLARKE: дравствуйте.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Wow.

EMILIA CLARKE: There you go.

NICK GRIMSHAW: Yeah

EMILIA CLARKE: I think that's hello.

[crew laughs]

ANGELA HARTNETT: And it sounds very impressive. That's brilliant!

NICK GRIMSHAW: Yeah. So, fill us in. So, it's like 1977?

EMILIA CLARKE: Yes, sorry

NICK GRIMSHAW: In Moscow.

EMILIA CLARKE: Yes, in Moscow.

NICK GRIMSHAW: Yes.

EMILIA CLARKE: So, you have these two women—

NICK GRIMSHAW: Yes.

EMILIA CLARKE: —who have husbands who are CIA operatives—

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: –out in the field.

ANGELA HARTNETT: Mm.

EMILIA CLARKE: Something goes wrong, they die. It's not a spoiler, it's what happens in the first–

NICK GRIMSHAW: That's the start.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

EMILIA CLARKE: Yes. And so, you're left with these two women grieving in very different ways.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

EMILIA CLARKE: Having had very different marriages, very different people, but both of them are in this kind of, huh, what am I gonna do with my life? They find one another, and the rest is news.

NICK GRIMSHAW: There we go. Yes.

ANGELA HARTNETT: Yes.

EMILIA CLARKE: Yes. I feel like I can only say what happens up until episode 1.

NICK GRIMSHAW: No, that's good.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: That's what we do want.

ANGELA HARTNETT: Mm.

EMILIA CLARKE: Yeah, and then basically it's these two, the two of us try and figure out how to be spies.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: But we know nothing.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: Hence the persons of no interest. This particular show is, it's fast and it's like it grabs your attention, but it's also about female friendship—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah

EMILIA CLARKE: –which I love.

NICK GRIMSHAW: Yeah.

EMILIA CLARKE: And you've just got two girls just having a nice time.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: Well, no, sometimes they're having a terrible time.

[crew laughs]

ANGELA HARTNETT: Yeah, sure.

EMILIA CLARKE: They're having an awful time.

NICK GRIMSHAW: *[laughs]* It's like yeah–

ANGELA HARTNETT: Mm. Yeah, but also, it's set in the '70s.

EMILIA CLARKE: Yeah, so–

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And you think of where the world was then–

EMILIA CLARKE: Yeah

ANGELA HARTNETT: –and the craziness of where the world is now.

EMILIA CLARKE: Mm-hm.

ANGELA HARTNETT: You know, and you say, and then these two, I mean, how that you can't imagine that as a woman in the '70s.

EMILIA CLARKE: Yeah.

ANGELA HARTNETT: Where it wasn't the most liberated of countries–

EMILIA CLARKE: Mm-hm.

ANGELA HARTNETT: –being in Russia.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: How you do, and you see all that–

EMILIA CLARKE: Yeah

ANGELA HARTNETT: –how you're dealing with that–

EMILIA CLARKE: Yeah

ANGELA HARTNETT: –in your sort of your friendship together, really.

EMILIA CLARKE: Absolutely.

ANGELA HARTNETT: Yeah, I think that's brilliant.

NICK GRIMSHAW: And how was the getting the Russian dialect and the language and all of that?

EMILIA CLARKE: It was so hard.

NICK GRIMSHAW: Yeah.

EMILIA CLARKE: It was so hard. I had this amazing language tutor—

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: —called Fabian who was incredible, and we did this like very complicated 6-step process—

NICK GRIMSHAW: Okay

ANGELA HARTNETT: Mm.

EMILIA CLARKE: —that involved a memory palace.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: And involved making stories out of the individual sounds of the words.

NICK GRIMSHAW: Right.

EMILIA CLARKE: *[laughs]* We would break them down into individual syllables, and each syllable would have what was the image that was, that came out of that syllable.

NICK GRIMSHAW: Oh my God. Okay.

EMILIA CLARKE: So, let's say you've got like a paw and a paw and moo.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Right yeah.

NICK GRIMSHAW: Yeah.

EMILIA CLARKE: There's a, there's a, Почему, Pachimu, is a word. So, paw, chi, moo.

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: And I would visualise what those things were. So maybe there's a cow for moo, and there's a dog's paw for paw.

NICK GRIMSHAW: Yeah. Chi, Chihuahua.

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: Exactly.

NICK GRIMSHAW: I'm learning Russian.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, yeah.

[everyone laughs]

EMILIA CLARKE: And we would put those—

NICK GRIMSHAW: Wow.

EMILIA CLARKE: We would make that into a story.

ANGELA HARTNETT: Yeah, yeah, yeah.

EMILIA CLARKE: So, the paw's does something, and then there's—

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: So, there's a, there's a story. So, I learn the story.

ANGELA HARTNETT: Right yeah.

NICK GRIMSHAW: Wow.

EMILIA CLARKE: And then we put the story in a memory palace.

ANGELA HARTNETT: Oh my gosh.

EMILIA CLARKE: And then I learn that. So, I've learned the story—

NICK GRIMSHAW: Wow

EMILIA CLARKE: –to learn it in the memory palace. So paw is over here, and moo is over here, and, and so–

NICK GRIMSHAW: And you follow it round?

EMILIA CLARKE: In every scene–

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: –that I'm doing Russian, you're witnessing my brain being like, go into the room, find the story.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Whoa.

EMILIA CLARKE: *[laughs]* I know.

NICK GRIMSHAW: Wow.

EMILIA CLARKE: Which is why I can't speak it.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: No!

NICK GRIMSHAW: But that's a mad way to learn isn't it.

ANGELA HARTNETT: Yeah!

NICK GRIMSHAW: And the script, and you've got to think about the shot and your mark.

ANGELA HARTNETT: Yeah!

NICK GRIMSHAW: And producing it!

ANGELA HARTNETT: Yeah, I know

EMILIA CLARKE: There you go.

NICK GRIMSHAW: Jeez!

ANGELA HARTNETT: There's busy and there's busy. I mean crickey, yeah.

NICK GRIMSHAW: Yeah.

EMILIA CLARKE: I mean, it was quite busy.

NICK GRIMSHAW: Yeah, pretty busy.

ANGELA HARTNETT: *[laughs]*

EMILIA CLARKE: It's quite busy.

NICK GRIMSHAW: Pretty busy.

EMILIA CLARKE: Yeah, yeah.

NICK GRIMSHAW: And you went and did it in Budapest.

EMILIA CLARKE: Yes.

NICK GRIMSHAW: And then we heard that you cooked for yourself even in the midst of this.

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: Yes, I found a fishmonger. They were Italian.

NICK GRIMSHAW: Uh-huh.

EMILIA CLARKE: Um, and yeah, and, and I found a really lovely, like, organic, nice veg delivery—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

EMILIA CLARKE: —service.

ANGELA HARTNETT: Lovely

EMILIA CLARKE: And they would deliver me food and I would cook it.

NICK GRIMSHAW: What and every day you were doing this?

EMILIA CLARKE: Yeah.

NICK GRIMSHAW: Wow!

ANGELA HARTNETT: Yeah

EMILIA CLARKE: But sometimes, like, you know, fish doesn't take that long to—

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: No, no, no, no not at all.

EMILIA CLARKE: You're like 8 minutes in the oven.

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: Yeah, okay. Respect.

EMILIA CLARKE: Thanks.

ANGELA HARTNETT: Huge, huge.

EMILIA CLARKE: Thanks.

NICK GRIMSHAW: And well, you can see Ponies on Sky and Now right now.

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: Right now.

[theme music plays]

NICK GRIMSHAW: I would love to talk to you about a few things.

EMILIA CLARKE: Yes.

NICK GRIMSHAW: Game of Thrones—

ANGELA HARTNETT: Yeah

NICK GRIMSHAW: —we want to talk about momentarily.

EMILIA CLARKE: Yes

NICK GRIMSHAW: But I want to also go pre-Game of Thrones.

EMILIA CLARKE: Mm.

NICK GRIMSHAW: And talk about West Side Story.

EMILIA CLARKE: *[laughs]*

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: You played Anita in a school production.

EMILIA CLARKE: In my school production, yes.

NICK GRIMSHAW: Of West Side Story.

EMILIA CLARKE: Mm-hm.

NICK GRIMSHAW: We've got a clip of it. No, we don't!

EMILIA CLARKE: No, we don't!

[everyone laughs]

NICK GRIMSHAW: No, we don't. No, we don't.

EMILIA CLARKE: Oh my God. that really got me.

NICK GRIMSHAW: You know, Angela also was in West Side Story.

ANGELA HARTNETT: *[laughs]*

EMILIA CLARKE: Angela, who did you play in West Side Story?

ANGELA HARTNETT: Tony.

EMILIA CLARKE: Ay!

[everyone laughs]

ANGELA HARTNETT: I was basically this height when I was 15, and I had a deep voice, and it was an all-girls school

NICK GRIMSHAW: *[laughs]*

EMILIA CLARKE: I was going to say was it an all girls' school, that makes sense that makes sense.

ANGELA HARTNETT: So someone had to play Tony. There you go. We could do a little—

NICK GRIMSHAW: I was gonna say, we could do a little—

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: —divide the room. “Duh-duh-duh-duh.”

ANGELA HARTNETT: “When you’re a jet—”

NICK GRIMSHAW: Maybe, maybe, maybe.

ANGELA HARTNETT: Anyway, so we've all been there.

NICK GRIMSHAW: Yeah, I'm not.

ANGELA HARTNETT: Not you!

NICK GRIMSHAW: I never did a school production.

ANGELA HARTNETT: Wow.

NICK GRIMSHAW: I don't think they had it at my school.

EMILIA CLARKE: Yeah.

NICK GRIMSHAW: No, I don't think they did. We had asbestos.

[everyone laughs]

NICK GRIMSHAW: But, no, no school, no school production.

ANGELA HARTNETT: No school production.

NICK GRIMSHAW: No. But when you were doing that, when you did that, were you like, okay, this is what I'm gonna do?

EMILIA CLARKE: Yeah, uh, yeah.

NICK GRIMSHAW: Or were you just having a laugh?

EMILIA CLARKE: No. No, no, no.

NICK GRIMSHAW: But you knew—

EMILIA CLARKE: I was, I was like 3 when I was like—

NICK GRIMSHAW: Really?!

EMILIA CLARKE: I'm gonna be an actor so yeah, by the time I got to West Side Story, I was like, “Come on!”

NICK GRIMSHAW: She had a dressing room. *[laughs]*

EMILIA CLARKE: *[laughs]*

ANGELA HARTNETT: How did you– How did you sort of know so young? Is it something you've seen on TV or–

EMILIA CLARKE: So, my dad was a sound designer for the theatre.

ANGELA HARTNETT: Oh, okay.

EMILIA CLARKE: He actually designed the sound for West Side Story.

ANGELA HARTNETT: Oh wow, okay right.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: So yeah.

EMILIA CLARKE: So, he came and did and mic'ed us all for my school play.

ANGELA HARTNETT: Aw!

NICK GRIMSHAW: No way! That's good.

EMILIA CLARKE: It was so cute. He was taking it so seriously. *[laughs]*

NICK GRIMSHAW: Aw.

ANGELA HARTNETT: Aw.

EMILIA CLARKE: It was just a bunch of like, I don't know, what were we, 14, or something?

ANGELA HARTNETT: Yeah, yeah, yeah.

EMILIA CLARKE: It was very sweet. Uh, so he was doing the sound for Showboat–

ANGELA HARTNETT: Right.

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: –when I was like 2 or 3, and I went to go and sit with my mum, and– I went, I went. *[laughs]*

NICK GRIMSHAW: I went! *[laughs]*

EMILIA CLARKE: I went, I got my ticket.

ANGELA HARTNETT: Yeah, Saturday afternoon.

NICK GRIMSHAW: A glass of Champagne.

ANGELA HARTNETT: Yeah, yeah, yeah, yeah.

NICK GRIMSHAW: Same haircut.

ANGELA HARTNETT: Yeah, yeah, yeah.

EMILIA CLARKE: Same hair, by the way, yeah. *[laughs]*

[everyone laughs]

NICK GRIMSHAW: See what this is about then. Rita's from Martini on the way home. Mini, mini.

EMILIA CLARKE: Just a mini one.

NICK GRIMSHAW: She's only 2.

EMILIA CLARKE: She's only 2

[everyone laughs]

EMILIA CLARKE: Oh my God, that's so funny.

NICK GRIMSHAW: Sorry, you went to see it with your mum?

EMILIA CLARKE: I went to see it with my mum, and um, I was silent—

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: —for the 2 and a half, or 2 hours, or whatever—

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: —of the production. And then at the end stood up on my seat and was like—

NICK GRIMSHAW: No.

ANGELA HARTNETT: Oh.

EMILIA CLARKE: I was just enraptured by the whole thing.

ANGELA HARTNETT: Yeah, yeah.

EMILIA CLARKE: And then very quickly after that was like, “I’m gonna be an actor.”

NICK GRIMSHAW: Aw.

EMILIA CLARKE: It sort of almost turned into law–

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: –where I was like, “Ah yes, I will be an actor.”

NICK GRIMSHAW: “Ah yes!”

ANGELA HARTNETT: Yeah, yeah.

EMILIA CLARKE: It was just a part of–

NICK GRIMSHAW: Uh-huh.

EMILIA CLARKE: –who I became, I think.

ANGELA HARTNETT: Yeah. DNA.

NICK GRIMSHAW: And when your mum and dad like up for it, were they like, “Yeah, come on.”

EMILIA CLARKE: No, my dad, no, he was not–

NICK GRIMSHAW: Right.

ANGELA HARTNETT: Oh right.

EMILIA CLARKE: Because he knew actors.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Of course.

EMILIA CLARKE: He was like, “Don't be them.”

NICK GRIMSHAW: Mm-hm

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: “They're assholes.”

[everyone laughs]

EMILIA CLARKE: “They're a nightmare, please don't be a nightmare.”

NICK GRIMSHAW: No, no.

ANGELA HARTNETT: Yeah, yeah, yeah.

EMILIA CLARKE: Yeah.

NICK GRIMSHAW: This– I mean, I knew Game of Thrones was big, obviously.

ANGELA HARTNETT: Mm.

EMILIA CLARKE: Yeah.

NICK GRIMSHAW: And I knew it had become bigger than like a telly show.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: But the stats were so mental.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: It won over 50 Emmys.

EMILIA CLARKE: Wow.

NICK GRIMSHAW: 50!

ANGELA HARTNETT: It's crazy.

NICK GRIMSHAW: And attracted 44 million viewers per episode.

EMILIA CLARKE: I'm so glad I didn't know that at the time.

NICK GRIMSHAW: Yeah, at the time, yeah.

ANGELA HARTNETT: Yes, can you imagine.

NICK GRIMSHAW: And but this was, but what was crazy was that was actually your third roll on screen?

ANGELA HARTNETT: Mm.

EMILIA CLARKE: Yes.

NICK GRIMSHAW: Was, was that—

EMILIA CLARKE: Yes.

NICK GRIMSHAW: Holy s***.

EMILIA CLARKE: I know, mental.

NICK GRIMSHAW: Did we know it was gonna, we, no—

EMILIA CLARKE: Yeah.

NICK GRIMSHAW: But we as a, as like, did we know it was gonna be big—

EMILIA CLARKE: No.

NICK GRIMSHAW: —before it started?

EMILIA CLARKE: No.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: They weren't like, "Listen, this is gonna be huge."

EMILIA CLARKE: No, no, no.

NICK GRIMSHAW: No.

EMILIA CLARKE: No. So they had shot a pilot already—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: —before, without me in it.

NICK GRIMSHAW: Yeah.

EMILIA CLARKE: And HBO were like, "Needs a bit of work."

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: So, then they recast a bunch of people, my character included.

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: And so, I didn't know that going into that first season that everyone was like, "Ugh."

NICK GRIMSHAW: Right

ANGELA HARTNETT: We've got to make work, yeah.

EMILIA CLARKE: “They didn't really like the pilot.”

NICK GRIMSHAW: Right.

EMILIA CLARKE: So, we had to redo it. So, I think there was a little bit of that kind of—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah

EMILIA CLARKE: —energy going on. But yeah, first season was like madness.

NICK GRIMSHAW: Yeah.

EMILIA CLARKE: We were just like, “Whoa, drunk, let's go!”

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

[crew laughs]

EMILIA CLARKE: Like partying all the time—

NICK GRIMSHAW: Uh-huh.

EMILIA CLARKE: –having the most amazing time, and kind of no one taking it.

NICK GRIMSHAW: Yeah.

EMILIA CLARKE: You know, that–

ANGELA HARTNETT: But then I think–

EMILIA CLARKE: –seriously, I suppose.

ANGELA HARTNETT: –that some of those shows, like Game of Thrones, the longevity of it, is the first season, in some respects–

EMILIA CLARKE: Yes.

ANGELA HARTNETT: –doesn't land. You know, there's lots of stuff I've invested in.

EMILIA CLARKE: Mm-hm.

ANGELA HARTNETT: And then it's by season 2 or 3–

EMILIA CLARKE: Yeah.

ANGELA HARTNETT: –that I think, “This is genius.”

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: Mm-hm.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: You know, and a lot– I watch a lot of comedy and stuff and I think–

EMILIA CLARKE: Mm.

ANGELA HARTNETT: Yeah, you know, you think of some of the big like Seinfeld, even Veep and stuff, it's like first season, you're like, “Come on.”

EMILIA CLARKE: Yeah.

ANGELA HARTNETT: And then you're hit with it.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: But the thing is, the fans stuck with it, didn't they?

EMILIA CLARKE: Mm-hm.

ANGELA HARTNETT: The ones who invested, and then it grew and grew and grew.

EMILIA CLARKE: Well because it already had the books.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: And the books were like, very famous.

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: And very beloved.

ANGELA HARTNETT: Yeah, amazing

NICK GRIMSHAW: When did you get a sense of being like, “S***, it's massive?”

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Like, was there a day, or—

EMILIA CLARKE: I definitely never let myself ever get there.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Mm.

EMILIA CLARKE: Like, I never let, I never wanted to—

ANGELA HARTNETT: Never got complacent about it.

EMILIA CLARKE: I was always— Yeah, I was always the person to be like, “Mm, she's gonna jinx it!”

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: “Don't say it!”

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

EMILIA CLARKE: “Keep it chill!”

[theme music plays]

NICK GRIMSHAW: I was saying before you came on, I was like, really like Emilia Clarke, she's a good guest.

ANGELA HARTNETT: Yeah, you did.

NICK GRIMSHAW: And I'm not the only person to say it.

EMILIA CLARKE: No, I'm only going to disappoint.

ANGELA HARTNETT: No.

NICK GRIMSHAW: Yeah, and you've let us all down.

[crew laughs]

ANGELA HARTNETT: Aw.

NICK GRIMSHAW: Very unfriendly.

ANGELA HARTNETT: Yeah.

[everyone laughs]

NICK GRIMSHAW: Um, and quiet!

ANGELA HARTNETT: Yes, doesn't say a word.

NICK GRIMSHAW: No fun at all, is she? No, but we found this and it's true. Lots of great people had— you might hate this—

EMILIA CLARKE: *[laughs]*

NICK GRIMSHAW: But lots of great people have said lots of great things about you. Emma Thompson told Time magazine, they didn't even ask, she rang them.

[everyone laughs]

NICK GRIMSHAW: And she said, she said, "Emilia Clarke has the courage of a small lion—

EMILIA CLARKE: Aw.

NICK GRIMSHAW: —the stamina of a Welsh pit pony, and the soul of a clown. A powerhouse to watch and an ally to die for."

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: That's good.

EMILIA CLARKE: Emma!

ANGELA HARTNETT: That's brilliant.

EMILIA CLARKE: Emma.

NICK GRIMSHAW: Emma Thompson.

EMILIA CLARKE: Right?

NICK GRIMSHAW: Come on!

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: That is nice. Do you wanna do the Sophie Turner one?

ANGELA HARTNETT: Yeah, so Sophie Turner—

EMILIA CLARKE: Aw bless her.

ANGELA HARTNETT: —told BAFTA.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: That, she falls in love with you every time she looks at you, at that smile and her eyes.

EMILIA CLARKE: Oh!

NICK GRIMSHAW: Love her as well.

ANGELA HARTNETT: Yeah, there you go.

EMILIA CLARKE: I love her so much.

NICK GRIMSHAW: She's good.

ANGELA HARTNETT: She loves you.

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: She's such an angel. And when you watch someone grow—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah, of course.

EMILIA CLARKE: —to surpass you in height.

[everyone laughs]

NICK GRIMSHAW: Yeah, literally—

EMILIA CLARKE: Literally, like, you're 14!

ANGELA HARTNETT: Huge.

NICK GRIMSHAW: *[laughs]* Literally. We had a really nice time—

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: –when Sophie Turner came on.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: She's great fun.

EMILIA CLARKE: She's amazing. I loved her. Although the pepperoni, I literally was getting flashbacks.

[crew laughs]

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: I was gonna say–

ANGELA HARTNETT: Yes!

NICK GRIMSHAW: Yeah. I was gonna say.

EMILIA CLARKE: Licking the packet!

ANGELA HARTNETT: She made me taste one.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: It was disgusting.

EMILIA CLARKE: Mate they, they, they're disgusting.

NICK GRIMSHAW: I mean, you're polar opposites.

ANGELA HARTNETT: Yes.

EMILIA CLARKE: Yes.

NICK GRIMSHAW: Then with that list.

ANGELA HARTNETT: Yes

NICK GRIMSHAW: Come on.

ANGELA HARTNETT: Yes exactly

NICK GRIMSHAW: She was like—

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: "Lick a Pepperami."

[crew laughs]

NICK GRIMSHAW: To Angela Hartnett.

EMILIA CLARKE: *[laughs]*

NICK GRIMSHAW: Come on, Sophie.

ANGELA HARTNETT: Yeah Sophie.

NICK GRIMSHAW: Sort it out.

ANGELA HARTNETT: We loved her, but—

NICK GRIMSHAW: We did love her.

ANGELA HARTNETT: There's a little cross next to her name.

EMILIA CLARKE: Yeah

ANGELA HARTNETT: That's all I'm saying, you know—

[everyone laughs]

NICK GRIMSHAW: But I like that she knew.

ANGELA HARTNETT: She was like, she's like, yeah, she goes, "This is me."

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: The honesty.

NICK GRIMSHAW: Yeah, the honesty.

ANGELA HARTNETT: I don't like food snobbery, people pretending.

EMILIA CLARKE: Absolutely.

NICK GRIMSHAW: Um, thought because you're here and you like a martini—

EMILIA CLARKE: Yeah

NICK GRIMSHAW: –we could make a martini.

EMILIA CLARKE: Yeah.

[drink clinking and pouring sounds]

NICK GRIMSHAW: So, we've done an elderflower mint martini.

EMILIA CLARKE: Delish.

ANGELA HARTNETT: Delicious.

NICK GRIMSHAW: Um, so cheers!

ANGELA HARTNETT: Cheers.

EMILIA CLARKE: Cheers

NICK GRIMSHAW: With Gin. Never dirty.

ANGELA HARTNETT: Cheers

EMILIA CLARKE: Cheers. Never dirty.

ANGELA HARTNETT: Never dirty.

NICK GRIMSHAW: I've done myself a mini one.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Because my measuring was off look, here we go—

ANGELA HARTNETT: Yes, that is yes.

[everyone laughs]

NICK GRIMSHAW: Shout—

ANGELA HARTNETT: That is a—

NICK GRIMSHAW: Look, here we go—

[everyone laughs]

ANGELA HARTNETT: It's a mini one

NICK GRIMSHAW: Shout out Rita's.

ANGELA HARTNETT: Shout out Rita's.

NICK GRIMSHAW: Shout out!

EMILIA CLARKE: Oh yeah.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Oh, that's delicious.

NICK GRIMSHAW: Mm.

EMILIA CLARKE: Oh, that's dangerous.

NICK GRIMSHAW: Mm that's delicious

ANGELA HARTNETT: Yeah, that's really good.

EMILIA CLARKE: Ooh.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: So, the w-

EMILIA CLARKE: So, it's just like a little floral bit in the back there.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: So, if you say for wet, it's, you're adding more vermouth.

NICK GRIMSHAW: Mm.

EMILIA CLARKE: Yeah.

ANGELA HARTNETT: See, I think I would like that.

NICK GRIMSHAW: Yeah.

EMILIA CLARKE: It's— I prefer it.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: It's nice.

EMILIA CLARKE: Me too.

NICK GRIMSHAW: Mm.

EMILIA CLARKE: I would have vermouth on the rocks.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Oh, snap yes.

EMILIA CLARKE: Yeah, quite happily.

NICK GRIMSHAW: Well, we can have that next.

[crew laughs]

EMILIA CLARKE: There we go.

ANGELA HARTNETT: Let's go for it.

NICK GRIMSHAW: Buckle in, everyone.

ANGELA HARTNETT: Lovely. Yeah.

EMILIA CLARKE: *[laughs]*

NICK GRIMSHAW: Buckle in. Um, shall we do the Emilia Clarke fast food quiz?

ANGELA HARTNETT: Yes.

EMILIA CLARKE: Yeah.

NICK GRIMSHAW: Yes.

EMILIA CLARKE: Let's do it.

NICK GRIMSHAW: Okay, let's do it. Uh, quick fire responses please.

EMILIA CLARKE: Mm-hm.

NICK GRIMSHAW: For your favourite way to eat eggs.

EMILIA CLARKE: Uh, hard-boiled, mashed up with salt.

ANGELA HARTNETT: Oh, okay.

NICK GRIMSHAW: Mm.

EMILIA CLARKE: Weird. I know.

NICK GRIMSHAW: Mm-hm *[laughs]*

ANGELA HARTNETT: No, not weird. Delicious.

EMILIA CLARKE: She's a freak!

NICK GRIMSHAW: *[laughs]*

[crew laughs]

ANGELA HARTNETT: Um, what's your favourite sandwich filling?

EMILIA CLARKE: Oh, um, club sandwich.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Oh yeah, bacon, lettuce, tomatoes yeah.

NICK GRIMSHAW: Correct that is maybe actually the correct answer.

EMILIA CLARKE: Specifically, my dad, my dad is no longer with us, but my dad made a club—

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: —sandwich that was like next level.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Oh, bless dad.

EMILIA CLARKE: So good. So good.

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

EMILIA CLARKE: Chips.

ANGELA HARTNETT: Uh, what's your favourite herb?

EMILIA CLARKE: At the moment, thyme.

ANGELA HARTNETT: Okay, yeah.

EMILIA CLARKE: Yeah.

NICK GRIMSHAW: Um, what is your favourite crisp?

EMILIA CLARKE: The real answer is prawn and cocktail.

NICK GRIMSHAW: Mm.

EMILIA CLARKE: Yeah.

ANGELA HARTNETT: Oh right.

EMILIA CLARKE: Yeah. I love it! *[laughs]*

[crew laughs]

EMILIA CLARKE: Just, pure judgement.

NICK GRIMSHAW: No, it's just the tell.

EMILIA CLARKE: It's the tell, what's the tell?

NICK GRIMSHAW: The smell is tough.

ANGELA HARTNETT: Yeah.

EMILIA CLARKE: No!

NICK GRIMSHAW: Oh.

EMILIA CLARKE: This smell is heaven.

NICK GRIMSHAW: Oh.

[crew laughs]

EMILIA CLARKE: The smells the best bit!

NICK GRIMSHAW: Oh, there's almost peace with that.

ANGELA HARTNETT: Yeah, it's too much.

EMILIA CLARKE: Do you remember Skips?

ANGELA HARTNETT: Too much yeah

NICK GRIMSHAW: Oh, oh yeah.

EMILIA CLARKE: Oh, so good.

NICK GRIMSHAW: *[laughs]* It's a tough smell.

EMILIA CLARKE: But if I'm being funn– Then it's also just salt and vinegar.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

EMILIA CLARKE: Do you know what I mean?

ANGELA HARTNETT: Yeah, I can go with that.

NICK GRIMSHAW: But you can have Skips.

EMILIA CLARKE: But like or Skips. *[laughs]*

ANGELA HARTNETT: Skips everyone loves a Skip.

NICK GRIMSHAW: Skips.

EMILIA CLARKE: Yeah.

ANGELA HARTNETT: What's your favourite kitchen utensil?

EMILIA CLARKE: Uh, the lemon squeezer.

ANGELA HARTNETT: Oh, when you yeah.

EMILIA CLARKE: Because then you've got no pips.

NICK GRIMSHAW: Yeah, gotta do that. Uh, do you have a favourite pasta?

EMILIA CLARKE: Spaghetti.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Okay.

EMILIA CLARKE: Yeah, I like— to, to, to twizzle.

NICK GRIMSHAW: Mm

ANGELA HARTNETT: Yeah, nice.

NICK GRIMSHAW: A classic.

EMILIA CLARKE: I prefer it to like a ch-

NICK GRIMSHAW: A chicer one. Mm-hm.

ANGELA HARTNETT: Yeah, okay.

EMILIA CLARKE: Yeah.

ANGELA HARTNETT: Uh, favourite Sunday roast?

EMILIA CLARKE: Oh, well, now I've had the lamb, I sort of want to say lamb.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Well say lamb—

EMILIA CLARKE: I think, I think-

ANGELA HARTNETT: –your quiz.

EMILIA CLARKE: Yeah.

ANGELA HARTNETT: *[laughs]*

EMILIA CLARKE: I love it. What do you advise? I said I'm looking to Angela like, “What's the right answer?”

NICK GRIMSHAW: “What do you think!”

ANGELA HARTNETT: Whatever you want Emilia, it's fine by us.

EMILIA CLARKE: Yeah, got lamb yeah..

NICK GRIMSHAW: Yeah, lamb–

EMILIA CLARKE: Yeah.

NICK GRIMSHAW: –lamb, lamb. What's your favourite dish from your childhood?

EMILIA CLARKE: That's really hard.

NICK GRIMSHAW: Mm.

EMILIA CLARKE: My dad was an amazing–

NICK GRIMSHAW: Mm-hm.

EMILIA CLARKE: –cook. He was so good. But he did, and he made so many things. Like, he was, you know, I was like 10 eating skate wings.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Amazing.

EMILIA CLARKE: Do you know what I mean? We were really–

ANGELA HARTNETT: That's very impressive.

EMILIA CLARKE: Yeah, we were introduced, but then he made this macaroni cheese.

NICK GRIMSHAW: Mm.

EMILIA CLARKE: That like he would put thick-cut smoky bacon in and leeks.

ANGELA HARTNETT: Oh, I like the leek introduction.

EMILIA CLARKE: Oh my god!

NICK GRIMSHAW: Mm.

[crew laughs]

EMILIA CLARKE: And then it was so good! And he did like–

NICK GRIMSHAW: Oh.

EMILIA CLARKE: –loads of different types of cheeses, in the sauce.

NICK GRIMSHAW: Yeah.

EMILIA CLARKE: And then the top is nearly burnt.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yes.

EMILIA CLARKE: But you've got like the, the, the leeks–

NICK GRIMSHAW: Mm.

EMILIA CLARKE: –that are all nearly burnt, and then underneath they're just like–

ANGELA HARTNETT: Soft.

EMILIA CLARKE: –sweet–

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm

EMILIA CLARKE: –and soft.

ANGELA HARTNETT: Sweet. Yeah.

EMILIA CLARKE: And he'd cover the top in parmesan.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: See you hear about the bacon and stuff, but the leeks is a new addition. I like that.

NICK GRIMSHAW: Oh yeah, I like that.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I feel like I could taste that.

ANGELA HARTNETT: Oh yeah.

EMILIA CLARKE: Right.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Totally.

EMILIA CLARKE: And it almost tastes like a leek gratin.

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: Mm.

EMILIA CLARKE: It's basically—

NICK GRIMSHAW: I'm listening, yeah.

EMILIA CLARKE: –the vibe.

ANGELA HARTNETT: Definitely, yeah.

EMILIA CLARKE: But with crunchy and pasta.

NICK GRIMSHAW: Yes. Well, you passed the fast food quiz.

ANGELA HARTNETT: Definitely!

EMILIA CLARKE: Yay!

[applause]

ANGELA HARTNETT: Love that, love that.

NICK GRIMSHAW: You passed.

[theme music plays]

NICK GRIMSHAW: For your end of show question and the chance to win the Waitrose goodie bag, we heard that you said you would like to write a love letter to Tahini. We would now like to hear the love letter to Tahini.

EMILIA CLARKE: Okay.

NICK GRIMSHAW: Did you say this?

EMILIA CLARKE: I said I could.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: You could!

EMILIA CLARKE: Write a love letter to Tahini.

NICK GRIMSHAW: Uh-huh. The team were like, “Right...”

EMILIA CLARKE: “So do it!”

ANGELA HARTNETT: So yeah.

NICK GRIMSHAW: “So, you like it?”

ANGELA HARTNETT: “You said it, now follow it through!”

EMILIA CLARKE: Put your money where your mouth is.

NICK GRIMSHAW: Come on then.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: Come on then.

EMILIA CLARKE: Trying to follow through.

NICK GRIMSHAW: So, could you?

EMILIA CLARKE: I wrote something.

NICK GRIMSHAW: Oh.

EMILIA CLARKE: Because I was so paranoid.

NICK GRIMSHAW: Did you actually? *[laughs]*

EMILIA CLARKE: They want me to write like a–

NICK GRIMSHAW: Did you actually?

EMILIA CLARKE: I wrote a little love poem–

ANGELA HARTNETT: Is it on your phone?

EMILIA CLARKE: –to tahini.

NICK GRIMSHAW: Oh my God, wait, I love this.

EMILIA CLARKE: Okay, this is my love letter, to Tahini.

NICK GRIMSHAW: Okay.

EMILIA CLARKE: Liquid gold and me. You've just got home, it's late and you're cold. You caught up on Dish episodes and that first date had the cheek not to even take you to Murano's.

ANGELA HARTNETT: *[laughs]*

EMILIA CLARKE: Despondent and dissatisfied upon entering the kitchen, there's a sight for sore eyes. You reach for the tub, the one you know oh so well, full of liquid gold. So, you dip, and you bite, dip and bite, and all of a sudden you see with perfect clarity. One more bite and it's going to be all right.

NICK GRIMSHAW: Oh my God.

ANGELA HARTNETT: Wow!

NICK GRIMSHAW: Emilia!

ANGELA HARTNETT: That's amazing.

NICK GRIMSHAW: Holy s***.

ANGELA HARTNETT: Wow.

NICK GRIMSHAW: Come on!

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Wow!

ANGELA HARTNETT: So impressive.

NICK GRIMSHAW: Emilia!

ANGELA HARTNETT: That's fabulous.

NICK GRIMSHAW: You do love tahini!

ANGELA HARTNETT: Yeah.

[everyone laughs]

EMILIA CLARKE: I really do.

NICK GRIMSHAW: You do! You do!

EMILIA CLARKE: I do.

NICK GRIMSHAW: Obviously the goodie bag is yours.

ANGELA HARTNETT: Obviously!

EMILIA CLARKE: Thanks babe!

NICK GRIMSHAW: Obviously the goodie bag is yours.

ANGELA HARTNETT: Fabulous.

NICK GRIMSHAW: Emilia, thank you so much.

ANGELA HARTNETT: Thank you.

EMILIA CLARKE: Thank you.

ANGELA HARTNETT: You've been fabulous.

NICK GRIMSHAW: You can see Emilia's show Ponies right now. Um, thank you so much. Congrats on the show.

EMILIA CLARKE: Thanks.

NICK GRIMSHAW: Thanks for coming.

ANGELA HARTNETT: Thank you for coming.

EMILIA CLARKE: Thank you so much, thanks for having me.

NICK GRIMSHAW: Um, Emilia Clarke, everybody.

[cheering and applause]

ANGELA HARTNETT: Yes!

NICK GRIMSHAW: Yes!

EMILIA CLARKE: Thank you!

NICK GRIMSHAW: That was so fun.

EMILIA CLARKE: This is amazing.

NICK GRIMSHAW: It's a good bag.

ANGELA HARTNETT: You've been so good.

EMILIA CLARKE: Yeah.

[theme music plays]

PRODUCER TOM: Do you have both of Angela's books?

EMILIA CLARKE: I don't have this one—

ANGELA HARTNETT: No, take—

EMILIA CLARKE: I have, 'The Weekend Cook.'

ANGELA HARTNETT: Take that one then as well.

EMILIA CLARKE: *[gasps]*

ANGELA HARTNETT: It's for you.

EMILIA CLARKE: Thank you!

ANGELA HARTNETT: There you go.

EMILIA CLARKE: Amazing.

NICK GRIMSHAW: It's good that one.

[theme song continues]

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. Dish from Waitrose is a Cold Glass Production.

VOICEOVER: Waitrose, the home of food lovers.