



LATYMERS

I had a great Thursday evening in Latymers, the Thai pub restaurant on Hammersmith Road. I had arranged to see my good friend Jerry, an hotelier who was up from Brighton, and chose Latymers because I knew he had recently been on holiday to Thailand. It would be interesting to have his insightful view on this establishment.

Jerry was almost fifteen minutes late but that was no matter as it gave me time to drink a pint of London Pride whilst I took in the pub side of things. It is a Fuller's pub which, whilst built in the 1980's, is on a site which has historically had an inn there since the eighteenth century. The pub was formerly called the Red Cow and in the seventies was known as a live venue for punk rock bands. Very different it is now, although they have

kept features, like the large mirror on the ceiling, which give the place the feel of a traditional town pub and, unless you study the outside brickwork, you can be oblivious to its more recent construction. The furnishings were bright and clean and it felt very welcoming. The fairly large interior is divided into two by stylish wood and glass partitioning, and on the other side you are transported from the pub into the smart Thai restaurant.

The beer was up to the high standard I expect from the Griffin Brewery just down the road in Chiswick. The rich and smooth drink slipped down quickly so when Jerry arrived I was ready for another!

We sat down with our pints and studied the appetising menu, feeling spoilt for choice and noticing that quite a few people were being served food in the pub area. As the restaurant seemed to be getting busy as well, we decided we had better get seated on the other side of the partition if we were going to enjoy the food in the more formal setting. The Thai waitress had us quickly seated and we began to order. Jerry was keen to discuss the Grand Palace and Buddhist temples of Bangkok but I brought him back to the more pressing matter at hand. We would begin with the Latymers Platter 'B' so as to sample a number of starters. We would then share main dishes of Pad Thai, which Jerry requested be the spicy option, and Pad Gai Himmapharn, which I asked to be served mild. We also needed rice and a bottle of wine with that. It was suggested that a Pinot Grigio would be a good accompaniment. I'm not sure it necessarily was but we enjoyed it anyway!

The starter platter consisted of 'moneybags', deep fried minced chicken and prawns wrapped in rice pastry, deep fried stuffed chicken wings, wontons and chicken satah. Dipping the pieces in the provided spices, pickled vegetables and peanut sauce made it all the tastier and there was lots of it, although I suspect the platter is intended for four!



'Latymers' on Hammersmith Road

The table was efficiently cleared and reset for the main courses. Pad Thai, rice noodles fried with chilli sauce, ground peanuts and bean sprouts, is probably the best known dish from this region and Latymers served an excellent one. A generous serving, beautifully presented with latticed egg on top. Jerry declared it was as authentic as they come! The Pad Gai Himmapharn, stir fried chicken with cashew nuts in soya sauce with chilli and served with rice, also excited the taste buds and again there was plenty of it. It had been a great meal in a convivial atmosphere. However, the evening was not quite over. There was still time to have a relaxing drink in the pub part before we went home!

(March 2009)

by Harry Smith

Latymers Ratings

Category:

Thai Pub Restaurant

Ambience:

Welcoming

Service:

Personable and attentive, both in restaurant and pub

Food Quality:

Good quality ingredients, authentic, tasty and well presented

Value for Money:

Very good (competitive prices and generous servings)

Overall Rating:

Highly recommended