

Artistic vision



Clever product sourcing and a pared-down approach has given one couple a stunning kitchen-diner that not only meets their functional needs but reflects an impeccable sense of style

Report: Alice Moro Styling: Alison Nicholls Photography: David Giles

When Clayton and Julie Bridge bought their dilapidated Georgian terrace house in January 2006 they knew they had a mammoth project ahead of them, not least because the house had been divided into two separate flats. Still, the couple, who originate from New Zealand, had already turned their hands to property developing once before and, safe in the knowledge they could do it again to create their dream home, refurbishment works began in earnest in May 2007.

The Bridges decided the best space for a new kitchen would be the lower ground floor as they could link it with the garden. "We knew we would have to choose a bespoke kitchen to get the look we were after," Clayton explains. "This is because we wanted a bank of cupboards along one wall that was shallower than off-the-shelf cupboards planned for the rest of the room. Our plumber, Giuseppe, recommended P&T Kitchens, a local kitchen company he had worked with before. They paid us a visit and the price was good so we went ahead."

To accommodate the new design, the ground-floor supporting wall, along with a wall in the reception room above, was removed to open up the spaces. Floor joists were cut and joist hangers used to tie in each side to steel beams to give a clean line to the ceiling. A single-storey extension was also added to the back of the property. "What we lost by taking some space from the original study, we gained from this single-storey extension," Clayton recalls. "We chose a minimal look for the kitchen space with white units, a white island and white quartz



work surface for the food preparation area, teaming them with a bank of red units forming the pantry. This element looks more like a piece of furniture, especially as it features a recess where we display ceramic artworks."

Maximum space between the line of handleless units and the island produce a seamless look as well as an unimpeded thoroughfare from one end of the room to the other. "The shallower depth of the bank of tall units in red was determined by the size of one of

our dinner plates as we felt that's all we required," Clayton elaborates.

As the couple installed the kitchen themselves, they were presented with opportunities to change elements of P&T's design as the job progressed. "Originally we were going to have an island unit that lined up with the edge of the fridge. However, we soon realised that would interfere with the flow in the dining area where we wanted people to move around freely," Clayton explains. Instead, the Bridges searched for a

capacious fridge-freezer that could be seamlessly integrated with the cupboards along one wall. "We finally found a Zanussi model that fitted perfectly within a 600mm-deep carcass."

Once made, all the kitchen carcasses were delivered ready assembled from P&T's factory in Poland, before drawer fronts and doors were added on site. However, this was not the simple task anticipated, as the wall supporting the run of units around the oven was uneven. Hence, Clayton built a false wall ▶

Above: Colourful, circular forms create a bold statement against the purist lines of the kitchen. Three pendant lights above the table made from a mass of polypropylene circles are echoed in the artwork on the wall by US artist Klari Reis **Opposite page, top:** The island unit with its pristine white quartz work surface is ideally situated when more than one cook gets involved with preparing a meal. The double-drawer dishwasher is conveniently housed within the island. Placing the study beyond the dining area ensures that whoever is in there doesn't feel cut off from the most sociable room in the house **Bottom left:** Colour-coded chopping boards are stored in a stainless-steel block next to a red Gaggia espresso machine **Bottom right:** The sink is well placed on the island unit for washing vegetables. The smaller tap provides instant boiling water thereby dispensing with the need for a kettle



to streamline the look. This was one amendment that has made all the difference to the finished design. Now, the kitchen's linear layout leads the eye down the space towards doors opening out to the garden – a space the whole family were keen to exploit as part of daily living.

A polished concrete was chosen for the floor surface used across the interior space. "We dug out the whole of the lower ground floor, 450mm down, and incorporated various layers of insulation and reinforced fibre, while underfloor heating pipes were plumbed into the main central-heating system," Clayton continues. Julie, meanwhile, sourced a company manufacturing wall stickers featuring lettering, which were to add a fun element to the doors throughout the house. For example, the washing machine is hidden in the room marked 'cellar'. "People from Down Under hate the idea of washing machines in kitchens," Clayton smiles.

Finally, lighting was carefully considered to add another dimension to the interior design. Within the kitchen-diner it can be altered using four different switching options to enhance or change the mood depending on the occasion, while above the dining table – which has been placed next to the kitchen island – playful pendants bring colour and personality to the design, mirroring the artwork that defines the space.

"We now have a functional space where we are able to open up the house to the garden with an almost seamless flow indoors and out. It's wonderful," Clayton concludes. **KBB**

Top: The recess within the rich red bank of storage was specifically designed to display ceramic pieces from the Bridges' collection. Concealed downlights add emphasis to the display at night. The units are used for storing dry food, tins, best china and glassware **Right:**

The stairs that lead to the ground floor feature stainless-steel uprights on the treads injecting a contemporary edge up through the house, while the door marked 'cellar' houses the washing machine **Opposite page, top:**

The height of the dishwasher drawers set the precedent for the line of the other drawers in the island unit. Plates can be easily unloaded into the plate drawer opposite the dishwasher **Bottom:** Dried herbs and kitchen utensils are easy to access in the drawer next to the hob. Everyday china is stored below. The Blum system opens the drawers with just a gentle touch negating the need for handles



DESIGN

Kitchen Design P&T Interiors Ltd (020 7254 5108 or www.ptkitchens.co.uk)

KITCHEN

Cabinetry P&T Interiors, as before

Worktop Compac quartz in Snow, Stone Masters (0800 085 3536 or www.stonemasters.co.uk)

Appliances Extractor, Plaza, Caple (0117 938 1900 or www.caple.co.uk); Hob and oven, Neff (0844 892 9033 or www.neff.co.uk); Integrated two-drawer dishwasher, Fisher & Paykel (0845 066 2200 or www.fisherpaykel.co.uk); Integrated fridge-freezer, Zanussi (0870 572 7727 or www.zanussi.co.uk)

Sink and taps Mixer taps, bowl and instant hot water tap, Blanco (020 8450 9100 or www.blanco.co.uk)

Lighting Polypropylene circle Loopy Lu, 2 & 4 (020 7254 5202 or www.2and4.co.uk)

Flooring Resin Flooring UK (0870 432 1160 or www.resinflooringuk.com)

Barstool Simply Barstools (0845 838 0628 or www.simplybarstools.co.uk)

Dining chairs Eames-style chairs, Swanky Rooms (0121 559 4095 or www.swankyrooms.co.uk)

Dining table Monza, Habitat (0844 499 1111 or www.habitat.co.uk)

Painting Klari Reis (www.klarireis.com)

Accessories Espresso machine, Gaggia (01422 330295 or www.gaggia.uk.com); Set of chopping boards, Joseph

Joseph at House of Fraser (0845 602 1073 or www.houseoffraser.co.uk); China, Cashmere by Maxwell & Williams, Selfridges (0800 123400 or www.selfridges.com)

COST

A similar kitchen excluding flooring would cost around £15,000

