

# Perfect POISE

All good things come to those who wait, say Liz and Arran Henderson of their beautiful new South London kitchen

PICTURES DARREN CHUNG | WORDS AMELIA THORPE

## MAKE SPACE

The new layout means lots more room for cooking, eating and relaxing









Sometimes patience pays off, as Liz Henderson explains. 'We bought the house and lived in it for six years before we redesigned the kitchen. Although the pine units were not my style, they were of good quality and we couldn't justify ripping them out immediately. When we finally decided to tackle the room, I was pleased we had waited – it had given us plenty of time to really think about what we wanted and also to see what our friends and neighbours had done in their own houses for the best results.'

Liz and husband Arran both work in media and have a six year old son, Jake. Fed up with the narrow, galley-style kitchen without enough space for a proper family dining area, they decided to extend and build out over the side return of their Victorian terraced house in South London. They also dropped the level of the floor by some 50cm to improve the ceiling height and make more of the surface area. 'This created a much more spacious, open feel to the room, and also gave us direct access to the garden through the bi-fold doors,' explains Liz.

With the pine units finally disposed of, it was time to think about new furniture. 'We went to see a couple of kitchen companies, but the standard white units on offer seemed to be the same everywhere,' says Liz. Until, that is, they drove past the Laurence Pidgeon showroom and stopped to have a browse. 'We saw a long island with a stainless steel top and loved the way it was combined with matt white and gloss grey,' she says.

The combination of materials became the starting point for Liz and Arran's kitchen, teamed with a gently rounded timber breakfast bar. 'I like the texture and warmth of the wood, set against the clean and contemporary island,' says Liz.

'The new layout has changed the way we live,' she continues. 'It has made movement around the ground floor more fluid, and it works well when it's just the three of us or with a crowd of friends. I liked the house before – but love it now.'

#### FLUSH-FITTED

**Above left** The Smeg gas hob is welded into the brushed stainless steel worktop for a seamless look.

#### WARM WOOD

**Left** In contrast to the steel worktop, timber makes a comfortable surface to sit at, ideal for breakfast or early evening drinks.





**FROM ABOVE**  
Lots of natural light  
floods the room  
from the new bi-fold  
doors and skylight





#### HIDDEN DEPTH

Tall units with double drawers offer plenty of storage, while to the right, the fridge and ovens are housed in purpose-built cabinetry



## ***Kitchen profile***

Häcker Systemat Art handleless collection in white matt lacquer creates a clean-lined backdrop in this family kitchen, while an island in Cashmere gloss lacquer topped with brushed stainless steel makes a contemporary focal point. Steel appliances complement the island work surface, while a sink zone topped in Marron Cohiba honed granite provides definition. The finishing touch is a bespoke breakfast bar in Spekva Danish sandblasted wood in a white oiled finish.

### **LAURENCE PIDGEON**

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Kitchen prices from £20,000.







## ROUGH LUXE

The dining table and benches are made from natural wood with iron legs adding industrial character to the room





## ALL IN ONE

**Left** The Quooker Fusion Square 3-in-1 tap dispenses hot, cold and boiling water from one spout.



*'The steel works beautifully with the subtle gloss base units and the wooden breakfast bar adds contrasting warmth'*



**LAURENCE PIDGEON**  
DIRECTOR,  
LAURENCE PIDGEON

**Q&A**

### What was the starting point for your kitchen design?

We wanted to maximise the sense of light and space in the new room with a simple, clean-lined design. Of course, the designs that look the most simple are often the most complex to achieve. Here it was a case of working very carefully to fit in sufficient storage, prep surface and built-in appliances, while creating an immaculately streamlined finish. There are four sections, with everything in easy reach; a tall cupboard to conceal the boiler, a central storage unit, a tall run to house the fridge and

sink zone, and an island to form the prep and breakfast area.

### Can you talk to us about the island?

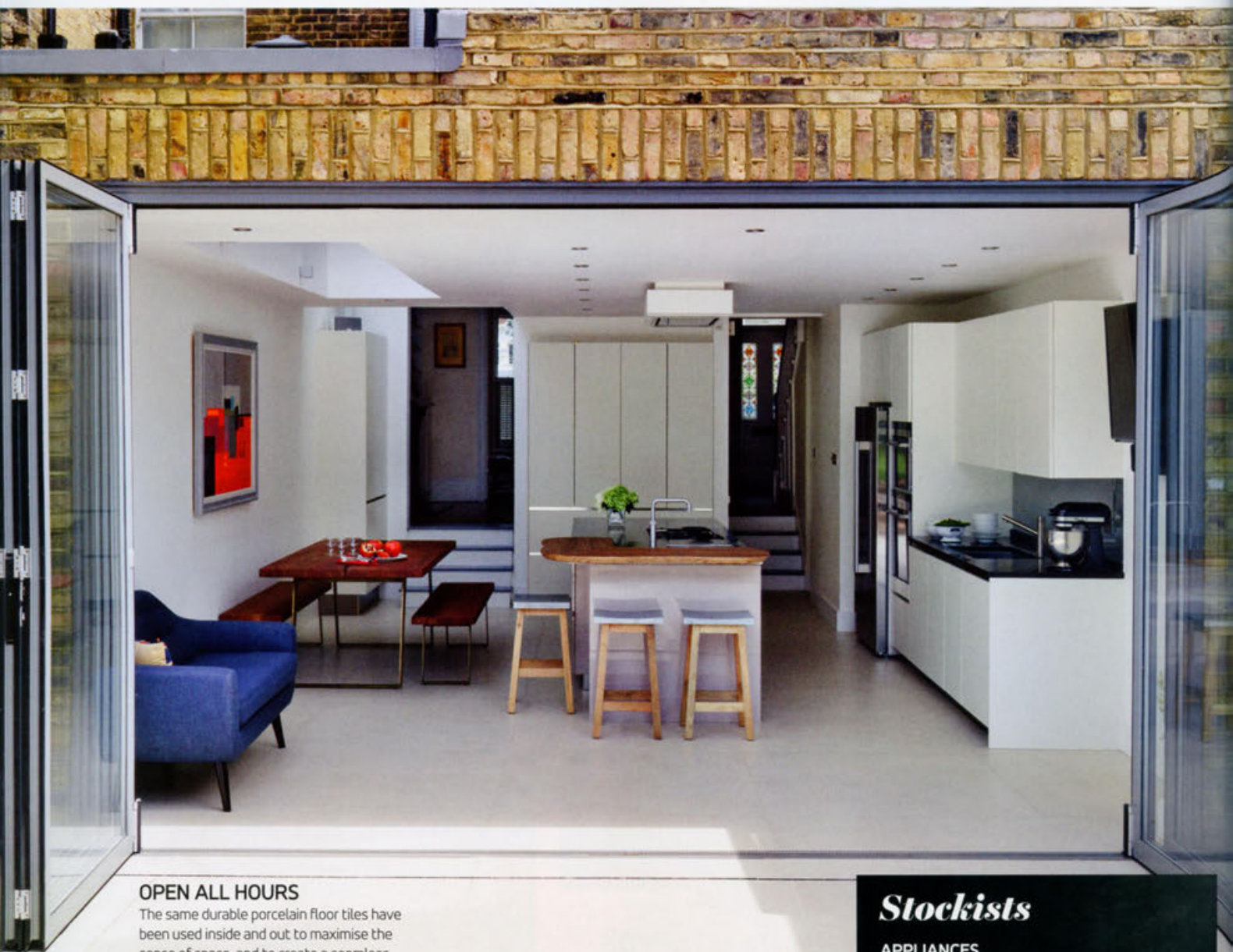
The brushed stainless steel top is contemporary and very practical, as it's easy to wipe down after use. The flush-fitted gas hob and prep sink are welded in for a seamless finish, and both face out towards the dining area so that Liz and Arran can talk to friends at the dining table while they are cooking. The steel works beautifully with the subtle Cashmere gloss base units, and the breakfast bar adds

contrasting warmth. We cut the wood into an organic shape, which softens the potential severity of the steel top.

### And can you tell us about the extraction?

We chose a ceiling mounted model, rather than a chimney hood, so that it didn't obstruct the views of the garden or counteract the open feel of the room. Because a steel beam runs through the ceiling at this point, it is mounted on bespoke boxing, which also has the advantage of making the extraction even more effective as it is closer to the hob.





### OPEN ALL HOURS

The same durable porcelain floor tiles have been used inside and out to maximise the sense of space, and to create a seamless transition between interior and exterior



### WET ZONE

Above Richly coloured Marron Cohiba honed granite is a durable worktop for washing and preparing vegetables



### AT THE BAR

Above The industrial-style stools, with steel clad seating and legs of mango wood, are from Swoon Editions

## Stockists

### APPLIANCES

HB75GB550B **oven**, £1,089; Similar **combination microwave**, CM678G4S1B, £1,377; KA62DA71GB American-style side-by-side **fridge-freezer**, £1,729, all Siemens. PGF96 **gas hob**, £519, Smeg. Stratus ceiling mounted **extractor**, 1200x440mm, £1,578, Westin Design. KWT 6321 UG built-under **wine conditioning unit**, £2,100; G 4263 SCVi fully integrated **dishwasher**, £699, both Miele. Maxmatic 5000 batch feed **waste disposal unit**, £410, Max Appliances.

### FIXTURES AND FURNISHINGS

Fusion Square 3-in-1 **boiling water tap**, £1,150, Quooker. Gessi Oxygen 2353001 **mixer** with pull-out nozzle, £298; Clearwater SK75 stainless steel **undermounted sink**, £485, and SK18, £202, all Sterling. Marron Cohiba honed **granite** £2,880; brushed stainless steel **worktop**, £3,840; Silver Grey toughened glass **splashback**, about £960, all Laurence Pidgeon. Hector **bar stools**, £99 each, Swoon Editions. Similar porcelain **floor tiles**, from a selection, European Heritage. Sylvester **dining table**, £1,295; Sylvester benches, £595 each, all Graham & Green. Ritchie **sofa**, £599, Made.com. **Bi-fold doors**, priced to order, Schüco.

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