

COMPACT GLAMOUR

Even in a small space, bold design choices make a big impression

Not all kitchens are spacious, but a lack of square inches needn't mean a lack of style. Rather than play it safe for fear of overburdening a compact kitchen, it is far more interesting to take a brave approach, choosing unusual materials and finishes with a dash of glamour to create impact. "Reflective surfaces are great for making a space appear larger than it actually is. Brightly coloured glass splashbacks and glossy worksurfaces can be used together for maximum effect," says Jon Rosby of John

Lewis of Hungerford. Also consider sparkling metallic-backed mosaics, shiny cabinet handles and wall panels in antiqued mirror.

THINKING OUTSIDE THE BOX

Assuming you can't physically extend the space, there is often a structural solution that can make the most of your kitchen's existing footprint and boost its appeal along the way. "Consult an architect and get a good builder. An architect will help you visualise the space and a good builder should be able to interpret

the plans easily. Think about making the space lighter by using skylights or a roof lantern, which will also make it more inviting," says Jamie Telford of Roundhouse.

It's important to keep surfaces as clutter free as possible, so tuck countertop appliances such as kettles and toasters behind a door and ensure every drawer and cupboard contains its full quota of space-saving fittings. Large appliances should be integrated or built-in for a sleek look, leaving select accessories to provide character and personality.





THE KITCHEN

OWNER'S BRIEF The owner of this grand Edwardian apartment on Chelsea's Embankment bought it for its captivating views across the water rather than an abundance of space. A self-confessed cookery-phobe, she didn't require an extensive kitchen, but did need it to be fully functional and to look good. "The kitchen is also the dining room and is open to the main living space, so it is on display from all areas," says designer Laurence Pidgeon. Storage was a particular concern and the owner also wanted the full complement of time-saving kit, including a dishwasher, fridge-freezer and boiling water tap, while avoiding compact appliances, if possible.

DESIGNER'S SOLUTION Laurence has demonstrated considerable skill in fitting the oven, hob, extractor, dishwasher, large fridge-freezer and sink into a run just 2.8m wide. "We went to the wire with every last

millimetre, even having to remove the moulding around the entranceway to get the cupboard doors open," he says. Clever space-saving features include an induction hob, which is fitted with a Corian chopping board that doubles as work surface, and a large sink with the waste at one end, which allows space for a pull-out bin in the cupboard below. A boiling water tap keeps the surface kettle free, and a portable steel-topped trolley offers extra prep space. For storage, Laurence installed short base units above the main wall cabinets, with a set of steps tucked into the plinth. "It's like having full-size base units in the sky. You'd only store infrequently used items up there, but the owner is young and agile, so it works," he says. The flat-fronted cabinets are finished in a nutmeg-grey lacquer that tones with the walls, painted in Farrow & Ball's Charleston Gray, providing the perfect foil for a glamorous vintage Baccarat chandelier.

FACT FILE

DESIGNER Laurence Pidgeon, 020 7610 6166, laurencepidgeon.com.

BUDGET £18,500.

SOURCES Cabinets, Häcker; sink, ABK InnoVent; glass worktops, all at Laurence Pidgeon, as before.

Appliances, Miele, 0845 365 6600, miele.co.uk. **Tap**, Newform at Sterling, 01684 299555, sterlingdistribution.co.uk.

Boiling water tap, Quooker, 020 7923 3355, quooker.com. **Paint**, Farrow & Ball, 01202 876141, farrow-ball.com. **Dining chairs**, Kartell; **similar dining table**, try Glas Italia; all at Mac & Mac, 01252 717771, macandmacinteriors.co.uk. **Similar chandelier**, try Christopher Wray, 020 7013 0180, christopherwray.com. ►