

Kitchen Story

The founder of *Cue & Co*, London shows us around his latest project, a spacious kitchen in a W11 mews house

Words **CHARLIE BORTHWICK**

Q: Can you describe the property and how you got involved in the project?

A: When the client purchased this property in west London it was a typical mews house with small rooms, a central staircase, and an adjoining garage. She wanted to merge the house and garage to form a spacious, open-plan kitchen, living and dining room on the ground floor with lots of natural light.

Q: What style of space was your client looking for?

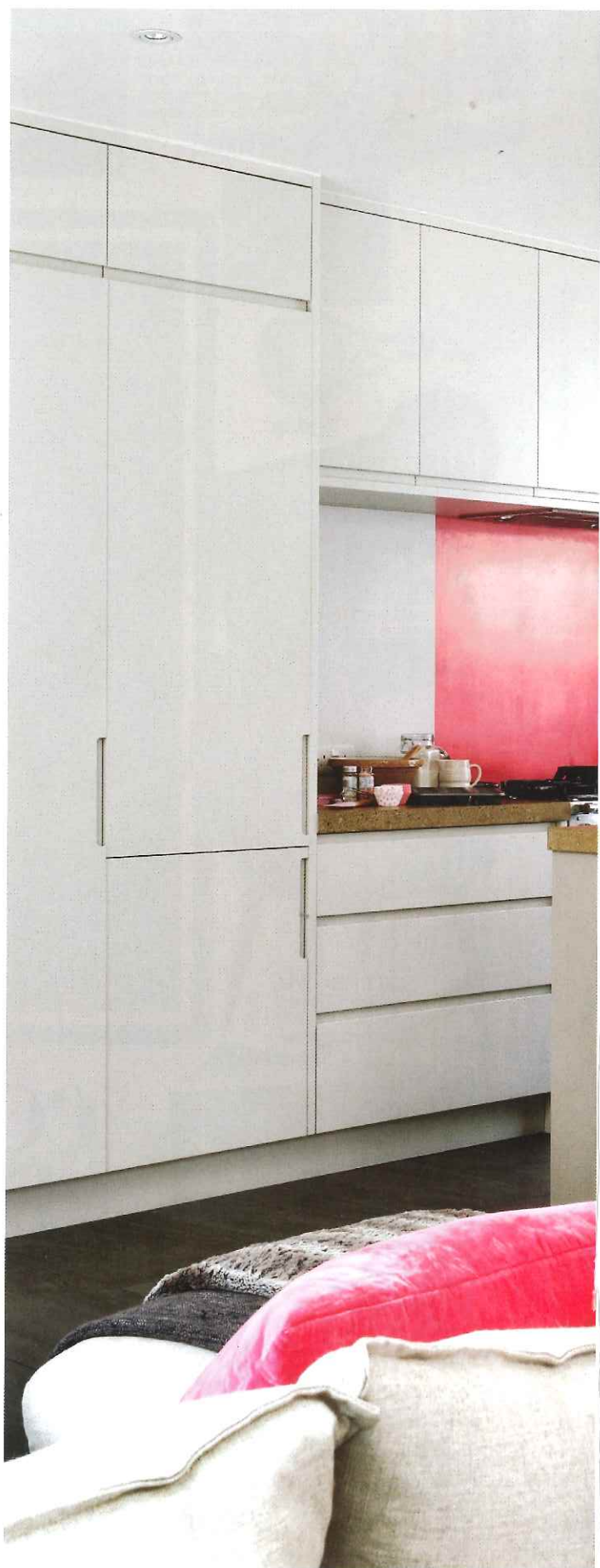
A: She wanted the kitchen to feel as spacious and modern as possible while retaining the original features and the integrity of this period property. This was achieved by the juxtaposition of modern and traditional. For example, characterful coach doors and a traditional-style range cooker offset the clean, contemporary lines of the cabinets.

Q: Did you have to make any structural changes to the kitchen?

A: The whole property was dramatically redesigned and this had a direct impact on the kitchen. This challenge fell to Nick Farnell of Nick Farnell Architects, who removed the internal walls and floors so we had a blank canvas from which to start the project. Moving the staircase from the centre of the house to the side meant the ground floor could be an open-plan kitchen, sitting and dining room.

Q: Please talk about the cabinets in the kitchen.

A: We opted for simple, built-in cabinets that runs from the kitchen right down to the sitting room. Integrated appliances ensured that we achieved the sleek contemporary look my client was hoping for. To break up the long run of cabinets we





combined a range of different height cabinets to divide the space into activity zones.

Q: What colours did you choose and why?

A: We went for a subtle grey hue as the foundation colour for the kitchen, but I encouraged the client to add a burst of colour here and there to energise the space and draw attention to features that may have otherwise been overlooked. We added a cerise polished-plaster splashback and a pair of pendant lights with pink inner frames, which really help to lift the overall look.

Q: Did your client give you any specific design parameters?

A: Because we transformed the kitchen into an open-plan living area, in order to achieve a completely clutter-free look, incorporating lots of innovative

●● *She wanted [her property] TO FEEL AS SPACIOUS and modern as POSSIBLE while retaining the ORIGINAL FEATURES* ●●

storage options throughout was essential. The client also wanted a good view of her beautiful south-facing garden, so we installed sliding glass doors to maximise her view and also fill the room with lots of natural light.

Q: What challenges did you face during the project?

A: To create a feeling of space, there had to be a seamless transition from

the kitchen into the sitting area. The challenge here was to choose a style and colour that would work for both spaces. To achieve this we opted for a slight change in the depth and height of the units, which is a subtle way of dividing up a long space.

Another issue was that, despite opening up the ground floor, the actual kitchen was still quite confined and therefore storage was paramount. Where we could, we used drawers rather than cupboards for practicality and added in the island unit that not only provides ample storage, but is also a focal point of the kitchen. We boxed the extractor hood in oak, which also created a space to store wine, and included an almost full-height larder in the kitchen to maximise storage space. ♦

Cue & Co of London
020 7731 4728; cueandco.com

