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DOWN THE LINE

Faced with planning restrictions due to its location in a conservation area and challenged by varying ceiling heights and windows, Elie McClure, designer at Halcyon Interiors, created a seamless kitchen in a narrow space as part of a rear-extension project

After a couple built a rear extension to add more space to their six-bedroom family home in Willesden Green, north west London, it was up to Elie McClure, designer at Halcyon Interiors, to create a new kitchen-diner within it that would showcase the beautiful views of their neighbourhood. However, this turned out to be quite the challenge due to the slender room – plus, the property's location in a conservation area also dictated the design. "I had a great ceiling height to work with, but not so much width," Elie explains. "The room is zigzag shaped, as the added space spans only partially the width of the original room but then extends it out slightly on the other side. This, along with the windows and glass ceiling – which were governed by planning restrictions – influenced the layout." The final design included fitting a pitched, glazed roof to the old part of the house, where the new kitchen is sited. "This effectively gave us one location to place the tall units. We built them up to the ceiling to maximise storage, which was a key part of the brief," she says. While a separate dining area was important, the homeowners were especially keen on having an island as an additional preparation area and to provide a place to sit. To keep pathways free, Elie created a space below the island which perfectly fits a barstool – this way, it can simply be pushed underneath and out of the

way when not in use. "We had to keep the design of the island slim to allow clear access to the dining area," Elie explains. "The final scheme ensures the space flows but also provides the most work surface."

The cabinetry, which is Alno by Halcyon, helps accentuate the kitchen's long line by using a row of wide handleless drawers to ensure the slick look isn't interrupted. For practicality, Elie chose handles to help open the integrated fridges in the tall cabinets. "The 3.2m-long dark wall unit was designed to not block light from the windows above and to contrast the white designs elsewhere," she explains. Both practical and striking – drawing the eye down to the dining area and beyond to the garden outside – it also includes a hidden extractor placed directly above the hob.

"When it came to colour, I created a point of difference using a softer monochrome palette," Elie says. "But I also added some warmer tones for a feeling of comfort." The dark flooring contrasted with light grout creates interest and takes the eye away from the narrow space, while the Miele appliances were chosen for their high performance. "The homeowners also asked me for finishes that contrasted with the wood in the hallway and to accessorise with accents of colour and artwork." It's this soft palette, Elie says, that makes the kitchen stand out, as it highlights the contrasts in its scales, heights, and unusual proportions. **INSIDE**



Planning regulations dictated the glass ceiling and windows, which in turn meant Elle was limited in where she could place the tall units. The base cabinets run on to the original exterior wall.



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For stockists turn to p154



↑ The 3m-long wall cabinet offers storage and houses an extractor. Contrasting the white tall units, it draws the eye through the space



↑ The island was designed to be extra slim to accommodate the narrow kitchen, meaning it doesn't block access and the flow of the space is maintained when the family are using it together.

← A secondary sink and tap have been placed on the island - ideal for food preparation.