

Your **FREE** PROJECT CHECKLIST INSIDE | THE VERY LATEST TRENDS AND LAUNCHES | STUNNING REAL PROJECTS

KITCHENS BEDROOMS & BATHROOMS

BRITAIN'S
BEST-SELLING
KITCHEN,
BEDROOM AND
BATHROOM
MAGAZINE

DECEMBER 2022
£5.99

KITCHENS PERFECT FOR

festive entertaining

FROM PRACTICAL PREP SPACE AND SOCIAL DINING ZONES TO FANCY HOME BARS

**ALL YOU NEED
TO KNOW**
about large
appliances

INSIDE

ISLANDS THAT DO MORE

- + pop-up gin bars
- + banquette seating
- + split-level dining
- + clever storage

TAYLISTmedia



thesethreerooms.com

Cover story

“These seating areas really come into their own when we have a relaxed supper with friends.”



Islands THAT DO MORE

No longer a monolithic central unit: these days, islands have purpose, flair and good looks. Discover how to make yours work harder, here

Words: Irina Iacob

Islands have long been a kitchen wishlist staple. However, with the increased demand for multi-functional living, the latest designs come equipped with built-in appliances, abundant storage, cooking zones, and formal and informal dining areas while also offering a unique look. So, where should you start when taking a traditional island to the next level?

Start by seeking the help of a kitchen designer who will be able to incorporate your must-have features, suggest new ideas, and nail your brief. It's important to find someone you feel you'll be able to work with, so visit at least three showrooms and have some initial informal chats about what you're looking for. Ask friends and family for recommendations, put your social media screen time to good use, and flip through specialist magazines to find the right company for you.

After you have found the right designer, work with them to create the perfect island. Ask yourself how you live and spend time in the kitchen. Are you a pro chef in the making? Or is family time the priority? Think about all the features you want to incorporate and create a wishlist. Julia Brown, design director at Mowlem & Co, suggests: "Integrate features such as a built-in dining booth or a breakfast bar, plus preparation, cooking and storage facilities." Don't forget to think about what surrounds the island, too. "Having the hob on there with the sink on the worktop behind, or vice versa, is a great way to achieve the working triangle, which makes the space much more optimised and functional," says Rebecca Nokes, head of brand and creative at John Lewis of Hungerford. Love to entertain? Julia Steadman, commercial director at Brandt Design, recommends including >

above Mowlem & Co took the classic L-shape up a notch in this Manhattan bespoke kitchen. The raised island with its freestanding feel offers plenty of work surface with a well-equipped cooking zone, plus a generous built-in dining booth and a cantilevered breakfast bar, ideal for hosting. Mowlem & Co kitchens start from £30,000.



Exuding elegance, the kitchen island in this bespoke, contemporary design by Chiselwood has been dressed and bookmatched in the veiny Annoca quartz surface from Cambria. For added functionality, it has an incorporated brass sink and tap, plus two glamorous dining areas. A similar project starts from £40,000.

Photography: Sean Davies from Two Bears Studio



Why not choose a uniquely shaped island? Embrace geometric lines with sharp edges and opt for tactile materials, exposed bricks, and stainless-steel appliances, such as the practical and versatile 154cm dual-fuel range cooker ICBD60550DG from Wolf, £24,850, to create an industrial feel.



Mirrored plinths create the illusion of a floating island, such as in this design by Sheraton interiors. The glamorous kitchen includes Romano Marble Satin cabinetry, Dekton Entzo surfaces on the central unit, a Miele gas hob with built-in teppanyaki grill, and a circular seating area. Sheraton interiors kitchens start from £30,000.

