With classical elements, vintage pieces and contemporary cabinetry placed in a stately home, this space is truly one of a kind

MARY

Words: Georgina Townshend Photography: Paul Craig

The FACTS

Who? A couple with three children - two at school and one at university What? A new kitchen in a Grade-I listed stately home Where? New Forest Cost? Kitchens from The Myers Touch start from \$35,000 Time? Around four weeks

THE PROJECT STORY

As part of ongoing works to their Grade-I listed stately home, next on the list of projects for the owners, a couple with three children, was to replace a 40-year-old kitchen with something new and exciting. "They inherited the property a few years ago. The existing cabinetry – while contemporary when put in in the 70s by the husband's father – was now falling apart and dysfunctional," explains Keith Myers, director at The Myers Touch. "The pair – who were great fun to work with – already had a design by another company before they came to the showroom and met with me. However, it was a much more classic-style kitchen with a huge central island that had a big seating area built into it. They were struggling with the design and how much space it took up, so turned to me for an alternative. They wanted a more contemporary approach, and I had a great blank canvas to work with." >



THE COOK ZONE

"The existing Aga range cooker was oil fired, but as that's very costly and runs out, the owners had it converted to electric for the refit," explains Keith. "Behind it, the stone splashback protects the wall, while sliding pocket doors hide herbs and spices. This was quite a fiddly thing, as stone isn't easy to hang. A custom Westin extractor in polished stainless steel ducts steam and odours into the basement and then outside."

THE CABINETRY

"After removing a suspended ceiling, the walls were very high," says Keith. "Because of the beautiful cornicing, I couldn't pick full-height units, and the windows and doorways limited the layout options. The final L-shaped run of cabinetry, in Siematic's S2K in Sterling Grey and Terra Larrix laminate, are design opposites: The cooking area is dark with a light centre, while the back run is the other way around. It's fun but doesn't overpower."



THE STORAGE

"The kitchen was mainly designed around their Thermomix," laughs Keith. "It had to have its place – I tried multiple locations for it. I went for a pocket door system next to the Aga, which is central to the working zone. Inside, I included stainlesssteel shelves, so the couple can use the Thermomix in its place without the steam damaging any materials. I love that you can then close it all away and are left with the beauty of the dark units." >





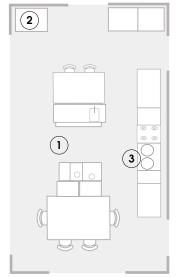
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1 Celine bar stool in Ivory white boucle and chrome, £149, Cult Furniture. cultfurniture.com 2 Get Plastered eggshell paint, £49.99 for 2.5 litres, Dowsing & Reynolds. dowsingandreynolds.com 3 Boule by Steve Jones pendant, £105, Innermost Plus. innermost.net 4 Original boiling and filtered water tap, £555, Qettle. qettle.com



THE TWIN ISLANDS

"I gave the owners two options: a large central island, or a double design taking up the same footprint," says Keith. "While there is a small disadvantage of losing storage space, the benefit is that you can manoeuvre around quite nicely and do different things on each. Having two islands also gives you a very private little zone in the centre, between the two sinks, from Blanco and Kohler, and the Siemens induction hob. The couple can be cooking while family can come in and out and go either side without disturbing them. The worktop is Dekton by Cosentino, while the piece of wood used for the breakfast bar is from a reclamation yard which the owners had refinished. It's not quite the perfect size, but it's nice having something that's organic and represents the area they live in."



The PLANS

A 40-year-old kitchen in a stately home has been replaced with an eclectic and contemporary design

1 Islands With two units, one acts as a cooking area with the hob and the other features a sink. **2 Flexible layout** A pocket door system hides away a desk area for times when the owners don't want a a Range cooker The Aga was sentto be refurbished from an oil-burning model to run on electricity, which is better for modern living.

creating a real flexible space." >

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THE WORK STATION

"Part of the brief was to create a place where the family could use a computer and do admin or homework," says Keith. "I went through several iterations with the wife – for example I asked if she'd be happy to use the breakfast bar and have a cupboard on the side with a printer. In the end, we went with another pocket door system and hid it away on the back run of cabinetry,





THE DINING AREA

"One of the things I really like is the way they included a lot of existing furniture pieces, such as the writing bureau which beautifully sits in the corner. They used their existing old table, paired with Kartell chairs. It's really eclectic," says Keith. "I love that this kitchen mixes classic and more traditional elements with contemporary design."

SOURCEBOOK

Design The Myers Touch 01962 600700 themyerstouch.co.uk Cabinetry Siematic 0844 335 6595 siematic.co.uk Worktop Dekton 01256 761229 dekton.co.uk

Appliances Cooker, Aga 0800 111 6477 agaliving.com; oven, Gaggenau 0844 892 8988 gaggenau.com/gb; oven, hob, dishwasher, Siemens 0344 892 8999 siemens-home.bshgroup.com; freezer, Liebherr 0333 014 7888 myliebherr.co.uk Boiling-water tap Quooker 0345 833 3555 quooker.co.uk Sink Blanco 019²3 635200 blanco.co.uk For full stockists, see page 144. Search for more suppliers at thesethreerooms.com/ directory

HIGH-LEVEL STORAGE

"There was quite a lot of glassware to store, which was more for occasional and display use. Following the line from the top of the window, I designed cabinetry with a touch of copper that also helps frame the entrance door," explains Keith. "On the opposite side of the office area, there is a pantry, Siemens oven, and small Liebherr freezer."





