

Layers of light

A CALMING COLOUR SCHEME, CLEVER
LIGHTING AND BESPOKE CABINETRY ENSURE
ANNA GOODE'S LOWER-GROUND-FLOOR
KITCHEN IS BRIGHT AND FUNCTIONAL

Feature SARAH WARWICK Photography MIA LIND & LINDY CUMINGS

Great entrance

The kitchen makes an impact on guests as they walk down the staircase: 'People say, "Wow – fantastic kitchen,"' says Anna

TOP RIGHT Delicate decor

Anna's ceramic flowers were a treasured gift from a friend. Find similar at Artisanti

Project profile

THE OWNER Anna Goode, a company director

HER HOME A four-bedroom Georgian terraced house in north London

THE PROJECT The existing kitchen-diner became a dining space, while a bedroom and corridor were transformed into a spacious kitchen

ROOM SIZE 7 x 4m

DESIGNER Sofia Bune Strandh at Sola Kitchens

CABINETRY Bespoke handpainted units from the Frillen range by Lidhults, £32,400, from Sola Kitchens

PROJECT BUDGET £40,000





Clear view

Pendant lights illuminate the island without blocking the view to the courtyard. Halogen spotlights are a practical choice where there is a low ceiling



In proportion

A double sink complements the island's size, and is teamed with a monobloc tap with pull-out spray and a boiling-water tap



Practical surface

Anna chose a quartz Caesarstone worktop in Buttermilk for the island as it's a durable preparation surface with an antibacterial finish

When Anna Goode moved into her Georgian home in 2013, the basement kitchen needed urgent improvement. The space was split into separate rooms, and the kitchen was located to the right of the staircase that leads down into the area, depriving it of access to the outside. 'It was dingy and cluttered,' says Anna. 'I wanted something that suited the house.'

For Anna, the kitchen's character was informed by her choice of flooring. 'The tumbled travertine looked right for the house,' she says. Shaker-style units were a must, as well as a handpainted finish to complement the flooring. The house is Grade II listed, so permission had to

be given for the kitchen to be moved from the area where the dining room is now to its new position by the courtyard. The two chimneybreasts couldn't be removed, but the range cooker is located in one, and the fridge-freezer and cabinetry work around the other.

The room's windows are set low into the wall, so putting a sink underneath was out of the question, but the space was well used, with a window seat instead. Together with the bar stools, it provides seating for visitors.

Anna's builder recommended Sofia Bune Strandh at Sola Kitchens, and the working relationship was a happy one. 'I changed lots of details as we went along,' says Anna, 'but Sofia was adaptable, practical, and a joy to work with.'

'I DIDN'T SEE THE NEED TO SPLASH OUT ON THE FRIDGE AND FREEZER, BUT SPENT MONEY ON A MIELE DISHWASHER, BECAUSE IT'S REALLY QUIET'

DESIGN SOLUTIONS

Designer Sofia Bune Strandh explains...

What look did Anna want for her kitchen?

The colours were important, and they all had to be calm. Anna liked the idea of mixing them, using a darker shade on the island for definition. She was also very keen to make sure the kitchen was in keeping with the style of the house, so we decided to go for Shaker-style cabinetry, but in a relatively clean way to create a calm space. We added open bookcases and wine racks for interest.

Did the basement location pose a problem?

It's a difficult space, planning-wise, because the only walls we had to work with were the one with the range cooker and the one on the opposite side, so a big island in the middle was the only way to create enough storage and work space. When we first discussed the kitchen, it was going to be where the dining area is now, then we decided to flip it to the lightest side, towards the garden.

How did you build in all the storage?

There are massive drawers either side of the range and on the short end of the island, and there's a big double-door larder with four pull-out drawers inside. There's also storage in the island and the bench seat, which has a lift-up lid. The wall cabinetry is glass-fronted, so the contents have to be kept tidy, but there are lights inside, which adds another layer to the lighting design. The tall units show the advantage of bespoke cabinetry

because we were able to build storage when there are walls sticking out everywhere. You couldn't do that with standard units.

Why are there two different worksurfaces?

Anna didn't want wood around the sink because it's difficult to look after when it's constantly getting splashed, but she did like the idea of introducing it. We used it round the range as it's less exposed there. The oak is white-stained because it's lighter than oiled or varnished oak and doesn't turn yellow. The open shelves in the tall units also have this white-stained oak and it's inside the drawers, too. We chose a practical, light Caesarstone quartz surface for the island.

How did you incorporate the appliances into the design?

Anna wanted to have the range, and we had to work with her builder to make sure we had the venting for the extractor in the chimneybreast. With the fridge and freezer, we discussed freestanding designs, but agreed in the end that integrated versions would work better with the kitchen design, particularly with the open shelves as a feature in that area of the room. We didn't have an oven stack to include the microwave within, and we didn't want it on display on its own in a wall unit, so its position in the island is the least exposed, yet it's still practical.



Clever solution

A window seat was on Anna's wish list, and makes use of otherwise unused space



Divide and rule

White stained oak lines the drawer boxes separating cutlery



Room for friends

Bar stools at one end of the island mean Anna isn't separated from her guests when she entertains



Cook's kitchen

A range cooker, fitted into one of the room's chimneybreasts, is teamed with a glass splashback for a light finish



Art of dining

The spacious adjoining dining area features artwork bought at the Affordable Art Fair in London

‘THE CAESARSTONE WORKSURFACE ON THE ISLAND IS REALLY PRACTICAL FOR MAKING PASTRY, CHOPPING, AND PREPPING. THERE ARE LITTLE FLECKS IN THE COLOUR, SO IT NEVER SHOWS A MARK’

The details

CABINETRY Bespoke handpainted units from the Frillen range by Lidhults, from £32,400, Sola Kitchens. **Cabinetry paint**, Light Gray (island), Clunch (units and bench), both £50 for 2.5 litres, Farrow & Ball

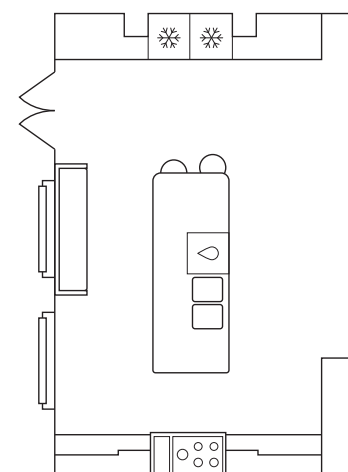
SURFACES White stained solid-oak worktop, around £300lin m; Caesarstone 4220 worktop, around £350lin m, both Sola Kitchens. Glass splashback, price on request, Dawes Glass. Tumbled travertine floor tiles, from £40.80sq m, European Heritage

APPLIANCES Toledo range cooker, £1,740, Rangemaster. HMT84M651B microwave, £392, Bosch. ERG3093AOW fridge, £625; EUG2243AOW freezer, £520; both Electrolux. G5280 SCVi fully-integrated dishwasher, £850; DA2270 extractor, £490, both Miele

SINKS AND TAPS White ceramic GAK 110-39 under-mounted sinks, £268 each, Franke. Phoenician monobloc tap in polished chrome, £307, Perrin & Rowe. Classic boiling water tap in polished chrome, £782, Quooker

FINISHING TOUCHES Find similar bar stools, from £35.99, at World Stores. Portland extending dining table, from £1,595, Heal's, would suit this space. Carmague dining chairs, £169 each, Oka, are a good match. Forge Stripe fabric for blinds, £25m, John Lewis, is similar. Lynfield glass pendant lights, £131 each, Jim Lawrence. Byholma armchairs, £80 each, Ikea, would be a good substitute. Aviator console table, £1,395, Alexander & Pearl, would suit this room. Neptune sells a wide selection of dressers like this, from £1,350. French tin wall clock Lavender theme, £39.95, Roger Lascelles, has a similar look

The layout



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