

ZEST *For life*

When thinking of a new kitchen for their family home, bright colours and a place for all to gather were top of the list for Phillipa and Michael Clinton ▷

Words: Yvette Murrell Photography: Darren Chung



Homeowner Phillipa is now able to enjoy cooking uninterrupted in a dedicated zone, while friends and family can join her on the other side of the island. **Barstools**, Ikea; **pendant**, Olive & the Fox.

THE FACTS

Who? Phillipa and Michael Clinton, along with their five-year-old pudelpointer Luna Von Furstemburg
What? Kitchen renovation, within a rear extension
Where? Tunbridge Wells
Cost? £164,000
Time? Five months

← The hobs are a combination of gas and induction from Miele, while the drawers underneath house pots and pans within easy reach.

↓ The paint on the island and the cabinets was mixed to order, while the artwork opposite inspired the statement splashback. **Flooring**, Kährs.



With the kids having flown the nest and started families of their own, homeowners Phillipa and Michael Clinton decided it was time to revitalise the downstairs of their six-bedroom 1930s detached house in Tunbridge Wells, where they have been living for 20 years. Both happily retired, the couple set about a kitchen extension project before enlisting the help of Martin Moore designer John Davies to bring their colourful vision for the cabinetry to life. Here, Phillipa explains how the vibrant scheme all came together...

What was the driving force behind the project?

"We moved into the house in 1997 and renovated the property then, installing a maple kitchen and adding an adjoining conservatory. Naturally, over the past two decades, the space has been used heavily by our family and despite

replacing the cabinet doors five years ago, the kitchen began to look tired and worn. Although the kids have grown up and moved out, they frequently visit with our grandchildren, so we felt it was the right time to make the kitchen bigger and create one large, open room.

What were your priorities for the kitchen design?

Despite wanting a social open-plan kitchen, one priority of mine was actually to create a separate zone where I could cook freely while the rest of the space is full of people – my 'command area', as I like to call it. Like in most family homes, our kitchen is the gathering place and I was fed up of having to move people or side step around them to get what I needed from the cupboards. Making the space larger made it much more usable and easier to create zones. Michael and I also wanted to let in as much natural light as possible, as the kitchen faces north-west.

What else was on your wishlist?

One particular request I had was to have Miele appliances where possible. I've had good experience with their products – myself and Michael have been married for 42 years and in that time we've only had two washing machines, both from Miele, and felt they were reliable. I'm used to cooking on gas, so a gas hob was definitely on the wishlist, but we also decided to have an induction hob for flexibility. It's taken some getting used to, but I am gradually getting better at cooking on it.

Did you make any structural changes?

We took space from a utility room and removed the conservatory in favour of a rear extension. To square off the space, the project did require planning permission as although the utility was parallel to the kitchen, it did not extend to the line of the previous conservatory. We enlisted the help of a local architect, Peter Lewis, who was instrumental in helping us ►



choose a pitched glass roof, which was fitted by our builders without any cranes. The installation day was nerve-racking, to say the least, but the result is well worth it as the roof and the floor-to-ceiling windows afford us fantastic daylight and sky views as well as garden vistas. The open space now means we can all be together as a family without it feeling crowded.

How did you come across kitchen company Martin Moore?

We visited several local showrooms and had some basic design and costing work done to get an idea of what budget we were likely to need. Ultimately, we chose Martin Moore because Michael was so impressed by their larder – he was determined to fit one somewhere in our new kitchen. I also loved the idea and quality of the racks inside the large doors which we now use to store spices and glassware.

Our kitchen designer John Davies was also really helpful and absolutely understood our

needs. I was keen to have a kitchen without too many dust-catching ledges and liked the aesthetics of the simple doors we have now. He helped us with the layout, creating the clearly defined cooking area I was after by having the sink built into the island in front of the ovens and hobs. Ingredient storage is also immediately accessible without me having to stray into the more social areas of the kitchen. I really like how the fridge-freezer is fully integrated, too. Plus, it was John who showed us how we could create a mock chimneybreast for ventilation above the hobs.

What was the inspiration behind your colour palette?

Michael and I knew we wanted a brightly coloured kitchen and were inspired by a piece of artwork by Michel Pleau which we had bought from a gallery while on holiday in Quebec, Canada. This now hangs on the opposite wall from the island and the bespoke

splashback it inspired. We had the picture professionally photographed in high resolution and printed on glass to create the finished look. The paint for the cabinetry and island was mixed to order based on this as well.

What do you enjoy most about your new space?

The abundance of natural light is fantastic and brings out the wonderful colours in the kitchen – and the grandchildren love plane spotting through the glazed roof. It is a very easy and relaxing space to enjoy, both with the doors open in the summer or looking out of the windows in winter. Subtler additions – such as having underfloor heating, a steam oven, and a boiling-water tap – really make all the difference. The large island makes entertaining very easy because of the extra available space. But best of all, I can now be in my zone cooking dinner while looking out to the rest of the room filled with my wonderful family.” ►

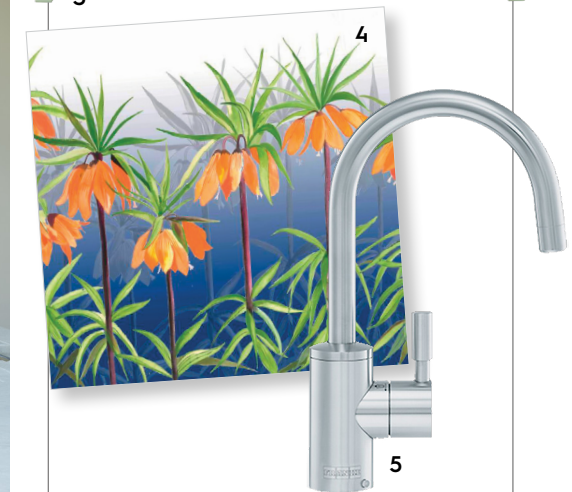
↑ By removing a conservatory and replacing it with a rear extension, the couple were able to create one large open-plan kitchen that suited their family life much better.

➔ A social dining area with a boiling-water tap in the breakfast cupboard is separate to the dedicated cooking zone so the family can help themselves to hot drinks without interrupting. **Ceramic-topped extending dining table**, Discala; **chairs**, Mobitec, from David Salmon.



The quartz surface in Misty Carrara by Caesarstone has been used on both the island and the cooking worktop.

DESIGN EDIT



1 Olson glass dome pendant, £149, Heal's. [heals.com](https://www.heals.com) **2** Aida barstool, £840, Roche Bobois. [roche-bobois.com](https://www.roche-bobois.com) **3** Charlton green painted large sideboard, £399, The Cotswold Company. [cotswoldco.com](https://www.cotswoldco.com) **4** Sunset in Blue splashback, £297 for a 60 x 60cm size, Emma Britton. [emmabritton.net](https://www.emmabritton.net) **5** Omni Duo boiling-water tap in stainless steel, £831, Franke. [franke.com](https://www.franke.com)



← The choice of storage options in this Martin Moore **kitchen** was one of the most important points for the couple. Phillipa uses one of the large cupboards to store glassware.

✓ This piece of **art** by Michel Pleau was bought on holiday in Quebec, Canada and inspired the colour palette for the space.

SOURCE BOOK

Designer John Davies, Martin Moore
0845 180 0015, martinmoore.com

Architect Peter Lewis Chartered Architect
01892 530324

Cabinetry Martin Moore, as before

Worktops Caesarstone 0800 158 8088,
caesarstone.co.uk

Appliances Fridge-freezer, Liebherr
0333 014 7888, myliebherr.co.uk; Ovens,
microwave, hobs, wine cabinet, Miele
0300 160 6600, miele.co.uk

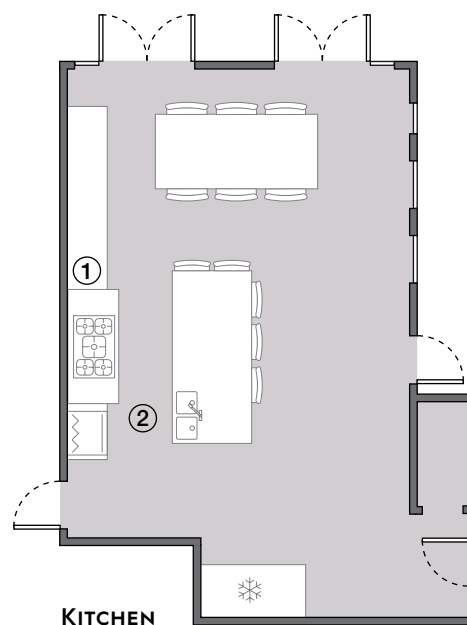
Tap Quooker 0345 833 3555, quooker.co.uk

Sink Kohler 0844 571 0048, kohler.co.uk

For full stockist information, see page 154

THE PLANS

A conservatory was knocked down to make space for an extension which now houses the new kitchen.



1 Breakfast cupboard The central design features a dedicated coffee station, so friends and family can help themselves to a hot drink without disturbing Phillipa while she's cooking.

2 Designated spaces The open-plan scheme was zoned so that there were dedicated areas for cooking and socialising. **KBB**

