

(feature)

either very low or very high. Also, the walls are often uneven, so we tailor the units to fit, and we often make bespoke pieces for the tricky places you get in a period property.

What advice would you give for working with a small space? Always make sure that all the essential units are designed into the project first!

Do you have a project you're particularly proud of? We recently completed one at the prestigious Charlton Park Estate in Wiltshire. We had to take into consideration the very high ceilings, antique oak floors, and just the large scale of a historic room in an important listed building. We had the final overall effect was very impressive. The client was more than pleased and, as a result, recommended us to other people in the house. We have subsequently fitted a further two kitchens.

What is special about the service you offer? It's tailored to each customer, who is appointed their own project manager.

Is there anything else we should know about you? We're a family run business which prides itself on quality of product and service. Most of our new business comes from recommendation, and we think that speaks for itself.

LINDSAY MERCHANT

Senior Designer at Pittville Kitchens

What were the biggest trends of 2016?

The introduction of colour, particularly blues, into kitchen design. Ranging from a light duck egg blue through to navy, it proved very popular, particularly teamed with encaustic or Moroccan tiles. This colour palette worked equally well with both modern and traditional styles, and was often balanced with a wood grain or paler contrast.

What do you predict as the biggest kitchen design trends of 2017?

Already this year we have started seeing an increase in the popularity of concrete. It can be found in the door finish, worktops or flooring, often with a splash of copper to really keep a very up-to-date look. With the confidence people have gained from the introduction of blue shades last year, I think we will start to see more varied colours appearing – pinks and greens are a hot tip – for 2017 and beyond.

The ongoing trend for combined cooking/living spaces is driving a need for clever storage solutions to ensure beautiful items are on display, and more 'functional' items are sensibly stored within easy reach but out



Pittville Kitchens came up with this stylish kitchen design

of sight. Large, flexible larder and hidden pantry units are coming back into fashion, as are 'breakfast cabinets', which house all the appliances you need to prepare an amazing breakfast, but don't want to look at, such as toasters and blenders. Cleverly designed utility cupboards are also increasing in popularity, and with the ongoing improvement in laundry and dishwashing appliances, it is easier than ever to house them close to a living space without any noise disruption.

What advice would you give for working with a small space?

Actually, small spaces can often be the most exciting and interesting to work on. I love the challenge of creating a beautiful room that contains everything our client needs in a very restricted area. Clever internal racking, corner solutions and worktop larder units are a great way to hide any clutter, and keep the room looking more spacious. A common misconception is that you need small things in a small space when, in fact, using longer and larger items – such as tiles, flooring, and larger, wider drawers – can actually help to create a sense of space and scale.

Can you share three ideas for a quick and easy kitchen transformation?

1 A coloured glass splashback behind your hob or sink is a quick and easy way to add excitement without too much expense or upheaval. They are really practical, too.

2 Adding new pendant lights over your kitchen table, or some new under-cabinet LEDs, can really bring a room to life.

3 Installing an island can be an easy way to add something different, without needing to completely replace your existing scheme.

Is there a project you are particularly proud of?

A recent project really tested my design skills. I was asked to create a beautiful

family kitchen, enabling the father to have full access when using his wheelchair. Working closely with the whole family, I designed a contemporary space with a low breakfast table which acted as both a preparation area and a place for the family to get together. The use of separate, low level fridge and freezer compartments ensured they were easily accessible, and provided a safe surface to hold food removed from the nearby oven.

I added floating shelves, rather than wall units, to display my client's beautiful cookware, and used a stylish backdrop of subway tiles to achieve the contemporary look and ensure low maintenance. My clients were thrilled with the outcome, and I was so happy to create a space that they could all enjoy together.

Finally, what's so special about the service you offer?

We are respected for our expertise – from design through to installation, and beyond.

We work hard to stay at the forefront of kitchen and product design, and work with our installation team to ensure we can seamlessly convert these designs into spaces our customers love. ■■■

Quick!

Pop these contacts in your book...

CONTOUR, 1a Queen's Circus, Montpellier, Cheltenham GL50 1RX; contourkitchens.co.uk

HUNT BESPOKE KITCHENS & INTERIORS, High Street, Bloxham, Oxfordshire OX15 4LT; huntbespokekitchens.com

PARLOUR FARM, 12B Wilkinson Road, Cirencester GL7 1YT; parlourfarm.com

SAMBOURNE HOUSE KITCHENS, Cove House, Swan Lane, Leigh Nr Cricklade, Wilts SN6 6RD; sambournekitchens.co.uk

PITTVILLE KITCHENS, 35 Prestbury Road, Cheltenham GL52 2PW; pittville.co.uk