

The electric Aga has an extra module for instantaneous cooking during the summer months



Lilac & LAVENDER

WITH A PURPLE AGA AS A STARTING POINT, JANE MILAN GOT SAVVY COMBINING COLOUR, STYLE AND DESIGN IN HER SOCIABLE KITCHEN

PROJECT PROFILE

Owner Jane Milan lives here with her dogs, cats and horses.

House A four-bedroom, detached Georgian farmhouse in the Surrey countryside.

Project A previous extension was reconfigured to create a large open-plan space.

Kitchen size 7.3x3.9m

Designer William Rudgard at Martin Moore.

Cabinetry Martin Moore's English and New Classic collections, painted in Farrow & Ball's Dove Tale, Brassica, Ammonite and Pelt.



The generous American fridge freezer is tucked into the corner - close to hand but out of the way



Before the kitchen was even designed, the colour scheme had been decided. 'We were nowhere near settled on the layout, but I've always loved Agas,' says Jane Milan. 'And when I saw the Aubergine finish, I just fell in love with its warmth - there was no way we wouldn't get it.'

Jane and her late husband Chris bought their Surrey farm 30 years ago and it's where the couple raised their family. 'We bought the farm because it was in a beautiful, peaceful setting with 30 acres of land, but the outbuildings were all derelict,' she says. 'We had renovated a little when the children were small, but it was no longer working for us.'

The site of the new kitchen was previously a complex puzzle of little rooms between the main Georgian farmhouse and an old, oak-framed barn. Creating the new space involved removing many walls, levelling floors and adding plenty of glazing to let the light in. 'The previous kitchen was completely cut off from the rest of the house. My main priority for the renovations

was to create more sociable spaces and use more of the house,' says Jane. Tragically, Chris passed away following a hard-fought illness, soon after the initial kitchen plans were finalised. But, with the help of William Rudgard of Martin Moore, Jane continued with the new kitchen to ensure their long-held dream of an open and welcoming space was realised. 'Our children and grandchildren are frequent visitors, and the house has never been busier with overnight guests,' she says.

Early layouts featured two islands, but Jane was worried the kitchen would feel too galley-like, and the islands would become an obstruction rather than an asset. She decided to flip one island 90 degrees to make a peninsula that would help separate the kitchen from the soft seating area. Once the floorplan was settled, the rest of the design flowed smoothly and the final kitchen is everything Jane imagined. 'Chris and I worked hard on the plans and I'm so happy to have seen out our dream. It wasn't easy, but I managed the project on my own and that, in itself, is very rewarding.'

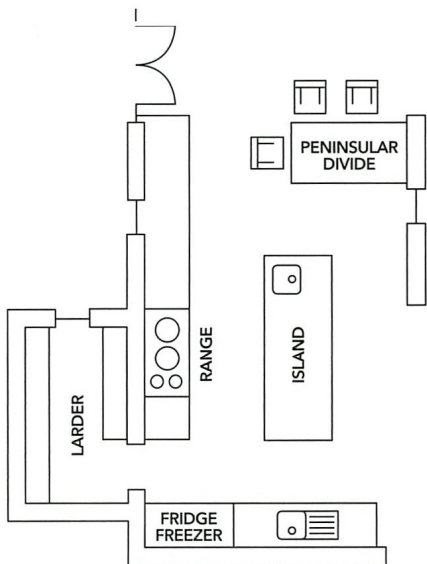


Jane's carefully planned kitchen works as well for one, as it does for entertaining



The worktops are made from durable River Valley White granite

“IT'S SUCH A NICE, HAPPY SPACE AND REALLY COMES INTO ITS OWN WHEN FAMILY AND FRIENDS GATHER”



THE LAYOUT

The room is an elongated L-shape, with the kitchen leading into a vaulted oak barn that's used as a living area. There is a dining area in the shortest section of the 'L'. Behind the kitchen is a walk-in pantry. Both the dining and living areas have direct access to the garden.



An appliance cupboard keeps the worktop free from clutter

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3 CLEVER DESIGN SOLUTIONS

ISLAND DISPLAY

If storage space is at a premium, drawer units will make the most of an island unit. But if, like Jane, you have plenty of room to stash your kitchenalia elsewhere, open shelving can be used to create a really striking design feature. Here, the front of the island is the main view from the dining table, so Jane has filled the shelves with her favourite stoneware, recipe books and curios to provide a pretty backdrop. Consider adding concealed lighting to bring your displays to life by night.



The inside of the shelves are in Farrow & Ball's Pelt - a perfect match with the wall tiles

THE DETAILS

CABINERY

English and New Classic **kitchen**, from £35,000, Martin Moore; in Dove Tale (main units), Brassica (island), Pelt (island shelving) and Ammonite (pantry) modern eggshell, all £69 for 2.5L, Farrow & Ball

SURFACES

Worktops in Polished River Valley White granite, from £400sq m including installation; Polished Carrara marble, from £350sq m including installation, both Martin Moore. **Splashback** in Johnson's Prismatics ceramic tiles in Purple, £68.99sq m, The Tile Emporium. **Floor** in Aged Bourgogne Clair limestone, £195sq m, Martin Moore Stone

APPLIANCES

Five-oven **Aga**, from £12,875, Aga Living. Classic side-by-side **fridge freezer** with internal ice and water, £17,700, Sub-Zero. Built-in combination steam **oven**, £1,679, Siemens. **Wine cabinet**, £2,099, Liebherr

SINKS & TAPS

Double **undermount sink**, £902; **prep sink**, £665, all Kohler. **Metis mixer taps**, £414 each, Perrin & Rowe

ACCESSORIES

Blinds in Isla in cerise, £46.18m, Design Forum. **St James padded bar stools**, £220 each, One.World



The drawer-filled peninsular unit provides a neat divide between zones

2 PENINSULA DIVIDE

The bar stools are positioned on two sides of the peninsula - on one side to enjoy the views out towards the gardens, and on the other to face inwards for easy conversation with the chef. Allow at least one-metre free at the end of the unit - more if you have high-back stools in place - to prevent a bottleneck into or out of the kitchen area. Jane has allowed a generous 35cm overhang on the worktop to ensure knees don't bang into the unit.

3 EASY-ACCESS PANTRY

The walk-in pantry is shelved from floor to ceiling, providing an easy view of all contents at a glance. Jane uses it to store everything she doesn't use daily, from party platters to bulk cooking supplies. Providing access to the walk-in pantry posed a spatial challenge, as a hinged door opening in or out of the pantry would either have blocked off the fridge freezer in the kitchen, or significantly reduced usable space inside the pantry. The solution was a neat pocket door that slides out of the wall to close off the pantry when required.



Thick Carrara marble worktops lend the pantry a luxe feel