



Galley kitchens

A galley kitchen makes the best use of a long, narrow space, featuring cabinets on one or two of the longer walls. "To work well, a galley kitchen needs to be 2.3m to 2.8m-wide," says Jasper Middleton of Middleton Bespoke. "The distance is key as it needs to be wide enough to move around but not too much of a stretch from side to side. This allows both sides of the kitchen to work as a cohesive cooking space."

A poorly planned galley kitchen can feel a bit like a corridor. You can overcome this by drawing the eye in different directions with cabinets of varying heights and depths, as shown in this bespoke Middleton kitchen (top), priced from £25,000.

Galley kitchens can also feel cramped. "Include glazed wall units or some open shelving so the space is less enclosed," suggests Graeme Smith at Second Nature and 1909 Kitchens. "And consider introducing a mix of materials and finishes to prevent the room from becoming a solid block of colour, which may make the space look smaller than it really is." Go for reflective surfaces to bounce light around: think mirrored splashbacks, polished granite work surfaces or white satin lacquer cabinetry, as used in this Modulnova kitchen by DesignSpace London, priced from £25,000 (above).

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