

# these *three* rooms

FROM THE TEAM BEHIND KITCHENS BEDROOMS & BATHROOMS

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## How to design a small kitchen: all your questions answered

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**Planning a kitchen renovation, but its size leans more on the compact side? Fear not – we’ve asked the experts for their clever design ideas to help maximise your space.**

It’s time to normalise small kitchens – because, while they may be little, they have **big** potential. So, I say embrace all your space’s quirks and learn how to make them work harder. How, I hear you ask? “Compact kitchens come in an array of shapes and sizes and often homeowners are challenged with quirky shaped rooms and odd proportions,” says Al Bruce, founder at kitchen company **Olive & Barr**. “Although such obstacles require extra thought and planning, they result in a unique kitchen design with an abundance of personality,” adds Al. I don’t know about you, but I like the sounds of that!

Let’s delve into some practical advice and discover brilliant small kitchen design ideas. From which cabinet style to choose, to what worktops, storage and flooring work best in a compact space, we break down all you need to know for planning your new project. And begin...



Shaker kitchen, from £35,000, John Lewis of Hungerford.

### Which layout works best in a small kitchen?

The small **L-shaped kitchen** in my London flat is currently working at full capacity. Previous to that, I had a one-wall kitchen, which I surprisingly found to be pretty practical despite its size. So, this has got me thinking – which layout actually works best in a small kitchen?

“When designing a small kitchen, opt for a layout that emphasises functionality and utilises every inch of available space effectively,” advises Molly Chandler, designer at **Willis & Stone**. “Pay attention to traffic flow and ensure there is enough space for people to move around comfortably, especially in high-traffic areas like around the sink and stove.”



Interior design by **Claire Garner Interiors**. Photography: Lyndsey Abercromby.

“A galley layout, with cabinets and appliances arranged along two parallel walls is a good option and will help to create a streamlined workflow with everything within easy reach. Alternatively, an L-shaped layout can help optimise corner space whilst still maintaining an open feel. This layout also provides ample counter space and storage along the two adjoining walls,” says Molly.



Dani Mosley, of catering company **@family\_feasts**, worked with designer and **Pluck**'s co-founder George Glasier on a layout where the fridge, hob, and sink would all be within easy reach of one another. **Pluck** kitchens start at £20,000.

## Can I have an island?

If an island is top of your wishlist, why not embrace freestanding furniture? Compact **freestanding islands** are a great solution for maximising worktop and storage space while also ticking off your wishlist item. Plus, because they appear to be floating, your room won't feel crowded.

Islands on wheels are also gaining popularity as, thanks to the industrial castors, they can be easily moved out of the way when not in use. You can also achieve a similar look with the help of a kitchen trolley – “a fantastic addition to any prep area as it will really help maximise the space you have,” says Simon Glanville, managing director at storage brand **A Place for Everything**. “Think about what items you use most frequently (spices, oils etc) and ensure they're easily accessible. A slimline kitchen trolley is the perfect option to get the most out of every corner!”