

"I love it. And I can't imagine tiring of it."

Beth Wascha, Client

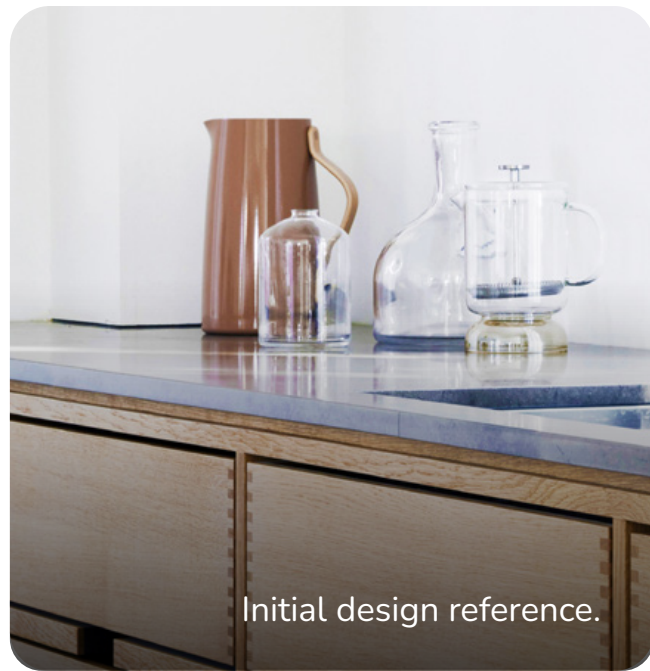


Albany Road.

Designing kitchens that work beautifully.



Constructive and Co.

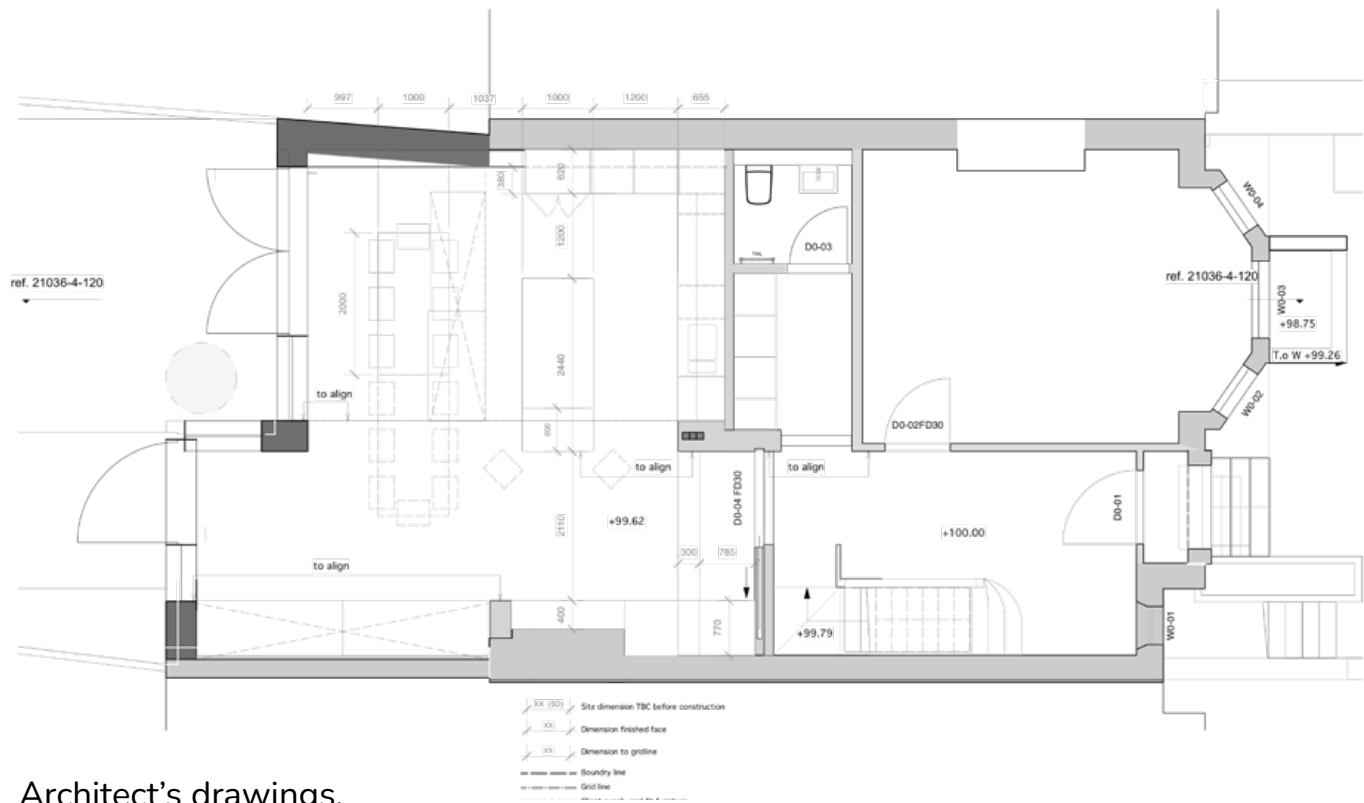
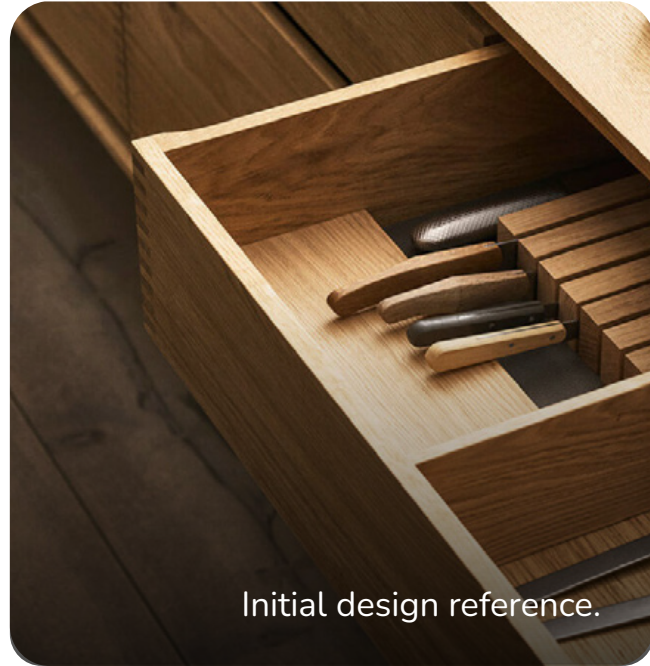


Designing a kitchen means balancing practical requirements with the overall experience of the space, considering how people cook, move, store and gather alongside the technical demands of appliances, services and fabrication.

When Beth and Dave approached us, they had a strong sense of the atmosphere and material character they wanted to achieve. We worked closely with them to translate that vision into a carefully resolved design.

“We’re thinking about aesthetics, layout, workflow, storage, appliances – all these things need to come together at the same time.”

Tim Greany, **Constructive and Co.** Co-director



Architect's drawings.



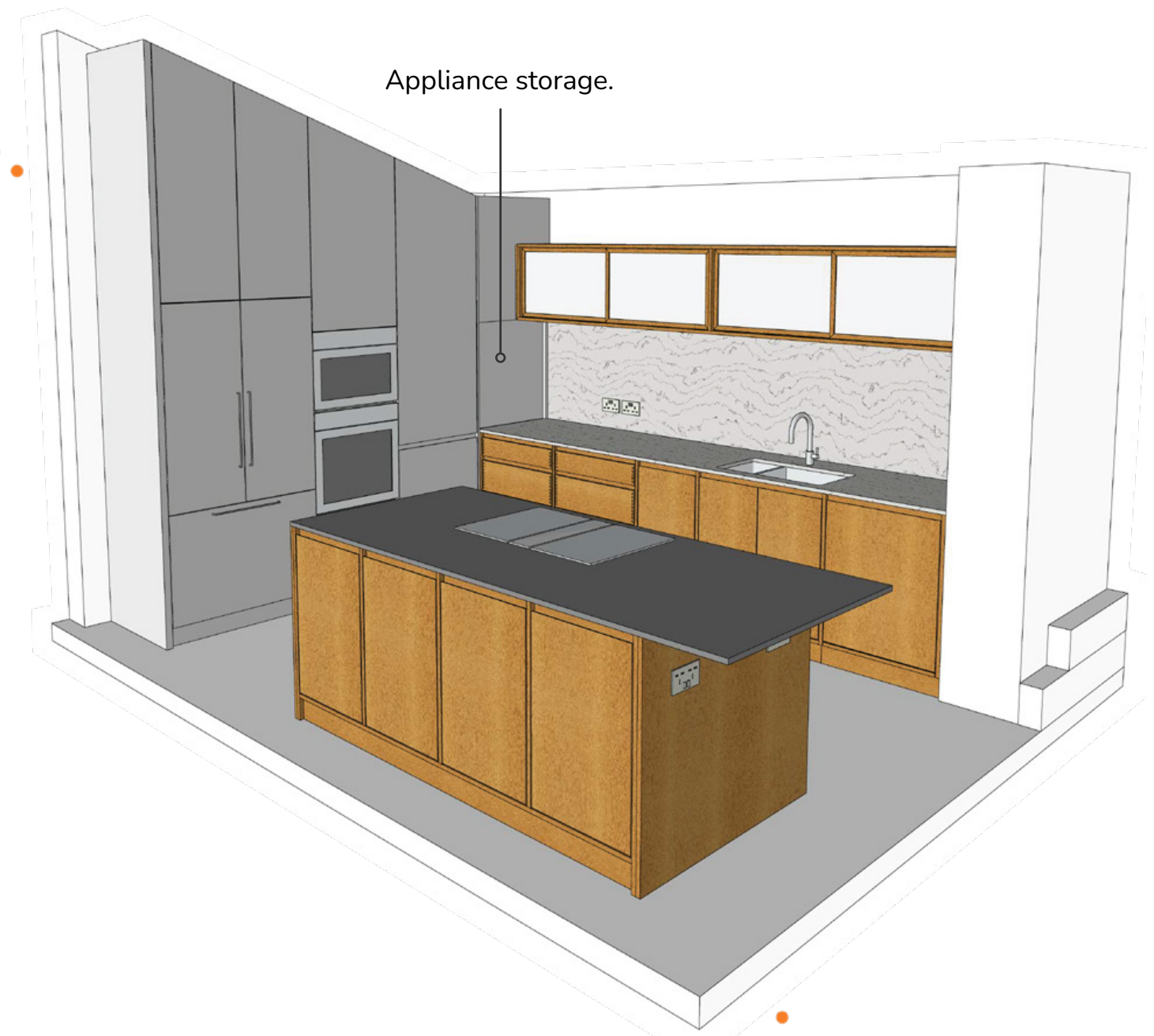
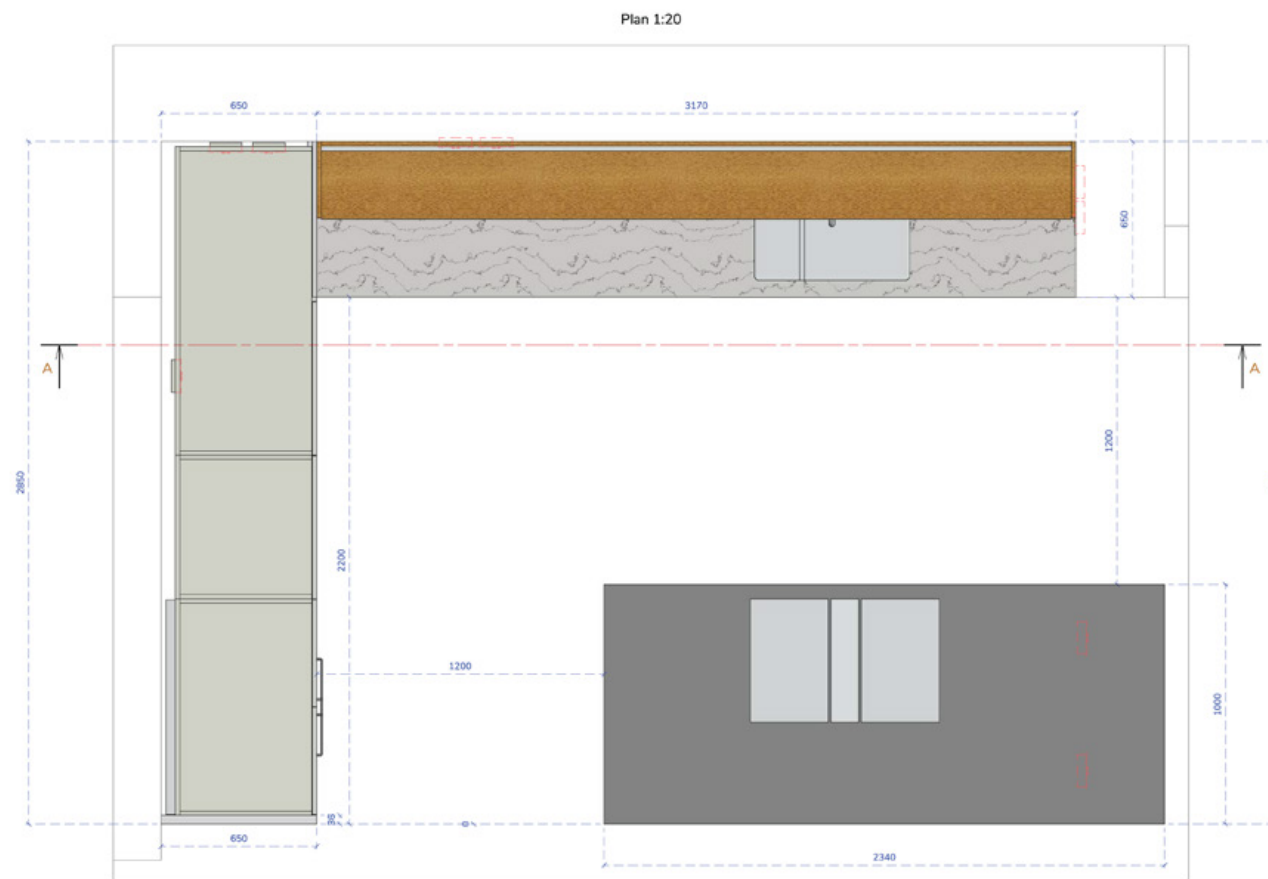
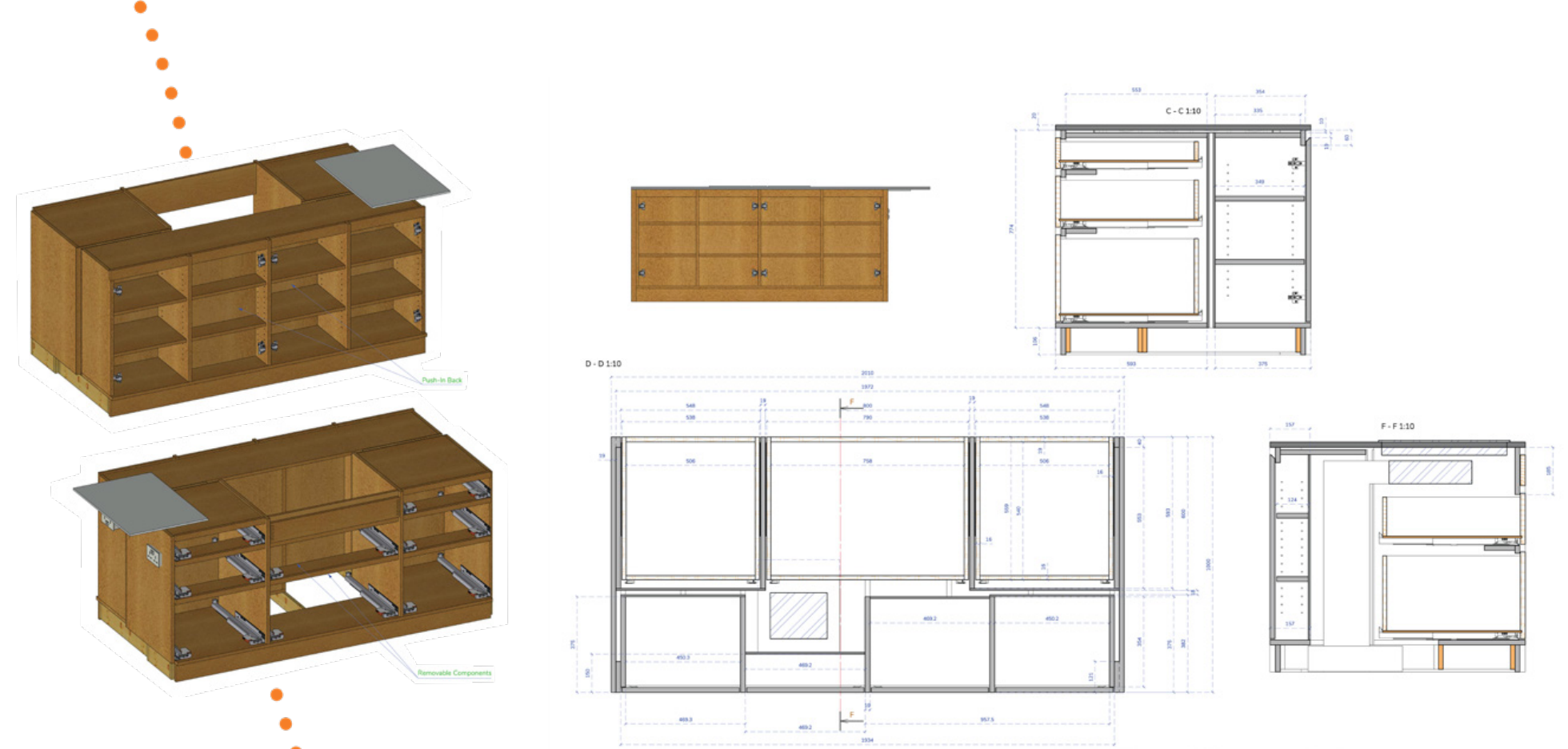
The layout was developed around detailed conversations about how the family actually used their kitchen day-to-day. Storage requirements, cooking routines and even simple tasks such as making tea were considered to ensure the space worked effortlessly in practice.

The result is a layout that is highly functional, ergonomic, and personal.

“It was an opportunity to really exercise our design chops.”

Sam Scott, **Constructive and Co.** Co-director

Small interventions, such as a concealed storage space built into an otherwise awkward corner, helped maximise storage while keeping work surfaces clear.

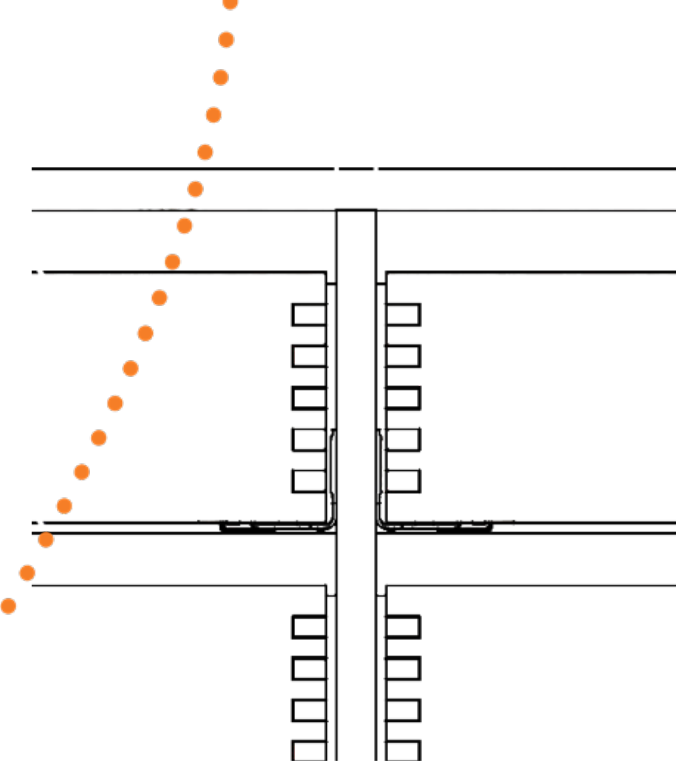




Physical samples helped bridge the gap between drawings and reality. Seeing key details at full scale gave the clients confidence and created the trust needed to move forward with more complex decisions.

“Once I saw that and how beautiful it was, I was then happy to entrust them with all the finer aesthetic decisions.”

Beth Wascha, Client

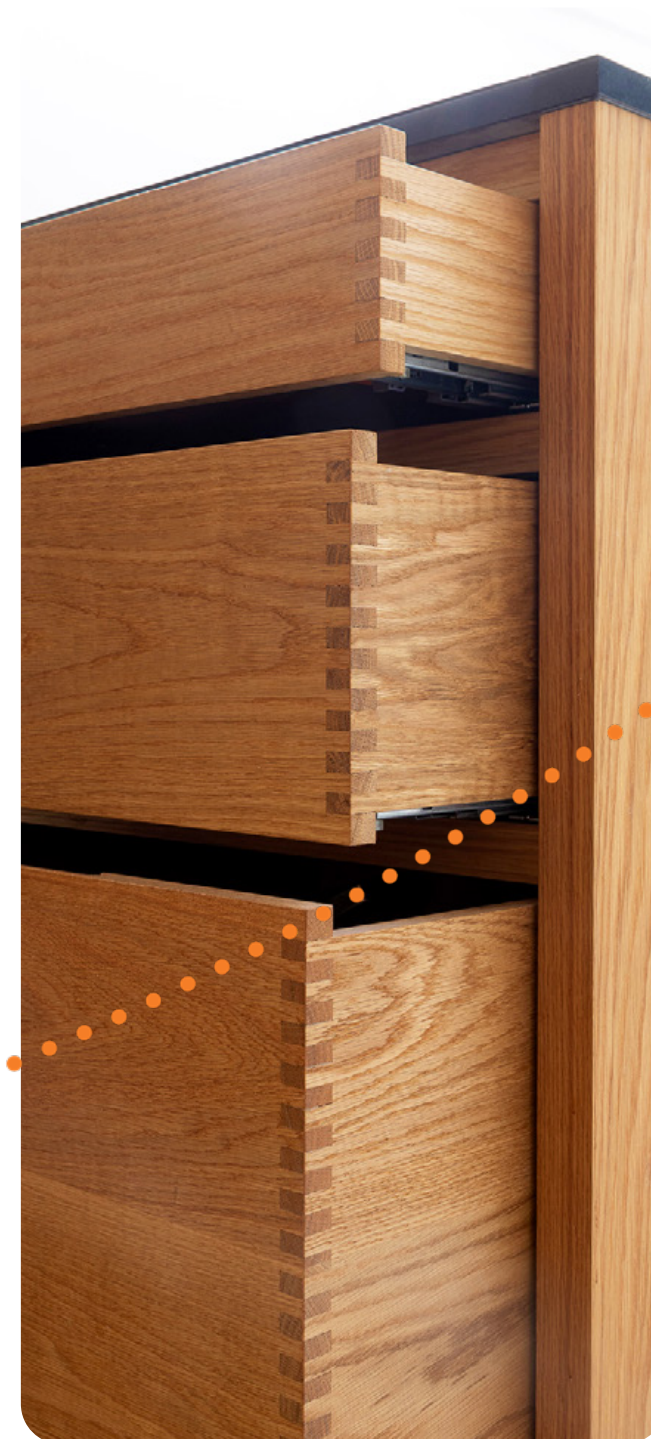


“There was a ratio that was our mathematical driver.”

Sandij's Skujin's, **Constructive and Co.** Draftsman

The finger-jointed drawers became a key factor in the design, both aesthetically and technically. Their proportions and spacing informed everything else, from cabinet heights to worktop levels.

Rather than decoration, the detail established a system, with every decision reinforcing consistency and alignment.

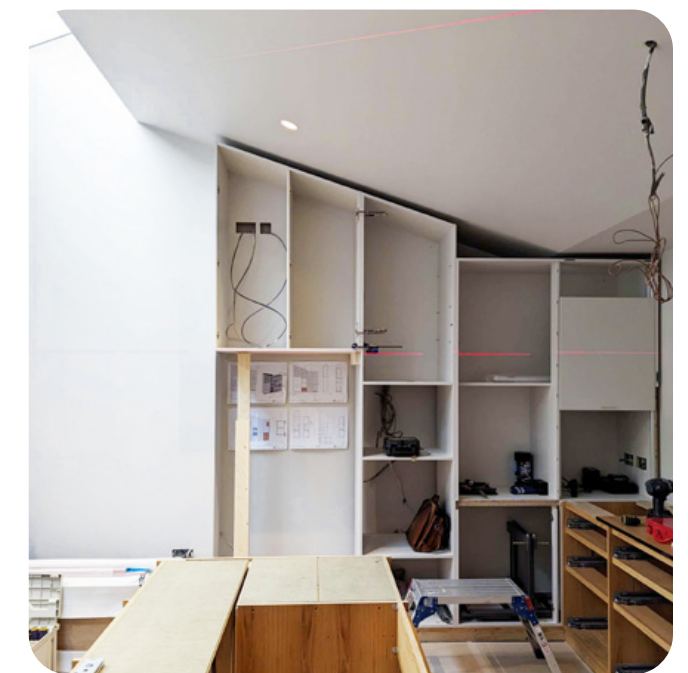




On site, the relationship with the client was straightforward and open. With a well-prepared space and a shared understanding of the process, expectations were clear, communication was direct, and any small adjustments were discussed and resolved with ease.

“When it comes to installation, you just put yourself in the client’s position – what would you want to know?”

Dom Shanks, **Constructive and Co.** Co-director





The project reinforced how much the quality of the process shapes the outcome.

The completed kitchen creates a calm family space within the centre of the home, supporting everyday use while reflecting a strong sense of material quality and detail.

“There’s nothing about it I’d want to change. I’d do exactly the same again.”

Beth Wascha, Client





Design, detail and build:
Constructive and Co.

Architect:
Mulroy Architects

Photographer:
Agnese Sanvito

Got an idea for a project?
**We're always up
for a chat.**



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