

**FIONA BARRATT-CAMPBELL**

INTERIOR DESIGNER

Since founding Fiona Barratt Interiors 12 years ago, this busy designer has become known for her residential and commercial projects, which combine luxe textures and high-end finishes. Last year, she launched a range of kitchens as part of her FBC London furniture brand, and this spring sees it launch a new collection of handles in collaboration with American hardware company SA Baxter. We look inside the Georgian terraced townhouse in south-west London that she shares with her husband, former footballer Sol Campbell and their three children to see the details that define her own kitchen.

**The first thing people talk about when they walk into the kitchen is the feature wall** behind the dining table, where we've used an oxidised copper patina surface panel by Tatiana Tafur. The second is the textured finish on the overhead cabinets; they have a resin base with a bronze patina and white lacquer finish. And the third is the rose gold baguette-style handles on the fridge, which were custom-made by Maison Vervloet, a very old handle company in Paris. Bringing in the rose gold accents works really well with the copper on the wall.

**It's a very calming kitchen.** For me, it was really important to layer the room with textures as opposed to pattern and colour, because it adds a sense of interest and warmth. The room is also light thanks to the white Namibian marble splashback behind the sink and the matching marble top on the island.

**We've maximised space and every inch of storage.** I've managed to squeeze a dining table into the kitchen by having banquette seating along one side. The central island has drawers all the way around, even under the breakfast bar. Some of them are drawers within drawers – there's a concealed space for knives within one, which is safer for the children and a clever use of space. I always think drawers are invaluable: you often can't reach things at the back of a cupboard, but you can get to everything in a drawer.

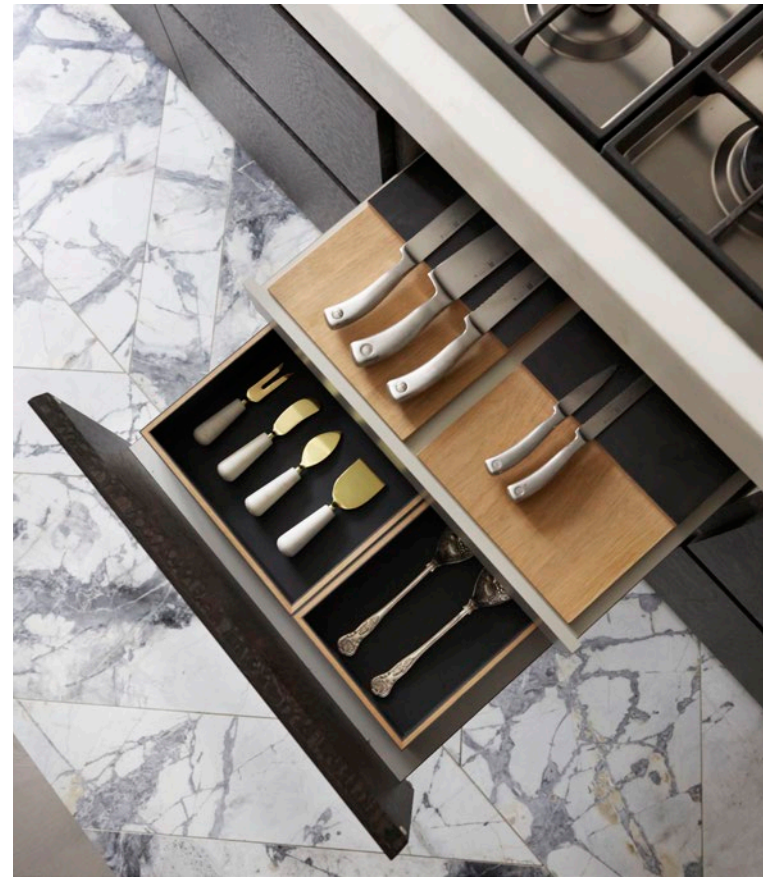
**The kitchen is the first place that we all sit together** in the morning and the open-plan design was driven by the needs of the family. We wanted to have access to the garden, so we put in concertina doors that slide back in the summer months – they really open up the room.

**Candles on the dining table create atmosphere.** I have a trio of turned wood candleholders sprayed copper, as well as angular copper holders, which I use to burn straight white candles, and red and green marble tealight holders from Habitat. I arrange these together in a cluster so that the table feels both historic and futuristic. [fbc-london.com](http://fbc-london.com); [fionabarrattinteriors.com](http://fionabarrattinteriors.com)

Texture is key in this space, from the 3D resin finish on the overhead cupboards – coated in bronze and white lacquer – to the sleek beauty of the marble splashback and worktop on the island ▶



PICTURES: AMEL VATES



**MY ESSENTIAL KITCHEN KIT**  
*Interior designer Fiona shares her must-have cooking gadgets*

**NESPRESSO MACHINE** I've tried all of the expensive built-in coffee machines, which are a bit of a faff to use, and I love this one best. I use it every day.  
**QUOOKER TAP** Anyone who has children and has to wait for the kettle to boil will understand how useful it is to have instant hot water. It's also handy if you're doing lots of cooking, as you don't have to keep re-filling the kettle.  
**BOFFI & SCHOLTES HOB** I like a gas hob – no induction for me. Cooking with a naked flame just feels more authentic.  
**GARLIC PRESS** I'm mad on garlic and put it in almost everything I cook, so my garlic squisher from Joseph Joseph is vital.  
**KITCHENAID STAND MIXER** This is the most essential tool, especially for home bakers.

PICTURES: JANEL VAYES



The oxidised copper feature wall behind the dining table is by Tatiana Tafur. It complements the finish on the kitchen cabinets. The island has plenty of storage space, including a clever, child-safe concealed drawer for knives **ED**