

Your kitchen planning checklist

Ten things worth settling before you take any kitchen quote. Bring your answers to your 3D design session and we'll move twice as fast.

- 1 What isn't working about your current kitchen?**
Storage, layout, light, the way you cook — name the three biggest frustrations.
- 2 How do you actually use the room?**
Daily family meals, entertaining, working from the island? It shapes the layout.
- 3 Who cooks, and how many at once?**
One cook or two? It decides worktop runs and clearances.
- 4 What's your realistic investment range?**
A bracket is fine. It lets us design to your budget, not over it.
- 5 Which style are you drawn to?**
Handleless, Shaker, in-frame or slab — or bring photos of rooms you love.
- 6 Are you keeping or moving the plumbing and electrics?**
Moving services costs more; knowing early keeps the quote honest.
- 7 What appliances matter most?**
Range cooker, wine fridge, boiling tap? List the non-negotiables.
- 8 What's your ideal fitted-by date?**
Christmas, a new baby, a house move? It sets the studio slot.
- 9 Do you have a floorplan or measurements?**
A rough sketch helps. We laser-survey to the millimetre on the day regardless.
- 10 What would make this a great decision in a year?**
Define "worth it" now, and the whole project aims at it.