

HARVEY JONES
DESIGNED FOR LIFE, BUILT FOR LIVING

HOMESTYLE



Welcome to **KITCHEN LAYOUTS**

A PRACTICAL GUIDE TO CREATING A BEAUTIFULLY FUNCTIONAL SPACE

At Harvey Jones, we've been designing and handcrafting bespoke kitchens for nearly 50 years. But we don't just build kitchens, we create spaces that support real life. Every Harvey Jones kitchen is made to order, built with traditional techniques, and hand-painted for a truly personal finish.

From clever layouts to long-lasting materials, everything we do is shaped by the rhythm of how you live. Whether you're dreaming up your first design or refining the one you have, we're here to share what we've learned - not just as kitchen makers, but as passionate believers in good design that lasts.



Design: Shaker



START WITH THE WAY YOU LIVE

Before choosing a layout, start with how you use your space. Good design doesn't begin with cabinetry. It starts with everyday life.

Ask yourself:

1. **How do you cook, gather, and move?** Think about what happens in your kitchen on a busy evening or a slow weekend. The layout should follow your rhythm.
2. **Where does the light come from?** Windows, doors, and views significantly impact how your space feels throughout the day and where key zones should be placed.
3. **What's nearby?** A pantry, garden door, or dining space can significantly enhance the functionality of your kitchen. Planning the flow between rooms makes everyday tasks simpler.

DESIGNER'S TIP

"I always start by asking: do you enjoy cooking? And what do you cook? That one question changes everything about how a kitchen should function. I'll also ask clients to walk me through a typical day - from the first coffee of the morning to how they wind down in the evening. Whether it's needing space for a breakfast routine or just always heading to the same corner for the coffee machine, these small rituals shape the layout in a big way"

Lewis
Chester Showroom



The Five Most Effective Kitchen Layouts

Optimised for flow, function, and future-proof living.



GALLEY KITCHEN

Best for: Compact spaces, apartments, urban homes
Focus on: Workflow and lighting

Galley kitchens use two parallel runs of cabinetry. Ideal for smaller spaces where efficiency matters. Keep your prep, cook, and clean zones close together and use lighting to add brightness and clarity.

DESIGNER'S TIP

"In smaller kitchens, I often recommend using only tall and base cabinetry, then keeping the wall above the worktop more open. A tiled or quartz splashback paired with open shelving and wall lighting can create a lighter, more spacious feel without compromising storage or function."

Charlotte

Brighton & Hove Showroom



L-SHAPED KITCHEN

Best for: Open-plan areas, family homes
Focus on: Corner solutions and visual flow

An L-shape keeps everything within reach while opening up the room for movement. It works exceptionally well when extended into dining areas or connected to adjoining rooms.



DESIGNER'S TIP

"When space is limited, I often recommend a simple L-shaped shelved cabinet. It's perfect for larger pans or small appliances you don't use every day — things that surface around Christmas, for example. This keeps everyday drawers free for the items you reach for all the time, without overloading the main kitchen zones."

Sally
 Edinburgh Showroom

U-SHAPED KITCHEN

Best for: Dedicated kitchen rooms, serious cooks
Focus on: Storage access and balance

With cabinetry on three sides, this layout provides ample surface area and storage, working well with or without an island. Each side should serve a distinct function. It pairs beautifully with pantries and hidden utility rooms.

DESIGNER'S TIP

"To keep a U-shaped kitchen feeling open, I often balance lower cabinetry with open shelving. I also like to create a clear focal point on each wall to bring visual harmony across the space. Layering in ambient lighting helps soften the overall feel and adds a sense of calm."

Lewis
 Chester Showroom





Design: Shaker

KITCHEN WITH ISLAND

Best for: Medium to large kitchens, open layouts
Focus on: Space around the island and what it supports

A kitchen island becomes the room's social and functional hub. Use it for prep, storage, or seating. However, ensure there's at least a metre of space around it for ease of movement.

DESIGNER'S TIP

"I always aim for generous walkways around an island - it makes all the difference to how the space flows. I often let the island echo the room's shape and size to keep the proportions feeling right. Sometimes the worktop itself becomes the guide, helping us strike the right balance between presence and practicality."

Hubert

Battersea Showroom



Design: Arbor

OPEN PLAN KITCHEN

Best for: Families, hosting, full-home renovations
Focus on: Zones and flow across spaces

Open-plan designs work best when they blend zones, such as the kitchen, dining, and lounge areas. Think lighting, materials, and soft transitions that guide movement and mood.

DESIGNER'S TIP

"I often carry materials through from the kitchen to living areas, then introduce details like open shelving or island seating to define each zone. Repeating finishes, such as metals or chair styles, brings harmony, while soft pops of colour can subtly separate areas without breaking the flow."

Sally

Edinburgh Showroom

Designing Beyond the Kitchen

A great kitchen layout isn't just about what's inside the kitchen.
It's how it connects to the rooms around it, spaces that keep life
running smoothly and quietly.



DESIGNER'S TIP

"Many clients link their utility room to the kitchen with matching colours, but it's also a great space to go bold - a chance to be playful and bring in a real 'wow' moment."

**Lewis
Chester**

UTILITY ROOMS

Keep laundry, pet supplies, or cleaning tools tucked away but within easy reach. Positioning the utility just off the kitchen allows for seamless transitions without breaking flow.



PANTRIES

A walk-in or integrated pantry makes storage elegant and straightforward. Ideally placed next to prep areas, it clears your worktops while keeping everything within easy reach.



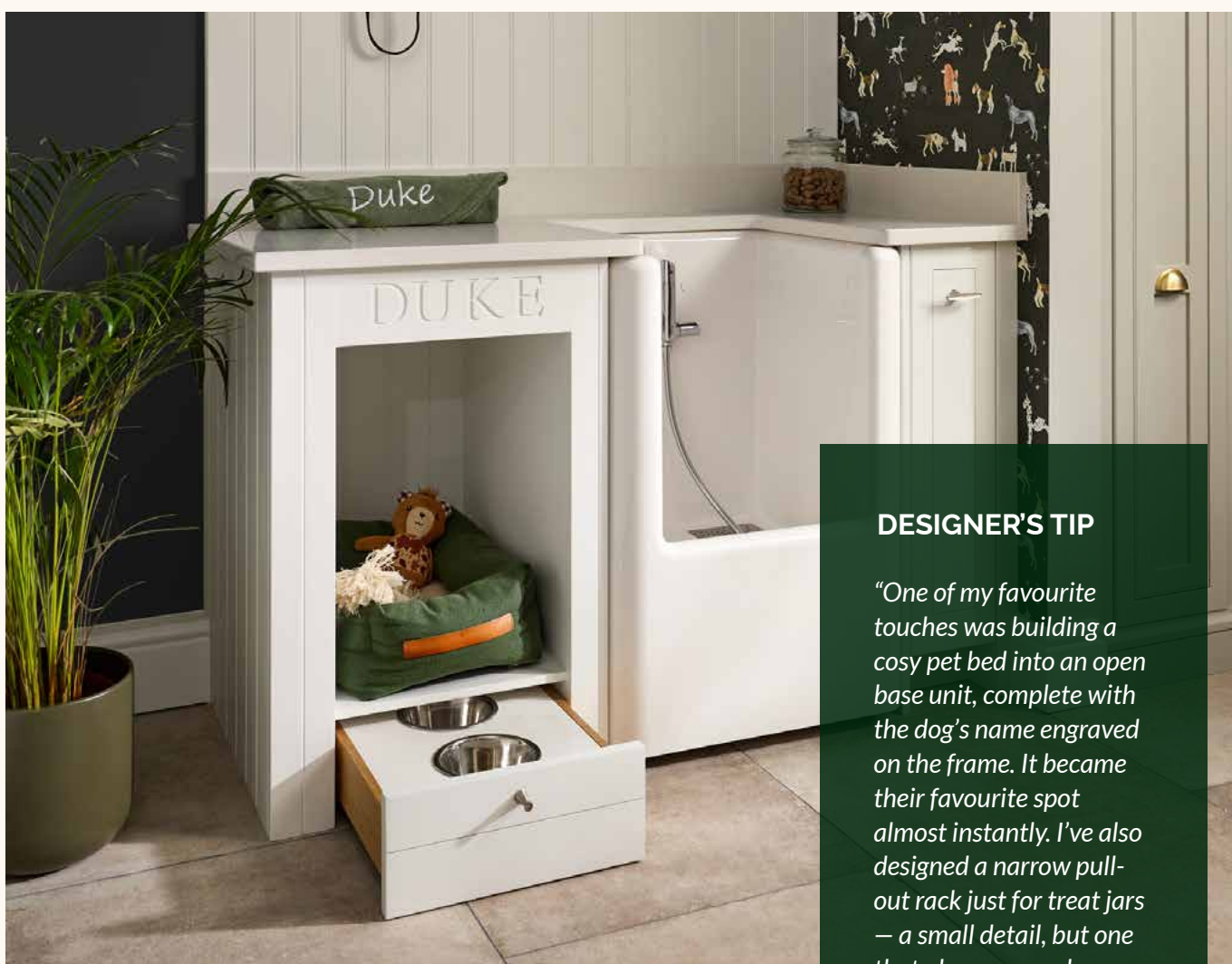
HIDDEN NICHES

Think home bars, reading nooks, wine cabinets, or appliance garages - thoughtful touches that bring daily ease and connection.



BOOT ROOMS & GARDEN LINKS

For homes with outdoor access, a small boot room or back hall helps manage mess, storage, and the day-to-day transitions of family life.



DESIGNER'S TIP

"One of my favourite touches was building a cosy pet bed into an open base unit, complete with the dog's name engraved on the frame. It became their favourite spot almost instantly. I've also designed a narrow pull-out rack just for treat jars – a small detail, but one that always goes down well with both pets and their people."

Charlotte

Brighton & Hove Showroom

PET ZONES

A thoughtfully designed area for your four-legged family members, from built-in food stations to under-bench beds. These subtle integrations keep your kitchen tidy and your pets comfortable.



LET'S BRING YOUR KITCHEN TO LIFE

Your kitchen layout isn't just about what fits; it's also about what works. It's about what feels right. Whether you're ready to plan or just starting to imagine, we're here to help.

Begin shaping a space that reflects your life.

BOOK YOUR DESIGN APPOINTMENT

REQUEST YOUR BROCHURE

VISIT YOUR SHOWROOM

Excellent



★ Trustpilot



harveyjones.com