

# INGLIS HALL

THE KITCHEN MAKER



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*Tooled Edge | Grays Harbor | Aged Brass*  
LEWES | EAST SUSSEX

OUR SHOWROOM  
AN ACTUAL KITCHEN



## *Go back*

Inglis Hall was founded by Toby Inglis Hall in 2013. A commitment to the belief that there exists a discerning consumer who appreciate, and want, hand-made kitchens that distill aesthetic gift, peerless craftsmanship and the finest materials.

## *Go further back*

The first kitchen, the Inglis Hall big bang, if you want to be dramatic, was built, from scratch, and out of necessity, by Toby in 1998. The kitchen, painstakingly crafted in solid maple, would, to be honest, look relatively crude now. Yet it catalysed a passion for better and more beautiful kitchens.

## *To now*

A spacious workshop, studio and showroom where a group of like-minded individuals, hone their craft to create beautiful, timeless kitchens with provenance and soul that clients love for years to come.

## *And how did we get here?*

A collision of craft meets kitchen, meets science. Craft meets kitchen was Toby's early training in fine furniture making, a chance encounter with Johnny Grey, 10yrs oak timber-framing and a lifelong quest was started. The science arrived later when Tim Flux (now co-director) joined the team in 2017 as a designer and rapidly rose through the ranks. It was Tim's application of systems, business acumen and a data hungry need to improve every aspect that transformed Inglis Hall from a small-town workshop into a major influence in the kitchen world. He also helped find our 'Why?'



SWALLOWS WORKSHOP



IH.456

## *The kitchen – where life happens*

As the world changes the home becomes more important than ever. The kitchen is now the critical common space for the people who live there.

No longer simply a facility for the storage and preparation of food. The kitchen is the absolute heart of the home. It is where we entertain. Where we work. It is where we come together and where we enjoy solitude.

We always thought this way.

The kitchen has become a fundamental aspiration. A beautiful, timeless, efficient and extremely durable kitchen has become a very widespread desire.

For us, with appropriate discretion, this is very good news.

**INGLIS HALL IS NOT A TYPICAL COMPANY.  
THERE IS NO TYPICAL CUSTOMER. THERE  
IS NO TYPICAL KITCHEN.**

There are always customers who want a less expensive kitchen. In less time. With less discussion.

There are countless companies who will satisfy this demand.

We do not judge. We do what we do and they do what they do.

Inglis Hall is not for everybody and that, of course, is fine. For those with an appreciation of materiality and quality and a respect for thorough British skill.

**WE PUT THE CRAFT INTO  
CONTEMPORARY KITCHENS.  
CONTENTMENT INTO THE EVERYDAY.**



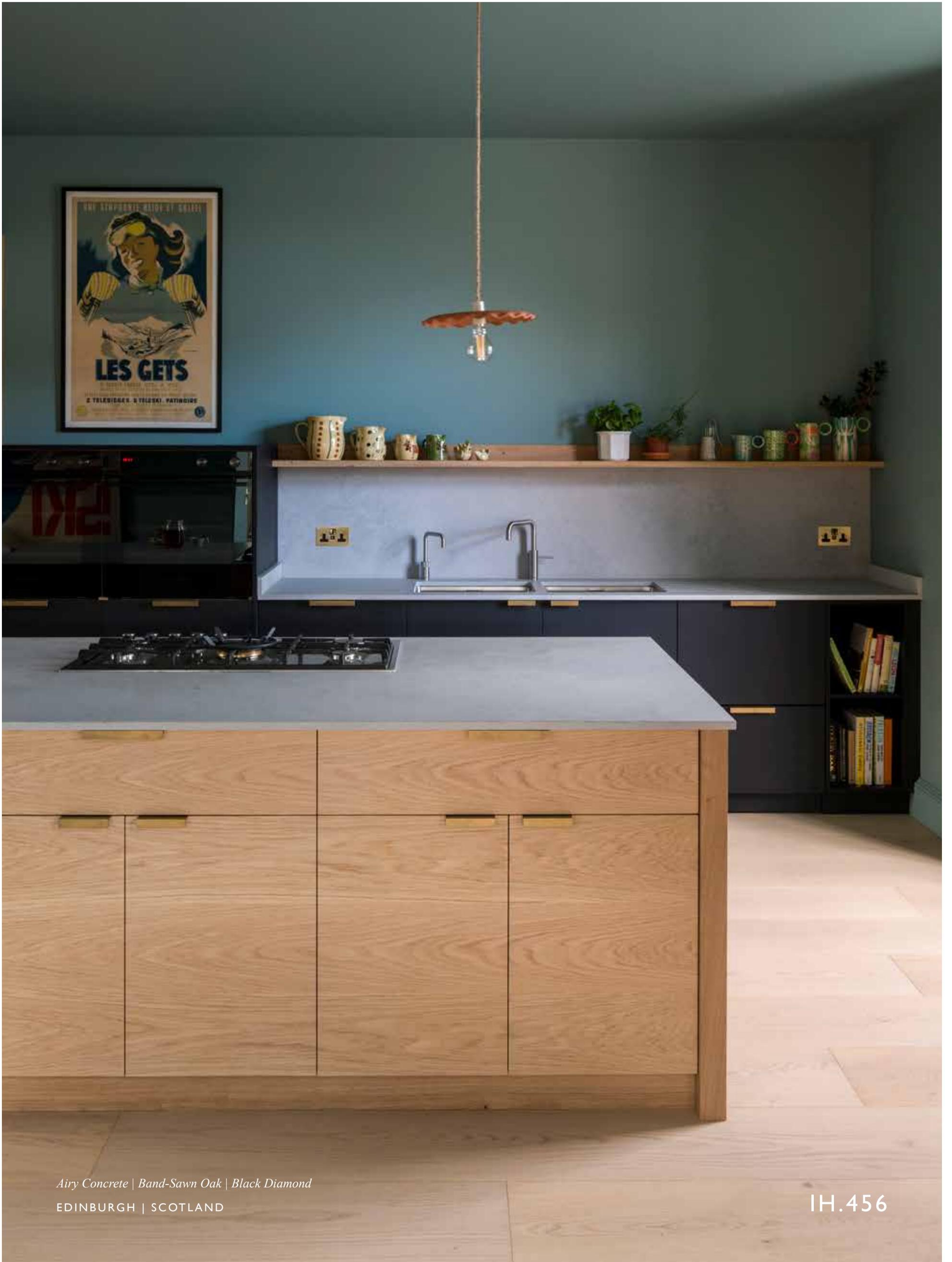
*Coffee | AI Plans | Waney Edge Oak*

SWALLOW WORKSHOP | EAST SUSSEX

“...WHEN IT CAME TO THE KITCHEN, I LOOKED FOR SOMETHING SIMPLE, USEFUL, AND BEAUTIFULLY MADE. INGLIS HALL BROUGHT A THOUGHTFUL APPROACH AND A DEEP UNDERSTANDING OF MATERIALS AND CRAFT. IT’S BEEN A REWARDING AND GENUINELY COLLABORATIVE PROCESS....”

*JAY OSGERBY OBE RDI*





*Airy Concrete | Band-Sawn Oak | Black Diamond*  
EDINBURGH | SCOTLAND

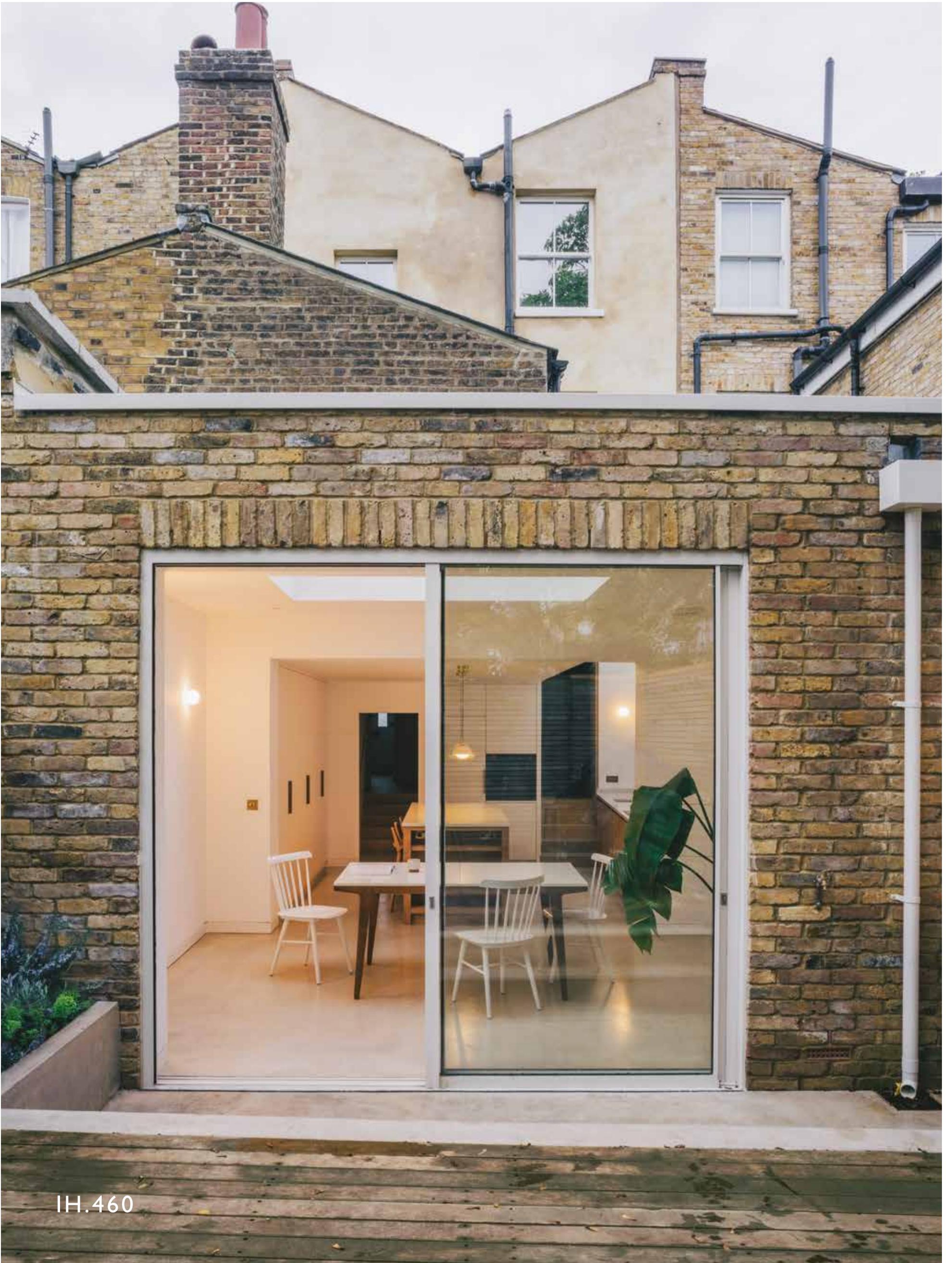
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*Grays Harbor | Band-Sawn Oak | Cosmic Black*  
HAILSHAM | EAST SUSSEX

IH.570



IH.460



*Cararra Venatino | Bianco Male | Band-Sawn Oak*

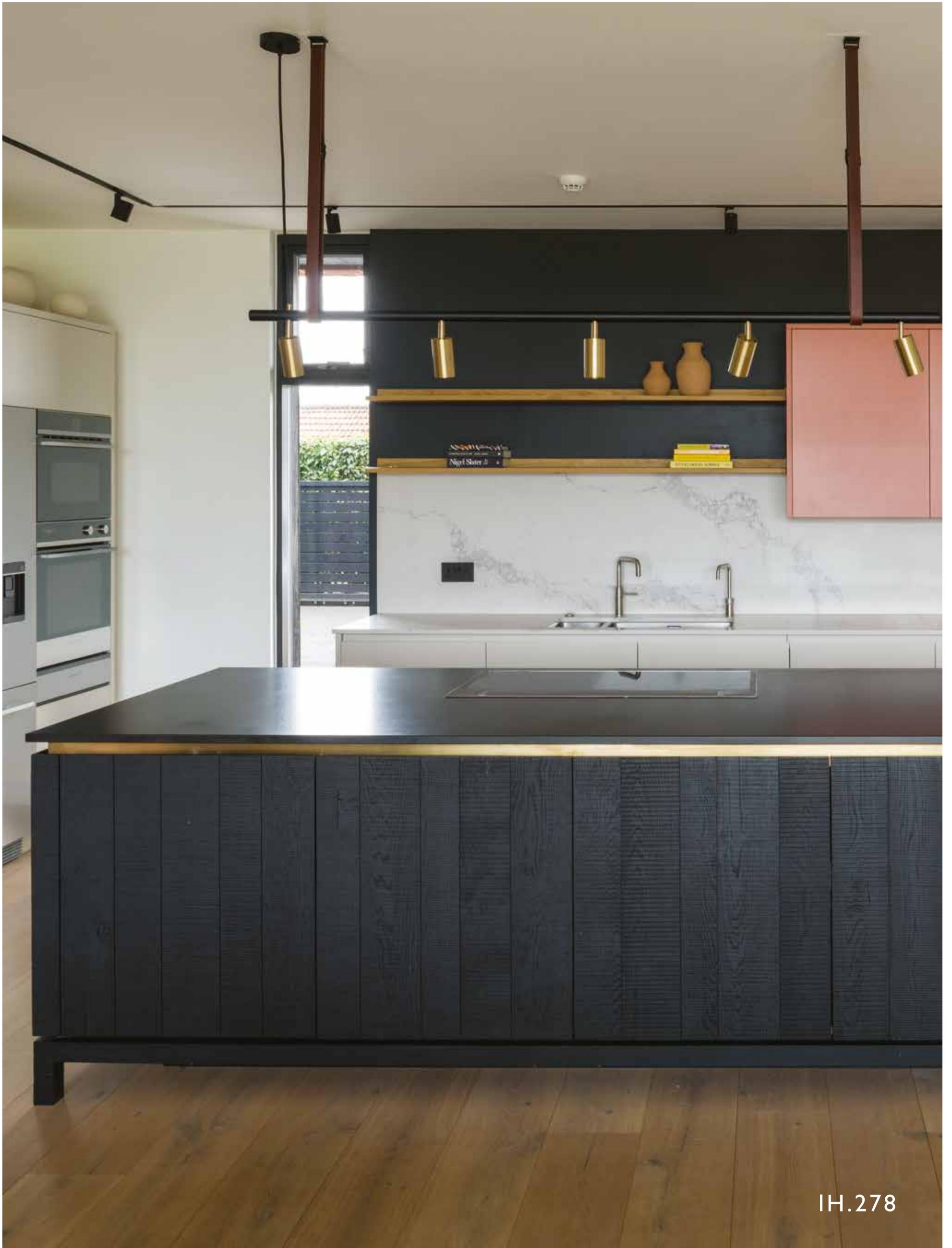
KENTISH TOWN | LONDON



*Black Diamond | Carrara Marble | Band-Sawn Oak*  
HORSTED KEYNES | WEST SUSSEX

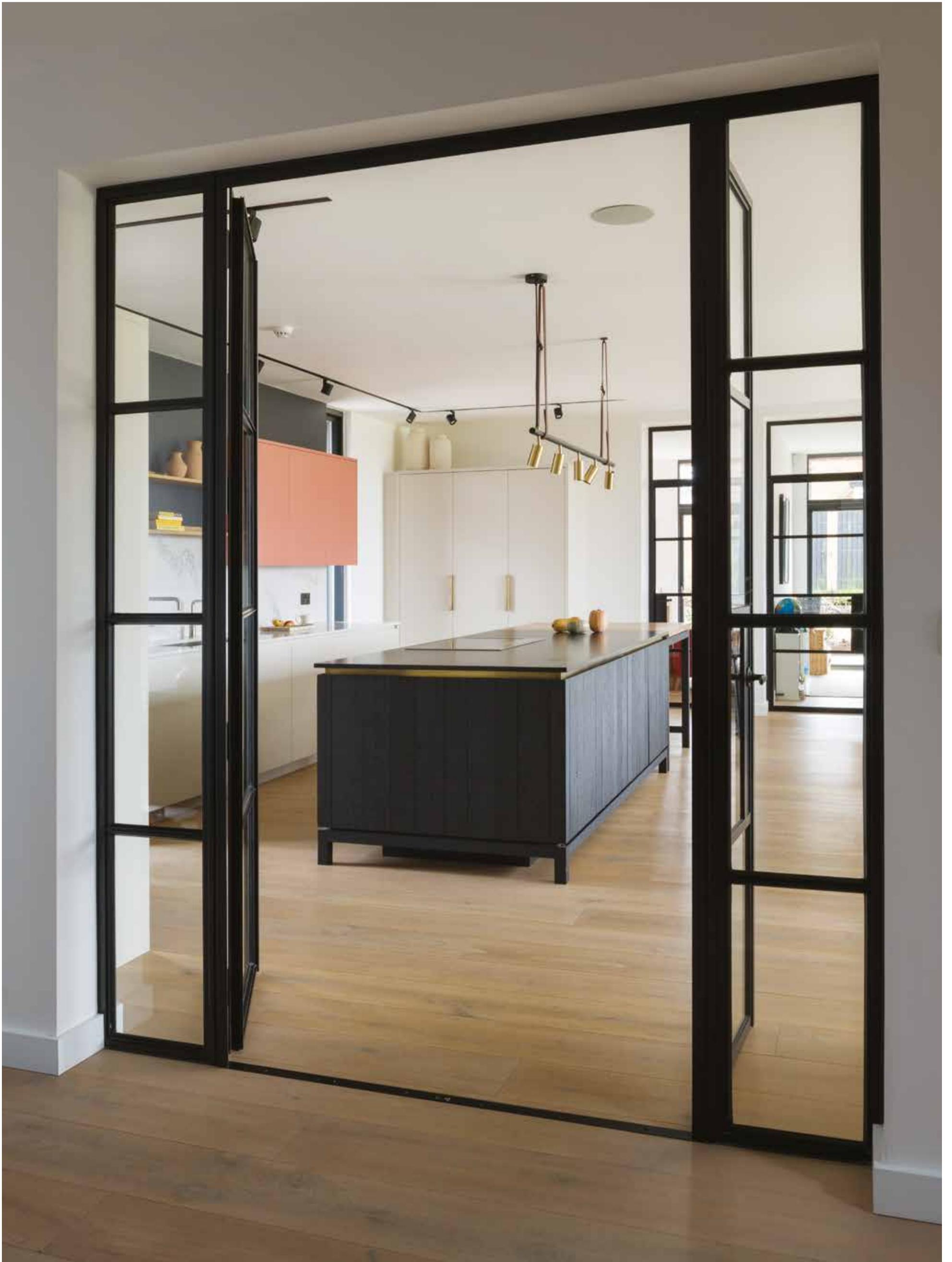
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*Red Earth | African Black | Sturio Maximus*  
CHELWOOD | BUCKINGHAMSHIRE



## *Coffee*

This is not a story about coffee as a beverage. It is not about an exclusive, elusive and expensive single origin bean that is obsessively processed into a cup of coffee using machinery that is exotic and photogenic.

This is a humble nod to the kitchen ritual.

There are a lot of kitchen rituals and ceremonies. This is, usually, the first one of any day.

Inglis Hall, by eight thirty most mornings, is a constant thrum of process, production, progress and purpose.

This is, in part, owing to the precious thirty minutes which precede.

Black no sugar. White with two. Extra shot. Please. Sorry, please. Any more in the pot? Another pot? Just an inch more. Go on then. A bit more. The last cup anyone?

Like most kitchens, ours at the workshop and studio is armed with pretty much every weapon in the caffeine battle.

Is it significant that the favourite device is the ancient, battered, faithful, better with age, aluminium stovetop canister. You know the one. You probably have one. If you don't you should get one. Thinking about it though. You're spending your time giving serious thought to kitchens so you definitely have one.

Metal, Bakelite, ground coffee, water and a flame. Or any heat. No way to hurry this one. Time for a chat. When you hear the soft burble of highly charged liquid in the upper chamber it is time.

Always the choice of the purist.

Careful. The handle does get hot. Come on. Of course the aluminium body gets hot.

A pristine pool of ebony. A shame to add sugar in my opinion. A crime to add milk but that's only me. Honey? Really?

Oh well.

Anyway.

This small story emerged when we were discussing recent, and previous, projects.

The dedicated coffee shrine, the barista station, call it what you will. Increasingly, the kitchens we create have a high specification artillery of coffee making equipment.

It gleams, it steams and it grinds expensive, obscure and exquisite beans. It is out of bounds to children. It often takes pride of place.

We agree. A kitchen needs this engine. We all need the fuel it creates. It is best not to imagine the slump in quality and performance of Inglis Hall should the supply of coffee be cut off.

There are few fragrances that whisper comfort better than the complex notes of freshly ground, dark oily beans on their way to being drunk.

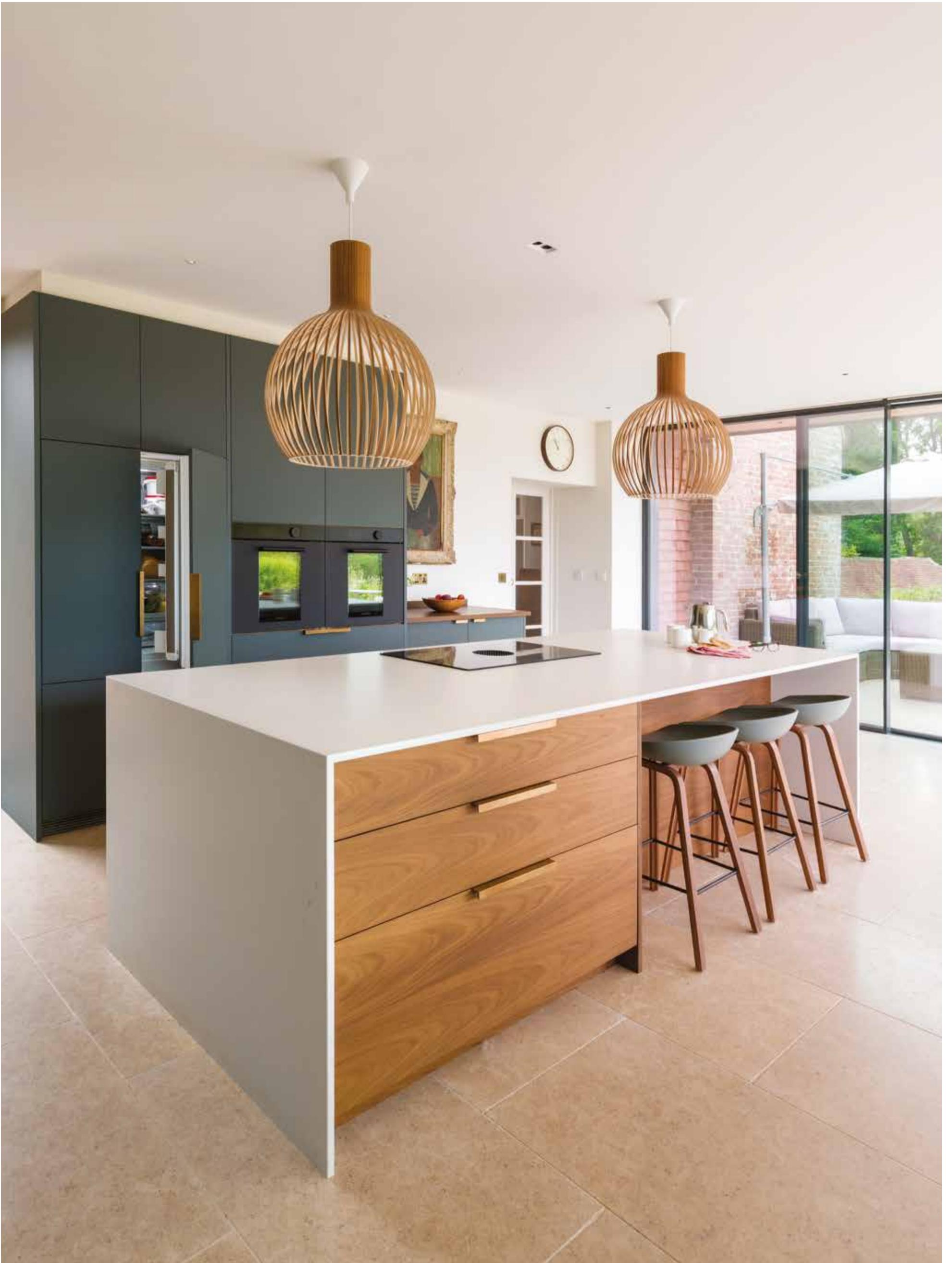
Lewes is a coffee town. You all know the places. We are biased for many reasons. Our stop off is Caccia & Tails. An altar dedicated, with Italian passion, to coffee and carbs.

So. Yes. Coffee. Just another thing to think about when imagining the beautiful kitchen.





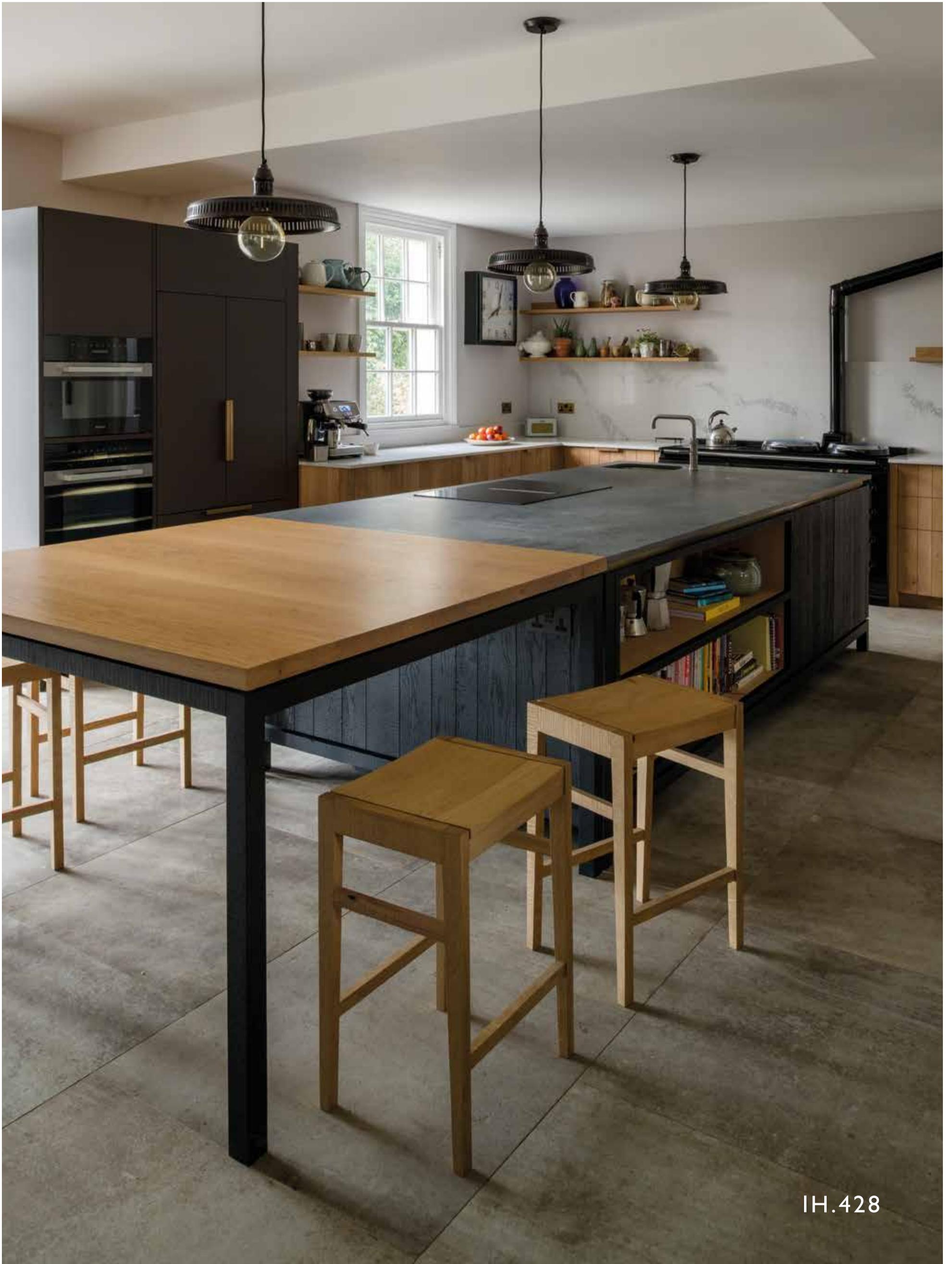
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*Verde Comodoro | Fumed Oak Veneer | Fresh Concrete*

HARTFIELD | EAST SUSSEX

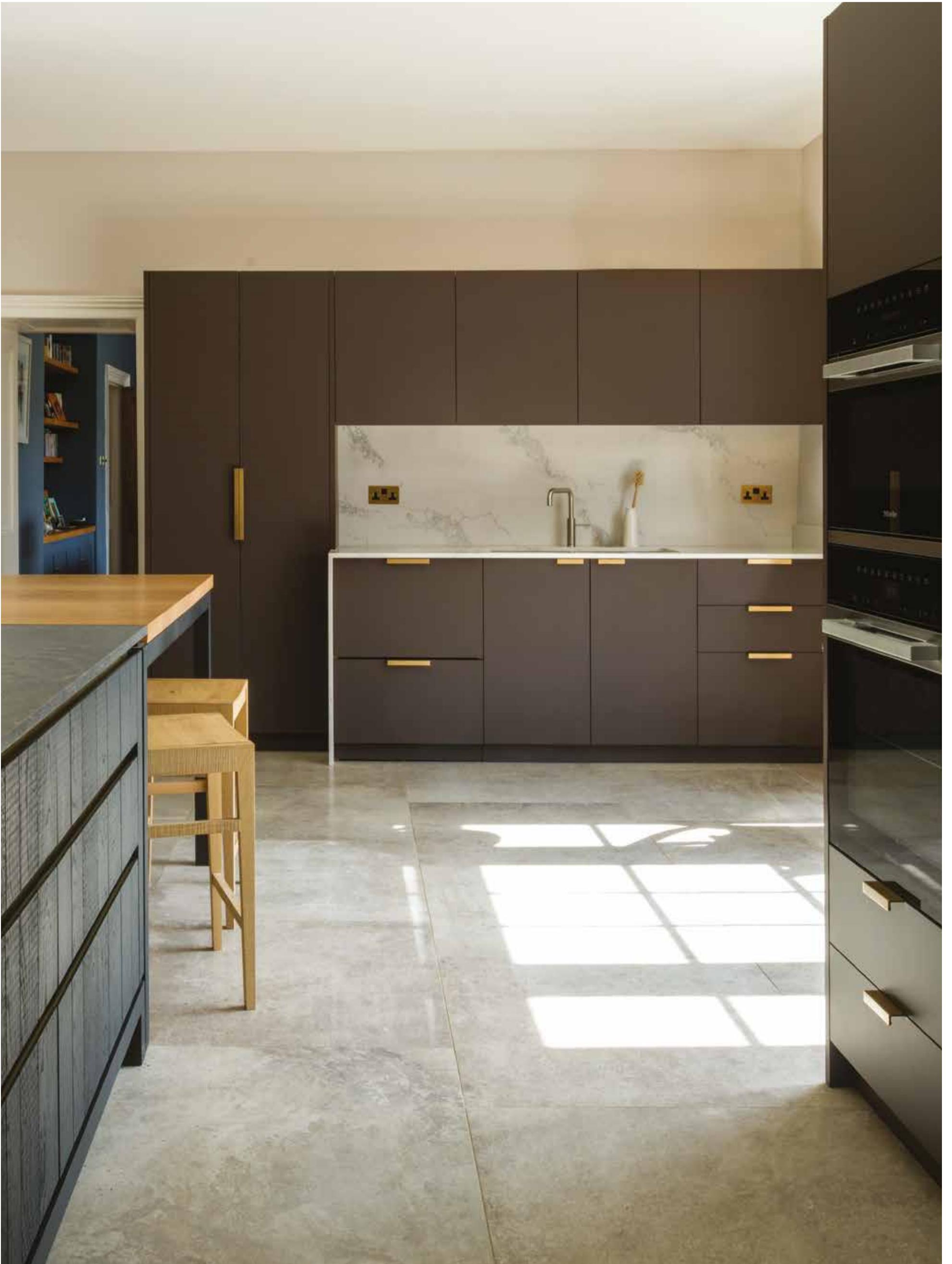


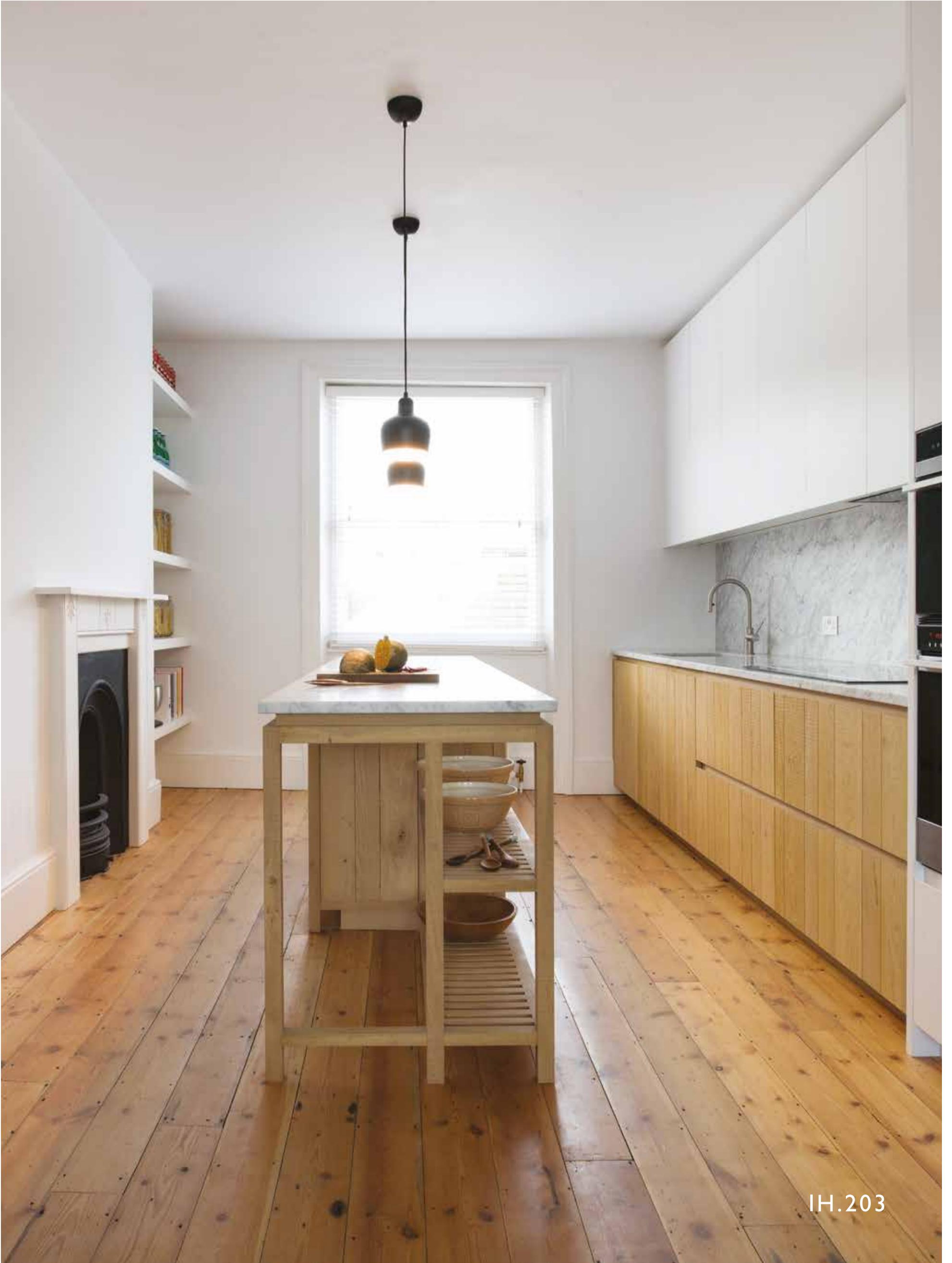
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*Band-Sawn Oak | Cacao Orinoco | Staturio Maximus*

CRANBROOK | KENT







*Band-Sawn Oak | Carrara Marble*

HOVE | EAST SUSSEX

## *Working with Inglis Hall*

We make wonderfully considered kitchens starting from £45,000 incl VAT for a fully fitted kitchen.

Depending on your material and appliance choices along with any bespoke joinery or detailed finishes, the average cost of an Inglis Hall Kitchen is around £75,000.

It is a complete end to end process.

**EVERY ONE OF OUR KITCHENS IS  
HAND-MADE. IT IS DESIGNED AND BUILT  
BY US FROM SCRATCH.**

It is built by people who know their craft and the finest of materials.

Whatever style you decide on the result challenges convention and it confirms traditions. Each has its own personality. Each is beautifully made.

All our kitchens have a lifetime guarantee.



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## Contact

Lewes Showroom  
29 High Street  
Lewes  
East Sussex  
BN7 2LU

Tuesday-Friday  
10am-4pm  
Saturdays by appointment

Swallows Workshop  
Block C  
Swallows Business Park  
Lower Dicker  
BN27 4EL

Monday-Friday  
8am-5pm

01273 486177  
[info@inglishall.com](mailto:info@inglishall.com)  
[inglishall.com](http://inglishall.com)

## *A kitchen is asleep*

Alfred Hitchcock commented that happiness is a small house with a big kitchen. Well, we see the wisdom in his thinking but are mindful, also, that gluttony and excess were amongst his numerous traits of character.

The kitchen does not need to be big. The kitchen also does not need to be extravagant or enviably equipped. Not for this conversation.

Think of your kitchen amidst the chaos of a family weekday breakfast. Think of it at the heart of a long lunch with friends. Think of its soft beguile on a winters evening with a robust dinner for two as the definition of comfort.

Think again. What about the kitchen you know so well in the small hours with the world fast asleep?

One of my quiet pleasures is those occasional nights where sleep, for any reason, is broken. The joy of these occasions is, of course, multiplied if there is no pressing reason to be awake again in a couple of hours.

Take a seat. The kitchen is tidy. Not pristine or meticulous but nicely tidy. The house is silent. Maybe it is windy outside. That may be what woke you.

Here you are. The soothing light of a cooker hood. The tiny glow of a kettle switch. The burble and flicker of a blue flame to warm some milk.

Whatever you want. Right now this is your place. Your place alone. The tranquillity of solitude.

Like a very well taken photograph, everything has a familiarity but appears slightly, subtly and curiously different in the very small hours.

Maybe the radio? Maybe even put a record on. Not too loud. You do not want to jeopardize your exquisite contemplation. Look out of the window. Maybe an owl. A fox. Maybe your kitchen is in a town or a city. Silent roads being swept and slow traffic lights.

It's all out there and you are in here. Secure, familiar and perfectly quiet.

And then. You yawn. Put the used cup, or glass, by the sink. Take a loving last look.

It's ok. You'll see it in a few hours. Noisier, busier and later. A different kitchen.

Go with it. The nocturnal kitchen is a good reason not to take sleeping pills. So, not only is it one of life's unspoken privileges it is good for you.

And to finish. Keep it secret. You don't want the small hours kitchen to become a thing.

Shh. Quiet. Goodnight.

