



grillo.

LIVING

ISSUE 24

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Grillo Vantage
is a design-led
outdoor kitchen,
blending iroko
hardwood with
beautifully finished
heavy-gauge
cabinetry.

Made in England.

GRILLO

**BOLD
BEAUTIFUL
BRITISH**

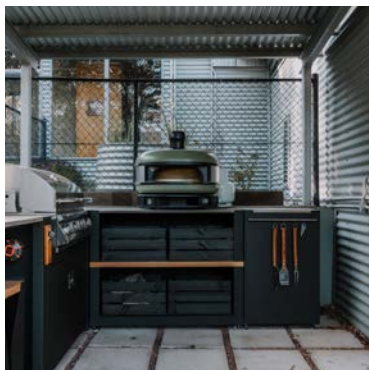




BRINGING PEOPLE
TOGETHER
AROUND FOOD &
FLAMES.

Our vision was to create an outdoor kitchen that was bold yet beautiful. A kitchen that could fit into any space, whether it was a small roof terrace in London, or a riverside mansion in Melbourne. A kitchen that could bring people together around food and flames.

The Grillo Vantage was born.



14 WILDACRES

Escape to this sensational Blue Mountain hideaway



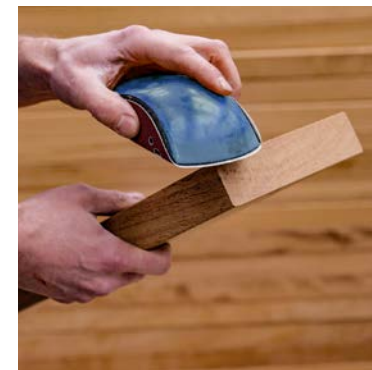
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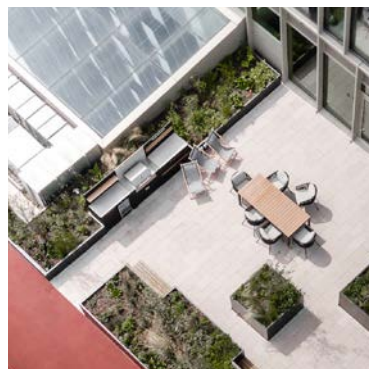
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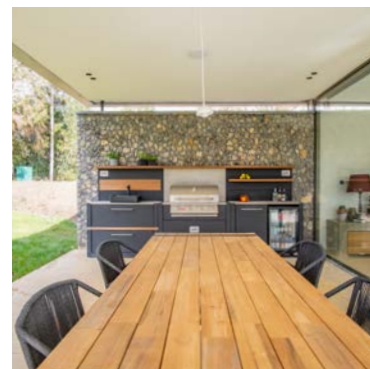
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A succinct summary of the Grillo Vantage range



120 THE GRILLO'D SERIES

Food, fire and famous faces in the Grillo Studio

6 THE GARDEN OF ENGLAND

One of the finest projects we've seen - just turn the page.

THE GARDEN OF ENGLAND

This superlative garden in the county of Kent - the Garden of England - was created by Robert Grimstead of The Garden Designer.

WEST MALLING, KENT

The first phase one of a large-scale project we designed in West Malling, the site was a blank canvas, a field with a conifer hedge to the rear. The clients wanted a family-friendly space where they could hold large gatherings.

We started by designing a multifunctional summerhouse that could facilitate their wishes, incorporating a pool room, changing facilities, bar, outdoor kitchen and dining areas. The structure has ventilation for the cooking areas and huge skylights/Crittall windows to allow plenty of natural light in.

There is also an under planted floating bench along the front of the building. Beige porcelain tiles and clay pavers contrast beautifully underfoot and the planting style is classic contemporary with Mediterranean undertones.

Robert Grimstead
thegardendesigner.co.uk





THE DESIGNER

Robert Grimstead is a multi-award-winning professional garden designer with a reputation for breaking paradigms.

Each of his designs is unique to client and site; a fusion of clean geometry, innovative materials and naturalistic planting.

His career spans over two decades and includes work in Europe and the Middle East. He has numerous accolades for designing and building gardens at Hampton, Chelsea and BBC Gardeners World Live and

has worked on the TV production 'Lost Gardens' with Monty Don.

After graduating from Writtle University, he worked in the gardens of a renowned Jacobean mansion called Hanbury Manor. This enabled him to develop his passion for planting design under a strictly old-school head gardener.

He then spent a year working in Istanbul, where he designed complex schemes for clients with sizeable budgets. He also spent a year in Central London, working closely with pioneering garden designer Stephen Woodhams.



“THE CLIENTS WANTED A FAMILY-FRIENDLY SPACE WHERE THEY COULD HOLD LARGE GATHERINGS”

THE PROJECT

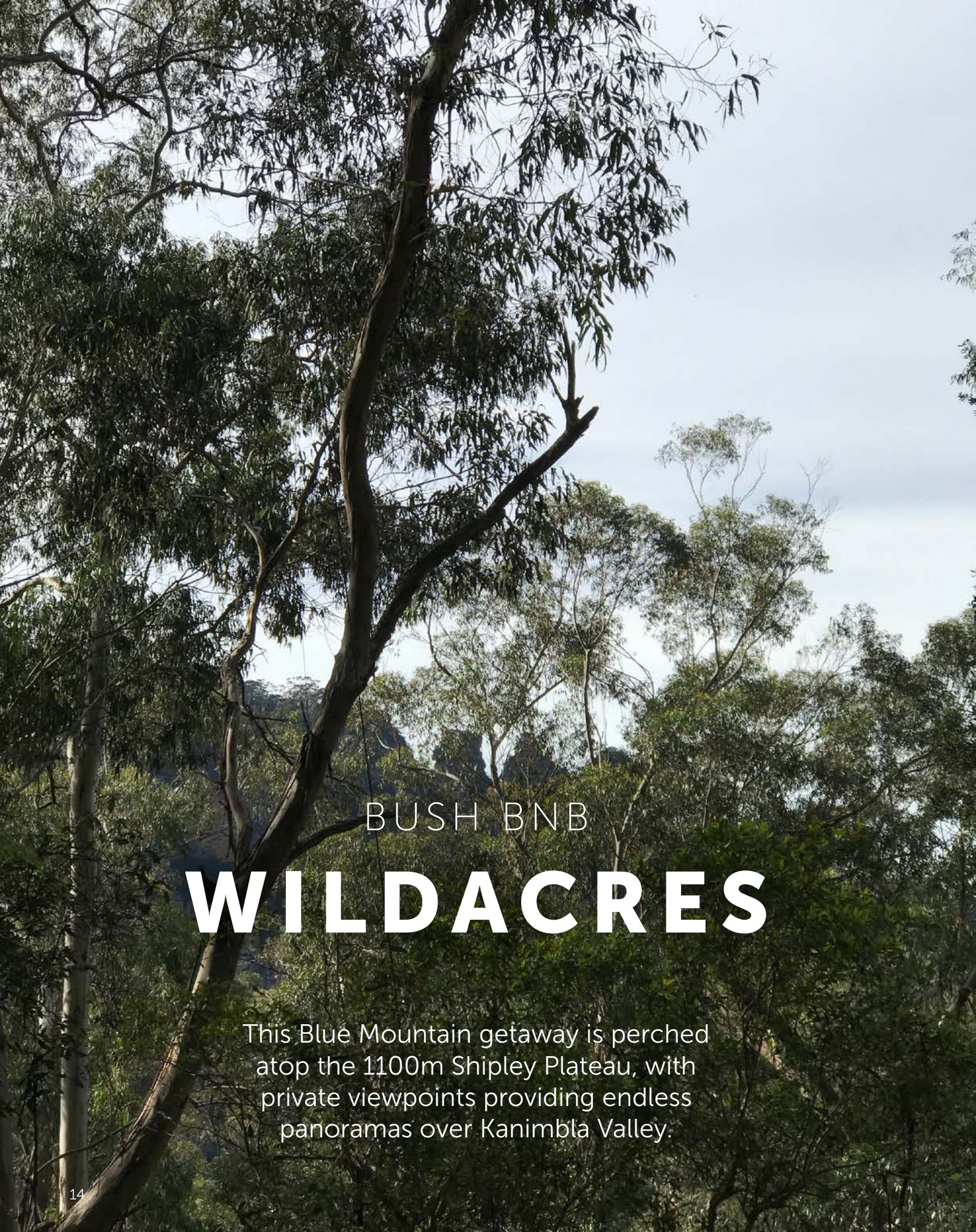
GARDEN & KITCHEN DESIGN
The Garden Designer

POOL & BUILDING
Pure Blue Pools

CLADDING
Les Clark Builders

LOCATION
West Malling, Kent, UK

WE LIKE
The perfection-is-only-just-good-enough approach to the entire project.

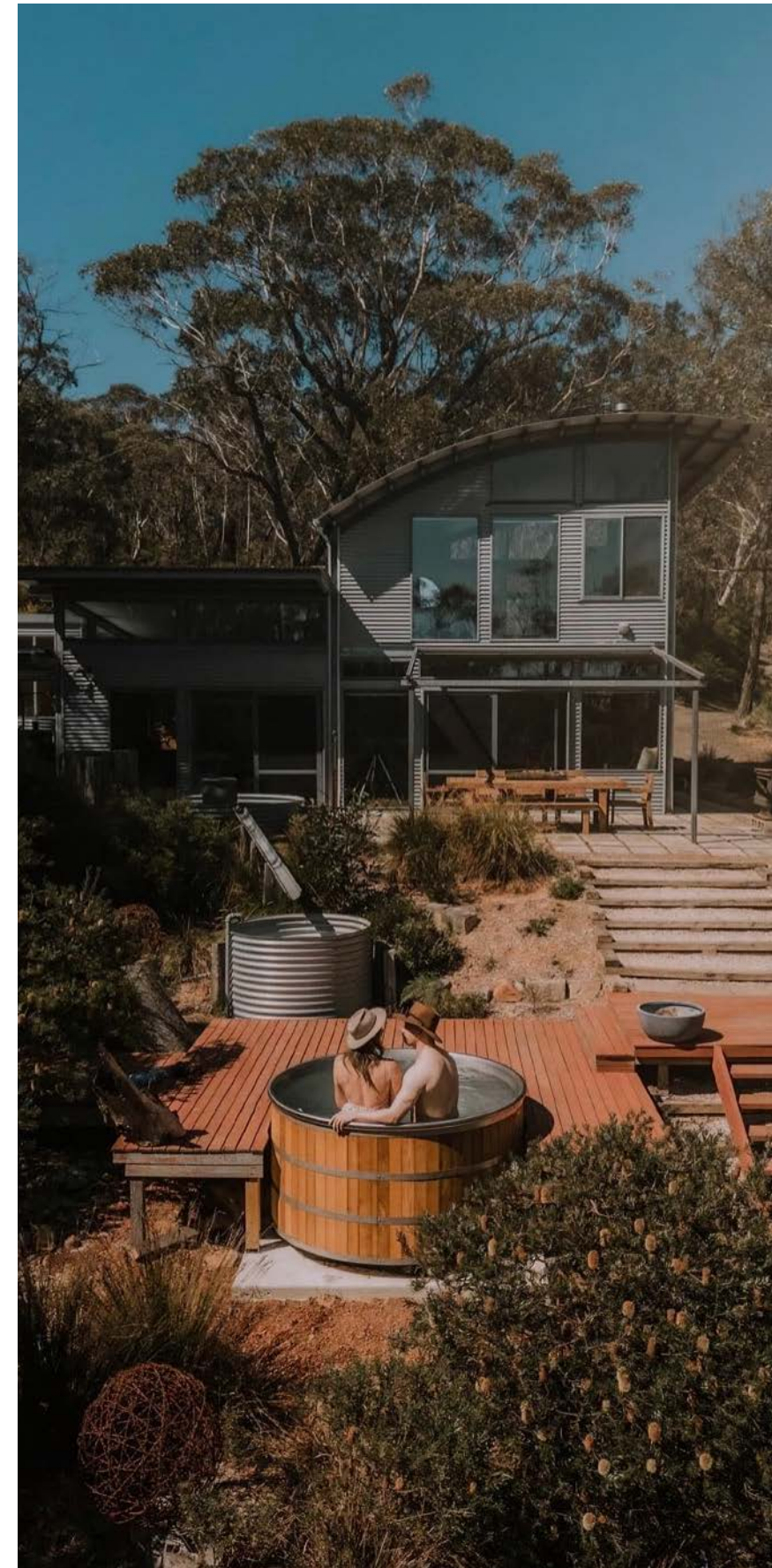


BUSH BNB **WILDACRES**

This Blue Mountain getaway is perched atop the 1100m Shipley Plateau, with private viewpoints providing endless panoramas over Kanimbla Valley.

Ever wanted to experience living in the bush, eking out a survival with nothing more than your wits, a bushcraft knife, and a fully-functioning outdoor kitchen?

An opportunity could be Airbnb'ing your way shortly. Ok, so this property also comes with other basic necessities of life like underfloor heating, a walk-in-robe and a dual carport. But you'd better keep that knife handy, just in case.





"HEAD OUT
ONE OF THE
MANY DOORS
AND THERE ARE
38 ACRES TO
EXPLORE."

ARCHITECTURE

This remarkable property is situated on the picturesque Shipley Plateau, just outside Blackheath in the Blue Mountains. It's evident a huge amount of thought and effort has gone into the architecture; the property boasts a huge glass area affording uninterrupted views across the bush, yet has a solar passive design keeping it cool in summer and warm in winter.



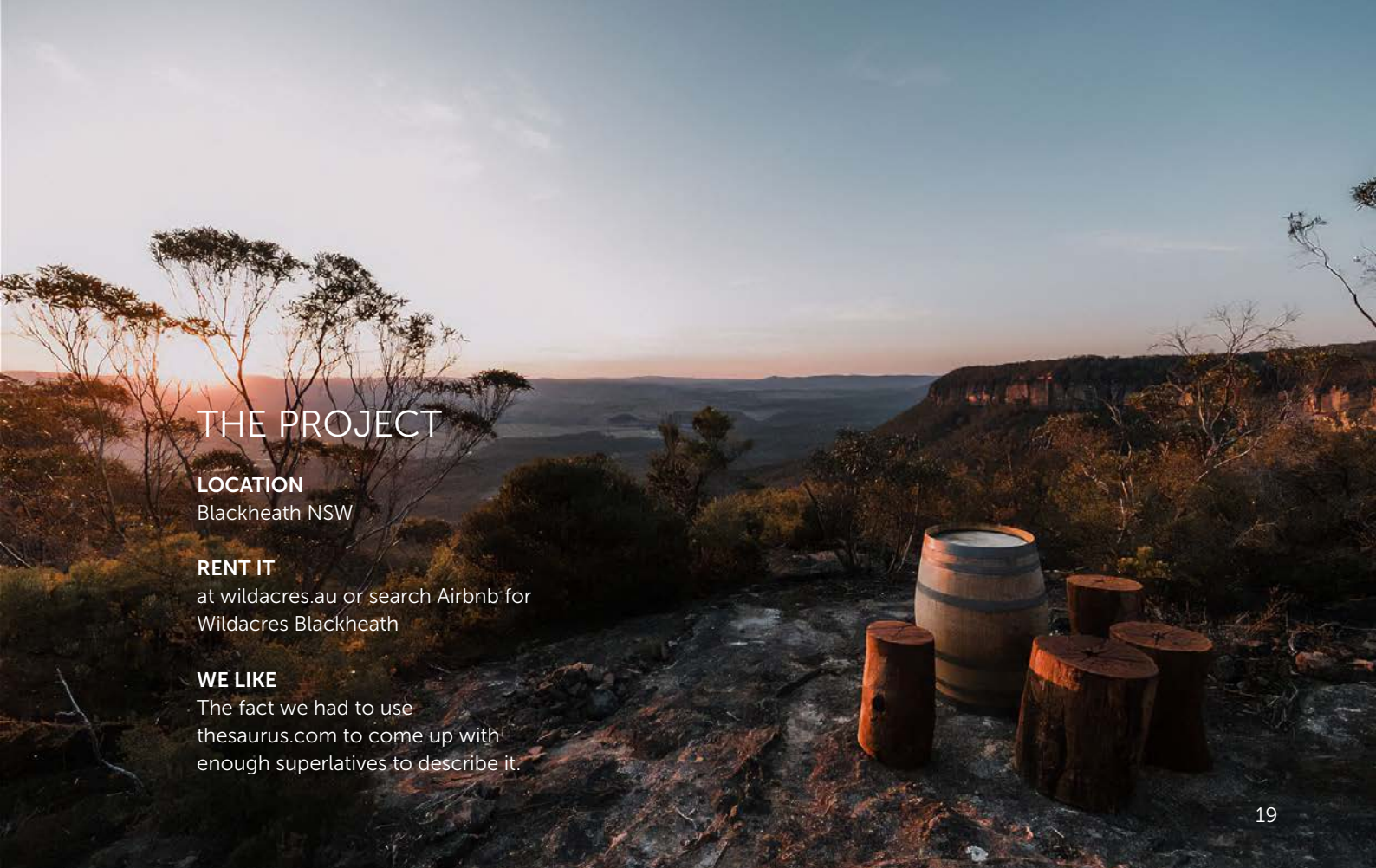


INSIDE

The attention to design & detail continues on the inside, where industrial mixes with natural. Polished concrete and galvanized steel surfaces mingle with expanses of timber and the ever-changing panorama through the glass, all to wonderful effect. Contemporary yet somehow timeless.

OUTSIDE

Head out one of the many doors and there's 38 acres to explore, with private walking trails leading to spectacular private lookouts over the Kanimbla Valley. The walk back might make you thirsty, and the wisping wood smoke from the chimney may set your gastric juices flowing. But the fact that this write-up is featured in Grillo LIVING magazine tells you the host has already catered for that...



THE PROJECT

LOCATION
Blackheath NSW

RENT IT
at wildacres.au or search Airbnb for Wildacres Blackheath

WE LIKE
The fact we had to use thesaurus.com to come up with enough superlatives to describe it.

THE VERSATILITY OF SLATTED

A paradigm-shift in outdoor kitchen design.



BRILLIANT JUST GOT BETTER

A simple yet transformative addition to the Grillo range, SLATTED opens up endless possibilities for kitchen customisation. Somehow, Brilliant just got Better.

It sounds counterintuitive, but simplicity can be the hardest thing to engineer into a product. With SLATTED, we believe we have nailed it! The brainchild of our design team, SLATTED has been thousands of hours in the making. The end result speaks for itself: Stunning to look at. Simple to use. A masterclass in understated elegance, where form and function combine to thrilling effect.

Its simplicity belies its impact. SLATTED Feature Walls offer the ultimate flexibility; a palette from which to personalise your space. Dress your outdoor kitchen - soften with herbs; splash colour with lemons; get earthy with spices.

Slatted Feature Walls are available on all full size cabinets, or as a bridging panel on square units.



“DRESS YOUR OUTDOOR KITCHEN - SOFTEN WITH HERBS; SPLASH COLOUR WITH LEMONS; GET EARTHY WITH SPICES”

BURWELL,
CAMBRIDGE

In the owner's words: "An outside kitchen was an important part of our garden renovation. I did a lot of research and made the decision to go with Grillo as it was the most robust offering on the market – primarily because I love to cook and host, so I wanted something that would stand the test of time. The whole process was super simple – the sales team was great, and we even popped into the showroom before we ordered and the team was very accommodating. Just before installation I actually changed the order and swapped a unit for an outside fridge (definitely the right decision) and it wasn't a problem for the team at all.

"The fitting team was lovely – clean, tidy, and explained everything before they left. The kitchen is an intrinsic part of our new outdoor space and works perfectly – we love it!"

"THE
KITCHEN
IS AN
INTRINSIC
PART OF
OUR NEW
OUTDOOR
SPACE... WE
LOVE IT!"





THE URBAN JUNGLE

Hemmed in on all sides by towering pillars of privet. A scattering of the sun's harsh rays pierce the gloom; the contrast dazzles but something glints.

This is the urban jungle, the inner city. So narrow, so often

neglected. But these confines can hide surprises, and today it's an outdoor kitchen. Sometimes the smallest spaces seem to have the most spellbinding possibilities. It may only be cast in a supporting role, but a kitchen can transform a space.



SMALL
GARDENS
CAN BE A
STUDY IN
SIMPLICITY
AND
SECLUSION

TURRA- MURRA, SYDNEY

Small gardens can be study in simplicity and seclusion. Work with what you've got - unless you have a sizeable budget, don't be tempted to start with a blank canvas. You'll risk having a blank garden. Preserve character by retaining mature plantings, and divide the space to create secluded corners.



COMING SOON

GRILLO BALLOON

Flying from  Yarra Valley, Melbourne.

The Grillo brand will be seen across Melbourne! We've partnered with Global Ballooning to build an 18-seater balloon, flying from Yarra Valley 100 days a year. First voyage in 2024. Keep an eye on the sky.

grilloliving.com.au/grillo-balloon
globalballooning.com.au



SET UP FOR SUNSET HORKESLEY HAMLET

A sky befitting a Constable landscape. A project in paradise, on the edge of Constable Country. We meet designer Jon Gower.

THE PROJECT

DESIGN & BUILD

Jon Gower Garden Design,
S. Manders Construction &
St. Pierre Services

LOCATION

Horkesley Hamlet,
Colchester, UK

PROJECT

Large garden project with
varied social and horticultural
areas zoned into 'rooms'

KITCHEN

Grillo Kitchen and Bar

WE LIKE

The way the garden
seamlessly and elegantly
combines contemporary
lifestyle accessories with
traditional features like an
orchard.

Sometimes a project is so impressive you hardly know how to do it justice when describing it. And saying you're lost for words is inaccurate - clearly, if you can read this, the writer found some words. Anyhow, let's meet designer Jon Gower to find out how he did it.

JON GOWER

Garden design is a passion for me which started in my early thirties and has culminated in a career which I love more and more every day. The joy of transforming an unused space into a beautiful but functional open-air extension to the home is incomparable.

The Horkesley Hamlet Project

The property, part of an exquisite collection of 22 traditional-style new homes set on the edge of Essex's magnificent Constable Country provided the opportunity to create a large contemporary garden space fit for the whole family. The brief was to include a modern entertaining space complete with outdoor kitchen and dining area, large seating space with fire table and a hot tub with sun bathing area. Other separate designed areas required a large outdoor garden room, formal lawn with contemporary borders, multiple seating areas, children's play area, vegetable garden and orchard. A large swimming pool completed the Masterplan.



The Design

The entertainment area has been built first as Phase 1 of the large project. The design was quite a challenge due to the size of the garden space with the house footprint being able to fit into the garden footprint 14 times. For this reason the garden space has been divided up into separate "rooms" all with a different feel. The entertainment area being the most contemporary.

The Outdoor Kitchen

I suggested using Grillo kitchens due to their great reputation, sleek and contemporary look and their modular design to fit under a prefabricated pergola structure. The client had already heard of Grillo and was keen to have the brand in the design. The bar elements of the Grillo range were a particular attraction and fit perfectly for this very social area.

jongower.co.uk



Jon Gower is a pre-registered member of the Society of Garden Designers and is a Class Tutor for the British Academy of Garden Design.



"THE
BAR ELEMENTS
OF THE GRILLO RANGE
WERE A PARTICULAR
ATTRACTION & FIT PERFECTLY
FOR THIS VERY SOCIAL AREA"



DOUGAL DONALD
Managing Director

We design and manufacture our kitchens right here in England. We build them strong so they last, and above all, we build them beautiful.

Every part we design, we stand back and ask: Is this part beautiful? Is this part tough? If not, we go back to the drawing board. A key focus when choosing the materials has always been to ensure they're as low maintenance as possible - able to bear the worst of the weather all year round, yet be ready for a party at a moment's notice.

The boldness of the dark cabinetry is softened by the natural hardwood, and the solid worksurfaces blend together beautifully creating a simple yet stunning appearance.

To help you keep your kitchen in tip-top condition, we provide a Vantage Care Kit with every kitchen. Much like a car, our kitchens have a three year warranty, but they're built to last a lot longer. Let's meet the design team to talk about the materials we use and the 'Why' behind our choices.

BOLD. BEAUTIFUL.
BRITISH.

FORM = FUNCTION

Quality & beauty pervade everything we do.
Meet the team that made this vision a reality.

IAIN WORROD
Product Testing

CABINETRY

The Vantage is constructed from heavy-gauge aluminium finished with a marine-grade textural coating for complete protection against the elements. The parts are put through rigorous testing to ensure they're strong, robust, and function well.



ACCELERATED WEATHER TESTING

I'm responsible for the testing. I like to think of it like cars - outside all year round, all weathers - so we use a lab that serves the automotive industry. They put parts in a salt-spray chamber operating non-stop for weeks to simulate extreme corrosion testing. We also conduct the 'Florida test'. This tests exposure to constant high-UV and intense sunlight, combined with varying cycles of temperature and humidity, 24/7, month after month. This ensures the colour doesn't fade, even in countries like Australia.

grillo.

MANUFACTURE

We've combined modern manufacturing methods with hand finishing. In the photo above, Grillo Signature Rear Fascias are produced in our English factory. Below the stainless steel Beer Boss is finished on a linisher.

"WE'VE
COMBINED
MODERN
MANUFACTURING
METHODS WITH
HAND FINISHING"





LUKE WEBBERLEY

Operations Manager

PORCELAIN WORKSURFACES

Our worksurfaces are made from highly-durable porcelain. In addition to being immensely strong, they are stain-proof, weatherproof, scratch-proof and non-bleaching. Unlike some surfaces our porcelain is long lasting. You can prepare food or drinks directly on the worksurface without any worry of scratching or staining it.

ATTENTION TO DETAIL

The secret of its strength and durability is how it's made: Compacted under immense pressure in a form, and then fired in kilns where the temperature is slowly increased to 1200 - 1400°C. We then have the worktops precision-cut to size to fit perfectly into our cabinets. The edges are then polished, and finally a small bevel is ground into the top edge to finish them beautifully. And unlike regular porcelain, we have full-body colour running through the worksurface. The finish is a timeless, neutral, concrete finish, designed to blend in anywhere.



FRIDA RAGNAR

Design Engineer

IROKO HARDWOOD

Solid iroko hardwood is inlaid throughout the kitchen creating a beautiful contrasting seam. Stable, solid and durable, iroko wood is highly robust and resilient. It offers strength and stability due to its interlocking grain, and is ideal for outdoor applications.

The rich resins inside iroko offer a natural protection against damage caused by pests and weathering, so it does not require specific treatments or continuous maintenance. Being a natural product every piece is unique and full of character, and like cedar it will naturally silver with age.

“EVERY
PIECE IS
UNIQUE”

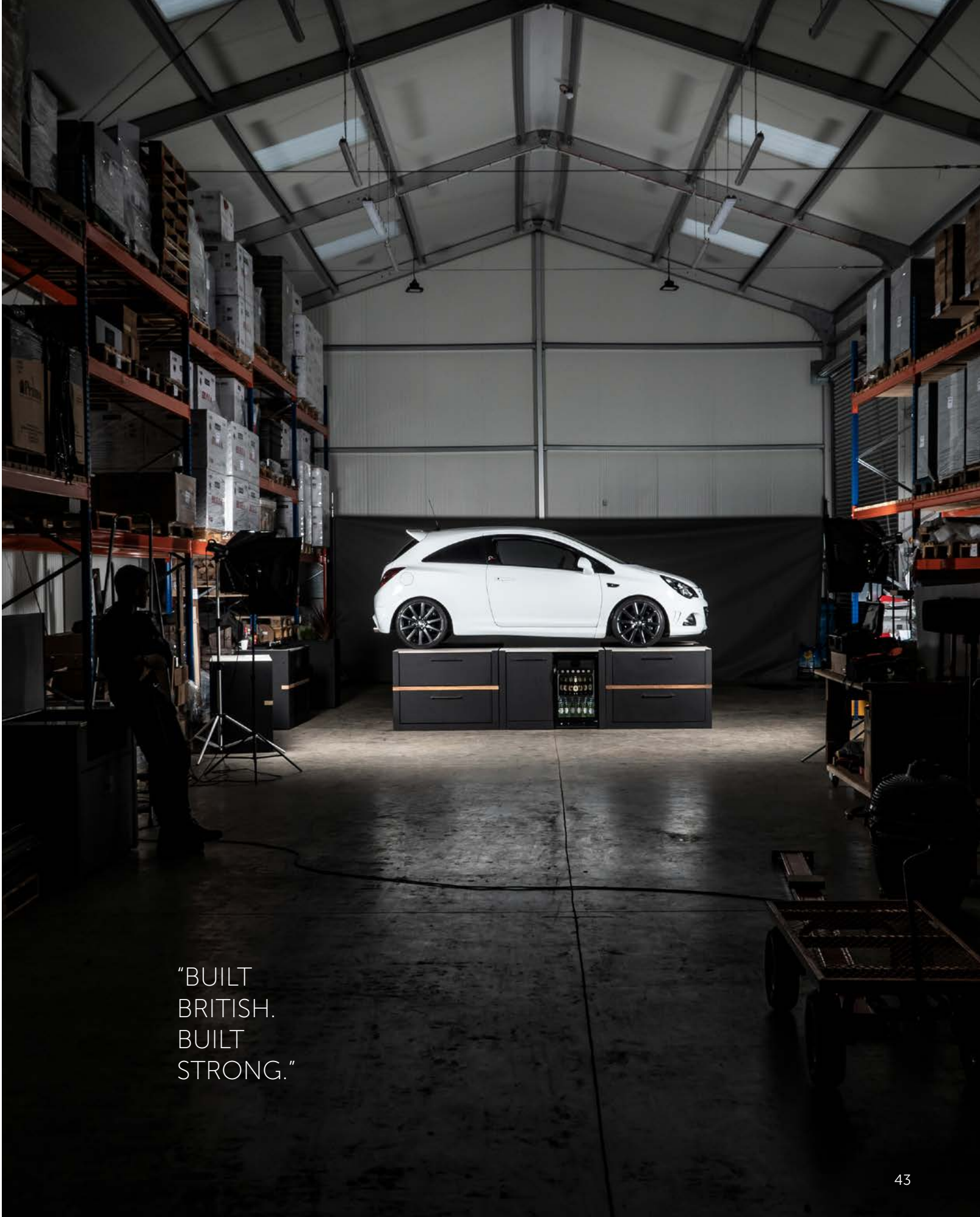
On our Iroko Care blog, you can see how thick and solid the finished timbers are, and how beautifully they contrast with black cabinetry.



PROVING A POINT

We've always struggled to convey to people just how tough our kitchens are. Until you've actually seen one, the assumption is they're just more mass-produced flimsy cabinets.

Our message to you: They aren't. To prove the point, we parked a Corsa on it (VXR Nurburgring Edition, for the enthusiasts). See the video on grilloliving.com/car-on-kitchen. Built British. Built Strong.



"BUILT
BRITISH.
BUILT
STRONG."

STRATFORD-
UPON-AVON

A PRETTY PLOT...

This project in Stratford-Upon-Avon, UK, by Bidford Landscapes, blends classic and contemporary to wonderful effect.



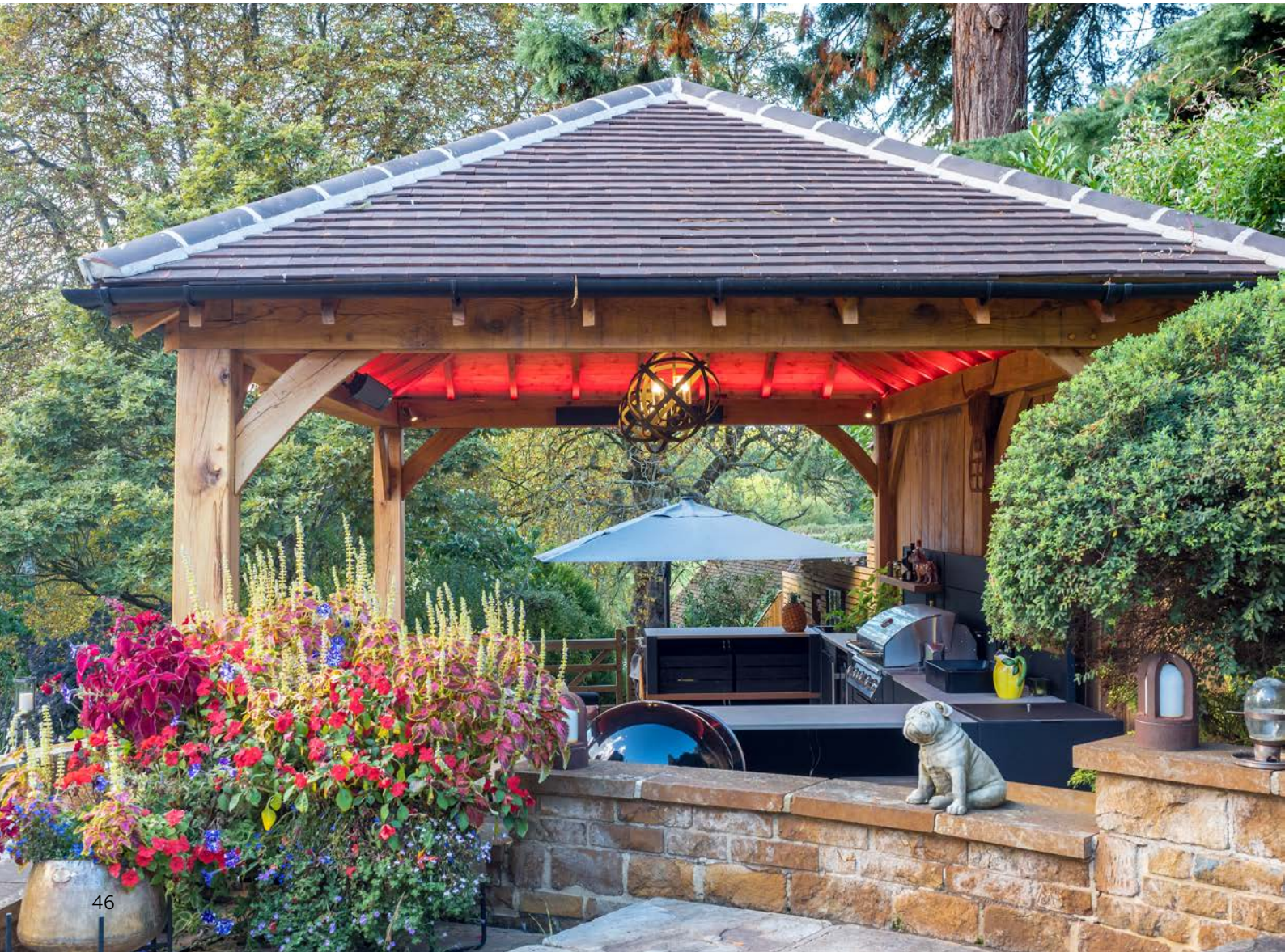
THE GARDEN

“A pretty plot, well chosen to build upon!”

So commented a local playwright, and whilst it’s unlikely he was referring to this plot, he may as well have been. Tiddington is just outside Stratford-upon-Avon, and this ‘pretty plot’ backs onto the Avon itself.

The garden has been finished to an uncommonly high standard by Bidford Landscapes, and can perhaps be best described as enviable. An immaculate and steeply-sloped lawn (croquet must be fun) is overlooked by a patio and a solid oak, tiled-roof pergola of traditional construction; the whole area bathed in dappled sunlight filtering through the stately boughs of a vast cedar.

Amongst the many features of this extraordinary garden is an outdoor kitchen, a simple U-shape featuring a gas barbeque, pizza oven, fridge, sink, ice well and planter. One can think of few better places to spend a long evening with friends, food and fire – than at this midsummer night’s dream.



A wide-angle photograph of a large, well-maintained garden. In the foreground, a vibrant green lawn stretches across the frame. To the left, a dense, dark green hedge runs along the edge. In the middle ground, a wooden pergola with a lattice roof stands near a stone wall. To the right, a large, mature evergreen tree with a thick trunk and dense foliage dominates the background. The sky is blue with scattered white clouds. The overall scene is bright and sunny, with long shadows cast across the lawn.

THE PROJECT

LANDSCAPER
Bidford Landscapes Ltd

PHOTOGRAPHY
Bidford Landscapes Ltd

LOCATION
Stratford-upon-Avon, UK

PROJECT
Landscaping of a garden sloping steeply down to the Avon.

WE LIKE
The attention to detail, the seamless blending of traditional and modern, and the beautiful setting.

LIGHT UP THE NIGHT OXSHOTT

Raine Clarke-Wills paints a masterpiece
in the South London suburbs.

Teamwork makes the dream work, as they say. And what a dream; this is the acme of a Surrey suburban townhouse garden.

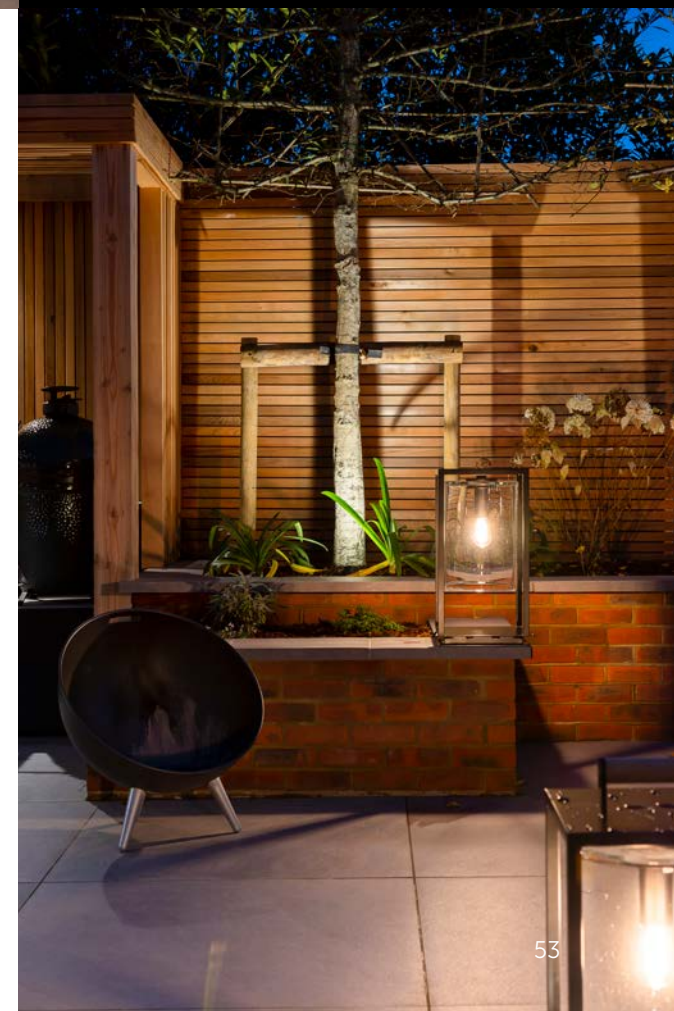
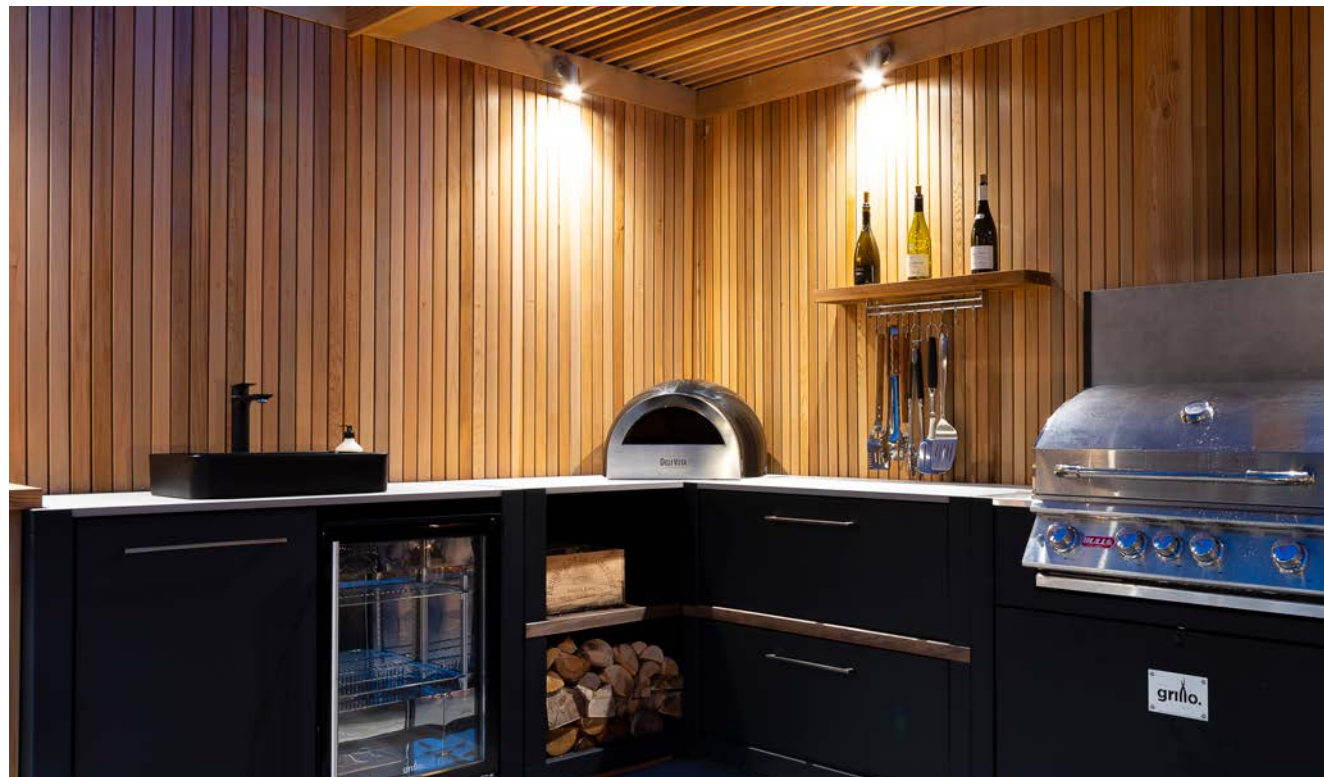
The team behind the teamwork of this masterpiece in Oxshott, Surrey, are Raine Garden Design Ltd, Bushy Business Ltd, Hampshire Garden Lighting, and Forest Eyes Photography.

Everywhere you look, some new artful detail demonstrating their collective expertise hits you. The beautiful and tasteful selection of materials. The very mature, regimented pleached beech hedge. The harmoniousness of the zoning; tidy yet so varied and interesting. The ancient olive, likely dating back to the reign of Victoria. The warmth and depth afforded by the layered lighting. The seamless extension of the Home from inside to out; because in this dream, the garden is Home as much as the house is.





"A SEAMLESS
EXTENSION
OF THE HOME
FROM INSIDE
TO OUT;
BECAUSE IN
THIS DREAM,
THE GARDEN
IS HOME AS
MUCH AS THE
HOUSE IS."





MEET THE DESIGNER

Raine Clarke-Wills is an award winning garden designer. She has been creating stunning gardens for clients throughout Surrey, Sussex, Hampshire and Berkshire for over 22 years.

Raine, this is a stunning project! Can you tell us a bit more about it?

Sure, the project involved creating a modern outdoor space in a contemporary style for clients who wanted a balance of evergreen structure and summer colour. They were particularly interested in having an al fresco dining area for entertaining, socialising, and parties. The garden also needed to be for all the family, including a decent size lawn and a children's area discreetly positioned.

What inspires you for a project like this?

My inspiration comes from the joy of analysing the thoughts of the clients and interpreting these thoughts into a new garden they are delighted with.

What challenges did you face?

As we work as perfectionists in the creative world, there are always challenges. One of the challenges we faced with this project was the handling and planting of the large mature pleached trees for which we had to hire special machinery to position in place. We spend time on detail which can lengthen the build time of the garden project but I'm sure we all appreciate it's all in the detail.

Did you recommend Grillo, or did the clients ask for us?

The clients weren't looking at any particular outdoor kitchen supplier, but once I introduced them to Grillo products, they were impressed and wanted to investigate further. I would certainly recommend Grillo outdoor kitchens as the products are well constructed from quality materials and also having the benefit of being made in the UK. One of the main advantages of using Grillo is the fact that the units are modular which makes them flexible in designing and configuring the final layout.

Can you tell us about the materials used?

The materials used for the new garden were mainly cedar and large pale grey porcelain stone slabs. These two materials complemented one another and introduced the contemporary style they were seeking into their new garden.

Did the project turn out as planned?

Yes, the project turned out according to the client plan and design with the addition of a gorgeous bespoke cedar slatted roof above a section of the Grillo outdoor kitchen.

rainegardendesign.co.uk





The image shows a beautifully designed outdoor garden at dusk. On the left, there is a modern bar area with a wooden slat wall, illuminated by warm lights. Two high-top stools are positioned in front of the bar. In the center, a dining table with four chairs is set up on a light-colored stone patio. The background features a wooden fence and a brick house. The garden is landscaped with various plants and shrubs, and the overall atmosphere is warm and inviting.

THE PROJECT

DESIGNER
Raine Garden Design Ltd

LIGHTING
Hampshire Garden Lighting

PLANTING
Bushy Business Ltd

PHOTOS
Forest Eyes Photography

LOCATION
Oxshott, Surrey, UK

PROJECT
Design and build of a multi-purpose outdoor space in a contemporary style.

WE LIKE
Just wow!

THE SCIENCE OF LIGHTING

Creating the perfect ambience is something to strive for when designing a garden, and lighting play a crucial role in achieving this. We sat down with Stuart Vieira, the Lead Designer at Hampshire Garden Lighting Ltd.

What are the different types of lighting in a garden?

There's two types of lighting groups; ambient lighting and lighting features. The lighting features serve as the focal points of the garden, and the ambient light provides the practical use. However, it is important to note that there are exceptions to every rule. For instance, freestanding lanterns are a feature light and need to be considered based on the theme and style of the garden to ensure that it complements the designer's and client's original intent.

What do you need to consider before investing in garden lighting?

When designing the garden lighting, it is important to take into account the intended use of the garden. A garden that will be used primarily for social events will require different lighting features than one designed for relaxation. Therefore, it is essential to understand the client's needs and design the lighting accordingly.

What colour temperature is best - warm white or cool white?

Ultimately, it's down to personal preference, but I typically adopt the rule of: Warm white for domestic and traditionally designed gardens, cool white for commercial and modern/contemporary gardens. Warm white lights gives a more relaxing feel, lighting plants and more traditional build materials. Cool white lights works well with modern architecture, smooth render, concrete, etc.

How do you choose the right lighting features for a garden?

The choice of lighting features is critical in creating the right ambience. It is important to consider the style and theme of the garden and choose lighting features that complement the overall design. For example, a rustic garden design would benefit from lanterns or torches, while a modern design could be accentuated with sleek, minimalistic lighting.



WHEN SURFING CAME TO SYDNEY **FRESHIE**

In 1915, Hawaiian Duke Kahanamoku introduced the nation to surfing at Freshwater Beach. And the Aussies rather liked it.

Perched above the beach, this spectacular Freshie penthouse offers uninterrupted views of the surfing action, Queenscliff Bay and the ocean beyond. Sat at your outdoor kitchen eyrie, you can take in the 180 degree panorama as you dine.





MOUNT GEORGE, HUNTER VALLEY

Another kitchen with an exhilarating view. This Cabin in the Clouds offers limitless vistas over the Hunter Valley region, from its perch atop Mount George. And you can rent it! cabinshuntervalley.com.au/cabin/arcadia/

A BURNLEY BUILDER'S YARD REBORN **ALAN TITCHMARSH**



Alan & the Love Your Garden team work their magic in sunny Burnley, UK... with a Grillo kitchen.

"REPLACE
JAMES'S...
AHM, *RUSTIC*
BBQ WITH
SOMETHING
A LITTLE BIT
SMARTER..."



"Reconnecting ourselves to nature in our outdoor spaces, whether large or small, can be life changing."

So says Alan Titchmarsh in the introduction to ITV's Love Your Garden, and we couldn't agree more. It's why we were delighted to be involved in their latest episode - to, as Alan put it, "replace James's rather, ahem, *rustic* barbeque, with something a little bit smarter..." Watch the episode to see Alan and his talented team - Danny Clarke, Katie Rushworth and Bruce Kenneth - turn a Burnley Builder's Yard into a Burnley Bliss... with a little bit of inspiration from a familiar-looking Stockport Shangri-La.





Danny Clarke gives the Grillo install team a helping hand. If you're ever looking for a new job, Danny...

The episode saw Britain's best loved gardener head to Burnley to meet a very special plumber. James Anderson set up a charity, Depher CIC, to provide free plumbing services to elderly and vulnerable families. What began 5 years ago as a gesture of support for his elderly neighbours has grown into a charity that's supported more than 39,000 people across Lancashire; people who otherwise simply couldn't afford it. Even though James now heads up a team of plumbers, he's still out there 7 days a week, 10 hours a day.

During COVID he dedicated his front garden to those in the area who don't have one, allowing anyone to plant or place something there in memory of someone they'd lost. But his own back garden, which should have been a place of escape and relaxation from his hectic life of helping others, was little more than a neglected builder's yard; paved from front to back. It was, as Alan said, one of the bleakest gardens that they'd ever taken on.

In redesigning James's garden, Alan took inspiration from a garden that featured in LIVING '22 - Stockport, Cheshire. It used a lot of hard landscaping to fantastic effect - making the garden not only low maintenance, but much more interesting. The garden had been divided into 3 different sections - a relaxation area, a Grillo outdoor kitchen area, and a private party social space - a veritable Ibiza party pad.



James & Barbara



Alan & his team worked their magic, replicating the Stockport Shangri-La in James's much smaller garden. Using clever landscaping and plenty of soothing planting, they made the perfect sanctuary for James to entertain, relax and recharge his batteries after his long, hard days at work.

itv.com/watch/love-your-garden



THE PROJECT

THE TEAM

Alan Titchmarsh, Danny Clarke, Katie Rushworth & Bruce Kenneth

APPEARED ON

ITV's Love Your Garden with Alan Titchmarsh

LOCATION

Burnley, Lancs, UK

PROJECT

Transforming a bleak builder's yard into an Ibiza party pad.

WE LIKE

A great cause, a dramatic transformation

GRILLO UK'S
GO-ANYWHERE SHOWROOM

GRILL ROVER



Coming to a  near you

grilloliving.com/grill-rover





GRILLO AU'S TRANSCONTINENTAL SHOWROOM

GRILL CRUISER



Coming to a  near you

grilloliving.com.au/grill-cruiser



GARDEN DESIGNER CONSILIUM HORTUS

These living spaces are the magnum opus of Essex-based garden designer Consilium Hortus

BOATHOUSE ON THE BLACKWATER

The saltmarshes of the Blackwater Estuary have been harvested for salt production for millennia, with evidence of salterns going back at least to Roman Britain. Nowadays the estuary's spring tides are the source of the world-famous Maldon sea salt. Just 10 miles upstream, on the River Blackwater, this riverside idyll has everything

you need for a lazy summer afternoon. Don a straw hat, blazer and boat shoes, and scull off down the Blackwater on a 'Three Men in a Boat'-style expedition to the nearest pub for lunch. Then weave your way back and continue the revelry on deck - the steadier, less-likely-to-tip-you-in deck of your outdoor living area, that is.





THE DESIGNER

We sat with Samuel Moore to discuss not only this project, but also his past experiences which have led him to land a position on the Pro landscaper '30 under 30' list, be shortlisted for the RHS young designer of the year award and Pro Landscaper's prestigious Garden Design Company award.

When was your passion for landscape gardening born?

I have enjoyed gardening for my whole life, as long as I can remember. As a child, I used to spend a lot of time in the garden and was keen to help my parents where I could. I suppose I have always had a fascination with gardening. This led me to studying a degree in Landscape and Garden Design at Writtle University. I have always had the passion, but this provided me with the skills which have enabled me to work in the industry.



THE DECK

The decking is Millboard's unmistakable Weathered Oak. "Driftwood creates a bohemian, escapist getaway and works perfectly alongside swimming pools & ponds."

What inspired you for this project?

This project was heavily driven by the client. They wanted to create two distinct spaces which added use to the property but were in line with the heritage of the site. Although I did provide some recommendations, the client provided me with a specific brief which I used to develop the design. I like to help my clients in a collaborative way – using their brief and implementing my creative vision to their gardens.

Were there any challenges?

There was one challenge which did hold up the project a little. The decking slightly overhung the river. This meant that, as a result, we had to contact the environment agency to ensure that the project was compliant with their regulations. This was quite a complicated procedure and made it difficult to complete the project in time.

Did you recommend Grillo?

Yes, we did! Clearly, a Grillo outdoor kitchen was the perfect match for this project. The kitchen materials are in keeping with those used throughout the landscape. The cabinetry creates an industrial feel which mirrors the charcoal pergola, lounge and table hardware. Furthermore, the solid iroko hardwood not only aligns with the wooden dining furniture and the hot tub, but also aligns the arboreal project with its landscape.

Samuel Moore,
consiliumhortus.co.uk

"THEY
WANTED
TO CREATE
2 DISTINCT
SPACES"

CAMULODUNUM, ESSEX

Camulodunum, or Colchester, as the city has more recently become known, has a long history. It was already a fortress and seat of power when the Romans conquered it in AD 40, and it became

Roman Britain's first capital. Around AD 60 the Iceni tribe razed the town, but since then violent uprisings have become less common. This leaves Colcestrians free to pursue more peaceable activities, such as commissioning Consilium Hortus to transform their garden, or enjoying their cena on the solarium, next to their Grillo culina velit.



THE PROJECTS

DESIGN & LANDSCAPING
Consilium Hortus

LOCATION
Kelvedon & Colchester, UK

WE LIKE
Sensational sub divo dining spaces

MADE IN CHELSEA

Small space? Dream big.



It can be difficult to know what to do with a small garden. But sometimes big plans are more achievable in a small space.

Louise Thompson, a star of the popular TV series "Made in Chelsea" and her partner Ryan Libbey, performance coach and co-star, have recently transformed their London townhouse's typically compact garden into an impressive outdoor living space. Their plan was to design the garden so that just stepping out the backdoor felt like a holiday.

"OUR PLAN FOR THE GARDEN MAKE-OVER WAS TO MAKE IT FEEL LIKE WE WERE ABROAD."



THE PROJECT

OWNERS

Louise Thompson
& Ryan Libbey

LOCATION

Chelsea, London

PROJECT

Make a small townhouse garden feel like a holiday.

WE LIKE

Big ideas can fit in small spaces.



RYAN LIBBEY

Our plan for the garden make-over was to make it feel like we were abroad. The water feature, the down lights, the plant choices, the tile design, the sofa seats and the outdoor kitchen from Grillo has made it feel that way.

We spend a lot of our time in the garden as a family. The baby even has a tent out there, which he usually shares with the dog.



WARATAH GARDENS

TIM HORNER

The Aussie-born UK-based garden designer talks plants, gardens & cricket.

"THE VALUE IT ADDS TO YOUR HOUSE, THE VALUE IT ADDS TO YOUR LIFE - JUST BEING ABLE TO SIT ROUND WITH YOUR MATES"

My name's Tim Horner. I run a landscaping company called Waratah Gardens. We're based down in Surrey and West Sussex in the UK, and we've been operating for about 20 years building and designing gardens.

So you're a born & bred Aussie? Are there differences in UK & AU garden designs?

Yeah, I grew up on a cattle farm, so we ran beef cattle at a place called Kempsey, between Sydney and Brisbane. I've lived out here for about 25 years now, but I get back to AU quite a lot. And I'm noticing more and more that garden design style is really starting to emulate and bring in some of those European design ideas.

What is it you like about English gardens?

What I love about English gardens is the plant palette. Growing up in Australia, we never really got a chance to play around with those pastel colours, which really come to life in the UK. In Australia, it's all very vivid, very primary colours; whereas here, the seasons and the light change throughout the year. It really gives you an opportunity to play with the pastel palette.



The New South Wales Waratah *Telopea speciosissima* is the State Flower of NSW, shown here at the Royal National Park, Sydney. In addition to its striking flower (*speciosissima* means 'most beautiful'), waratahs are known for their fire-hardiness. Most of the plant is safe underground in a giant root structure called a lignotuber. The fire stimulates new flowering stems, and the ash releases nutrients that sustain the new grown. Vibrant pink NSW Waratahs growing amongst wildfire-blackened trees make an unforgettable sight.

"THE ABILITY TO COME HOME ON A WEDNESDAY NIGHT AND THROW A STEAK ON - I THINK THAT'S WHAT PEOPLE WANT TO DO"

You cut your teeth growing exotic plants at Kew Gardens, in London?

There's a lot of trials going on at Kew. It's an amazing place really... the Royal Horticultural Society and all their books saying a lot of stuff that we weren't able to grow [in the London climate]. I've always wanted to grow a Waratah flower, with the company being called Waratah. Haven't had much joy with that, but yeah, we managed to grow a banana! They said we wouldn't be able to do it... we actually got them to fruit too, which is pretty unusual.

Is what people look for in a garden changing?

Yeah, English gardens have transformed a lot, from that little sort of quaint brick path with lavenders down the side, to these big blockbuster outdoor living spaces. Outdoor kitchens have become a massive thing for us. People want to be out in their gardens, doing what they do inside – but outside. And they want to be outside a lot more, you know? And not just in the summer – they want to be out there by the fire, in the autumn and the wintertime.

What do you think is behind the growing outdoor living trend?

The value it adds to your house, and the value it adds to your life, you know. Just being able to sit around with your mates, and have a chat, and throw a sausage on there if you wanted to, or a steak. I think that's what being outside is all about, really. Just the ability to come home on a Wednesday night and throw a steak on - I think that's what people want to do.

KELVIN GROVE, BRISBANE

Steak night can be every night for this apartment in Queensland. With a choice of BBQs you could have a steak-off with your mates.



"OUTDOOR
KITCHENS HAVE
BECOME A
MASSIVE THING
FOR US"

**You use our CAD models -
how do they work for you?**

What really helps us in the build process is the design models. Not just on the website, where you can sort of rotate them round and have a look - which is great - but I can take that model, and put it in my design model. And the client can see it in the environment, and see how they're going to interact with that space - actually as it is, millimetre perfect!

Which Ashes team will you be supporting?!

As long as I've lived here obviously I still support Australian cricket. What about the next Ashes? That's a good question... I certainly have to hide on some days, and turn up to work if Australia's lost!



"CHECK
OUT GRILLO,
MATE. THEIR
KITCHENS
ARE GREAT!"

Waratah Garden Design & Construction was set up by Tim Horner Dip GD, a professionally qualified designer with decades of horticultural and landscaping experience.

Why does Grillo work for you?

Grillo has been a real winner for us because the appearance is just super sleek. And it's unfussy, you know. It matches in with pretty much any design style that we're trying to achieve. And they've done so much work into making sure that everything from the metal to the timber to the porcelain tops are going to stand up to any environment really, including the harsh Australian summer. My woodwork teacher at high school used to have a nice engineering abbreviation: Keep It Simple, Stupid! And it's super simple, but super tough.

What would you say about Grillo to a Brit or Aussie looking to buy their first outdoor kitchen?

My message about Grillo for anyone in Australia thinking about buying an outdoor kitchen is that if they're looking for quality, check out Grillo, mate. Their kitchens are great!

waratahgardens.co.uk

STAWELL, GRAMPIANS

This beautiful, and beautifully simple, layout in Stawell VIC was our first Australian kitchen install. You can't go far wrong with a simple 3 unit run with feature walls and a gas grill in the middle. Symmetry never really goes out of fashion.

The Grillo iroko feature wall and shelf make a stunning feature at the front, and Grillo's classic structural seam of iroko is on full display at the back. Just a shame there's not a path along that border for guests to admire it!

"GRILLO'S
CLASSIC
STRUCTURAL
SEAM OF
IROKO IS ON
FULL DISPLAY
AT THE BACK"



ENGLISH
GARDENS HAVE
TRANSFORMED
FROM A
QUAINT BRICK
PATH WITH
LAVENDERS
DOWN THE
SIDE TO
THESE BIG
BLOCKBUSTER
OUTDOOR
LIVING SPACES

REIGATE, SURREY ➤
& HANDCROSS,
SUSSEX ➔

“A garden is a lovesome thing”; so wrote the Manx poet T. E. Brown. Contemporary gardens don’t come much more English than these. Hydrangeas crowd the borders, *Verbena bonariensis* interrupts our tidy outdoor kitchen and typesetting with its gangly form.

There’s a certain timelessness in the juxtaposition of the unruly beds and the rigid symmetry of the hard landscaping. The avant-garde alloys with the ageless; outdoor living spaces mingle with “rose plot, fringed pool, ferned grot—”. We’re sure the poet would feel at home here.



UPGRADE TO LIFE 2.0 THE MERCIAN

A new version of living at the
Mercian in Birmingham, UK.

MODA LIVING

This is Life 2.0.

A new version of living has arrived. The way you work... upgraded. The way you workout... levelled up. The way you play, the way you entertain, and the way you relax... All updated! This is life 2.0.

The Mercian, Birmingham

Located on the former site of the renowned nightclub, The Click Club at Burberries. Moda, The Mercian is the tallest residential tower in Birmingham. 481 beautiful apartments for rent over 42-storeys. Top-tier

amenities, epic views and a 200-metre rooftop running track - one of the first in the UK's housing market. Birmingham, are you ready for life 2.0? The only way is UP! Upgrade to life 2.0.

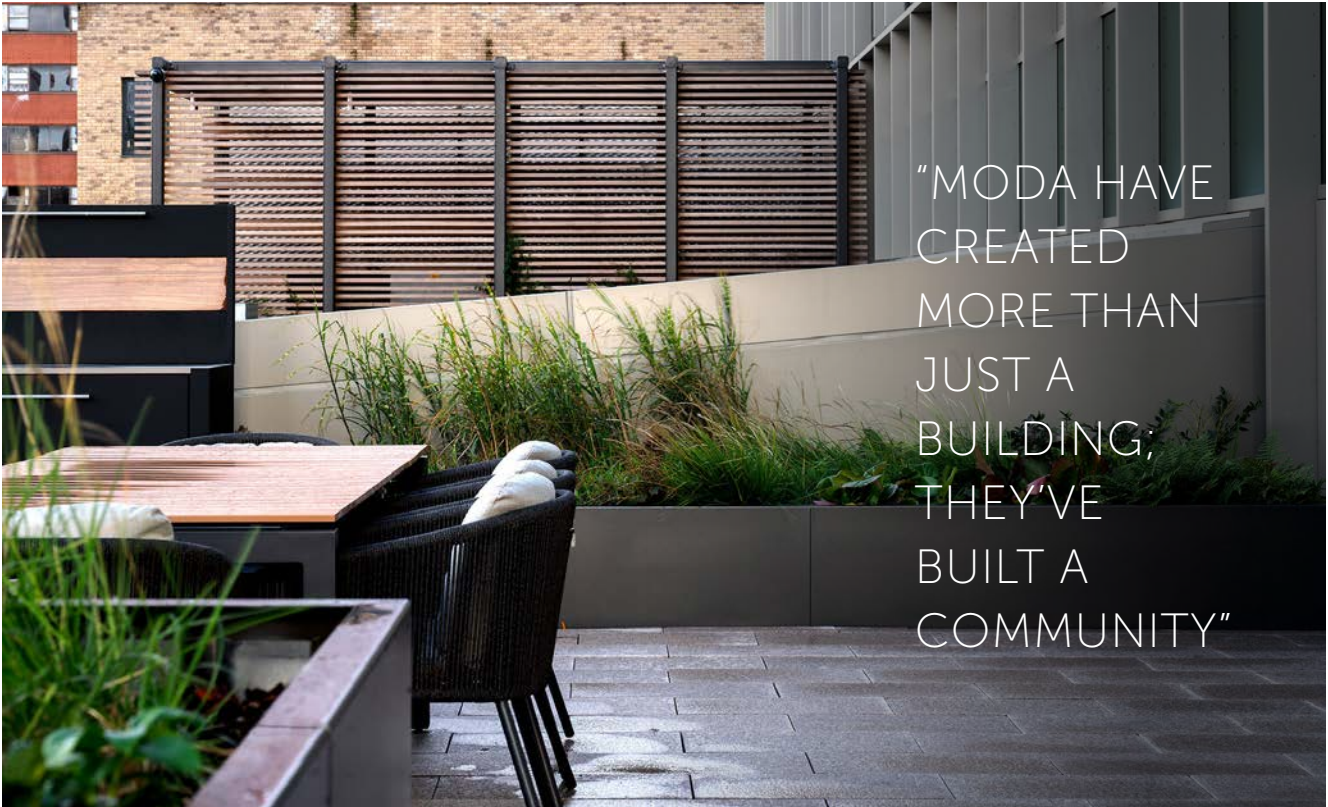
modaliving.com



DESIGN

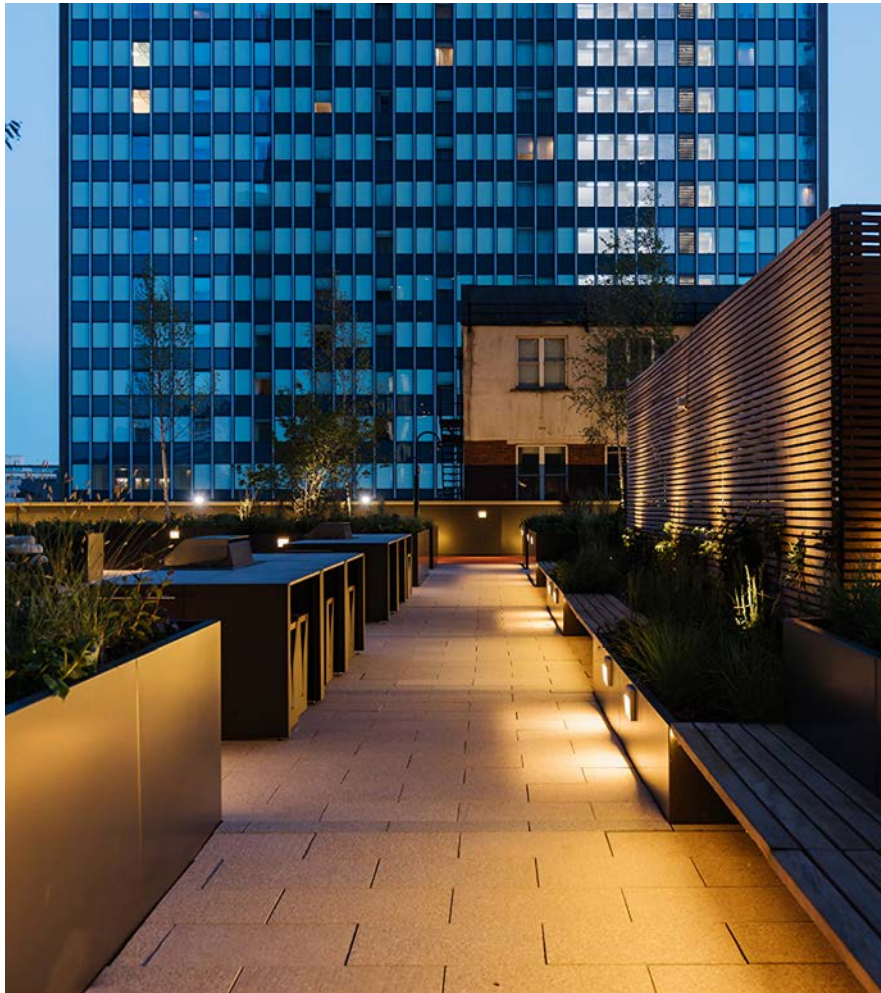
The Building

The Mercian, by Moda Developments and Glenn Howells Architects, is one of the newest additions to the Birmingham skyline. 42 storeys and 481 beautiful apartments are the headline figures for Birmingham's tallest residential building. Over 6 years in construction, it's a feat of modern architecture, engineering and design. But in the Mercian, Moda have created more than just a building; they've built a community. Top-tier amenities, outstanding views and the UK's first roof-top running track are all designed to provide residents with the best possible living experience.



Rooftop Kitchens

The Mercian features a total of four Grillo outdoor kitchens. Strategically placed on the rooftop, they offer breathtaking views of the surrounding cityscape. The kitchens are fitted with Grillo Voltiq electric barbeques, worktop and cabinet space, outdoor fridges and bar seating. There are few better places to spend a long Friday evening; authentic grilled food, a glass of wine in hand, friends, company and winking city lights.



THE PROJECT

DEVELOPMENT

Moda Developments

ARCHITECT

Glenn Howells Architects

CONTRACTOR

John Sisk & Son

LANDSCAPE ARCHITECT

Oobe Landscape Architects

OUTDOOR KITCHENS

Grillo Vantage

ROOF PLANTERS & SEATING

Logic Manufactured Bespoke

PHOTOGRAPHY

Scopic Productions & Logic

Manufactured Bespoke

LOCATION

Broad Street, Birmingham, UK

PROJECT

A 42-storey tower block that redefines urban living.

WE LIKE

If this is the future, the future includes BBQs. Count us in.

INSIDE OUT

CLAYWORTH COTTAGE

We meet the maker of Clayworth Cottage, near Dunstable, UK, to take us through the Grand Designs masterpiece.

**GRAND
DESIGNS**

MEET THE MAKER

Ollie, tell us the story behind Clayworth Cottage.

The story behind this house is that my dad John, his wife had a stroke about five years ago. And sadly, it meant that they could no longer live in their previous house, which was an old 16th century manor house. We decided to build a very different, very modern, single-storey property, which would help Helen's recovery from her stroke. We are situated on top of the Chilterns, an Area of Outstanding Natural Beauty and conservation area.

So how did you get involved with Grand Designs?

I have a property development business. And so my father instructed me to construct this property. Whilst we were going through the design aspects on Clayworth Cottage and working with the architects, they actually asked us whether we wanted to be on Grand Designs. And both me and my dad looked at each other questionably and then thought, yeah, why not? Let's do it, it'll be an adventure!





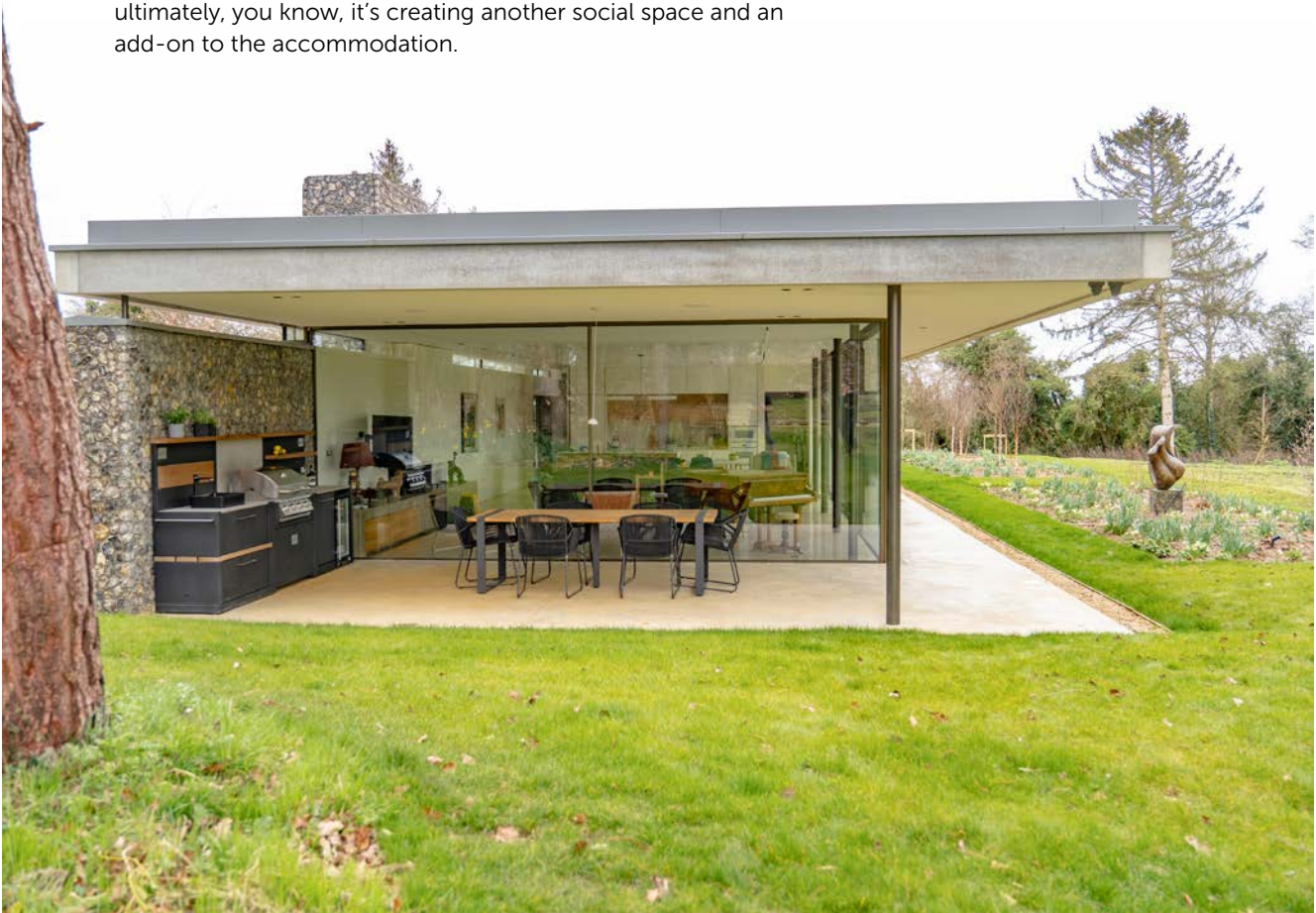
The architecture is amazing! What inspired you?

We wanted it to be a pavilion-style house. So single-storey living, and the way pavilion-style houses work is that there's a lot of counter-leverage on things like steels and overhung areas where you are bringing in the inside and the outside together. As you drive down the driveway, you have this clerestory glazing, which makes it look like the whole roof is floating very effortlessly. Architecturally, the inspiration came from these very Art Deco and modern pavilion-style properties. And really, it's just being able to achieve those simple, clean and straight edges where everything just tallies in perfectly.

This property mixes indoor and outdoor living to an extent we've never seen before. How was that achieved?

The vision for the outdoor area was that because we've got these large glazed panels over here, the internal room feels like you are part of the outside. When you're in the living room, and you look through with all the glazing open, it just seems like one big outside space. It just makes it a very sociable space where people can be in the living room, we can be cooking a barbeque out here, we can be entertaining, we've got the sound system here. And ultimately, you know, it's creating another social space and an add-on to the accommodation.

“WITH
ALL THE
GLAZING
OPEN,
IT JUST
FEELS LIKE
ONE BIG
OUTSIDE
SPACE”



How many times did you meet Kevin McCloud?

We met Kevin, I think it was six times... You're now getting into the territory of what I'm not allowed to say! Kevin McCloud loved it. And that was it.

How did you choose the outdoor kitchen?

John is very big on cooking outdoors. And that really, from the very offset in the design plan, was actually to have an outdoor kitchen space, so that he could use that in the summers and winters. When we were looking at outdoor kitchens, we wanted something that would tie in with the materials of the building. We just felt that the Grillo kitchen worked so well, because it blended in with the different colours within the flintwork; we've got the timber which works with the cladding; and then we've got the worktops which work so well with the polished concrete floor and also the concrete fascias above us.

Are outdoor kitchens are a growing trend?

So as a developer myself, my company Austin Worboys, we have seen a huge increase for outdoor entertainment and outdoor kitchen areas. Most properties we build now, the client's requirements are to have an outdoor kitchen. People prefer to bring people to their houses and be able to entertain them. And if you can do that summer and winter in a purpose-built outdoor space, you're going to use it all the time. You don't need to go out and... everyone loves a barbecue. And, yeah, they're becoming a lot more popular.

Ollie Worboys, austinworboys.co.uk



“MOST PROPERTIES WE BUILD NOW, THE CLIENT’S REQUIREMENTS ARE TO HAVE AN OUTDOOR KITCHEN”

THE PROJECT

DEVELOPER
Austin Worboys

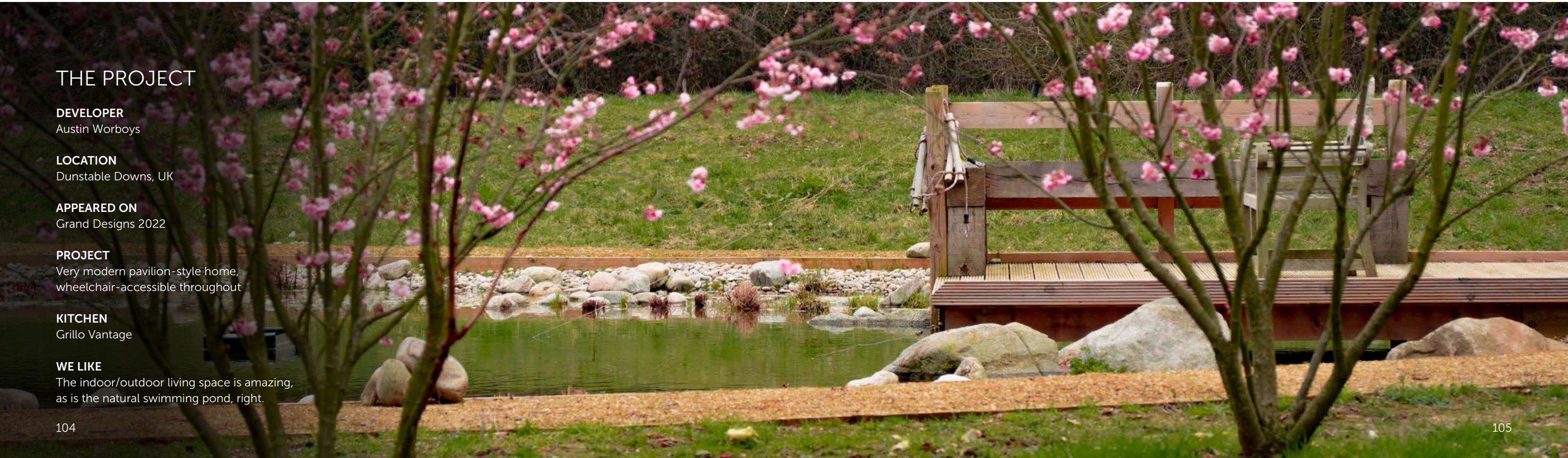
LOCATION
Dunstable Downs, UK

APPEARED ON
Grand Designs 2022

PROJECT
Very modern pavilion-style home, wheelchair-accessible throughout

KITCHEN
Grillo Vantage

WE LIKE
The indoor/outdoor living space is amazing, as is the natural swimming pond, right.



ELECTRIC BBQ THE VOLTIQ

Safe, clean and easy, Voltiq is designed for the roof terrace.

VOLTIQ

The Grillo Voltiq electric BBQ is safe, clean and easy. Built to last, the Voltiq grill has a neat streamlined design and is perfect whether you're on a roof terrace, have environmental restrictions, or just want the simplicity of plug and grill!

Electric grills are primarily designed for environments where it's impractical or illegal to use a 'naked flame' barbeque, for example on balconies, roof terraces, and where environmental restrictions apply. It's designed to make the BBQ

experience accessible to people who otherwise would not be able to grill a burger on a warm summer's evening.

Due to the power restrictions of a standard socket, an electric BBQ will never have the same direct heat output as a gas flame or charcoal. Can I still get grill marks? Yes, it is possible; we recommend thoroughly preheating the grill for around 30 minutes with the lid closed to get the cast iron grate searing hot, then allowing for a longer cook time than on a gas or charcoal grill.



GRILLO MODULES

Grillo Vantage is a design-led outdoor kitchen, blending iroko hardwood with beautifully finished heavy-gauge cabinetry.

Made in England, the modular & customisable units let you have your kitchen, your way.



CABINETS

Vantage kitchen cabinets come in a broad range of styles, allowing you to build your kitchen, your way. All worksurfaces are 910mm in height with the adjustable feet at their lowest (most retracted) position. There are two basic sizes:

120CM

120cm full-size cabinets have a footprint of 1200 x 610mm. Most appliances and barbeques are in 120cm cabinets.

61CM

61cm square cabinets have a 610 x 610mm footprint. They are ideal as a corner or end cabinet, but can be used in a run of kitchen if required.



VANTAGE CABINET

Feature wall, rear fascia & cabinet door options.



VANTAGE BAR

Rear fascia & Beer Boss options.



VANTAGE BAR TABLE & STOOLS

Feature wall & rear fascia options.



VANTAGE BENCH

No options.



VANTAGE DRINKS FRIDGE

Feature wall & single/double fridge options.



BARBEQUE OPTIONS

Various options, see next page.



SINK OPTION

Available on various cabinets, see 'Options' p. 88.



CUSTOMISE YOUR CABINETS

For feature wall, rear fascia & door options, see 'Options' p. 86.



VANTAGE DRINKS STATION

Comes with lid. Feature wall options.



VANTAGE PLANTER

Unplanted. Feature wall options.



VANTAGE TALL SQUARE

Feature wall options. Orient to hide or expose storage opening.



VANTAGE SHORT SQUARE

Feature wall option.



BBQS

The Vantage range comes with a wide variety of barbeques.

GAS

Super convenient, easy-to-use. The Bull grills are high quality and high-powered, and we offer both bottled and mains gas variants.

ELECTRIC

Lower-powered, but sturdy, safe & simple. Voltiq is for roof-terraces, or where a naked flame is deemed unsafe.

CHARCOAL

Charcoal-fired, Gusto has thick ceramic walls that retain heat, smoke & moisture. The classic kamado barbeque.

WOOD

Only a wood-fired pizza oven can give authentic results. Delivita's stylish and compact ovens are made in Yorkshire, UK.

FIRE

The Chef's Anvil is for lovers of theatre, smoke & real fire - a unique and versatile barbeque. A shorter Anvil is available for cosy seating areas, doubling as a fire pit.



GAS BBQ STATIONS

Model, gas type, side-burner, feature wall & rear fascia options.



ELECTRIC BBQ STATIONS

Feature wall & rear fascia options.



GUSTO CHARCOAL BBQ

Feature wall option. Comes with base & Pro Pack.



DELIVITA PIZZA OVEN

Can sit on most units. Comes with Pizzaiolo Kit.



CHEF'S ANVIL TALL

Comes with Anvil Toolkit.



CHEF'S ANVIL SHORT

Comes with Anvil Toolkit.



FEATURE WALLS

A feature wall can be added to most Vantage kitchen cabinets. Feature walls offer the ultimate flexibility in personalising your kitchen.

120CM FEATURE WALLS

120cm feature walls can be added to any 120cm cabinet. Note that only Signature Black, Slatted and Porcelain feature walls can be specified behind a barbeque.

BRIDGING PANELS

Bridging panels allow you to continue your feature wall behind any 61cm square unit. Note a bridging panel requires a feature wall each side for support.



SIGNATURE BLACK



TOOL RAIL



IROKO INLAY & TOOL RAIL



IROKO INLAY



SLATTED



SLATTED SOLO



IROKO SHELF



PORCELAIN



SLATTED CORNER



SLATTED CENTRE



SLATTED CENTRE DEEP



SLATTED LEFT/RIGHT CORNER



OPTIONS

Personalise your kitchen with the right selection of optional accessories. Note that we don't offer accessories such as tongs & gloves for purchase, as these are provided as a complementary gift with every kitchen sold.

HANG IT ACCESSORIES

Specifically designed to complement the Slatted Feature Wall range. With Hang It, the only limit to personalising your kitchen is your imagination.

CABINET ADD-ONS

A variety of optional extras are available to add to our 120cm cabinets. When chosen carefully these can transform the look and functionality of your kitchen.

REAR FASCIAS

For many 120cm cabinets you are able to choose between two rear fascia designs. Both are designed to make the kitchen look as good from the back as it does from the front.



HANG IT, HOLD IT.

12 x 12cm pot for herbs, lemons or whatever takes your fancy.



HANG IT, SEASON IT.

40 x 5cm spice rack. Keep your favourite spices close to hand.



HANG IT, DRY IT.

Kitchen towel holder. A must for any working outdoor kitchen.



HANG IT, CHOP IT.

Magnetic knife board with chef's knife, filleting knife & carving set.



TARN OUTDOOR SINK

Tarn can go on any full-size cabinet except the double fridge.



CABINET DOORS

Sleek gas-hinged cabinet doors with stainless steel handles.



BEER BOSS

An option on the Bar, but it really shouldn't be optional.



EBONY STORAGE CRATE SET

Four ebony-coloured wooden storage crates.



SIGNATURE REAR FASCIA

Our standard rear fascia has an understated elegance.



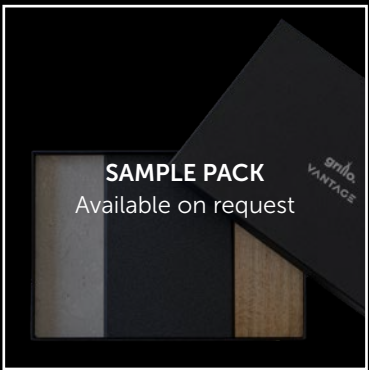
HABITAT REAR FASCIA

Optional Habitat rear fascia has a more contemporary feel.



STAINLESS TOOL RAIL

For the end of a run of kitchen. Tools not included.

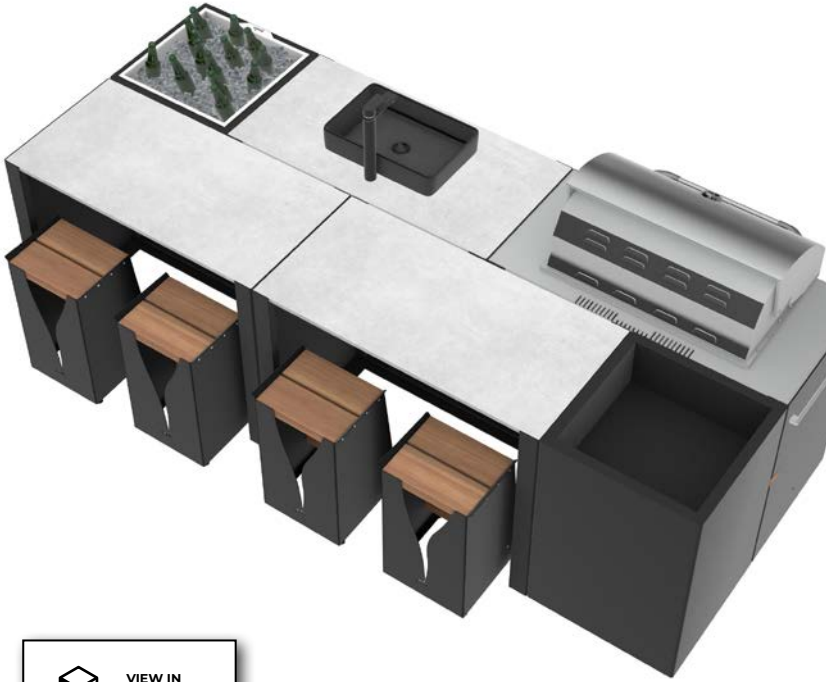


SAMPLE PACK

A sample pack showcasing our materials, available on request.

3D ONLINE CONFIGURATOR

Design your kitchen now! Check out our 3D online configurator that lets you build your own kitchen, see it in 3D (or AR!), and then buy it. Online.





NewMy DesignsSaveSave asMenu

+ ADD NEW PRODUCT



Gas BBQ Station

BBQ Choice: Outlaw Bottled Gas (LPG)

Feature Wall: None

Rear Fascia: Signature

£3,150.00





Stainless Tool Rail

£20.00





Vantage Bar Table & Stools

Feature Wall: None

Rear Fascia: Habitat

£1,800.00





Vantage Bar Table & Stools

Feature Wall: None

Rear Fascia: Habitat

£1,800.00





Stainless Tool Rail

£20.00





Vantage Foliage Planter

£650.00





Planter with Cube Ice Well

£950.00



Delivery & Installation: ⓘ

Installation: £950

Subtotal

Delivery & Installation

TOTAL (inc. VAT)

£11,415.00

£950.00

£12,365.00

VIEW IN 3D/AR

EMAIL QUOTE

CHECKOUT

118

119

THE grillo'd // SERIES



GRILLO'D:
GREAT FOOD

GREAT STORY

We could explain what Grillo'd is all about. But instead we'll tell you what's going on in the photo above.

MIKE

got the cast iron skillet so ripping hot the beef fat spontaneously combusted. He's cooking some £300/kg A5 Ito Wagyu ribeye, which is why he's looking so worried...

CHARLIE

is demonstrating exactly how *Alain Ducasse* at *The Dorchester* don't make their Italian meringue (who knew they didn't BBQ it?). He then demonstrates the way they don't toast them.

PHILLI

skewers up the biggest kebab we've seen. She once Head Cheffed for cult restaurant *Kebab Queen*... and we think that would be a fitting epithet.

MARCO

shows us the less-easy, quite speedy way to stretch dough. He says it's one to impress your guests... but you might want to get some practice in first!

Most of us don't have the time or the helicopter

to spend our non-holiday summer's evenings sat by a Finnish lake slowly smoking *loimulohi* - 'blazed salmon' - using a trout we caught attached vertically to a log we split with pegs we whittled by a fire we kindled. Sipping beer we chilled. But it would be nice if we did. So we do the next best thing:

A supermarket-sourced salmon gets attached to an oak board with bamboo skewer pegs and put in the kamado BBQ, with the coals precariously

arranged on the multi-tiered rack holder. Is it as good as the Finnish lake experience? No. Is it still sensationally good and deeply satisfying? Yes.

Which brings us exactly to the point. Almost invariably, great food is inseparably intertwined with a great story. You can't have the one without the other; the one *makes* the other.

The story informs the experience; the experience makes the memories; the memories define the greatness...

The greatness is shared on Instagram.

ALMOST
INVARIABLY
GREAT FOOD
IS INSEPARABLY
INTERTWINED
WITH A GREAT
STORY





You may not think of it as a story. Consider the satisfaction and reward of making a super fresh pasta sauce with your own home-grown tomatoes. Would the satisfaction be the same if the pasta sauce came from a jar? It's the experience of growing, and the joy of harvesting. It's the story.

Perhaps you bought your tomatoes - some amazingly expensive (and amazingly flavoured) Spanish winter tomatoes. They can't be grown in summer - they have to be fed a starvation diet of seawater and denied light and warmth to reach their full flavour potential. Would you tell your guests what they're eating?

You serve up a fantastic forerib of retired-dairy beef; at 12 years old it's 6 times the age of any other beef on the butcher's counter, and has a flavour to match. The story informs both the experience and the taste buds; of course you tell your guests.

Or consider this: You go to a famous restaurant. Famous for what? The questions is moot: famous (adj.) from Latin *famosus* "much talked of".

The Grillo'd Series is a story about food stories. And we're still on Chapter 1.



MIKE MALLOY

of Malloy's Craft Butchery. Mike's father wanted him to be a surgeon, so sent him to work for the butcher at a young age. It's fair to say his career in the medical profession is... on hold.

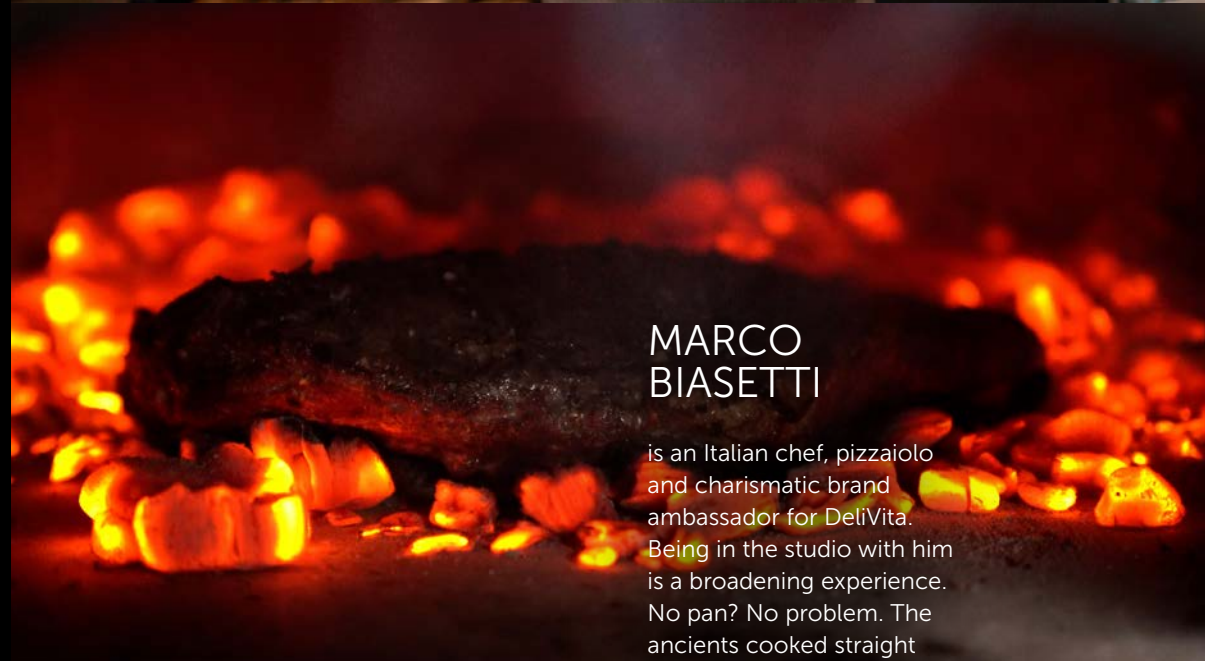
From the traditional to the unusual, Malloy's Craft Butchery shows you what meat should taste like.

cambridgebutcher.co.uk



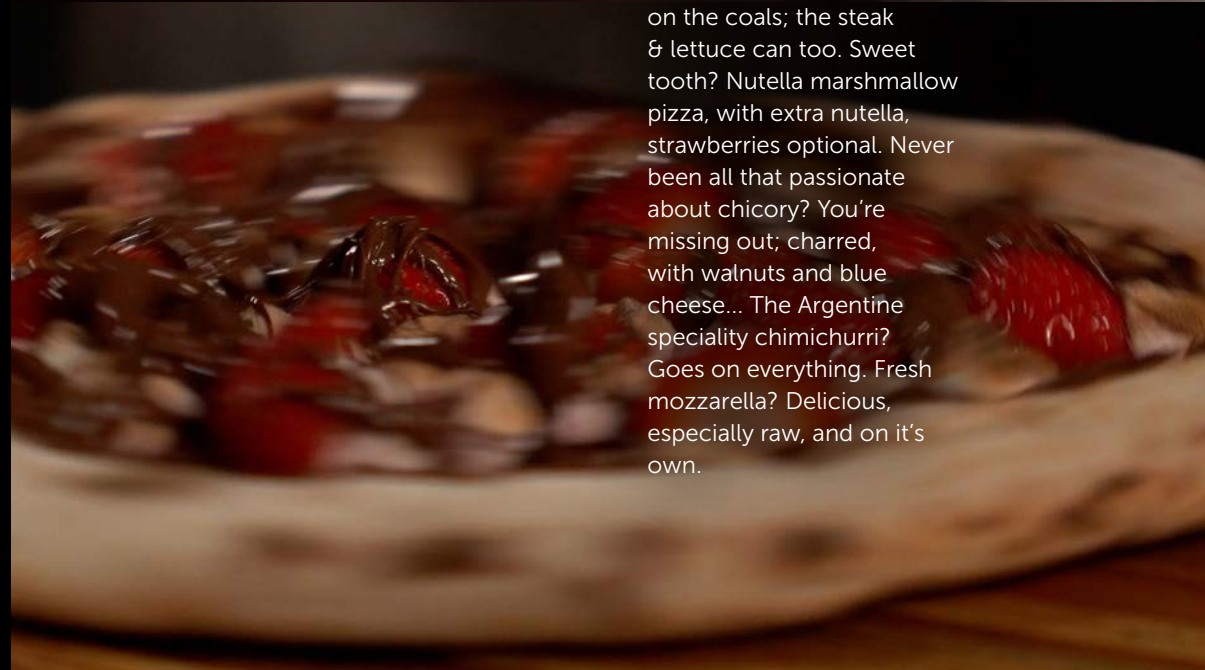
THE GRILLO'D SERIES IS A STORY ABOUT FOOD STORIES





MARCO BIASETTI

is an Italian chef, pizzaiolo and charismatic brand ambassador for DeliVita. Being in the studio with him is a broadening experience. No pan? No problem. The ancients cooked straight on the coals; the steak & lettuce can too. Sweet tooth? Nutella marshmallow pizza, with extra nutella, strawberries optional. Never been all that passionate about chicory? You're missing out; charred, with walnuts and blue cheese... The Argentine speciality chimichurri? Goes on everything. Fresh mozzarella? Delicious, especially raw, and on it's own.

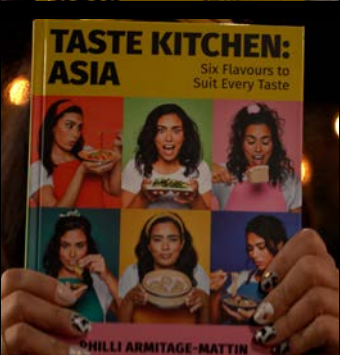


TRISTAN WELCH

is a celebrity chef with a storied career in the culinary arts. He's worked with some of the biggest names in the business, and leaves in his wake a kaleidoscope of awards & accolades, with the occasional twinkle of a Michelin star.

Perhaps most importantly, he cooked this paella. Nurtured over an oak fire in our studio, it's a veritable feast of 24 chicken legs, kilos of rice and litres of tomatoes. The filmcrew did it justice.





PHILLI
ARMITAGE-
MATTIN

frightened the Grillo
Studio ghost with her
antics. Her infectious
energy and enthusiasm
are matched only by her
experience and culinary
acumen.

*I am a cookbook writer,
MasterChef finalist, not-
so-secret food nerd, and
cat-lover without a cat,
and I have a passion for
Asian flavours.*



CHARLIE
JEFFREYS

could be a genie. The
MasterChef finalist and
Senior Chef de Partie
at *Alain Ducasse at The
Dorchester* possesses
remarkable powers of
transformation. He can
turn a pineapple into
super-haribos, and make
Italian meringue with just a
charcoal BBQ. He should be
able to make a pretty mean
steak sandwich then...



grillo.



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