Coastal Lookbook

Style ideas for the beach-inspired home



COLOURS, DESIGN DETAILS, ROOMS

Including Sussex weekender

• Norfolk studio • Kent bolthole



 Shingle ridges, such as the one at Pagham in West Sussex, are home to a unique mix of plants including sea kale (Crambe maritima) and its frothy white flowers.

Sussex weekender

Capture the laid-back spirit
of the shingle beach holiday
homes overlooking
the South Coast's
English Channel









Coastal hero... Seashells



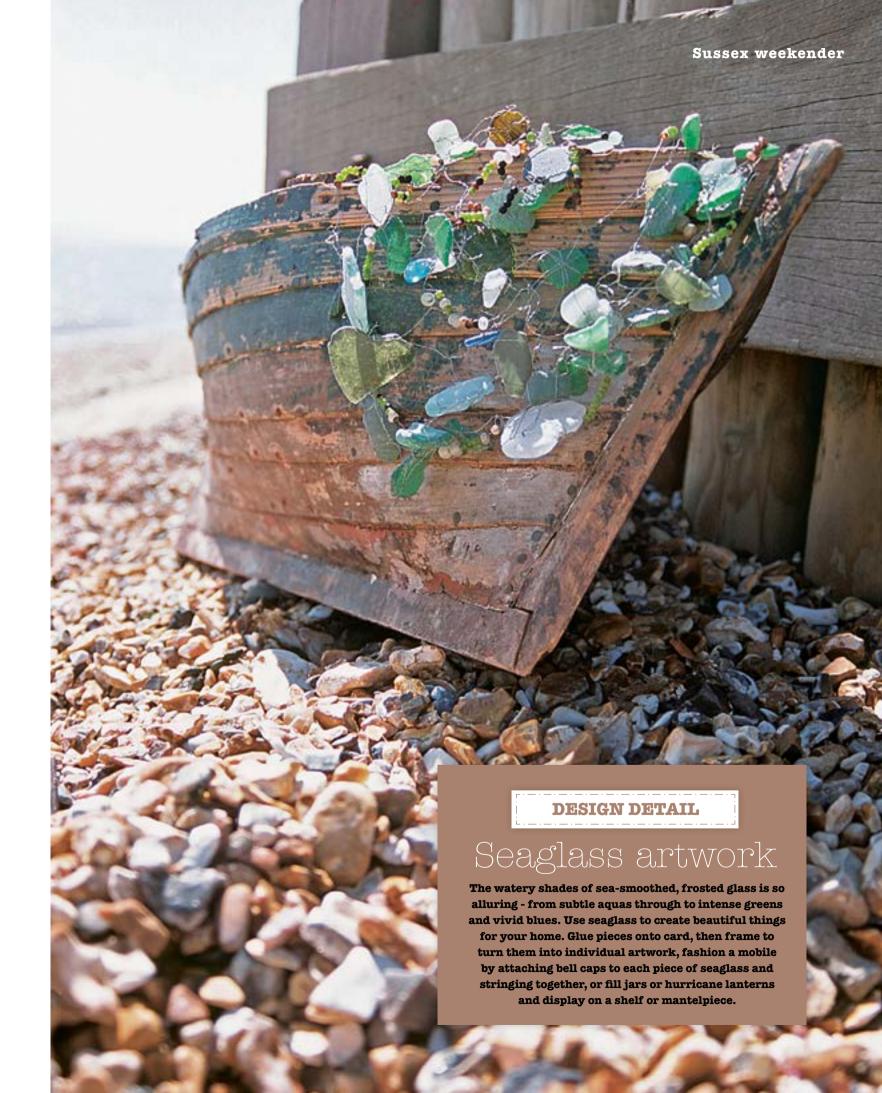




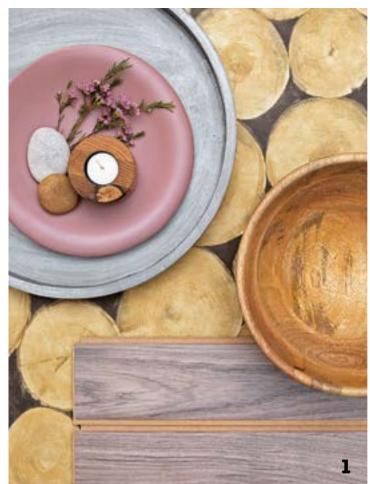
ROOM INSPIRATION

REVISIT THE PAST

Search out period ironwork and marble washstands for the bathroom. Oriental bowls can be adapted as basins and matched with vintage taps. Maximise light with an oversized wave-inspired mirror.









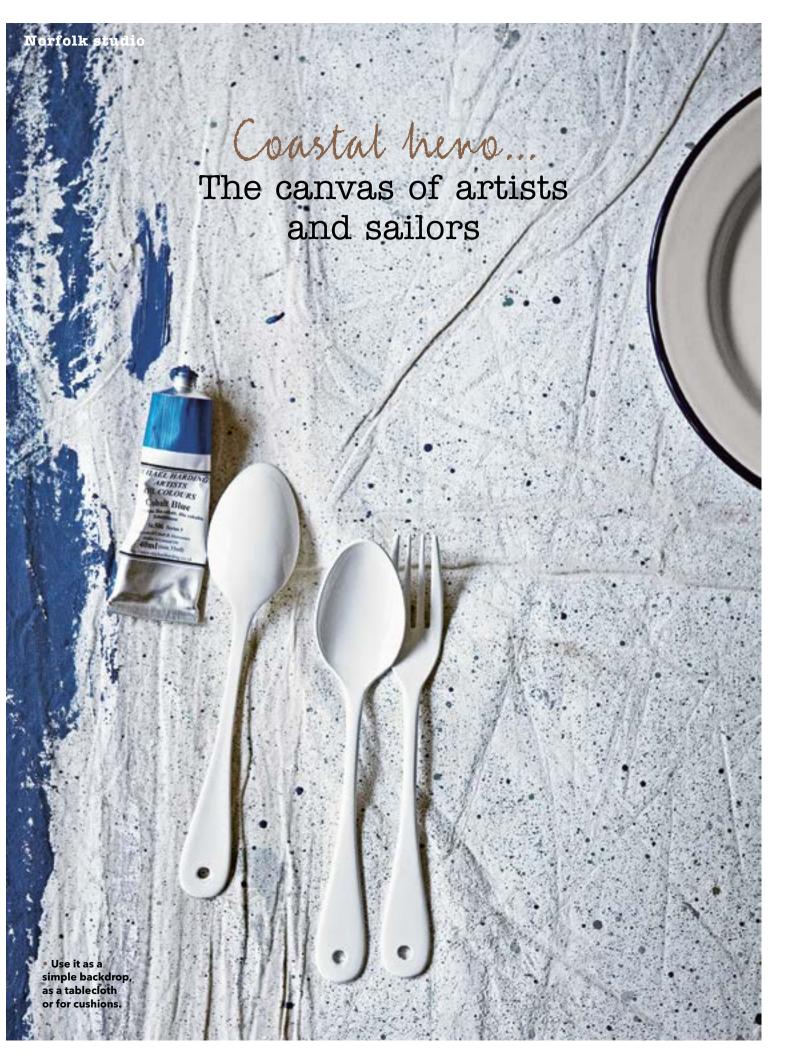




Norfolk studio

Get the creative vibe from the North Sea coastline and its artistic communities drawn by the alluring big blue skies







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COASTAL TEXTURES

Flotsam & jetsam

Scour the beach for sea-caressed shells, sculptural twigs and driftwood, feathery sea-marsh grasses and coarser textures such as snippets of twine and coils of rope. Then weave together into a beach wreath.





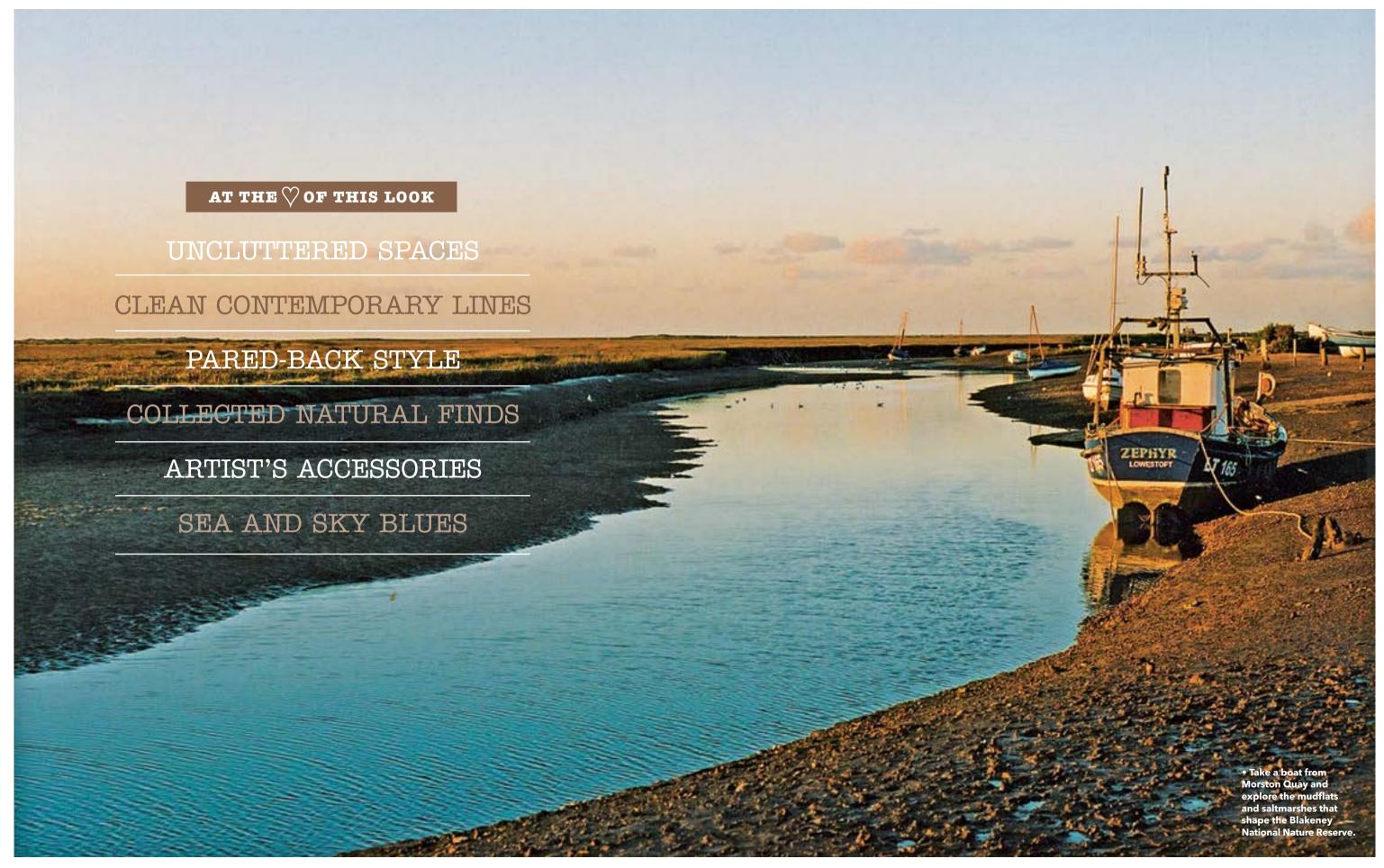












COASTAL COOKBOOK

Spicy seafood stew

Mussels are plump, tender and silky sweet, and work perfectly in this taste-of-the-sea one-pot.

1kg mussels 25g butter 4 tbsp olive oil 2 small fennel bulbs, finely chopped 1 red chilli, thinly sliced 1 tsp each cumin seeds and fennel seeds, all lightly crushed 1/4 tsp ground turmeric 2 garlic cloves, crushed 300g prepared squid, cut into rings

- 1 Scrub the mussels, discarding any damaged or open shells that don't close when tapped against
- 2 Melt the butter with the oil in a large saucepan. Add the fennel and fry for about 5 minutes until softened. Stir in the chilli, crushed seeds, turmeric, garlic and squid and cook, stirring for a few minutes. Stir in the stock and bring to the boil. Once bubbling, tip in the mussels and cover. Cook for about 5 minutes, shaking the pan frequently until the shells have opened.
- 3 Pile the mussels on to warmed serving plates, discarding any that remain closed. Add the crème fraîche and parsley to the pan and heat through. Season to taste and spoon the sauce over the









COASTAL COLOURS

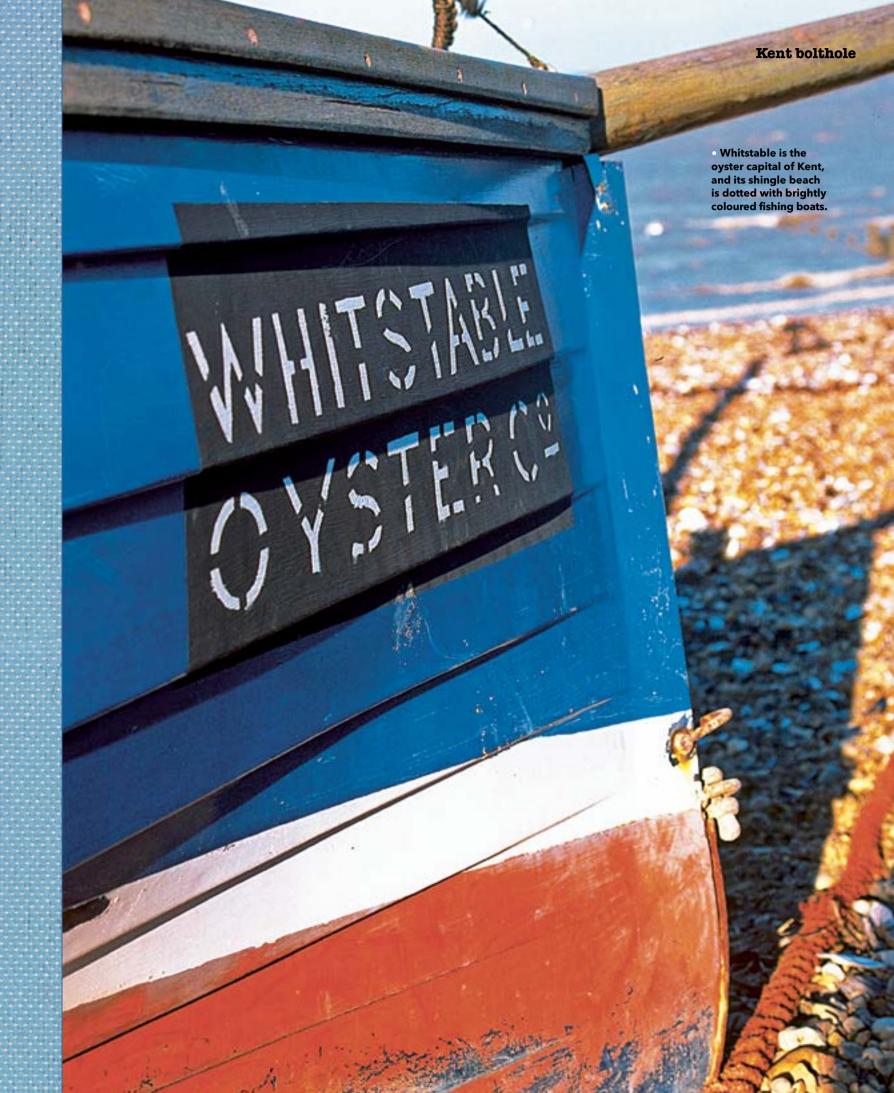
Pebble & sky

Take inspiration from the inherent character of the Norfolk coast – the shades of the fishing nets, quirky coastal village signs and painted wooden boats, and juxtapose the bright sea and sky blues with the pebble tones of the natural palette.



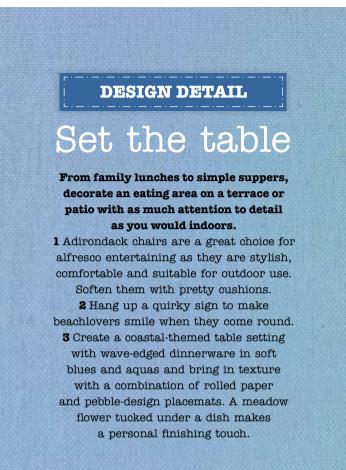
Kent bolthole

Follow the style of the harbour towns of the South East coast with their easygoing seaside houses and colourful fishermen's boats















Coastal hero... The end-of-the-day view from the balcony





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COASTAL COLOURS

Watery blues & greens

Choose the easy-on-the-eye soothing shades of this seascape palette.

- Introduce the palest tones of seaside blues for painted surfaces to bring a sense of calm into the home.
- Create a pretty backdrop to your beachcombing finds and ceramics with a dresser. Paint the doors, sides and shelves in a sea-foam white and draw the eye to your accessories by painting the back of the dresser in a soft blue. • Choose wallpaper in sand-dune tones on a natural or white background for freshness. Use it on a screen to make a striking space divider.





COASTAL COOKBOOK

Oysters

Native oysters made Whitstable famous - and its oyster festival, a revival of one dating from Norman times, takes place at the end of July.

Although native oysters are only fished from September to April, rock oysters are available all year round. For a simple but delicious treat, eat oysters raw, seasoned with freshly ground pepper and a squeeze of lemon juice, or a drop of Tabasco sauce. Oysters make excellent canapés, and they can also be steamed, grilled or poached.



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