

STUDIO**WILLIAM**
CREATIVE DINING

WHO WE ARE

Studio William is an English cutlery company led by founder and award-winning industrial designer William Welch with a mission to create pioneering products that enhance the dining experience. To many who love dining, Studio William owns a unique space in the world of cutlery.

Our high-quality cutlery is crafted using a combination of industrial processes and hand finishing. We're cutlery obsessives and possibly described as geeky, it is simple...
we love what we do.



[WATCH NOW](#)

OUR DESIGN STORY

William Welch is the contemporary cutler with impeccable design credentials, design heritage and an obsession for cutlery and nature. At Studio William, we are cutlery geeks, designing beautiful and elegant sensory forms. Our joy is enhancing the dining experience from texture, to sight and touch to deliver a memorable interaction with food. We live and breathe nature and it inspires our cutlery designs with a particular focus on the character and beauty of trees.



MEET WILLIAM



HOW CUTLERY IS MADE

INTERNATIONALLY ACCLAIMED BRAND

Today we are thrilled to have won more international design awards than any other cutlery company on the planet. Over the past two decades, we have created numerous award-winning cutlery ranges, which have been recognised across the design world. Studio William cutlery is in permanent museum collections around the world including the Victoria & Albert Museum London, The Design Museum London, the MAK Design Museum in Vienna, Roddot Design Museum Essen Germany, and Chicago Athenaeum Museum of Architecture and Design.



MUSEUMS



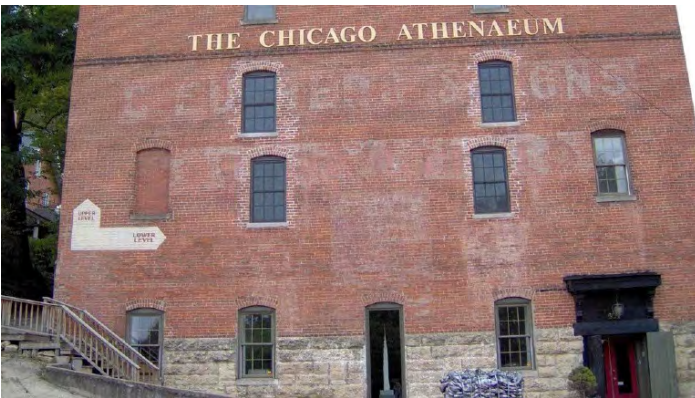
RED-DOT DESIGN MUSEUM GERMANY

Studio William's Award winning ranges Mulberry, Olive, Balsa, Karri and Mahogany, are stored as outstanding examples of contemporary British cutlery Design.



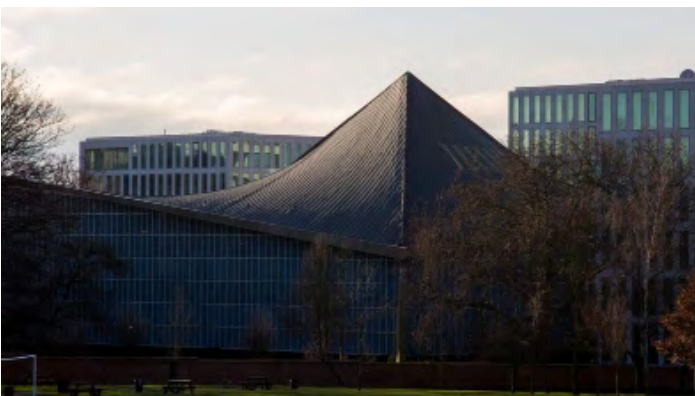
VICTORIA AND ALBERT MUSEUM LONDON

The V&A, holds Studio William cutlery, as an example of contemporary British cutlery Design, in their permanent collection.



THE CHICAGO ATHENAEUM MUSEUM OF DESIGN AND ARCHITECTURE

The Chicago Athenaeum, has awarded Studio William patterns, over five awards for Good Design. As part of the awards process, they keep samples of every product that has won a Good Design Award, in their permanent collection.



THE NEW LONDON DESIGN MUSEUM

Studio William's Sensory Textured Spoons, are displayed as part of an exhibition, at the London Design Museum's new location in Kensington (the old Commonwealth building).

SENSORY FORMS FOR CREATIVE DINING

Being a cutlery design geek, means you love more than just the design of regular eating tools, it means you go deep into the customer journey with your learning; the science in why, how and for what benefit... Working with chefs pushing technical boundaries and multi-sensory neuroscientists, William has made a number of sensory tools to challenge and add experience to, the Creative Dining experience.





ICECREAM SPOON



MINI SAUCE LADLE



CRESCENT TASTER SPOON



PALLETTE TASTER SPOON



MEAT FORK



HORN HANDLE STEAK KNIFE



MINI BOUILLON SPOON



TASTER SPORK



BUFFET SPORK



MINI TASTER SPOON



SEAFOOD FORK



MINI TASTER SET



TASTER MENU SPOON



LEAF



TASTER TWEEZERS



PALM LEAF SPOON



COCOA LEAF SPOON



OAK LEAF SPOON



GINKGO LEAF SPOON



DROPLET TEXTURED SPOON



RAIN DROPS TEXTURED SPOON



FLOW TEXTURED SPOON



RIPPLE TEXTURED SPOON



TWIN TASTER SPOON



SPLIT TASTER SPOON

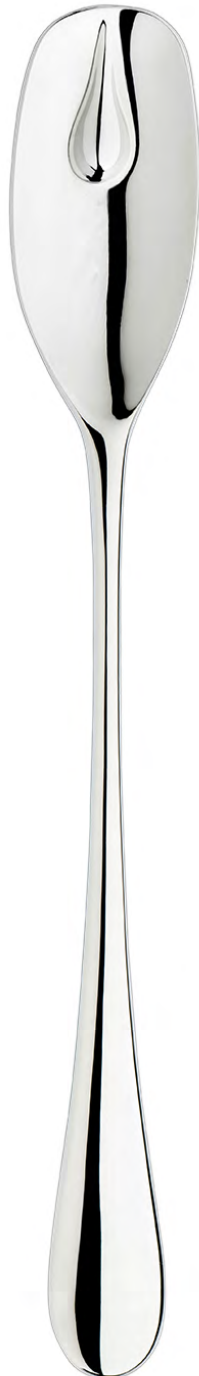


SENSORY TEXTURE SPOON “DROPLET”

As example: Chef has prepared bitter & sweet, crunchy and smooth in the dessert, with lime zest “Chef’s textures”; the Textured Spoons allow the lips and tongue to receive an additional sensory three dimensional experience.

Uses:
Desserts, Savoury, gelato etc

Length 188mm
Metal Thickness 4.0mm
Product Code MUM880059



SENSORY TEXTURE SPOON “RAIN DROPS”

As example: Chef has prepared bitter & sweet, crunchy and smooth in the dessert, with lime zest “Chef’s textures”; the Textured Spoons allow the lips and tongue to receive an additional sensory three dimensional experience.

Uses:
Desserts, Savoury, gelato etc

Length 188mm
Metal Thickness 4.0mm
Product Code MUM880060



SENSORY TEXTURE SPOON “FLOW”

As example: Chef has prepared bitter & sweet, crunchy and smooth in the dessert, with lime zest “Chef’s textures”; the Textured Spoons allow the lips and tongue to receive an additional sensory three dimensional experience.

Uses:
Desserts, Savoury, gelato etc

Length 188mm
Metal Thickness 4.0mm
Product Code MUM880061



SENSORY TEXTURE SPOON “RIPPLE”

As example: Chef has prepared bitter & sweet, crunchy and smooth in the dessert, with lime zest “Chef’s textures”; the Textured Spoons allow the lips and tongue to receive an additional sensory three dimensional experience.

Uses:
Desserts, Savoury, gelato etc

Length 188mm
Metal Thickness 4.0mm
Product Code MUM880062







TWIN TASTER SPOON

The Twin Taster Spoon delivers different ingredients, one ingredient to the front of the tongue, the second ingredient to the back. The tongue has Papillae all over it which gather data on taste, texture and temperature. Imagine delivering yuzu ceviche fish to the Front and diced mango on the back, then allowing the flavours to mix on your customer's tongue.

Length 150mm

Product code MUM880040



SPLIT TASTER SPOON

The Split Taster Spoon delivers different ingredients, one ingredient to the front of the tongue, the second ingredient to the back. The tongue has Papillae all over it which gather data on taste, texture and temperature. Imagine delivering yuzu ceviche fish to the Front and diced mango on the back, then allowing the flavours to mix on your customer's tongue.

Length 150mm
Product code MUM880041



CRESCENT TASTER SPOON

The compartmentalised bowls allow chef to target the papillary receptors on the tongue in different locations with contrasting and challenging flavours, as well as present food in a unique manner. Fish, meat or dessert on the flat area of the bowl, drizzle sauce into the crescent. Perfect for stand-out catering events.

Length 150mm
Product code MUM880042



PALLETTE TASTER SPOON

The compartmentalised bowls allow chef to target the papillary receptors on the tongue in different locations with contrasting and challenging flavours, as well as present food in a unique manner. Flat canopy spoon, perfect for stand-out catering events.

Length 150mm
Product code MUM880043





LEAF[©]

Inspired by the ancient Asian tradition of using nature's leaves as eating utensils. Leaf is held at the more pointy end and is used to challenge traditional flatware utensils.

These are the user functions for the Leaf: to Scoop (foodstuff like a mousse) Prong (foodstuff like fruit), Shear (performing like a mezzaluna knife, it cuts foodstuff like a tart) and lastly to Present food on the Leaf (Foodstuff like canapes or petit-fours). The Leaf will immediately spark a memorable customer interaction, conversation and memorable experience.

Length 95mm
Product code LEAF880053



SLICE



PRESENT



PRONG



SCOOP





TASTER TWEEZERS

Challenge everyday flatware, introduce the tweezers into the customer's dining experience. Add the tweezers maybe partnered with a Mini Spork, to one of the dishes on your menu. Picking up food items, maybe then dip on sauce and placing into the mouth. Tweezers as cutlery, this changes the whole dining experience...

Length 188mm
Product Code MUM880049



PALM LEAF SPOON

Inspired by tree leaves from around the World, the “Palm leaf spoon” has perforated spoon bowl for gentle drainage and adds a sensory experience to the lips, whether in sweet or savoury foodstuff. Can also be used in the Preserves (Jams) Station within ADD Buffet.

Length 150mm

Metal Thickness 4.0mm

Product Code MUM880085



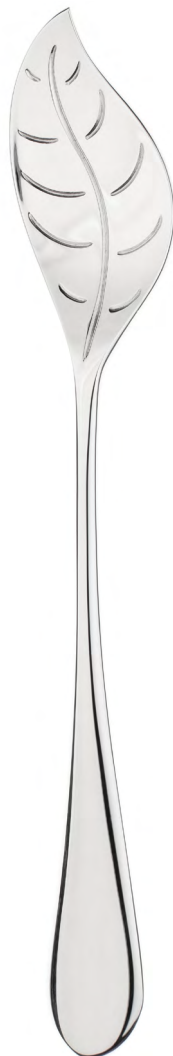
COCOA LEAF SPOON

Inspired by tree leaves from around the World, the “Cocoa leaf spoon”. If you look at the left side of the spoon bowl, this side can be used in a rocking (mezzalune knife) action, to shear/part foodstuff, whether sweet or savoury. It can also be used in the Preserves (Jams) or Cheese Station within ADD Buffet.

Length 150mm

Metal Thickness 4.0mm

Product Code MUM880083



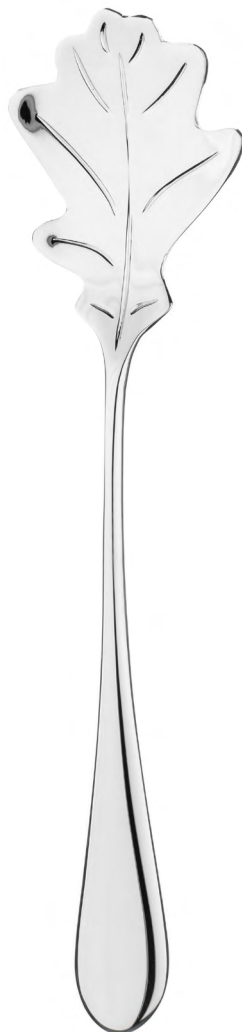
OAK LEAF SPOON

Inspired by tree leaves from around the World, the “oak leaf spoon” has undulating rounded edges which add sensory experience to the lips, whether in sweet or savoury foodstuff. Can also be used in the Preserves (Jams) Station within ADD Buffet.

Length 150mm

Metal Thickness 4.0mm

Product Code MUM880086



GINKGO LEAF SPOON

Inspired by tree leaves from around the World, the “Ginkgo leaf spoon” has an elegant forked bowl shape which add a gentle sensory experience to the lips, whether in sweet or savoury foodstuff. Can also be used in the Preserves (Jams) Station within ADD Buffet.

Length 150mm

Metal Thickness 4.0mm

Product Code MUM880084





MINI TASTER SPORK

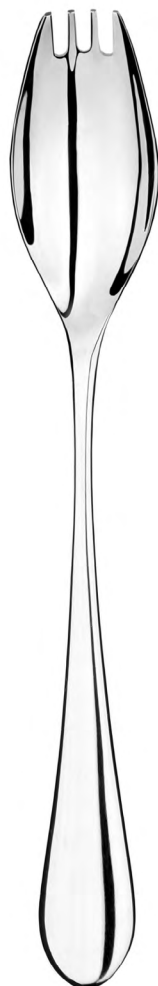
This small spoon/fork is ideal is used with smaller vessels/ food portions. The Taster Spork allows the user to prong and scoop small amounts of food.

Possible uses: oysters, Amuse-bouche, taster menu, savoury or dessert.

Length 135mm

Metal Thickness 3.5mm

Product Code MUM880047



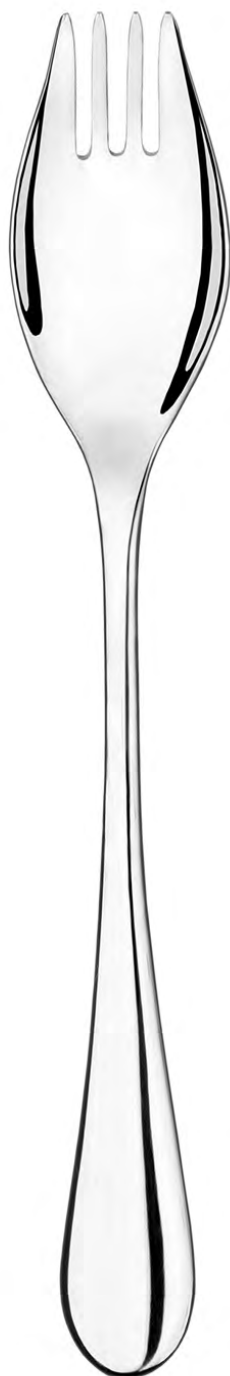
BUFFET SPORK

This item is a fork, a blunt knife and spoon all in one. A great application is for stand-up bowl food, often used in event and hospitality catering. The Buffet Spork is the length of a side fork and designed to stimulate conversation in the table place setting.

Length 174mm

Metal Thickness 3.5mm

Product Code MUM880046

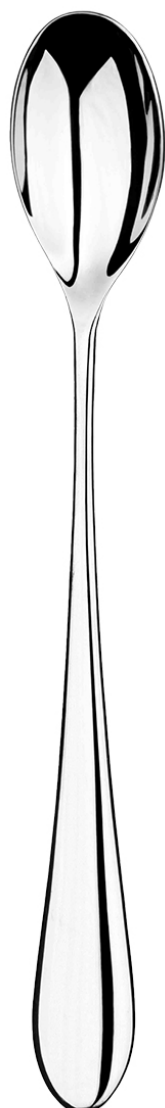


MINI TASTER SPOON

This small spoon compliments smaller dinnerware vessels and food portions and can accompany the seafood taster fork for taster menu dining.

Length 150mm

Product code MUM880038



SEAFOOD FORK

This small fork/pick compliments smaller dinnerware vessels and food portions as well as normal seafood uses. The Seafood Taster Fork is a very elegant, and versatile little fork.

Length 150mm
Metal Thickness 3.5mm
Product Code MUM880045



MINI TASTER SET

TASTER FORK (SEAFOOD FORK)

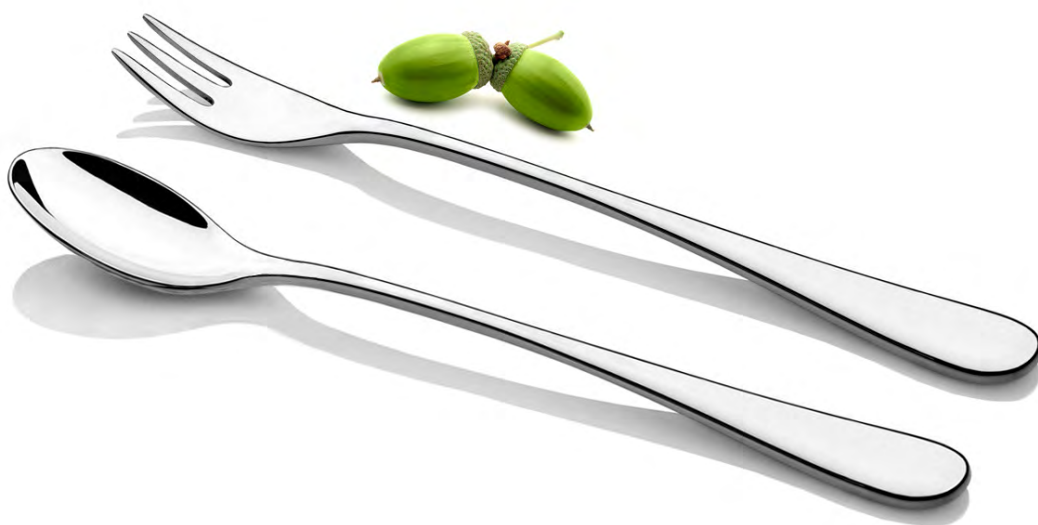
Length 150mm

Product code MUM880045

MINI TASTER SPOON

Length 150mm

Product code MUM880038



TASTER MENU SPOON

Length 188mm

Product Code MUM880052



ICE-CREAM SPOON

The Ice Cream Spoon lets the diner savor every last part of their ice cream / dessert. Perfect for smaller dinnerware vessels and dessert portions.

Length 150mm
Product code MUM880064



MINI SAUCE LADLE

The Mini Ladle allows the customer to apply their own sauce quantity to a dish, whether savoury or sweet - allowing the customer to be able to personalise the flavour of the food.

Made using the finest quality 18/10 stainless steel.

Length 126mm

Metal Thickness 4.5mm

Product Code MUM880017



MEAT FORK®

In the spirit of carving knife and fork sets, the two-prong fork has been designed to be paired with the Steak knife for the ultimate fine-dining experience.

Length 212mm

Product code MUM880073

HORN HANDLE STEAK KNIFE

Larch flatware has historical design influences from the 1700's, but the flowing form gives this pattern a modern, ergonomic edge. The swooping blades on the knives have add a touch of stylistic flair. The horn handle style is a reflection of early flatware patterns that would historically use bone or ivory, but is instead set in a solid stainless steel. The blade of the knives are mirror and the handles are a satin finish.

Length 250mm

Product code LAS 880035



MINI BOUILLON SPOON

The curve of our round bowl bouillon spoon, is designed to fit the rounded edge of a soup bowl. Smaller in length than our standard oval soup spoon, this is a timeless and elegant piece. Perfect for a traditional settings, and also well-sized for more contemporary/ smaller soup bowls/vessels.

Length 158mm

Product code MUM880065



OUR SUSTAINABLE COMMITMENT

Our mission is simple- to design and make beautiful and elegant cutlery made to last generations. That makes Studio William inherently sustainable as after our cutlery has been cherished over generations it can easily be recycled. This is only possible by using high quality solid 18/10 stainless steel and master tooling craftspeople who refine the nuances of each edge, curve and contour. We are proudly part of Ecovadis who provide a definitive benchmark for ethical and environmental standards across many industries. The commitment to fully sustainable packaging using natural materials goes across our whole business. In 2022, we made the change to plain card inner cartons, biodegradable poly bags and paper tape for all new factory orders.



WORKING WITH US

CUSTOMER SERVICE

We're cutlery obsessives and possibly described as geeky, it is simple... **we love what we do.** Our thoughtful customer service is so much more than transactions **it is** the most important part of the work we do.

5 YEAR WARRANTY

We offer a 5 year Food service Manufacturer's Warranty on all of our Stainless Steel products.

UK WAREHOUSE

Many of our ranges are stocked in the USA so we can turn your order around very quickly.

CONTACT US

If you have any queries or just need to contact us then please feel free as we're more than happy to help.

Sabrina Sandha | Head of Sales
sabrina.sandha@studiowilliam.com

+44 (0)1386 800 000
studiowilliam.com

Studio William Welch Ltd
Unit C1
The Bridge Business Centre
Timothy's Bridge Road
Stratford-Upon-Avon
Warwickshire
CV37 9HW
United Kingdom



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