

DAVID MELLOR

Cutlery and knives



DAVID MELLOR

Design and craftsmanship

David Mellor Design

David Mellor (1930-2009) was one of the great 20th century designers with an international reputation for his cutlery.

He was born in Sheffield and trained originally as a silversmith. Examples of his metalwork are in museum collections all over the world.

David Mellor established his own specialist factory in 1990, manufacturing cutlery and kitchen knives. He has drawn on Sheffield traditions of craftsmanship in evolving a

product altogether of our time.

Corin Mellor (b.1966) worked closely with his father since early childhood and took over the reins of David Mellor Design in 2006. His training was in design and architecture and more recently he has specialised in metalwork, including important sculptural commissions for Sheffield Cathedral and for Chatsworth House. Corin Mellor's latest ranges of cutlery and kitchen knives are featured in this catalogue.



LEFT David Mellor in his Park Lane Sheffield workshop.
ABOVE Corin Mellor at his drawing board in the Retort House by The Round Building, Hathersage



The Round Building cutlery factory

The David Mellor cutlery factory at Hathersage in Derbyshire is a unique purpose-designed building set in the magnificent landscape of the Peak District National Park.

The Round Building was designed by the well-known architect Sir Michael Hopkins (1935-2023) whose other works include Glyndebourne Opera House and the London 2012 Velodrome. The David Mellor factory has won numerous architectural and environmental awards. It has justly been

described as 'a minor masterpiece' of modern architecture.

Since it opened in 1990 The Round Building has become a popular local landmark and has proved itself a practical and stimulating environment in which to work. The David Mellor factory manufactures cutlery in stainless steel and silver plate as well as sterling silver, combining the latest modern technology with a high degree of hand craftsmanship.





David Mellor by The
Round Building 1992





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Liner stainless steel

‘Liner’, designed by Corin Mellor, is a 21st century interpretation of the timeless glamour of early 20th century design. Inspired by the work of the iconic silversmith Robert Goodden, who taught David Mellor in the 1950s, its decorative details bring to mind the elegance of Art Deco and the glory days of transatlantic travel.

‘Liner’ has been designed with a sense of grandeur. The knives have blades made from high carbon steel for a superior cutting edge and hollow handles for balance. Each piece feels pleasingly substantial in the hand and has a stylish satin finish. ‘Liner’ has been designed with elegant entertaining in mind.

Available as:
Individual Pieces
Six-piece Place Setting
44, 58 and 88-piece
Canteen, see p47



Dessert Fork Dessert Knife Dessert Spoon Table Fork Table Knife Soup Spoon



Serving Spoon Fruit Spoon Tea Spoon Coffee Spoon Cake Fork Butter Knife



Pride silver plate

David Mellor's now classic 'Pride' cutlery was designed in 1953 and has been in continuous production ever since. It is on display in numerous museums worldwide as a prime example of 20th century modernist design.

This supremely elegant silver plated cutlery is expertly finished in our own workshops at Hathersage in Derbyshire. Knife handles are silver plate or black or ivory acetel resin with stainless steel blades.

Sterling silver cutlery is available to special order with each piece being individually hallmarked by the Sheffield Assay Office.

Available as:
Individual Pieces
Six-piece Place Setting
44, 58 and 88-piece
Canteen, see p47





Pride stainless steel

David Mellor's iconic 'Pride' cutlery was designed in 1953 while Mellor was still a student at the Royal College of Art and it was included in the very first Design Centre Awards in 1957.

The design is still unrivalled in its beauty and simplicity of form.

As well as the original silver plate this world famous cutlery is now also available in hand polished stainless steel. Knife handles are stainless steel or black or ivory acetel resin with stainless steel blades.

Available as:
Individual Pieces
Six-piece Place Setting
44, 58 and 88-piece
Canteen, see p47





English silver plate

'English' cutlery was originally commissioned in 1992 for the Prime Minister's ceremonial dining at 10 Downing Street. This quintessential David Mellor design draws on his long appreciation of the qualities of early Georgian silver to arrive at cutlery which is absolutely modern.

Handmade sterling silver is available to special order with each piece being individually hallmarked by the Sheffield Assay Office. It can also be engraved.

Available as:
Individual Pieces
Six-piece Place Setting
44, 58 and 88-piece
Canteen, see p47





English stainless steel

David Mellor's 'English' cutlery is a deceptively simple design of great sophistication and subtlety. The gently flowing lines are typical of Mellor, whose expertise in metal derived from his early training as a silversmith.

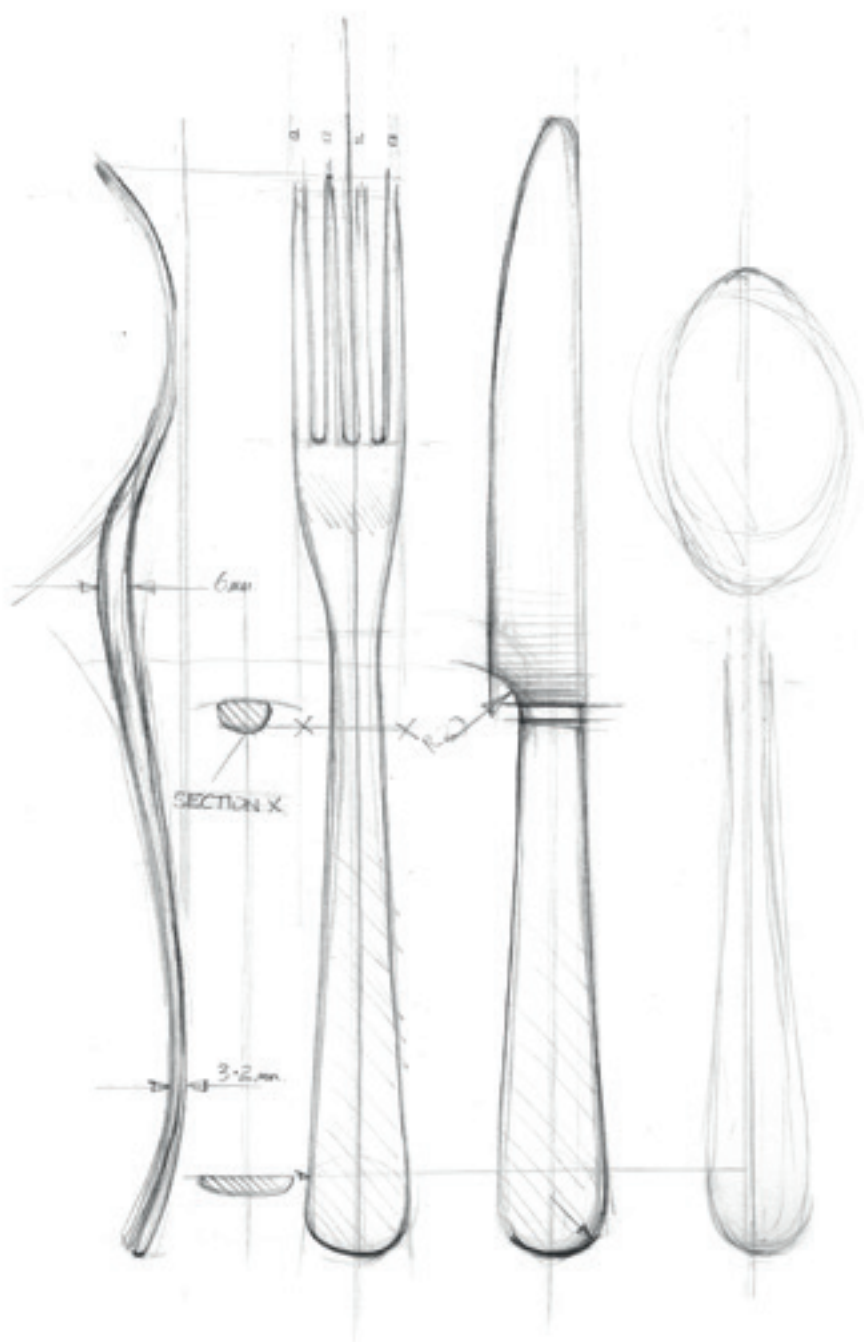
This beautiful design is available in hand finished stainless steel as an alternative to silver.

Available as:
Individual Pieces
Six-piece Place Setting
44, 58 and 88-piece
Canteen, see p47









Chelsea stainless steel

Corin Mellor's 'Chelsea' cutlery is a real breakthrough. Though it shows the influence of his father David Mellor, with whom he worked for many years, 'Chelsea' has its own striking individuality.

There are overtones of classic English 18th century cutlery in the satisfying shape of the hollow handled knife while the forks and spoons have a beautiful fluidity. Corin Mellor's 'Chelsea' cutlery is very finely detailed with subtle variations of thickness. Special attention has been paid to the balance of each item in the hand.

The range of items is exceptionally comprehensive, including a butter knife, long drink/ice cream spoon, large serving spoon, cake fork and large salad servers.

Available as:
Individual Pieces
Six-piece Place Setting
44, 58 and 88-piece
Canteen, see p47





Embassy stainless steel

David Mellor's most magnificent cutlery was originally commissioned in 1963 by the British government for use in British embassies. The commission incorporated a whole range of silver tableware including Mellor's famous 'Embassy' teapot and 'Embassy' candlesticks.

His spectacular 'Embassy' cutlery shows characteristic flair in the highly original shaping of the knife handle and exceptional elegance of the 3-prong fork.

'Embassy' is now being made to the original design in mirror polished stainless steel. Each piece is hand finished individually with a 'DM' maker's mark.

Available as:
Individual Pieces
Six-piece Place Setting
44, 58 and 88-piece
Canteen, see p47



Dessert Fork Dessert Knife Dessert Spoon Table Fork Table Knife Soup Spoon



Serving Spoon Tea Spoon



Paris stainless steel

This is connoisseurs' cutlery for people who appreciate fine dining and 'Paris' has proved phenomenally popular since it was first introduced. The design is beautifully balanced with a hollow handled knife that feels perfect in the hand.

A great number of specialist craft processes are involved in the making and this gives 'Paris' its perfectionist finish. It is modern cutlery of exceptional finesse.

Available as:
Individual Pieces
Six-piece Place Setting
44, 58 and 88-piece
Canteen, see p47









London stainless steel

This is a design that shows David Mellor's characteristic mastery of form. 'London' is relatively weighty but still wonderfully elegant as well as good to hold. Mellor's superb cutlery is beautifully sculpted, its subtleties accentuated by the silky brushed finish and distinctive off-set maker's mark. A serrated steak knife and fruit spoon is included in the range.

Available as:
Individual Pieces
Six-piece Place Setting
44 and 58-piece
Canteen, see p47





Hoffmann stainless steel

David Mellor's 'Hoffmann' is a design of immense elegance and quality with conscious overtones of early 20th century Arts and Crafts metalwork design. New techniques of hot forging allow subtle gradations in shaping of the handle, culminating in the unique pear-drop ends. The 'Hoffmann' teaspoons are particularly exquisite.

Available as:
Individual Pieces
Six-piece Place Setting
44 and 58-piece
Canteen, see p47





Odeon stainless steel

'Odeon' is a very glamorous and sophisticated pattern slightly reminiscent of Art Deco and early modernist design. It is suitable for the most contemporary interiors. This cutlery, in heavy weight stainless steel with satin finish, has great purity of line.

The knife, available in stainless steel or black acetal resin, is particularly handsome and excellent to use.

Available as:
Individual Pieces
Six-piece Place Setting
44 and 58-piece
Canteen, see p47









Provençal stainless steel

‘Provençal’ is exceptionally pleasant and practical to use. Its simple robust character has always appealed to those who love good cooking. ‘Provençal’ was introduced in 1975 and it is still one of our most popular designs.

Knife blades are top grade stainless steel with high carbon content, ensuring a sharp cutting edge. Handles are acetal resin with brass rivets.

A serrated steak knife and a fruit spoon – perfect size for ice cream and light desserts – are included in the range.

Available as:
Individual Pieces
Six-piece Place
Setting 44 and 58-piece
Canteen, see p47



Dessert Fork Dessert Knife Dessert Spoon Table Fork Table Knife Soup Spoon



Serving Spoon Fruit Spoon Cheese Knife Steak Knife Fruit Knife Tea Spoon







'Provençal' cutlery in
production at Broom Hall,
Sheffield, 1973

Minimal stainless steel

David Mellor's 'Minimal' cutlery is a master metalworker's design for modern living. Its aesthetic purity has made it a firm favourite with designers and architects.

The 5-piece minimalist set consists of an all-purpose knife and fork and three versatile and beautiful spoons. The taper ground steel knife is especially innovative in its one-piece flowing form. A larger serving/salad spoon is also available.

The sculptural shaping and the weight of the satin polished metal give this cutlery a very luxurious feel.

Available as:
Individual Pieces
Five-piece Place Setting



Table
Fork



Table
Knife



Soup
Spoon



Dessert
Spoon



Tea
Spoon



Serving
Spoon



Classic stainless steel

An almost timeless pattern characterised by fine proportions and the precise detailing so typical of Mellor. Perfect in either modern or traditional settings. The understated shape is wonderfully classy.

The cutlery is hand polished to give a luxurious bright satin finish. The distinctive design feature of 'Classic' is the gentle facet around the edge of the knife handle, spoon and fork.

Available as:
Individual Pieces
Five-piece Place Setting
44, 58 and 88-piece
Canteen, see p47



Dessert
Fork

Dessert
Knife

Dessert
Spoon

Table
Fork

Table
Knife

Soup
Spoon



Serving
Spoon

Fruit
Spoon

Tea
Spoon



Café stainless steel

Robust everyday stainless steel cutlery which is also superbly well designed. Mellor's modern classic originated in the 1960s and has now been in continuous production for over half a century. It has become something of a collector's piece.

'Café' is as nice to use as David Mellor's more expensive ranges, as ergonomically perfect as it is possible for basic cutlery to be.

Available as:
Individual Pieces
Five-piece Place
Setting





David Mellor Child's Set

The only really well-designed cutlery for children. The Child's Set, ergonomically perfect for ages 2-10, is just as well made as adult David Mellor cutlery. The taper ground knife is gently rounded, the wide fork is good for scooping and there is a practical general purpose spoon. The set is colour coded with acetal resin handles for easy recognition by a young child.

Since the Child's Set was introduced in 1975 generations of children have been enjoying using it. So perfect are the shapes and so inspiring the colours the Child's Set has been known to be used by grown-ups too.

The 3-piece set comes in a yellow gift box. Matching David Mellor child's china is now available.



David Mellor cutlery canteens

Our purpose designed cutlery canteens are available in two modern versions of the traditional storage box for cutlery: a canteen in oiled walnut and a canteen in black stained oak. Each canteen has a specially shaped insert to hold specific designs of David Mellor cutlery.

Canteen Box

Holds 6, 8 or 12 place sets of either Pride, Embassy, Classic, Hoffmann Paris, Liner, English or Chelsea

Overall size
52.5 x 29.5 cm.

For full details
see price list



Universal Box

Holds up to
8 place sets of either Provençal, Café, City, Odeon, Minimal or London

Overall size
52.5 x 29.5 cm.

For full details
see price list



David Mellor Rosewood kitchen knives

Our top of the range knives, designed by Corin Mellor. The sinuously curving handles are Indian rosewood, the traditional material favoured by culinary experts. Drawing on the David Mellor expertise in metalwork these are amongst the world's finest knives.

Exploiting the latest techniques in steel casting to arrive at the beautifully curved bolster, these knives are exceptionally sharp. The high carbon stainless steel blades are ice-hardened to minus 80°c, creating a hard and durable cutting edge. Blades are then precision ground and glazed for a specially bright finish.

All kitchen knives are supplied in individual David Mellor boxes.
For knife sets see page 54-55.



- A Paring Knife 10cm
- B Paring/Steak Knife, serrated 10cm
- C Chopping Knife 14cm
- D Vegetable Knife, serrated 12cm
- E Cook's Knife 12cm
- F Cook's Knife 15cm
- G Bread Knife, serrated 22cm
- H Chef's Knife 18cm
- I Carving Knife 22.5cm
- J Cheese Knife 13.5cm
- K Sharpening Steel 37cm
- L Carving Fork 30cm
- M Chef's knife 23cm



David Mellor Black Handle kitchen knives

Designed by Corin Mellor, this superb range of stainless steel knives has a distinctive new look. Innovative ice hardening processes make the blades exceptionally sharp.

The high carbon stainless steel blades exploit the latest techniques in steel casting and are then ice hardened to minus 80°C. This stabilizes the metallurgical structure of the steel, creating an extremely hard and durable blade. Knives are taper ground with the steel forging running the full length of the acetal resin handle. Each knife handle incorporates an internal back weight, giving excellent balance and grip.

All kitchen knives are supplied in individual David Mellor boxes.
For knife sets see page 54-55.



- A Paring Knife, serrated 10cm
- B Paring Knife 10cm
- C Steak Knife, serrated 11cm
- D Cook's Knife 12cm
- E Vegetable Knife, serrated 12cm
- F Chopping Knife 14cm
- G Cook's Knife 15cm
- H Bread Knife serrated 22cm
- I Cheese Knife 13.5cm
- J Chef's Knife 18cm
- K Carving Knife 22.5cm
- L Carving Fork 31cm
- M Sharpening Steel 37cm



David Mellor Provençal kitchen knives

Corin Mellor's modern interpretation of the traditional fully forged professional chef's knife, appealing to those who take good cooking seriously. The stainless steel tang running right through the handle and the large stainless steel rivets give these knives their special visual quality.

These knives exploit the latest techniques in manufacturing. The high carbon stainless steel blades are hot drop forged and then ice hardened to minus 80°C, producing an exceptionally sharp, hard and durable blade. These knives are not only technically excellent, they are especially well balanced and comfortable in the hand.

All kitchen knives are supplied in individual David Mellor boxes.

For knife sets see page 54-55.



A B C D E F



G H I J K

- A Paring Knife, serrated 10cm
- B Paring Knife 10cm
- C Cook's Knife 12cm
- D Vegetable Knife, serrated 12cm
- E Cook's Knife 15cm
- F Chef's Knife 18cm
- G Chopping Knife 14cm
- H Bread Knife, serrated 22cm
- I Carving Knife 22.5cm
- J Carving Fork 30cm
- K Sharpening Steel 37cm



David Mellor knife sets

Our knife sets come in specially designed wooden boxes with a sliding lid. These make perfect gift sets and the handmade boxes provide permanent storage for your knives.

All three sets give the choice of the David Mellor 'Rosewood', 'Black Handle' or 'Provençal' design. Buy three sets and you have a comprehensive David Mellor collection. Buying one at a time gives you the opportunity to build up your David Mellor sets gradually.

Box sizes: Starter and Specialist 42 x 23 x 3.9cm deep,
Carving 42 x 23 x 5.3cm deep



A



B



C

David Mellor Starter Knife Sets

Carefully selected set of the 4 most essential kitchen knives. Comprising: Paring Knife 10cm, Cook's Knife 12cm, Cook's Knife 15cm, Chef's Knife 18cm

A 'Provençal' Starter Set

B 'Black Handle' Starter Set

C 'Rosewood' Starter Set



D



E



F



G



H



I

David Mellor

Specialist Knife Sets

4 knives designed for more specialist functions. Comprising: Paring Knife serrated 10cm, Vegetable Knife serrated 12cm, Chopping Knife 14cm, Bread Knife serrated 22cm

D 'Provençal' Specialist Set

E 'Black Handle' Specialist Set

F 'Rosewood' Specialist Set

David Mellor Carving Sets

Superb sharp carving knife, 2-pronged fork and professional ground sharpening steel, elliptical shape with guard.

Comprising: Carving Knife 22.5cm, Carving Fork 30cm (Black Handle 31cm), Sharpening Steel 37cm

G 'Provençal' Carving Set

H 'Black Handle' Carving Set

I 'Rosewood' Carving Set

David Mellor boxed sets



A



B



C



D

Steak Knife Sets

Handmade wooden box with sliding lid containing six serrated steak knives.

29 x 25 x

2.5cm deep

A David Mellor 'Rosewood'

B David Mellor 'Provençal'

C David Mellor 'Black Handle'

D David Mellor 'London'

'Pride' carving set

New edition of David Mellor's famous 'Pride' carving set first designed in 1956. Expertly hand finished with ivory coloured handles. Super-sharp high carbon stainless steel blade has been ice-hardened to minus 80°C. Comes in solid ash case with hinged lid and clasp.



Carving Knife 20cm
Carving Fork 25.5cm
Box 35.5 x 11 x 5cm deep





E



F



G



H



J



I



K

E 'Pride' Coffee Spoons

Available in silver plate and stainless steel.

Six-piece set in gift box.

F 'Pride' Cake Forks

Available in silver plate and stainless steel.

Six-piece set in gift box.

G 'Chelsea' Cake Forks

Six-piece set in gift box.

H 'Rosewood' Cheese Set

Three beautiful implements with mirror polished blades in gift box: Cheese Serving Fork; Cheese Spade; Hard Cheese Knife.

I 'Chelsea' Cake Server Heavy

weight satin-finish stainless steel. One side serrated.

J 'Pride' Large Serving Set

Generous serving spoon and fork in mirror polish. Available in silver plate and stainless steel in gift box.

K 'Chelsea' Salad Servers

Heavy weight satin-finish stainless steel. Superb quality.

David Mellor trade and hospitality

David Mellor cutlery is supplied to a number of prestige restaurants, hotels, luxury yachts and select specialist retailers worldwide. Its understated elegance complements both modern and traditional interiors.

Our purpose-designed cutlery factory, the Round Building, is located at Hathersage in the Peak District National Park. Designs are available in stainless steel and silver plate. We can mark items to your specifications or supply cutlery with a special finish as required.

For further information contact the Trade Department in our head office at Hathersage. Trade & Hospitality Accounts Tel: 01433 650220 trade@davidmellordesign.co.uk



THIS PAGE Ikoyi, London
Maybourne Riviera, Roquebrune-Cap-Martin
The Hermitage Hotel, Nashville
Pujol, Mexico City
OPPOSITE
The River Café, London
Spring, London
The Connaught, London
Savoy, Helsinki
The Blakeney Hotel, Norfolk
Princess Yachts International



Specialist services

Since we have our own factory at Hathersage in Derbyshire, David Mellor is able to offer special services to our cutlery customers. For a small additional charge our skilled craftsmen can customise your cutlery by giving you a choice of finish – brushed, barrelled, satin or mirror polished – or specially serrate knife blades. For details contact our shops.

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Our knowledgeable staff are on hand
to advise you and take your order

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