

Edinburgh Chef Gets Three AA Rosettes



Award-winning Head Chef, Mark Greenaway, has received the coveted three AA Rosettes following the opening of his first signature restaurant in February 2011.

The AA has announced the latest additions to its restaurant awards, with seven establishments being honoured with three rosettes. The fine-dining restaurant in Scotland's culinary capital is the only restaurant in the country that has been awarded the accolade which was announced today. The higher AA Rosettes, awarded just twice a year, celebrate the exceptionally high standards of cuisine that these restaurants offer.

AA Hotel Services Manager Simon Numphud said: "We are delighted to recognise seven new establishments with the achievement of three AA Rosettes. All have demonstrated a high level of consistency and accuracy in the overall cooking standards that our inspection team has experienced. Restaurants serving food of a three Rosette standard are worthy of recognition from well beyond their local area and I am delighted that these very deserving restaurants have been acknowledged for their efforts."

Mark Greenaway has received acclamation nationwide following the opening of the restaurant at No.12 Picardy Place. Based in central Edinburgh, his restaurant offers a fine dining experience. Set in a Georgian townhouse at No.12 Picardy Place the 70 seated restaurant hosts two private dining rooms, catering for 10 and 20 guests, respectively. Mark's signature style has elevated the reputation of No.12 Picardy Place to a whole new level, achieving a number of awards and outstanding

reviews across the board since opening last year.

The 'Rising Star Chef of the Year's' modern style of cooking with a traditional twist is confident and assured, using only the best local and seasonal produce. Mark's menus are always intriguing and presentation is as pleasing to the eye as it is to the palate.

[Mark Greenaway](#) commented on his success: "We have only been open for 11 months so we really didn't expect it. However, it is a really good achievement for the whole team, who have all pulled together. It shows that we're being recognised for what we believe in – great food at honest prices."