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The best restaurants serving food prepared with care, understanding and skill, using good quality ingredients. These restaurants will be achieving standards that stand out in their local area. The same expectations apply to hotel restaurants where guests should be able to eat in with confidence and a sense of anticipation. Around 50% of restaurants/hotels within our AA Restaurant Guide will have One Rosette.



Excellent restaurants, which aim for and achieve higher standards, better consistency and where a greater precision is apparent in the cooking. There will be obvious attention to the selection of quality ingredients. Around 40% of restaurants/hotels within our AA Restaurant Guide will have Two Rosettes.

The starting points for One and Two Rosettes are, use of excellent, fresh seasonal ingredients, good understanding and use of technical skills (pastry, sauce making). Evidence of home-made desserts, stocks and sauces, clarity of flavours and food served at the correct temperature. How well a chef manages to apply technique/skill whilst retaining flavour, (assuming an appropriate quality of source ingredients), will determine an award of One or Two Rosettes. Awards of One or Two Rosettes are given or taken away at the time of inspection.



Outstanding restaurants that achieve standards that demand national recognition well beyond their local area. The cooking will be underpinned by the selection and sympathetic treatment of the highest quality ingredients. Timing, seasoning and the judgment of flavour combinations will be consistently excellent. These virtues will tend to be supported by other elements such as intuitive service and a well-chosen wine list. Around 10% of the hotels/restaurants within the AA Restaurant Guide will have Three Rosettes and above.

The move from Two Rosettes to Three Rosettes is a major one and the cooking will be scrutinized to a greater extent. We are looking for a dedicated approach, excellent technical skill (classical and modern), the use of high quality seasonal produce, clear and well-defined flavours. Furthermore some innovation is welcomed (but not essential), harmonious combinations, appropriate garnishing, which is intuitively matched to the main ingredient is also required. Once a chef has been highlighted as having Three Rosette potential, the cooking will be monitored over a number of seasons and usually over a 6-12 month period, to ensure consistency.



Amongst the Top restaurants in the UK where the cooking demands national recognition. These restaurants will exhibit intense ambition, a passion for excellence, superb technical skills and remarkable consistency. They will combine appreciation of culinary traditions with a passionate desire for further exploration and improvement. There are very few restaurants with Four AA Rosettes.



The pinnacle! Where the cooking compares with the best in the world. These restaurants will have highly individual voices, exhibit breathtaking culinary skills and set the standards to which others aspire to, yet few achieve.

Four and Five Rosettes are NOT won by chasing the award. Chefs who get to this level will have a proven track record, will be supremely confident in their ability and they will have naturally evolved over a number of years. Essentially, their cooking is an extension of their experience and their personality. They will have often already worked in some of the best kitchens around the world and will have already been highlighted as industry greats, often with other accolades. Once a chef has been highlighted as having Four or Five Rosette potential, the cooking will be monitored over a number of seasons and usually over an 18 month period, to ensure consistency. Cooking at these levels is likely to be highly technical, skillful and will challenge the senses. More importantly however, it's all about how the freshest of world class produce is used in respect of natural seasons and how sublime depth of flavours work in harmony with other elements on the plate.

Announcements of awards

1 and 2 Rosettes are awarded at the time of inspection.

3 and 4 Rosette awards are announced twice during the year, but never at the time of inspection.

5 Rosettes are awarded just the once during a year and never at the time of inspection.

Suspension of Multi-Rosettes (3, 4, 5 Rosettes)

When a chef holds 3, 4 or 5 Rosettes and moves from one establishment to another, the award is suspended at the hotel/restaurant he/she has just left. The award does not follow the chef automatically either. We therefore recommend that when a change of chef occurs, establishments let us know as soon as possible in order for us to schedule forthcoming inspections.

Rosette warnings

On occasions a Rosette warning will be issued. When this is the case it will be clearly communicated. If a return to form is not experienced at our next visit, the award will be lost or reduced.