

**THE DRAWING ROOM  
AT BROWN'S  
AFTERNOON TEA**



# CHAPTERS

HISTORY OF BROWN'S HOTEL & AFTERNOON TEA	4
TRADITIONAL AFTERNOON TEA	6
PLANT BASED AFTERNOON TEA	7
BLACK TEA & OOLONG TEA	8
GREEN TEA, WHITE TEA & HERBAL INFUSIONS	9
FRUIT AND FLORAL PREMIUM RANGE	10
BROWN'S SEASONAL TEA LIBRARY	11
CHAMPAGNE	12
BROWN'S GIFTS	14

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# HISTORY OF BROWN'S HOTEL

Brown's Hotel has a fascinating history and has hosted many distinguished guests since it opened as London's first ever hotel in 1837.

It is from here that Rudyard Kipling penned many of his novels and it is believed that The Drawing Room was the inspiration for Agatha Christie's 'At Bertram's Hotel.' To this day, this chic, five-star establishment welcomes guests "in-the-know."

Brown's Hotel personifies the refined sophistication of modern British luxury. Each room and suite is individually decorated and many feature antiques and contemporary artworks, creating an elegant and fashionable air.

The menus at Charlie's celebrate British culinary heritage with creative, contemporary flair, while embracing a bygone era of service; our award-winning Afternoon Tea is ideal for those seeking a quintessential English experience. A luxurious spa and state-of-the-art gymnasium offer a discreet sanctuary within this vibrant city.

Afternoon tea is legendary at Brown's and we hope that you will remember it forever.

# THE HISTORY OF AFTERNOON TEA

Tea consumption increased dramatically during the early nineteenth century. At the time it was usual for people to take only two main meals a day, breakfast and dinner at around 8 o'clock in the evening.

The Duchess of Bedford, lady in waiting to Queen Victoria, started the practice of taking a pot of tea and light meal, privately in her boudoir during the afternoon.

Later friends were invited to join her for "tea and a walk in the fields."

Other social hostesses quickly picked up on the idea and the practice became respectable enough to move it into the drawing room.

Before long, all of fashionable society was sipping tea and nibbling sandwiches in the middle of the afternoon.

This tradition has developed over the years. We recommend that guests begin their afternoon tea with finger sandwiches, followed by warm scones with clotted cream and homemade strawberry jam, concluding with seasonal pastries.

## TRADITIONAL AFTERNOON TEA

ST. EWE'S EGG MAYONNAISE, MUSTARD CRESS

Spelt bread

CUCUMBER, GOAT CHEESE

White bread

ROASTED IBERICO HAM, MUSTARD MAYONNAISE, PICKLED TURNIP

Brioche bread

SMOKED SALMON, HORSERADISH YOGHURT

Malted brown bread

PRAWN COCKTAIL, CRISPY SHALLOTS, ESPELETTE

Brioche bread

FRESHLY BAKED PLAIN AND GOLDEN RAISIN SCONES

Served with homemade strawberry jam and Cornish clotted cream

GATEAU RELIGIEUSE, MADAGASCAN VANILLA

MACARON RASPBERRY, LYCHEE AND ROSE

LEMON AND OLIVE OIL MADELEINE WITH AMEDEI CHUAO 70%

BRONTE PISTACHIO LAYERS

KIPLING CAKE

CHOCOLATE MARBLE CAKE

Traditional Afternoon Tea	£75
With a glass of Mœt & Chandon Brut NV	£85
With a glass of Ruinart Rosé	£88
With a glass of Ruinart Blanc de Blanc	£90
With a glass of Dom Pérignon NV	£110
With a glass of Louis Roederer Cristal Rose	£195
Served with our selection of teas and herbal infusions	
Additional glass of Champagne from £23	

6  
Please inform our team if you have any allergies we need to be aware of.  
Our Afternoon Tea may contain traces of nuts. All prices are inclusive of VAT.  
A discretionary service charge of 12.5% will be added to your bill.

## PLANT BASED AFTERNOON TEA

BETROOT SALMOREJO, PUMPKIN SEED PESTO

Spelt bread

CUCUMBER, VEGAN CREAM CHEESE

White bread

CORONATION VEGETABLES

Seeded multigrain bread

VEGAN CHEESE, CIDER ONION CHUTNEY

Seeded multigrain bread

BUCKWHEAT TARTLET, BABAGANOUSH, POMEGRANATE

YORKSHIRE RHUBARB, STRAWBERRY AND SHORTBREAD

COCONUT AND PASSION FRUIT DELICE

LEMON AND BANANA MADELEINE

MACARON RASPBERRY, LYCHEE AND ROSE

Accompany your plant-based treats with antioxidant-rich Japanese Matcha

A supplement of £5.00 with your Afternoon tea

Plant based Afternoon Tea	£75
With a glass of Mœt & Chandon Brut NV	£85
With a glass of Ruinart Rosé	£88
With a glass of Ruinart Blanc de Blanc	£90
With a glass of Dom Pérignon NV	£110
With a glass of Louis Roederer Cristal Rose	£195
Served with our selection of teas and herbal infusions	
Additional glass of Champagne from £23	

7  
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## BLACK TEAS

### BROWN'S BREAKFAST BLEND, ASSAM, INDIA

A comforting and full breakfast classic, with rich malty sweetness and vivid ruby coloured infusion.

### BROWN'S AFTERNOON BLEND, ASSAM, INDIA

Balanced and full: lots of light, graceful and complex top notes followed by a pungent, malty finish. Refreshing and fortifying.

### ASSAM GOLD, ASSAM, INDIA

Balanced, deep and harmonious flavours combining subtle red fruits, fired leaf and toasted grains.

### DARJEELING, 2ND FLUSH, OKAYTI ESTATE, DARJEELING, INDIA

Sprightly, lively, sappy and refreshing with an enticing combination of fresh grass, plant sap and woodland earth.

### CHAI, ASSAM, INDIA

Rich, rounded and warming flavours, combining the soft, gratifying complexities of Assam black tea with aromatic spices.

### EARL GREY, RUHANA, SRI LANKA

Refreshing and sweet, with lifted citrus charm freshening the structured tenacity of the Ceylon leaf. A perfectly focussed classic.

### CEYLON, RUHUNA, SRI LANKA

Ceylon is carefully curated from a variety of altitudes to express the very best of the region's terroir: low-grown for rich maltiness and deep colour, and high-grown for fragrant aromatics and structure.

### CORNISH GROWN TEA, CORNWALL, ENGLAND

The first tea grown in England. Tregothnan's tea is handpicked on their estate in Cornwall and is a perfect morning brew. A consistent and awakening blend of exclusive hand-picked Tregothnan leaves with the finest Assam, it is simply delicious with bold, malty and full-bodied flavour.

### CHERRYWOOD LAPSANG, YUNNAN PROVINCE, CHINA

Creamy smoke harmoniously balanced with malty depths of black tea, complementary sweet aromatic woody notes

## WHITE TEA

### WHITE PEONY, FUJIAN, CHINA

Grown in the cool misty mountains in Fujian. White Peony pairs deep green and brown leaves with large downy silver buds. The leaves are dried slowly to produce a tea with beautifully rounded texture and delicate complexity.

## GREEN TEAS

### GENMAICHA, SHIZUOKA, JAPAN

A beautiful balance of spring picked and steamed bancha green tea, combined with high quality, roasted and puffed organic rice, for a delectable toasted, warming flavour.

### DRAGON WELL GREEN TEA, ZHEJIANG, CHINA

China's most famous green tea, Jing's Dragon Well has lively and garden-fresh flavours underscored by silky hazelnut and liquorice-root complexity.

### JASMINE PEARLS, YUNNAN, CHINA

Young spring picked buds of green tea, naturally scented with fresh jasmine flowers over five whole nights. The result is a soft, vivid infusion with the sublimely enchanting aroma of sweet, fragrant jasmine.

## OO LONG TEA

### WUYI OOLONG, FUJIAN, CHINA

This tea has coppery-brown liquor, a smooth buttery aroma and a rich and chocolatey flavour with hints of roasted nuts.

### PHOENIX HONEY ORCHID, SHUANGJI GARDEN, GUANGDONG, CHINA

Deliciously fruity, floral and sweet oolong tea, with a delicate astringency.

## HERBAL INFUSIONS

### WHOLE CHAMOMILE FLOWERS

Bright, full, mellow floral depths with soft, refreshingly bitter vegetal complexities in the finish. Sweet yet austere, the definitive chamomile combination.

### WHOLE PEPPERMINT LEAF

Insistent, deep and full mint flavours with an almost oily mid-palate, subsiding cleanly towards an intensely perfumed finish.

### LEMONGRASS AND GINGER

Deeply aromatic with warming spices and highly refreshing, bright citrus notes.

### BLACKCURRANT AND HIBISCUS FRUIT INFUSION

Vivid, intense and lively, with a rich spectrum of berry fruits, bright supporting acidity and a sweet, perfumed finish. Refreshing, even bracing and full of charm.

## FRUIT AND FLORAL INFUSIONS

### FENNEL, GINGER AND PEPPERMINT

Comprising three simple, natural ingredients, intensely fresh combination, a bright, zesty and invigorating herbal infusion.

### LAVENDER, LEMONGRASS AND CHAMOMILE

Our delicious mix has a natural freshness of the lemongrass, which is the perfect complement to the mellow chamomile and delicate, lightly sweet lavender.

### PINEAPPLE AND OSMANTHUS

Instantly fragrant, bursting with tropical pineapple aroma and delicate, floral notes from whole heads of chamomile and Osmanthus – flower prized in Asia for its natural scent of ripe fruit. Together, they create a deliciously thick, yellow infusion that feels syrupy in the mouth. Smoothed with soft chamomile and honeyed in character, for lasting juicy finish.

Should you wish to have additional information on the teas we offer, please ask.

## SEASONAL TEA LIBRARY

Designed for those who seek out the highest quality, Brown's Seasonal Tea Library is the Chinese tea ceremony of Gong Fu. This places the taste and appreciation of the tea itself above all else. The ceremony involves the ritualised presentation of the tea. Using a small volume teapot over multiple infusions allows for the ultimate engagement. The small pitcher is there to decant your tea between infusions, ensuring a perfectly balanced cup and allowing your leaves to breathe before the next infusion.

## BLACK TEA

### RED DRAGON, YUNNAN, CHINA

Red Dragon is a unique and exceptional tea, processed by masters in Yunnan as a black tea using a tea cultivar traditionally used for oolong tea and grown at high altitude. The result is a syrupy texture as a result of the cultivar, fruity notes as a result of the rich Yunnan terroir in which it is nourished, and malty depths from masterful processing.

## GREEN TEA

### GYOKURO, SHIZUOKA, JAPAN

Gyokuro is shaded for 30-days before picking, in early May in Asahina Valley Tea gardens. This process encourages chlorophyll, creating a thick and creamy texture, and the condensed, unami-rich flavour that this is prized for.

## OOLONG TEA

### LALA SHAN, TAOYUAN, TAIWAN

Smooth and elegant with baked cream notes, layers of tropical fruit and honey. The aroma is richly floral with osmanthus blossom and honeysuckle.

## YELLOW TEA

### JUN SHAN SILVER NEEDLE, YUEYANG CITY, HUNAN, CHINA

Softened vegetal notes of sweetcorn and herbs with mellow barley sugar sweetness. The aroma is mellow and sweet with distinct peppery note.

A supplement of £5.00 with your afternoon tea

## CHAMPAGNE

125ML BOTTLE

MÖET & CHANDON, IMPERIAL, NV	£23	£98
RUINART, BRUT, NV	£25	£110
LOUIS ROEDERER 242 COLLECTION NV		£105
DRAPPIER CARTE D'OR BRUT NV		£110
BOLLINGER SPECIAL CUVÉE NV		£113
DRAPPIER BLANC DE BLANCS SIGNATURE NV		£120
GOSSET GRAND BLANC DE BLANCS NV		£140
RUINART BLANC DE BLANCS NV	£32	£160
GOSSET GRAND MILLÉSIME EXCEPTION 2015		£160
DOM PÉRIGNON NV	£45	£235
CHARLES HEIDSIECK BLANC DE BLANCS BRUT NV		£245
DOM PÉRIGNON 2013		£310
KRUG NV		£360
DOM PERIGNON P2		£800

## CHAMPAGNE ROSÉ

RUINART ROSÉ NV	£30	£150
BILLECART-SALMON ROSÉ NV		£152
GOSSET ROSÉ NV		£165
CHARLES HEIDSIECK ROSÉ MILLÉSIME 2008		£230
LOUIS ROEDERER CRISTAL ROSÉ	£130	£750

## ENGLISH SPARKLING

EXTON PARK RB 32	£80
EXTON PARK RB 28 BLANC DE NOIRS	£85
EXTON PARK RB 45 BLANC DE BLANCS	£97

## ENGLISH SPARKLING ROSÉ

EXTON PARK RB 23	£80
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## SPARKLING TEA NON ALCOHOLIC

175ML BOTTLE

MIGHTY BREW - HERITAGE COLLECTION ELDERFLOWER	£9	£38
MIGHTY BREW - HERITAGE COLLECTION BLUSH ROSE	£9	£38
MIGHTY BREW - HERITAGE COLLECTION JASMINE BELLINI	£9	£38

## BROWN'S GIFTS

A memory of your visit or present for a loved one?

BROWN'S HOMEMADE SIGNATURE JAM	£7.50
BROWN'S SIGNATURE MORNING AND AFTERNOON BLEND TEA TINS	£15
BROWN'S OWN 185 GIN Presented as a gift in a beautiful box	£70
AFTERNOON TEA FOR TWO Presented as a gift in a beautiful box	£150
CHAMPAGNE AFTERNOON TEA FOR TWO Presented as a gift in a beautiful box	£170
ROSÉ AFTERNOON TEA FOR TWO Presented as a gift in a beautiful box	£176
LIMITED EDITION OF THE JUNGLE BOOK	£27
"BROWN'S HOTEL: A FAMILY AFFAIR" BY ANDY WILLIAMSON	£42
ALBEMARLE, SOLID OAK MONKEY	£95

## EXPLORE BROWN'S HOTEL

### CHARLIE'S

The menus at Charlie's celebrate British culinary heritage with creative, contemporary flair, while embracing a bygone era of service. Overseen by Adam Byatt, and led by acclaimed Executive Chef Andrew Sawyer. From succulent Sunday roasts and traditional classics served from Brown's sparkling silver trolley, to tempting sharing plates and mouth-watering desserts, Charlie's is the quintessential contemporary British restaurant in Mayfair.

For reservations: +44 (0)20 7518 4004  
E-mail: charlies@roccofortehotels.com

### THE DONOVAN BAR

The Donovan Bar has long been known as one of the most intimate and sophisticated drinking dens in the city playing host to gatherings of the most glamorous faces of Mayfair's elite fashion and art scene. Newly redesigned and boasting a cocktail menu created by Salvatore Calabrese, it's not to be missed.

Enquiries: +44 (0)20 7518 4005  
E-mail: thedonovanbar@roccofortehotels.com

### THE SPA AT BROWN'S

Away from the bustling streets of Mayfair, The Spa at Brown's Hotel awaits, an intimate sanctuary where guests can unwind and re-centre with treatments aimed at nurturing body and mind alike.

For appointments: +44 (0)20 7518 4009  
E-mail: thespa.browns@roccofortehotels.com

### PRIVATE TEA PARTIES

With six beautiful private rooms each with natural light, original features and a dedicated events team, Brown's is also the ultimate destination for larger parties to indulge in afternoon tea.

Enquiries: +44 (0)20 7518 4106  
email: eventsatbrowns@roccofortehotels.com