

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



CHAPTERS

HISTORY OF BROWN'S HOTEL	4
TRADITIONAL AFTERNOON TEA	6
PLANT-BASED AFTERNOON TEA	7
BLACK TEA	8
WHITE TEA	9
GREEN TEA & OOLONG TEA	10
HERBAL INFUSIONS	11
GONG FU SERVICE	13
CHAMPAGNE	14
BROWN'S GIFTS	16

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HISTORY OF BROWN'S HOTEL

Since opening in 1832 as London's first ever hotel, Brown's has played host to a long line of distinguished guests. Within its walls, literary giants including Rudyard Kipling penned iconic works, and Agatha Christie is believed to have found inspiration for "At Bertram's Hotel" in The Drawing Room.

Today, Brown's continues to welcome 'in-the-know' guests from across the globe. Personifying sophisticated British luxury, each individually decorated room and suite exudes elegance and fashion, blending antique treasures with contemporary art. Charlie's restaurant celebrates British cuisine with a modern twist, while the award-winning Afternoon Tea provides a quintessential English experience. For those seeking relaxation, a luxurious spa and state-of-the-art gym offer a tranquil escape in the heart of the city.

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.

Please inform our team of any allergies you may have so that we can accommodate your needs accordingly. While we take precautions to minimize cross-contamination, please be aware that we cannot guarantee that menu items will be completely free from specific allergens. All prices are inclusive of VAT. A discretionary service charge of 15% will be added to your bill.

TEA SELECTION BY RARE TEA COMPANY

Rare Charity originated from Rare Tea Company – an independent business based on direct trade, purchasing quality loose leaf tea at a price set by the farmers.

Founder Henrietta Lovell saw the possibility to invest further, by donating a percentage of revenue directly back into those tea communities. In addition, currently operating in Malawi and Nepal, Rare Charity provides educational scholarships, with a focus on empowering young women, meaning talented individuals within tea producing communities can have access to education. Rare Charity also works directly with farms, focusing on quality and supporting organic farming – with no herbicides or pesticides – to protect the environment. Their ultimate aim is to help communities and the environment while offering the very best tea products.

Please do not hesitate to ask a member of our Drawing Room team if you have any questions regarding our teas.

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TRADITIONAL AFTERNOON TEA

CORONATION CHICKEN
Brioche bread

DEVILED ST.EWE'S EGG MAYONNAISE WITH MUSTARD CRESS
Spelt bread

BEEF PASTRAMI, BEER MUSTARD MAYO, PICKLED TURNIP
Shokupan bread

PICKLED CUCUMBER, PAYOYO GOAT CHEESE MIXED WITH
PHILADELPHIA
White bread

SMOKED SALMON, DILL, LEMON IKURA
Malted bread

FRESHLY BAKED PLAIN SCONES AND FRUIT SCONES
SERVED WITH HOMEMADE STRAWBERRY JAM AND CORNISH CLOTTED
CREAM

CHERRY BAKEWELL TART
CHOCOLATE LAYERS
EARL GREY GATEAU OPERA
STRAWBERRY AND CROWDIE MOUSSE

TROPÉZIENNE WITH CRÈME DIPLOMAT AND GARIGUETTE STRAWBERRIES

Traditional Afternoon Tea	£80
With a glass of NV Laurent-Perrier, 'Héritage' Brut	£92
With a glass of NV Laurent-Perrier Cuvée Rosé Brut	£93
With a glass of NV Laurent-Perrier Blanc de Blancs Brut Nature	£95
With a glass of MV Laurent-Perrier, 'Grand-Siècle' Iteration No26	£125

Served with our selection of teas and herbal infusions
Additional glass of NV Laurent-Perrier, 'Héritage' Brut £24 or
NV Laurent-Perrier Cuvée Rosé Brut £30

PLANT BASED AFTERNOON TEA

MUHAMMARA, PIQUILLO PEPPERS
Spelt bread

CHICKPEA HUMMUS, CRISPY SHALLOTS, ESPELETTE PEPPER
Seeded multigrain bread

CUCUMBER, VEGAN LABNEH AND LEMON MINT
White bread

CAULIFLOWER CURRY, PICKLED CARROTS
Seeded multigrain bread

BABAGANOUSH, POMEGRANATE
Buckwheat tartlet

COCONUT SLICE WITH PASSION FRUIT AND MANGO
MACARON WITH RASPBERRY AND ROSE
YUZU DRIZZLE CAKE
DARK CHOCOLATE MOUSSE

Accompany your plant-based treats with antioxidant-rich Japanese matcha
A supplement of £5.00 with your afternoon tea

Plant based Afternoon Tea	£80
With a glass of NV Laurent-Perrier, 'Héritage' Brut	£92
With a glass of NV Laurent-Perrier Cuvée Rosé Brut	£93
With a glass of NV Laurent-Perrier Blanc de Blancs Brut Nature	£95
With a glass of MV Laurent-Perrier, 'Grand-Siècle' Iteration No26	£125

Served with our selection of teas and herbal infusions
Additional glass of NV Laurent-Perrier, 'Héritage' Brut £24 or
NV Laurent-Perrier Cuvée Rosé Brut £30

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BLACK TEA

BROWN’S ENGLISH BREAKFAST

Satemwa Estate, Shire Highlands, Malawi

Hand-crafted black tea blended from harvests across a small, independent estate in the Shire Highlands. The oldest tea estate in Malawi and still family run. Deep, rich, and malty, it has notes of caramel and burnt sugar. Delicious black, becoming sweet and chocolatey with the addition of milk.

EARL GREY

Satemwa Estate, Malawi & Reggio Calabria, Italy

A traditional Earl Grey blended with pure bergamot oil from the ancient orchards of Calabria. This is a classic British tea made to exacting standards. A clean and exceptionally bright infusion with exhilarating citrus notes. It can be enjoyed with or without milk, or a twist of lemon zest.

RARE AFTERNOON TEA

Satemwa Estate, Malawi & Jun Chiyabari Tea Garden, Nepal

A luxurious blend of black teas designed specifically to be enjoyed in the afternoon when a delicious pick-me-up is required. There are notes of chocolate and a malty richness. With a short infusion you can find a silky subtlety with intense cacao aromas. With a longer extraction (and milk), the tea becomes creamier and the malty, milk chocolate flavours develop even further. Exquisite on its own or as the perfect accompaniment to the great British tradition of sandwiches, scones, and cakes.

WAIKATO BLACK

Zealong Estate, Hamilton, New Zealand

A rare find from New Zealand; showcasing an innovative new tea terroir. In 1996, the Zealong Estate imported rigorously selected tea cuttings from the best tea growing regions across Asia. This whole leaf black tea is full-bodied and biscuity. Notes of gingerbread and late summer honey. Best enjoyed without milk.

MORIUCHI KOUCHA

Shizuoka, Japan

A rare black Japanese tea hand crafted in Shizuoka by the revered master Moriuchi-san. Smooth, soft, buttery mouthfeel with flavours of walnuts and enoki mushrooms. A rare contrast of sweetness and umami. Best enjoyed without milk.

CHINESE EMPEROR’S BREAKFAST

Fujian, China

Remarkably smooth with flavours of rich toffee, butterscotch and vanilla. Like White Silver Tips, these spring buds are full of the sugars stored by the tea plant over winter. These tender shoots give the tea an extraordinary sweetness, unlike any other black tea. The tannins in this black tea are very low and the mouthfeel is clean and silky.

TARRY LAPSANG SOUCHONG

Wuyi Mountains, Fujian Province, China

A rich, peaty black tea smoked using traditional wood fires. The bark is left on the wood for a resinous depth of flavour. More of a Laphroaig than a Springbank. It can be enjoyed with or without milk.

GOLDEN MASALA CHAI

Satemwa Estate, Malawi & Sikkim, India

A beautiful blend of black teas enhanced with cinnamon, cardamom, cloves, ginger, black pepper, and turmeric. A quick infusion yields a subtle flavour whilst a longer steep will bring out the deeper, earthier flavours of the turmeric and the rich tannins in the tea. Using beautiful tea that is not overly tannic, it can be enjoyed with or without milk.

CHINESE PU’ER

Yunnan Province, China

An aged tea from the Yunnan Province – the home of Pu’erh Tea. Silky as well-water with deep earthy flavours and umami notes. In China it is believed to aid digestion often drunk alongside rich food.

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.

WHITE TEA

JASMINE SILVER TIP

Fuding, Fujian Province, China

A delicate white tea crafted entirely from spring buds. The tea is not flavoured but carefully scented over six consecutive nights with fresh Jasmine flowers. Once the preserve of the Chinese Imperial family. A deep and heady aroma with a light and gentle flavour.

MALAWI WHITE PEONY

Satemwa Estate, Shire Highlands, Malawi

A fragrant and extremely beautiful whole leaf white tea. Picked from a unique field and carefully handcrafted to retain the sublime flavours. A delicate infusion with aromas of hay, peach and stewed apricots with a subtle umami note.

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GREEN TEA

GENMAICHA

Shizuoka, Japan

Top grade Sencha with organic, Japanese brown rice. Crafted by Moriuchi-san – one of the most revered tea masters in Japan, on his 200-year-old, family run, tea garden. This Sencha is buttery and soft. Rich, verdant notes with a deep comforting aroma of popcorn.

SENCHA

Shizuoka, Japan

Crafted by Moriuchi-san - one of the most revered tea masters in Japan on his 200-year-old tea garden. The tea is grown on this tiny estate by Moriuchi-san with his wife and daughter. This Sencha is remarkably complex and deep. It has a rich mouthfeel with bright buttery notes of asparagus.

NEPALESE HIMALAYAN SPRING

Jun Chiyabari Tea Garden, Nepal

A hand rolled Nepalese green tea from Jun Chiyabari that truly exemplifies the idea of terroir. This early spring pick originates from one specific field, one specific harvest. Tropical fruit; mango, cooked pineapple, and lychee notes yet low in acidity.

MISTY GREEN

Zhejiang Province, China

An elegant green tea, sweet and grassy with soft vegetal notes. Can be served as an iced tea.

OOLONG TEA

PIPACHA TEA

Fujian province, China

A Chinese Oolong loose leaf tea from Fujian - matured in port wine barrels in Porto, Portugal to produce a truly extraordinary tea.
Dried fruits and honey with an elegant port wine nose and finish.

21ST CENTURY OOLONG BLEND

Anxi, China & Hamilton, New Zealand

An iconoclastic blend of old and new world oolong teas to make something truly delicious. This oolong blend combines Iron Goddess of Mercy from the ancient gardens of Anxi with the pristine new leaves of Waikato. Delicious any time of day but particularly good with food - from caviar to cake.

SUNSET OOLONG

Taitung, Taiwan

A rich, highly roasted oolong from the Eastern Rift Mountains of Taiwan. Smooth with a woody nuttiness and notes of cherry and sweet fruit. Full bodied and complex while maintaining the brightness and soft tannins of a spring tea.

HERBAL INFUSIONS

RARE MINT TEA

England, Portugal & Malawi

A beautifully balanced blend of some of the rarest mints from across the globe: combining pure leaf from a 14th century Cornish Botanical Garden, a family farm in Beira Baixa of Portugal, and small holder gardens in the Shire Highlands. This caffeine-free herbal infusion is the perfect digestif.

WHOLE CHAMOMILE FLOWERS

Slavonija & Podravina, Croatia

These delicate flowers are carefully dried and kept intact. Combining the petals, stems, and stamen creates a beautiful sweet and soft flavour of summer meadows. Clean and subtle, these flowers are wonderfully calming and, of course, caffeine free.

HIMALAYAN GINGER AND LEMONGRASS

Sikkim, India and Sri Lanka

A bright infusion of lemongrass gathered from a collective of tiny smallholder organic farms across Sri Lanka. Carefully blended with pure ginger from the high Himalayan region of Sikkim in India. Notes of sweet lemon drops combine with the rich tingle of spice.

WILD ROOIBOS

Cederberg Mountains, South Africa

The real South African Red Bush. Beyond organic, this Rooibos is harvested completely wild in its indigenous habitat in the Cederberg Mountains. A richly delicious infusion with deep earthy notes, bright red berries, and cedar. Can be beautifully enhanced by the addition of a twist of lemon zest.

HIBISCUS FLOWERS

Satemwa Estate, Shire Highlands, Malawi

A delicious herbal infusion made from the beautiful red petals of Hibiscus Sabdariffa. These whole hibiscus flowers produce a beautiful raspberry red colour and the flavours of rich berries. Slightly tart, with a cranberry sweet finish.

ETHIOPIAN KOSERET

Kafa Biosphere Reserve, Ethiopia

From a cooperative of female farmers who have built a community and livelihood in an area of incredibly rich soil. A relation of the verbena and oregano plant, Koseret offers a complex and exciting flavour profile. An incredible aroma of tomato vines and basil. The taste is mildly sweet and herbaceous, with a gentle lemon finish.

SPANISH ALMOND BLOSSOM

Terres D'Elba, Tarragona, Spain

Beautiful blossom grown on a rocky hillside amongst the Marcona almonds. Each flower is picked individually then carefully air dried on a muslin bed to prevent the blossoms from bruising. Farmed organically and tenderly by Ferran Rojo Sol. The flavour is deep and heady. Almonds and honey with a delicious note of globe artichoke.

INDIAN ROSE PETALS

Gujarat, India

Beautifully fragrant petals from organic roses.

Glorious, bright, heady and gentle; the complete antithesis to synthetic rose flavouring. Forget cloying Turkish delight or sickly Parma Violets, this is a flavour experience that cannot be missed

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GONG FU SERVICE

JAPANESE CEREMONIAL MATCHA (*£5 supplement with your Afternoon Tea*)
Wahoken Garden, Kagoshima Prefecture, Japan

A top grade organic matcha tea crafted from just the tender first flush of the Saemidori cultivar. Made from precious Tencha - shade grown green tea, the leaf is de-veined, de-stemmed and ground to a fine powder, using traditional ceramic stones. This meticulous crafting results in a tea of great depth and intensity.

FIRST FLUSH HIMALAYAN WHITE (*£10 supplement with your Afternoon Tea*)
Jun Chiyabari, Nepal

An exquisitely fruity and floral white tea with notes of mango, vanilla, and elderflower. Picked just after the snow melts in the high Himalayas of Nepal. A beautifully light tea with almost no astringency but rich in flavour. Almost like a very elegant “solero” ice lolly.

EMPEROR'S GOLDEN EYEBROW (*£15 supplement with your Afternoon Tea*)
Wuyishan Nature Reserve, Fujian Province, China

Exquisite black tea, also known as Jin Jun Mei, hand rolled entirely from tender spring buds by Master Wen in the protected forests of the Wuyishan. Over 100,000 buds are needed for one precious kilo. Only a few prized kilos can be crafted each year. Over multiple infusions expect tropical fruit, honeysuckle and burnt toffee. Best enjoyed without milk.

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

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CHAMPAGNE	125ML	BOTTLE
NV Laurent-Perrier, ‘Héritage’, Brut	£24	£100
NV Ruinart, ‘R de Ruinart’ Brut		£140
NV Pol Roger, Brut Reserve, Brut		£142
2015 Laurent-Perrier, Millésimé, Brut		£145
NV Bollinger Special Cuvée Brut		£145
2015 Gosset Grand Millésime		£175
NV Ruinart, Blanc de Blancs Brut		£180
NV Laurent-Perrier, Blanc de Blancs Brut Nature	£36	£185
NV Jacquesson, Cuvée 746		£185
MV Laurent-Perrier, ‘Grand-Siècle’ Iteration No26	£60	£280
2015 Dom Pérignon		£360
NV Krug ‘Grand Cuvée’		£450

CHAMPAGNE ROSÉ	125ML	BOTTLE
NV Billecart-Salmon Brut Rosé		£165
NV Laurent-Perrier, Cuvée Rosé Brut	£30	£170
NV Ruinart Brut Rosé		£180
2014 Bollinger, ‘La Grande Année Rosé’		£350
NV Krug Rosé		£640
2014 Louis Roederer Cristal Brut Rosé		£1200

ENGLISH SPARKLING	BOTTLE
2019 Rathfinny Wine Estate, Classic Cuvée Brut Sussex	£90
2019 Rathfinny Wine Estate, Brut Rosé Sussex	£100
2017 Gusbourne Estate, Blanc de Blancs Brut Sussex, Kent	£135
NV Domaine Evremond (Taittinger), Classic Cuvee Kent	£140

SPARKLING TEA	125ML	BOTTLE
Mighty Brew - Sparkling Tea Kombucha Elderflower	£12	£42
Mighty Brew - Sparkling Tea Kombucha Blush Rose	£12	£42
Mighty Brew - Sparkling Tea Kombucha Jasmine Bellini	£12	£42
Copenhagen Sparkling Tea - Bla (Blue) Jasmin, White Tea, Darjeeling	£12	£45
Copenhagen Sparkling Tea - Light Red Hibiscus, White Tea, Black Tea	£12	£45
Wild Idol, 0% Alc - Sparkling White Wine Muller Thurgau - Rheinhessen, Germany	£13	£69

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 IN A BEAUTIFUL GIFT BOX	£70
AFTERNOON TEA FOR TWO PRESENTED IN A BEAUTIFUL GIFT BOX	£160
CHAMPAGNE AFTERNOON TEA FOR TWO PRESENTED IN A BEAUTIFUL GIFT BOX	£184
ROSÉ AFTERNOON TEA FOR TWO PRESENTED IN A BEAUTIFUL GIFT BOX	£186
LIMITED EDITION OF THE JUNGLE BOOK	£27
"BROWN'S HOTEL: A FAMILY AFFAIR" BY ANDY WILLIAMSON	£42

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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 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 featuring 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