

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






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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.

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# **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

ST EWE EGGS MAYONNAISE

Spelt bread

BEEF PASTRAMI, BEER MUSTARD, PICKLED TURNIP

Japanese bread

PICKLED CUCUMBER AND GOAT CHEESE

White bread

LONDON SMOKED SALMON, DILL, LEMON AND IKURA

Malted brown bread

FRESHLY BAKED PLAIN SCONES AND FRUIT SCONES

Served with homemade strawberry jam and clotted Cornish cream

PIEDMONT HAZELNUT TART

MEDJOOl DATE AND MISO MADELEINE

GREEN FOREST, MATCHA AND PRESERVED CHERRIES

PERSIAN CAKE AND ROSE

KIPLING CAKE

FIG LEAF TROPEZIENNE, FIG AND WILD HONEY COMPOTE

Traditional Afternoon Tea	£80
With a glass of Moët & Chandon Brut NV	£92
With a glass of Ruinart Rosé NV	£93
With a glass of Ruinart Blanc de Blanc NV	£95
With a glass of Dom Pérignon 2013	£125
With a glass of Louis Roederer Cristal Rosé 2013	£195

Served with our selection of teas and herbal infusions

Additional glass of Champagne from £23



# PLANT BASED AFTERNOON TEA

CHICKPEA HUMMUS, CRISPY SHALLOTS, ESPELETTE PEPPER  
Seeded multigrain bread

BETROOT SALMOREJO, PUMPKIN SEED PESTO  
Spelt bread

PICKLED CUCUMBER, VEGAN CREAM CHEESE, LEMON  
White bread

ROMESCO AND PIQUILLO PEPPERS  
White bread

BUCKWHEAT TARTLET, BABA GANOUSH, POMEGRANATE

AMEDEI CHOCOLATE DELICE  
BANANA, DATE, AND MISO MADELEINE  
WILLIAM PEAR TARTLET  
PERSIAN CAKE

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 Moët & Chandon Brut NV	£92
With a glass of Ruinart Rosé NV	£93
With a glass of Ruinart Blanc de Blanc NV	£95
With a glass of Dom Pérignon 2013	£125
With a glass of Louis Roederer Cristal Rosé 2013	£195

Served with our selection of teas and herbal infusions  
Additional glass of Champagne from £23

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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.

## FIRST FLUSH DARJEELING

*Small Tea Growers Society, Mirik Valley, Darjeeling, India*

A bright, fresh tea plucked during the April Buddha Jayanti full moon. Highly fragrant and floral, it is light and elegant as a green tea whilst combining satisfying malty notes and dark chocolate. Best enjoyed without milk.

## 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.

### 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

## DA HONG PAO (BIG RED ROBE)

*Wuyi Mountains, Wuyishan, China*

Perhaps the finest oolong in China, grown from a unique and ancient cultivar in the Wuyishan UNESCO World Heritage site. Also known as ‘rock tea’ because of the high mountain rock below the soil that enriches the leaves. Notes of nutty chocolate, and a rounded, biscuity sweet aroma.

#### 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.

#### HONEYBUSH

*Bitou River, Plettenberg Bay, South Africa*

Hand-harvested and crafted according to ancient Khoisan tradition where it has been used for thousands of years as a delicious as well as healing herbal tea. Honey and toffee aromas with a flavour reminiscent of stewed apples and red berries. A soft, woody note of cedar and Moroccan souks and rich hint of cocoa nibs.

## 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.

## NEPALESE CHERRY BLOSSOMS

*Jun Chiyabari Tea Garden, Nepal*

Luscious blossoms grown in the gardens of the Jun Chiyabari Tea Garden, 1835m above sea level. The altitude effects the growing conditions: the tree cannot produce the cherry fruit, but the climate brings out aromatic and intense flavours in the blossom. A rich marzipan scent adds to the succulent floral and vanilla taste, with a light, honeyed sweetness. A delicious infusion to truly savour.

All prices are inclusive of VAT.

A discretionary service charge of 15% will be added to your bill.

# 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
MOËT & CHANDON, IMPERIAL, NV	£23	£98
RUINART, 'R DE RUINART' BRUT NV	£28	£140
DRAPPIER 'CARTE D'OR' BRUT NV		£110
BOLLINGER 'SPECIAL CUVÉE' BRUT NV		£145
LOUIS ROEDERER 242 COLLECTION NV		£120
DRAPPIER BLANC DE BLANCS SIGNATURE NV		£120
GOSSET GRAND BLANC DE BLANCS NV		£140
GOSSET GRAND MILLÉSIME EXCEPTION 2015		£160
RUINART BLANC DE BLANCS NV	£36	£180
CHARLES HEIDSIECK BLANC DE BLANCS BRUT NV		£245
DOM PÉRIGNON 2013	£60	£310
KRUG 'GRAND CUVÉE', BRUT NV		£450
DOM PÉRIGNON P2, 2003		£950

## CHAMPAGNE ROSÉ

BILLECART-SALMON ROSÉ NV		£165
GOSSET ROSÉ NV		£165
RUINART ROSÉ NV	£36	£180
LOUIS ROEDERER CRISTAL ROSÉ, 2013	£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

	125ML	BOTTLE
MIGHTY BREW – HERITAGE COLLECTION ELDERFLOWER	£12	£42
MIGHTY BREW – HERITAGE COLLECTION BLUSH ROSE	£12	£42
MIGHTY BREW – HERITAGE COLLECTION JASMINE BELLINI	£12	£42

# 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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A discretionary service charge of 15% will be added to your bill.

## **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](mailto: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](mailto: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](mailto: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](mailto:eventsatbrowns@roccofortehotels.com)