

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



BROWN’S GIFTS VOUCHERS	
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

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
LIMITED EDITION OF THE JUNGLE BOOK	£27
“BROWN’S HOTEL: A FAMILY AFFAIR” BY ANDY WILLIAMSON	£42

At Brown’s Hotel, we celebrate the wealth and diversity of British produce, working closely with local suppliers and British farmers. We are also committed to using sustainable, high-quality ingredients across all our menus wherever possible.

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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, and it 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.

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.

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
White bread

BARRADALE EGG, WHITE TRUFFLE OIL MAYONNAISE, SPRING ONION
Brioche bread

ROAST BEEF, ENGLISH MUSTARD AND WATERCRESS
Shokupan bread

LAMBTON & JACKSON SMOKED SALMON, HORSERADISH LABNEH,
PICKLED RED WINE SHALLOTS
Malted bread
(Supplement of £40 for 10g of caviar upon requested)

CHARDONNAY-PICKLED CUCUMBER, PEPPERED WHIPPED RICOTTA
White bread

FRESHLY BAKED SCONES PLAIN AND SULTANA SCONES
Served with Homemade Strawberry Jam and
Cornish Clotted Cream

APRICOT PAVLOVA WITH COGNAC CREAM

PINEAPPLE MACARON WITH AMEDEI CHOCOLATE

STRAWBERRY AND CHAMOMILE CHOUX

PISTACHIO AND ROSE TARTLET

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, ESPELLETE PEPPER
Multiseed bread

CUCUMBER, VEGAN LABNEH AND LEMON MINT
White bread

CORONATION CURRIED VEGETABLES, APRICOT
Multiseed bread

WHIPPED TOFU, LOVAGE PESTO
White bread

CHOCOLATE TOFU MOUSSE, PINEAPPLE

PISTACHIO AND ROSE TARTLET

LEMON MADELEINE

VANILLA AND STRAWBERRY 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 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
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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 annins 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 if exclusive hand-picked Tregothnan leaves with the finest Assam, it is simply delicious with bold, malty and full-bodied flavour.

FIRST FLUSH DARJEELING

Darjeeling, India

This Himalayan tea is an early pluck, straight after the dormant winter, rich in stored sweetness. Highly fragrant and floral it is light and elegant as a green tea whilst combining the satisfying malty, chocolate notes. Best enjoyed without milk.

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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.

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.

OO LONG TEA

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.

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.

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.

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.

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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
<i>Heritage, the latest from Laurent-Perrier House, is a refined Chardonnay and Pinot blend aged four years, with elegant citrus, white peach, and hints of toasted bread and almonds. A true class act.</i>		
NV Ruinart, ‘R de Ruinart’ Brut		£140
<i>A blend of Pinot Noir, Chardonnay, and Pinot Meunier from up to 50 crus in Côte des Blancs and Montagne de Reims, offering fresh pear and apricot aromas with hints of almond, hazelnut, and acacia. Lively and balanced, with ripe fruit, crisp acidity, and a long, elegant finish.</i>		
NV Pol Roger, Brut Reserve, Brut		£142
<i>Said to be Churchill’s favourite Champagne, Pol Roger offers vibrant green apple and pear, layered with brioche and hazelnut. Elegant, balanced, and refined.</i>		
2018 Laurent-Perrier, Millésimé, Brut		£145
<i>From an excellent vintage, the 2015 offers bright citrus, floral notes, and hints of toast and hazelnut, with added complexity from 8 years’ aging. Elegant, precise and beautifully structured.</i>		
NV Bollinger Special Cuvée Brut		£145
<i>Bollinger has supplied the Royal Family since the 1880s. Its rich yet refined style blends Pinot Noir, Chardonnay, and Pinot Meunier, mostly from Grand Cru vineyards. Aged for three years, it reveals signature brioche and leesy notes, delivering a powerful yet elegant Champagne.</i>		
2015 Gosset Grand Millésime		£175
<i>Founded in 1584, Gosset is the oldest wine house in Champagne. The Grand Millésime 2015 blends Pinot Noir and Chardonnay, offering candied orange, marzipan, and plum, with a crisp refreshing finish. Full-bodied yet fresh, it’s lively with a touch of salinity.</i>		

CHAMPAGNE	125ML	BOTTLE
NV Ruinart, Blanc de Blancs Brut		£180
<i>Blended from 25–30 Chardonnay crus, an excellent showcase for Champagne’s rich terroir. It reveals ripe lemon, juicy pear, and fresh peach, with tropical fruit and citrus adding brightness and a supple roundness on the palate. Exquisite!</i>		
NV Laurent-Perrier, Blanc de Blancs Brut Nature	£36	£185
<i>A wine that perfectly embodies the Laurent-Perrier motto of Purity, Elegance, and Freshness. Made from 100% Chardonnay and aged for at least eight years, it’s a standout in their non-dosage range. Citrus and minerality shine, finishing long and complex.</i>		
NV Jacquesson, Cuvée 746		£185
<i>Napoleon so admired Jacquesson that he often toasted his victories with it, even awarding the House a gold medal. Renowned for its non-dosé style, this Champagne combines bright acidity and chalky minerality with crisp green apple, pear, and citrus, finishing elegantly with hints of almond and brioche.</i>		
MV Laurent-Perrier, ‘Grand-Siècle’ Iteration No26	£60	£280
<i>Unique for a prestige cuvee, Grand Siècle is always a blend of three declared vintage Champagnes, all from Grand Cru villages and aged over 10 years. Exceptionally complex, with notes of hazelnut, honey, and butter woven into a refined, silky texture.</i>		
2015 Dom Pérignon		£360
<i>From Marilyn Monroe to James Bond, Dom Pérignon captivates all. Bright notes of lime zest, blossom, and aniseed evolve into toasted almonds and brioche. Deeply complex yet lively and refreshing on the palate.</i>		
NV Krug ‘Grand Cuvée’		£450
<i>Blended from over 120 wines spanning more than 10 vintages, this wine delivers a depth of flavour unattainable in a single year. Layers of citrus, marzipan, and gingerbread mingle with hazelnut, brioche, and honey. Rich and full-bodied, it’s lifted by refreshing acidity and a long, complex finish.</i>		

CHAMPAGNE ROSÉ	125ML	BOTTLE
NV Billecart-Salmon Brut Rosé		£165
<i>Sir Rocco Forte's preferred Champagne, NV Billecart-Salmon Rosé, is a refined rosé with delicate notes of wild strawberry, raspberry, and citrus, balanced by a fine mousse and a crisp, dry finish.</i>		
NV Laurent-Perrier, Cuvée Rosé Brut	£30	£170
<i>100% Pinot Noir, aged for 5 years for added complexity and elegance. Bursting with wild strawberry, red berry, and rose petal, it's vibrant, refined, with a delicate mousse.</i>		
NV Ruinart Brut Rosé		£180
<i>Hints of rosehip, spice and wild strawberry drift in, but nothing too serious. On the palate the fruit is lively, cushioned by a smooth, velvety texture. There's no reason to wait.</i>		
2014 Bollinger, 'La Grande Année Rosé'		£350
<i>Bollinger's flagship Rosé is known for its fuller, structured style. Expect notes of tangerine oil, red berries, warm biscuits and walnuts. Sourced from a steep hillside in Aÿ and crafted in the Burgundian style in small oak barrels, it is produced only in truly exceptional vintages.</i>		
NV Krug Rosé		£640
<i>Krug Rosé is a regal champagne in the house's signature style—powerful yet refined. A blend of 32 wines from six vintages (2010–2016), it shows a delicate salmon-pink hue and fine mousse. The nose has layers red fruits, citrus, florals, and subtle spice, while the palate is rich and creamy, balancing intensity with a long, mineral, saline finish.</i>		

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 Green Sencha, GreenTea, Citrus	£12	£45

ALCOHOL FREE	125ML	BOTTLE
Wild Idol, 0% Alc - Sparkling White Wine Muller Thurgau - Rheinhessen, Germany	£13	£69
Sabliere, Cuvee Blanc De Blancs 0% Alc - Sparkling Wine Verjus, Cox Apple, White Tea - United Kingdom	£12	£72

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