

*The*  
**Drawing**  
*Room*

AFTERNOON TEA MENU



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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.

## THE DRAWING ROOM

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# TRADITIONAL AFTERNOON TEA

SEASONAL TEA



TRUFFLED BURFORD BROWN EGG MAYONNAISE  
White bread

SMOKED SALMON, CREAM CHEESE AND POPPY SEEDS  
Malted brown bread

ROAST HAM AND PICCALILLI KETCHUP  
Seeded bread

PRAWN MAYONNAISE  
Brioche roll

SMOKED CORONATION CHICKEN  
Mini bagel

PLOUGHMAN'S TARTLET  
Puff pastry



FRESHLY BAKED PLAIN AND SULTANA SCONES  
Served with homemade strawberry jam and Cornish clotted cream



RHUBARB MILLE FEUILLE  
SALTED CARAMEL AND TAHITIAN VANILLA TART  
MILK CHOCOLATE AND PASSION FRUIT ROULADE  
HAZELNUT AND BANANA PARIS BREST  
BLOOD ORANGE AND DARK CHOCOLATE DELICE

Traditional Afternoon tea	55.00	
With a glass of Moët & Chandon Brut NV	65.00	additional glass 21.00
With a glass of Ruinart Rosé	68.00	additional glass 28.00
With a glass of Ruinart Blanc de Blanc	70.00	additional glass 30.00

*Served with our selection of teas and herbal infusions*

*All prices are inclusive of VAT.  
A discretionary service charge of 12.5% will be added to your bill.*

THE DRAWING ROOM

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**TEA-TOX  
AFTERNOON TEA**

SEASONAL TEA



MUSHROOM, TRUFFLE AND BUCKWHEAT TARTLET

CUMIN SPICED BEETROOT, HUMMUS AND POMEGRANATE WITH CORIANDER  
Quinoa cracker

CORONATION VEGETABLE CURRY WITH ONION BHAJI

AVOCADO, SEMI DRIED TOMATO, GREEN CHILLI AND MINT  
Gluten free bread



SEASONAL FRUITS AND DIPS  
coconut yoghurt and raspberry compote



MANGO AND COCONUT SLICE  
STICKY DATE AND GINGER SPONGE  
BANANA AND PEANUT BUTTER LOAF CAKE  
RASPBERRY AND ALMOND VERRINE  
SINGLE ORIGIN DARK CHOCOLATE MOUSSE



***Why not accompany your tea – tox with antioxidant rich  
“Japanese Matcha”***

*A supplement of 5.00 with your Afternoon Tea*

Tea-tox Afternoon tea	55.00	
With a glass of Moët & Chandon Brut NV	65.00	additional glass 21.00
With a glass of Ruinart Rosé	68.00	additional glass 28.00
With a glass of Ruinart Blanc de Blanc	70.00	additional glass 30.00

*Served with our selection of teas and herbal infusions*

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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, 2<sup>ND</sup> FLUSH, OKAYTI ESTATE, DARJEELING, INDIA

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

### CHAI, DIMBULA, INDIA

Rich, rounded and warming flavours, combining the soft, gratifying complexities of Ceylon 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, KANDY, SRI LANKA

A rich, soft and full tea, with a gentle yet textured profile. The taste is long and satisfying with an almost creamy wealth to it.

### CORNISH GROWN TEA, CORNWALL, ENGLAND

The first tea grown in England. Tregothnan's tea is handpicked on their estate in Cornwall and is 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.



## OOLONG TEA

### WUYI OOLONG, FUJIAN, CHINA

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

## GREEN TEAS

### DRAGON WELL GREEN TEA, ZHEJIANG, CHINA

China's most famous green tea Jing's dragon well has lively and garde-fresh flavours underscored by silky hazelnut and liquorice-root complexity.

### JASMINE PEARLS, FUJIAN, CHINA

Velvety, full and enticing green leaf lifted by fresh and heady jasmine aroma. The taste is sumptuous, round and deeply jasmine infused.



## WHITE TEA

### SILVER NEEDLE WHITE TEA, FUJIAN, CHINA

Light, delicate, fruity flavours underpinned by cucumber and melon freshness yet surprisingly full textured with a stunningly velvety finish.



## HERBAL INFUSIONS

### WHOLE CHAMOMILE FLOWERS

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

*We also offer fresh mint, fresh ginger  
along with a silver needle and rosebuds blend.*

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

## FRUIT AND FLORAL PREMIUM RANGE

### 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.

### STRAWBERRY AND ROOIBOS

The sugared-scent of natural strawberry pieces and uplifting elderflower fragrance gives you away to a ruby-red infusion that offers warming comfort in the depths of a rich, rooibos undercurrent. Smooth, sweet and velvety in the mouth, it finishes with a lingering, rounded softness.

### RASPBERRY AND ROSE

The subtle perfume of whole rosebuds is imbued with the tart fragrance of real raspberry pieces and the ripe, fruity aroma of Osmanthus flowers. This soft pink infusion feels jammy on the palate and is complemented by the gently sour character of rosehip shells, delivering complexity and an elegant delicately floral finish.

### GREEN APPLE AND HIBISCUS

Whole pieces of crisp green apple, hibiscus petals and lengths of spicy lemongrass reveal a zesty aroma and yield a beautifully pink infusion. Vibrant with a fruit acidity that feels quenching yet balanced in the mouth, touch of pineapple finishes blend, all together delivering a grassy –sweet and tart finish.



## 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 which it is nourished, and malty depths from masterful processing.



### GREEN TEA

SHIMEN GREEN MOUNTAIN, HUNAN, CHINA

Found in the organic, biodiverse gardens at elevation of over 1,000m on the Wuling mountain range, our Shimen Green is highly prized at origin and is rarely found outside of China. The tea master Mr Li only picks the best dry buds, resulting in beautifully downy tips on the dry leaf. Known in Chinese as 'Yinfeng' this means 'silver' and 'peak' much like the shape of the leaf.



### YELLOW TEA

JUN SHAN SILVER NEEDLE, HUNAN, CHINA

Individual, hand-picked buds from Jun Shan island in China's Hunan province. Ripe flavours of mellow autumn fruit and very long, waxy, more-ish finish. Sourced from a one-kilometre squared island, this is china's most authentic and celebrated yellow tea.

*A supplement of 5.00 with your Afternoon Tea*

## CHAMPAGNE

	<b>150ML</b>	<b>BOTTLE</b>
R RUINART, BRUT, NV	23.00	94.00
RUINART ROSE, NV	28.00	143.00
RUINART, BLANC DE BLANC, NV	30.00	153.00
MOET & CHANDON, IMPERIAL, NV		88.00
LOUIS ROEDERER, BRUT PREMIER		95.00
POL ROGER, BRUT RÉSERVE, NV		105.00
BOLLINGER, SPECIAL CUVÉE, NV		120.00
VEUVE CLICQUOT PONSARDIN, NV		127.00
BILLECART-SALMON ROSE, NV		152.00
BOLLINGER GRANDE ANNEE, 2007		170.00
DOM PÉRIGNON, 2009		275.00
CRISTAL, LOUIS ROEDERER, 2006		485.00
KRUG ROSE, NV		500.00

*All prices are inclusive of VAT.  
A discretionary service charge of 12.5% will be added to your bill*

**BROWN'S GIFTS**

BROWN'S SIGNATURE MORNING AND AFTERNOON BLEND TEA TINS	15.00
AFTERNOON TEA FOR TWO	110.00
CHAMPAGNE AFTERNOON TEA FOR TWO	130.00
ROSE AFTERNOON TEA FOR TWO	136.00
CITY BREAK GIFT VOUCHER	490.00
BROWN'S UMBRELLA	27.50
SPIEZIA ORGANICS FOR BROWN'S HOTEL RESET CANDLE	30.00
BATHROBE, ADULT Personalised initials at an extra cost require 48 hours notice	75.00
BATHROBE, CHILDREN Personalised initials at an extra cost require 48 hours notice	40.00
ALBY'S VERY GOOD DAY CHILDREN'S BOOK	10.00

*Rocco Forte Hotels gift vouchers can be purchased for many gifts at Brown's and any other hotel in the group.*

## 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 chef Matthew Starling. From succulent Sunday roasts and traditional classics served on 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](mailto:charlies@roccofortehotels.com)

### 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](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 room 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: [meetingsandevents.browns@roccofortehotels.com](mailto:meetingsandevents.browns@roccofortehotels.com)