

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.

TIME TRAVEL THROUGH TEA

As we celebrate 185 years since Brown's Hotel opened its doors in 1837, we present to you an exciting new experience where we will transport you back in time through our, Time Travel Through Tea experience.

Expect to taste a revolving menu of special cakes and pastries that mark key decades since the hotel first opened, from Victorian recipes to sixties treats.

From now until the end of May, we will celebrate the period the hotel opened, the same year Queen Victoria ascended to the throne. On the trolley you'll see **Battenberg cake** which has received numerous names over the years, from the checkerboard and domino cake to church window cake. One theory behind its origin is that it was created in honour of the marriage of Princess Victoria to Prince Louis of Battenberg in 1884. Despite a somewhat undecided history, the Battenberg cake is widely regarded as a true British classic, and can still be found in bakeries and on tearoom menus across the country.

You'll also taste a classic Victorian sweet – the **fruit fancy tartlet** – not to be confused with the popular fondant fancies or Bakewell tarts. These delicate treats were an Afternoon Tea staple during the Victorian era.

Look forward to summer as we rejoice in British retro recipes to mark the occasion when Queen Elizabeth II took to the throne. **Chocolate biscuit cake** is her majesty's favourite and **baked Alaska** was a classic fifties dinner party dessert.

Autumn will mark the swinging sixties with **tunnel of fudge cakes and Black Forest gâteau** while the winter months will celebrate the roaring twenties. **A Gatsby Christmas cake** and **pineapple upside down cake** will commemorate the year in true style.

We hope you will return to Brown's Hotel and experience different eras!

TRADITIONAL AFTERNOON TEA

SMOKED CHICKEN, LOVAGE, HERB MAYONNAISE

BRIOCHE BREAD

ST. EWE EGG MAYONNAISE WITH WATERCRESS

SPELT BREAD

WILTSHIRE HAM, ENGLISH MUSTARD, SEMI DRIED TOMATO

SEEDED MULTIGRAIN BREAD

SMOKED SALMON, DILL, PICKLED SHALLOTS AND CAPERS

MALTED BROWN BREAD

CUCUMBER, LEMON MINT, CREAM CHEESE

WHITE BREAD

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FRESHLY BAKED PLAIN AND SULTANA SCONES

Served with homemade strawberry jam and Cornish clotted cream

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RHUBARB AND ALMOND CHOUX

LEMON, YUZU AND LIME CAKE

CHERRY AND PISTACHIO AND ORANGE BLOSSOM ROULADE

70% DARK CHOCOLATE CUBE

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IN CELEBRATION OF 185 YEARS AND THE VICTORIAN &
EDWARDIAN PERIOD - FRUIT FANCY TARTLET

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Traditional Afternoon tea	£65
With a glass of Moët & Chandon Brut NV	£75
With a glass of Ruinart Rosé	£78
With a glass of Ruinart Blanc de Blanc	£80

Additional glass of Champagne from £21

Served with our selection of teas and herbal infusion.

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

PLANT BASED AFTERNOON TEA

CORONATION CURRIED VEGETABLES, TOASTED ALMONDS, APRICOT
SEEDED MULTIGRAIN BREAD

SPRING COURGETTE, CASHEW NUT HUMMUS, ROCKET, GREEN CHILLI
SPELT BREAD

SEMI DRIED TOMATO, SMOKED AUBERGINE, BASIL
MALTED BROWN BREAD

CUCUMBER, LEMON MINT, VEGAN CREAM CHEESE
WHITE BREAD

QUINOA CRACKER, AVOCADO, BEETROOT, CORIANDER

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RHUBARB AND VANILLA TART
BANANA, PASSIONFRUIT AND MANGO
CHERRY AND PISTACHIO AND ORANGE BLOSSOM MACARON
70% DARK CHOCOLATE CUBE

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Why not accompany your plant-based treats with
antioxidant-rich "Japanese Matcha"

A SUPPLEMENT OF £5.00 WITH YOUR AFTERNOON TEA

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Traditional Afternoon tea	£65
With a glass of Moët & Chandon Brut NV	£75
With a glass of Ruinart Rosé	£78
With a glass of Ruinart Blanc de Blanc	£80

Additional glass of Champagne from £21

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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, 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, 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 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.

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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

GENMAICHA, SHIZUOKA, JAPAN

Selected from the fertile soils of Shizuoka, Genmaicha is a beautiful balance of spring picked bancha green tea combined with Mochigome rice, that is steamed and roasted to impart delectable toasted 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, FUJIAN, CHINA

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

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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.

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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.

FRUIT AND FLORAL PREMIUM RANGE

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 perfect complement to the mellow chamomile and delicate, lightly sweet lavender.

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.

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.

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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.

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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, umami-rich flavour that this is prized for.

BAOJING GOLD, CHINA

An exceptional single garden, spring green tea, handpicked. It captures the purest essence of the tenderest buds and leaves with a fresh green fragrance and layers of umami and meadow-sweetness.

A supplement of £5.00 with your afternoon tea

CHAMPAGNE

	150ML	BOTTLE
MOET & CHANDON, IMPERIAL, NV	£21	£88
R RUINART, BRUT, NV	£23	£98
RUINART ROSE, NV	£28	£143
RUINART, BLANC DE BLANC, NV	£30	£153
LOUIS ROEDERER, BRUT PREMIER		£95
POL ROGER, BRUT RÉSERVE, NV		£105
BOLLINGER, SPECIAL CUVÉE, NV		£113
VEUVE CLICQUOT PONSARDIN, NV		£127
BILLECART-SALMON ROSE, NV		£152
DOM PÉRIGNON, 2008		£310
CRISTAL, LOUIS ROEDERER, 2008		£589
KRUG ROSE, NV		£500

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

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
AFTERNOON TEA FOR TWO	£130
CHAMPAGNE AFTERNOON TEA FOR TWO	£150
ROSE AFTERNOON TEA FOR TWO	£156
LIMITED EDITION OF THE JUNGLE BOOK	£20
ALBY THE MONKEY	£18

All prices are inclusive of VAT.

A discretionary service charge of 12.5% 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 chef Matthew Starling. 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 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