

If you are cold,
tea will warm you;
If you are too heated,
it will cool you;
If you are depressed,
it will cheer you;
If you are exhausted,
it will calm you.

WILLIAM GLADSTONE, 1809 - 1898, BRITISH STATESMAN

CHAPTERS

BREAKFAST

ALL DAY MENU

TEA SELECTION

BROWN'S SEASONAL TEA LIBRARY & COFFEE

SOFT DRINKS

CHAMPAGNE

WINE

BEER & SPIRITS

COCKTAILS

GET SOCIAL WITH US



BrownsHotelLondon



@ Browns_Hotel

ROCCOFORTEHOTELS.COM

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.

FOOD MENU
BREAKFAST A LA CARTE
Available between 08:00-10:30

FRESHLY SQUEEZED FRUIT/VEGETABLE JUICES	£7
CHOICE OF BREAKFAST CEREALS (V)	£7
SELECTION OF SLICED FRESH SEASONAL FRUIT (VG)	£10
TRADITIONAL SCOTTISH PORRIDGE WITH MILK OR WATER TOPPED WITH YOUR CHOICE OF BROWN SUGAR, BERRIES OR DRIED FRUIT & NUTS (V)	£12
BIRCHER MUESLI, OATS, GREEN APPLE, YOGURT, TOASTED FLAX SEEDS AND FLAKED ALMONDS	£15
SUPERFOOD GRANOLA TOASTED NUT & GOJI BERRY GRANOLA, YOGURT, BERRY COMPOTE, STRAWBERRY AND BLUEBERRIES	£16
ACAI BOWL, TOPPED WITH KIWI, BANANA, COCONUT, CHIA SEED AND PISTACHIO GRANOLA	£16
GREEK OR NATURAL YOGURT WITH BERRIES & GRANOLA OR DRIED FRUIT & NUTS	£15
PANCAKES WITH YOUR PREFERENCE OF: MIXED BERRIES, CRÈME FRAICHE AND MAPLE SYRUP (V) OR SMOKED GLOUCESTER BLACK STREAKY BACON AND MAPLE SYRUP	£20
FRENCH TOAST WITH BERRIES, CARAMELIZED BANANAS AND MAPLE SYRUP (V)	£22
BELGIAN STYLE WAFFLES WITH VANILLA MASCARPONE AND WARM BLUEBERRIES	£24

Please inform our team if you have any allergies we need to be aware of.
All prices are inclusive of VAT.
A discretionary service charge of 12.5% will be added to your bill.

FOOD MENU
BREAKFAST A LA CARTE

Available between 08:00-10:30

ON TOAST:	£19
SMOKED SALMON ON TOASTED SOURDOUGH OR CRUSHED AVOCADO ON TOASTED SOURDOUGH WITH POACHED EGGS	
TOASTED BAGEL WITH CREAM CHEESE, SMOKED SALMON, CAPERS AND RED ONION	£21
OMELETTE:	
THREE EGG OMELETTE, FILLED WITH COMTE CHEESE, FINE HERBS	£20
OR HAM & MUSHROOM	£20
OR ARNOLD BENNETT OMELETTE TOPPED WITH WHITE CRAB MEAT, MOUSSELINE, PARMESAN AND CHIVES	£32
ST. EWE EGGS BENEDICT WITH HONEY ROAST WILTSHIRE HAM	£22
OR ST. EWE EGGS ROYALE WITH SMOKED SALMON	
OR ST. EWE EGGS FLORENTINE WITH WILTED BABY SPINACH	
SCRAMBLED ST EWE EGGS WITH SMOKED SALMON	£23
PASTRY BASKET	£12
SERVED WITH BUTTER, MARMALADE, PRESERVES AND HONEY	
WHITE, BROWN OR GLUTEN FREE TOAST	£7.50
BANANA BREAD	£7.50

ALL DAY DINING

Available between 18:30-20:30

TO SHARE

ANY 3 FOR £38

ROMAN SUPPLI, FONTINA, GUANCIALE, BLACK PEPPER	£14
GNOCCO FRITTO, SLICED MORTADELLA, PECORINO TOSCANO	£14
HERITAGE VEGETABLE CRUDITÉS, SMOKED AUBERGINE, BLACK OLIVE TAPENAD (VG)	£12
SPICY NDUJA, WARM STRACCHINO CHEESE, CRUNCHY BREAD	£14
FRIED CHICKEN, LATTICELLO, PICKLED VEGETABLES	£14
INVOLTINI, ROAST PEPPERS, GOAT CURD, TAGGIASCHE OLIVE (V)	£14
TEMPURA SQUID, SPRING ONIONS, YUZUKOSHO	£15
CITRUS CURED SALMON, AVOCADO, KOHLRABI, CORIANDER	£15

SMALL PLATES

BURRATA, SALSA VERDE, AMALFI LEMON, SEASONAL GREENS (V)	£15
YELLOWFIN TUNA CRUDO, CARAMELISED GRAPEFRUIT, MINT	£17
ORKNEY SCALLOP CEVICHE, LEMONGRASS, GREEN CHILLI, CUCUMBER	£22
ROYAL OSCIETRA CAVIAR, BLINIS, CRÈME FRAICHE 30GR	£105

PASTA

SPINACH AND RICOTTA MEZZELUNE, PARMIGIANO REGGIANO (V)	£19
PACCHERI DI GRAGNANO, RABBIT RAGÙ, GREEN OLIVES	£23

SANDWICHES

ABERDEEN ANGUS BEEF BURGER, OGLESFIELD CHEESE, TOMATO, LETTUCE, ONION, GHERKIN, BRIOCHE BUN	£24
CRISP BUTTERMILK CHICKEN, AVOCADO, RED ONION, SPICY MAYONNAISE, BRIOCHE BUN	£23
THE DONOVAN BAR GRILLED CHEESE, 18 MONTH AGED COMTE AND BLACK TRUFFLE	£24

SOMETHING LIGHT

SUPERFOOD SALAD, QUINOA, SHAVED HERITAGE VEGETABLES, ALMOND PUREE, WHITE BALSAMIC DRESSING (VG)	£15
BUTTERHEAD LETTUCE, HERBS, LEAVES, CUCUMBER, VINAIGRETTE (VG)	£13
CAESAR SALAD:	
PLAIN	£16
WITH CHICKEN AND BACON	£22
WITH AVOCADO	£20
WITH EVERYTHING	£25

GF – Gluten free

DF - Dairy Free

V – Vegetarian

VG – Vegan

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SOMETHING MORE

ROAST FILLET OF BEEF WITH SEASONAL MUSHROOMS, ROSCOFF ONION AND CRISPY CAVOLO NERO	£46
SEARED FILLET OF SALMON WITH ARTICHOKE AND FIRE ROASTED PEPPERS CONDIMENT	£32
GRILLED FREE-RANGE CHICKEN BREAST, MARKET VEGETABLES, GREMOLATA AND PICKLED SHALLOTS	£26
CHARRED TENDERSTEM BROCCOLI, PUMPKIN SEED PESTO, SMOKEY KALE AND ALMONDS (VG)	£22

SWEET PLATES

ARTISAN PISTACHIO GELATO WITH CRYSTALLISED PISTACHIOS	£10
PANNA COTTA, POACHED RHUBARB, LEMON AND BASIL	£13
TORTA CAPRESE, CHOCOLATE AND HAZELNUTS WITH ORANGE CREAM	£12

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TEA SELECTION
All teas priced £7.5

BLACK TEA

BROWN'S BREAKFAST BLEND
BROWN'S AFTERNOON BLEND
ASSAM GOLD
DARJEELING 2ND FLUSH
CHAI
EARL GREY
CEYLON
CORNISH GROWN
WUYI OOLONG

GREEN TEA

GENMAICHA
DRAGON WELL
JASMINE PEARLS

WHITE TEA

WHITE PEONY

HERBAL INFUSIONS, FRUIT AND FLORAL PREMIUM

WHOLE CHAMOMILE FLOWERS
WHOLE PEPPERMINT LEAF
LEMONGRASS AND GINGER
BLACKCURRANT AND HIBISCUS
RASPBERRY AND ROSE
LAVENDER, LEMONGRASS AND CHAMOMILE
FENNEL, GINGER AND PEPPERMINT

BROWNS SEASONAL LIBRARY
All seasonal library tea priced £9

RED DRAGON, YUNNAN, CHINA

A UNIQUELY FRUITY AND COMPLEX CHINESE BLACK TEA FROM YUNNAN. DISCOVER DELICIOUS NOTES OF FOREST BERRIES, GINGER AND CHOCOLATE

GYOKURO, SHIZUOKA, JAPAN

JAPAN'S FINEST GREEN TEA SHADED FOR 30-DAYS FOR AN UNMISTAKABLE, UMAMI-RICH CHARACTER. A TRULY RARE FIND.

JAPANESE MATCHA TEA

JING ORGANIC MATCHA GREEN TEA IS A HIGHEST QUALITY CEREMONIAL GRADE FROM KIRISHIMA IN KAGOSHIMA, JAPAN, EXPRESSING THE CHARACTERFUL TASTE OF A SINGLE CULTIVAR 'OKUMIDORI'.

COFFEE SELECTION

FILTER COFFEE	£7.5
AMERICANO	£7.5
CAPPUCCINO	£7.5
CAFFE LATTE	£7.5
MACCHIATO	£7.5
DECAFFEINATED	£7.5
ESPRESSO	£5

BROWN'S SIGNATURE HOT CHOCOLATE

£9

PERUVIAN GOLD WITH WHIPPED CREAM AND MARSHMALLOW, DARK CHOCOLATE, 70% COCOA FROM MOUNTAINS OF THE MORROPÓN PROVINCE OF PERU

CHAMPAGNE**125ML BOTTLE**

MOET & CHANDON, IMPERIAL, NV	£21	£88
RUINART, BRUT, NV	£23	£98
LOUIS ROEDERER 242 COLLECTION NV		£105
DRAPPIER CARTE D'OR BRUT NV		£110
BOLLINGER NV SPECIAL CUVÉE		£113
DRAPPIER BLANC DE BLANCS SIGNATURE		£120
GOSSET GRAND BLANC DE BLANCS NV		£140
RUINART BLANC DE BLANCS NV	£30	£153
GOSSET GRAND MILLÉSIMÉ EXCEPTION 2015		£160
CHARLES HEIDSIECK BLANC DE BLANCS BRUT NV		£245
DOM PÉRIGNON 2012		£310
KRUG		£360

CHAMPAGNE ROSÉ**125ML BOTTLE**

RUINART ROSÉ NV	£28	£143
BILLECART-SALMON ROSÉV		£152
GOSSET ROSÉ		£165
CHARLES HEIDSIECK ROSÉ MILLÉSIMÉ 2008		£230

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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All wines are served in measures of 175ml and upon request in measures of 125ml

All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to your bill

ROSE WINE	175ML	BOTTLE
CHATEAU D'ESCLANS 'WHISPERING ANGEL' 2021 GRENACHE, CINSULT, VERMENTINO - COTE DE PROVENCE, FRANCE	£20	£70

WHITE WINE	175ML	BOTTLE
ADEGAS DE PEGOES 'SELECTED HARVEST ' 2021 FERNÃO PIRES, ARINTO, CHARDONNAY -PENÍNSULA DE SETÚBAL, PORTUGAL	£13	£45
LEVIN 2018 SAUVIGNON BLANC - LOIRE VALLEY, FRANCE	£15	£60
LAGAR DE COSTA 2022 ALBARIÑO - RIAS BAIXAS, SPAIN	£17	£58
FONTANASSA GAVI DI GAVI 'ROVERETO' 2018 CORTESE - PIEDMONT, ITALY	£21	£75
LE DOMAINE D'HENRI CHABLIS 'SAINT PIERRE' 2020 CHARDONNAY – CHABLIS, FRANCE	£24	£85
HAMILTON RUSSELL 2021 CHARDONNAY – HEMEL-EN-AARDE, SOUTH AFRICA	£26	£97

RED WINE	175ML	BOTTLE
HERALDIQUE 'CUVÉE PRESTIGE ROUGE' PAYS D'OC 2019 SYRAH, MOURVEDRE, MARSELAN - LANGUEDOC-ROUSSILLON, FRANCE	£13	£45
ACHAVAL FERRER 2020 MALBEC - MENDOZA, ARGENTINA	£18	£68
SELVAPIANA 'BUCERCHIALE' 2019 SANGIOVESE – CHIANTI, ITALY	£23	£84
VIÑA ALBERDI, RIOJA RESERVA 2018 TEMPRANILLO, SPAIN	£25	£98
GREGOIRE HOPPENOT 'INDIGENE' FLEURIE 2020 GAMAY - BEAUJOLAIS, FRANCE	£30	£125
DOMAINE TOLLOT-BEAUT CHOREY-LÈS-BEAUNE 2019 PINOT NOIR	£36	£140

All wines are served in measures of 175ml and upon request in measures of 125ml

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BEER**330ML**

FULLERS LONDON PRIDE	£9
SCHIEHALLION	£8
GUINNESS	£8
PERONI NASTRO AZZURRO	£9
MENABREA LAGER	£9

SPIRITS**VODKA****50ML**

BELVEDERE	£14
KETEL ONE	£13
GREY GOOSE	£14
STOLICHNAYA ELIT	£17

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BROWN'S OWN 185	£13
TANQUERAY	£13
BOMBAY SAPPHIRE	£13
BEEFEATER 24	£16
HENDRICK'S	£14
TANQUERAY TEN	£15
PLYMOUTH NAVY STRENGTH	£16

RUM

BACARDI CARTA BLANCA	£13
APPLETON ESTATE RESERVE BLEND	£15

TEQUILA

DON JULIO REPOSADO	£19
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WHISKY

50ML

SCOTCH SINGLE MALT WHISKY

HIGHLAND AND SPEYSIDE

DALMORE 12YRS	£14
GLENFIDDICH IPA CASK	£14
GLENMORANGIE 18YRS	£26

ISLANDS

TALISKER 18YRS (SKYE)	£26
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ISLAY

BOWMORE 12YRS	£15
LAGAVULIN 16YRS	£18

SCOTCH BLENDED WHISKY

JOHNNY WALKER BLACK LABEL	£14
CHIVAS REGAL 18YRS	£20
JOHNNY WALKER BLUE LABEL	£45

IRISH WHISKEY

BUSHMILLS BLACK BUSH	£14
REDBREAST 12YRS	£16

BOURBON WHISKY

WOODFORD RESERVE	£14
FOUR ROSES SINGLE BARREL	£16
JACK DANIEL'S SINGLE BARREL	£16

LIQUEUR**50ML**

AMARETTO	£12
BAILEYS	£12
DRAMBUIE	£12
BENEDICTINE	£12
GRAND MARNIER	£12
SAMBUCA	£12
FERNET BRANCA	£12
LIQUORE DI LIMONE	£12
COINTREAU	£12

COGNAC

REMY MARTIN VSOP	£17
HENNESSY VSOP	£17
REMY MARTIN XO	£40
HENNESSY XO	£40
HENNESSY PARADIS	£140

CALVADOS

DUPONT ORIGINAL VSOP	£16
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All spirits are served in measures of 50ml and upon request in measures of 25ml

All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to your bill

COCKTAILS

REED BETWEEN THE LINES

£21

Embrace your alter-naughty ego with this feisty cocktail inspired by the life of actor Oliver Reed. Of course, it is whisky-based and belligerent but also smoothly playful in honour of its mischievous namesake.

Dewar's Illegal smooth whisky fat washed with salty butter, barley wine reduction, lemon juice, Bénédictine, Angostura bitters.

TRUST IN ME

£21

Swing into the spirit of the tropics with this cocktail inspired by The Jungle Book, reputedly penned at Brown's by Rudyard Kipling. Let the fresh kick of pine liqueur and edible flowers transport you to a tropical rainforest.

Pisco, Pino Mugo, pineapple and green cardamom marmalade, lime juice, London Essence roasted pineapple soda

SI, MAESTRO

£23

Tickle your senses with this love letter to the Italian coast by the renowned Salvatore Calabrese. A teasing twist on his famous Breakfast Martini. Mingling cognac with Amalfi lemon marmalade notes, this is a sophisticated number worthy of the Maestro.

Hennessy VSOP, Acqua Bianca, orange juice, Amalfi lemon marmalade.

SPICY FIFTY

£20

An intriguing journey of flavours on the palate, sweet and sour with a warm spicy finish.

Stoli vanilla vodka, elderflower cordial, lime juice, honey, fresh chilli pepper.

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	£95
AFTERNOON TEA VOUCHER FOR TWO	£150
CHAMPAGNE AFTERNOON TEA VOUCHER FOR TWO	£160
ROSE AFTERNOON TEA VOUCHER FOR TWO	£176
LIMITED EDITION OF THE JUNGLE BOOK	£20
ALBY THE MONKEY	£18
BROWN'S OWN 185 GIN	£95

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 Jamie Guy.

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: eventsatbrowns@roccofortehotels.com