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Established in 1875, Charbonnel et Walker is Britain’s first luxury chocolatier. Encouraged by Edward VII, (then the Prince of Wales) Madame Charbonnel, known for making fine chocolates in Paris, was introduced to Mrs. Walker from London.

Mrs. Walker made the finest jewellery boxes, hat boxes and more. Together Mme Charbonnel and Mrs. Walker created Charbonnel et Walker. Beautiful chocolates presented in beautiful gift boxes. In 1970, the company was awarded the Royal Warrant to Queen Elizabeth II. A very special moment in the history of Charbonnel et Walker.

The original shop opened at 173 New Bond Street in Mayfair and has remained on Bond Street ever since. It is housed in one of London’s most elegant arcades, the Royal Arcade on Old Bond Street.
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.

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.

Please inform our team if you have any allergies we need to be aware of.
Our Afternoon Tea may contain traces of nuts. All prices are inclusive of VAT.
A discretionary service charge of 12.5% will be added to your bill.
FESTIVE AFTERNOON TEA

TRUFFLED ST. EWE'S EGG MAYONNAISE WITH WATERCRESS
Spelt bread

ROASTED IBERICO HAM, PEAR AND QUINCE CHUTNEY
Brioche bread

CUCUMBER, GOAT CHEESE, CONFIT SHALLOTS
White bread

SMOKED SALMON, ORANGE AND TARRAGON BUTTER,
RED WINE PICKLED SHALLOTS
Malted brown bread

ROAST BRONZE TURKEY AND CRANBERRY
Brioche bread

FRESHLY BAKED PLAIN AND GOLDEN RAISINS SCONES
Served with homemade strawberry jam and cornish clotted cream

BROWN'S CHOCOLATE ORANGE

MONT BLANC

"PAIN D'EPICE" RELIGIEUSE

MINCE PIE

KIPLING CAKE

YULE LOG

Served with our selection of teas and herbal infusions

Festive Afternoon Tea with glass of Moet Champagne, Sparkling Tea or Mulled Wine £95
Festive Afternoon Tea with glass of Rose Champagne £100
Festive Afternoon Tea with glass of Blanc de blanc £103
Additional glass of Champagne from £23
Additional glass of Sparkling Tea or Mulled wine from £10

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PLANT BASED AFTERNOON TEA

TOMATO CHUTNEY, SMOKED AUBERGINE, BASIL
Seeded multigrain bread

BEETROOT SALMOREJO, PUMPKIN SEED PESTO
Spelt bread

PICKLED CUCUMBER, VEGAN CREAM CHEESE, LEMON MINT
White bread

CORONATION CURRIED VEGETABLES, APRICOT
Seeded multigrain bread

QUINOA CRACKER, HUMMUS, POMEGRANATE

PEAR, CHOCOLATE & CARAMEL DELICE (GF)

PUMPKIN CHEESECAKE (GF)

FIG LEAF SPONGE, BERGAMOT & ROASTED FIG (GF)

BAKED SEASONAL PLUM TART

Served with our selection of teas and herbal infusions
Accompany your plant-based treats with antioxidant-rich Japanese Matcha

Festive Plant Based Afternoon Tea with glass of Moet Champagne,
Sparkling Tea or Mulled Wine £95
Festive Plant Based Afternoon Tea with glass of Rose Champagne £100
With a glass of Ruinart Blanc de Blanc £103
Additional glass of Champagne from £23
Additional glass of Sparkling Tea or Mulled wine from £10
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, ASSAM, INDIA
Rich, rounded and warming flavours, combining the soft, gratifying complexities of Assam 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.

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
A beautiful balance of spring picked and steamed bancha green tea, combined with high quality, roasted and puffed organic rice, for a delectable toasted, warming 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, YUNNAN, CHINA
Young spring picked buds of green tea, naturally scented with fresh jasmine flowers over five whole nights. The result is a soft, vivid infusion with the sublimely enchanting aroma of sweet, fragrant jasmine.

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.

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.

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.

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

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.

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CHAMPAGNE

<table>
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<tr>
<th>125ML</th>
<th>BOTTLE</th>
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<tbody>
<tr>
<td>MOET &amp; CHANDON, IMPERIAL, NV</td>
<td>£23</td>
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<tr>
<td>RUINART, BRUT, NV</td>
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<td>DOM PÉRIGNON 2012</td>
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<td>KRUG NV</td>
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CHAMPAGNE ROSÉ

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<tr>
<td>RUINART ROSÉ NV</td>
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<td>BILLECART-SALMON ROSÉ NV</td>
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<td>GOSSET ROSÉ NV</td>
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ENGLISH SPARKLING

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<td>EXTON PARK RB 28 BLANC DE NOIRS</td>
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<td>EXTON PARK RB 45 BLANC DE BLANCS</td>
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ENGLISH SPARKLING ROSÉ

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SPARKLING TEA
NON ALCOHOLIC

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<td>MIGHTY BREW – HERITAGE COLLECTION ELDERFLOWER</td>
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<tr>
<td>MIGHTY BREW – HERITAGE COLLECTION BLUSH ROSE</td>
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<tr>
<td>MIGHTY BREW – HERITAGE COLLECTION JASMINE BELLINI</td>
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**BROWN’S GIFTS**

A memory of your visit or present for a loved one?

<table>
<thead>
<tr>
<th>Product</th>
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<tr>
<td>BROWN’S HOMEMADE SIGNATURE JAM</td>
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<tr>
<td>BROWN’S SIGNATURE MORNING &amp; AFTERNOON BLEND TEA TINS</td>
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<td>BROWN’S OWN 185 GIN</td>
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<td>AFTERNOON TEA FOR TWO</td>
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<td>CHAMPAGNE AFTERNOON TEA FOR TWO</td>
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<tr>
<td>ROSE AFTERNOON TEA FOR TWO</td>
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<tr>
<td>LIMITED EDITION OF THE JUNGLE BOOK</td>
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<tr>
<td>ALBY THE MONKEY</td>
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<tr>
<td>ALBEMARLE, SOLID OAK MONKEY</td>
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**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 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 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 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 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 20 7518 4106
email: eventsatbrowns@roccofortehotels.com