

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.

TRADITIONAL AFTERNOON TEA

SEASONAL TEA



ST.EWE'S EGG MAYONNAISE, WATERCRESS
Spelt bread

CUCUMBER, MINT CREAM CHEESE
White bread

SMOKED SALMON, LEMON BUTTER, CAPERS
Melted brown bread

SALT BEEF, HORESERADISH MAYONNAISE, PICKLED CUCUMBER
Rye bread

PRAWN COCKTAIL, CRISPY ONION, SMOKED PAPRIKA
Brioche bread



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



TREACLE TART, SOURDOUGH AND MARMALADE
FIG, HONEY AND LEMON MASCARPONE MOUSSE
CORNISH CREAM AND RASPBERRY SPLIT
PEAR, PEACAN AND MAPLE CHOUX

Traditional Afternoon tea	£55	
With a glass of Moët & Chandon Brut NV	£65	additional glass from £21
With a glass of Ruinart Rosé	£68	
With a glass of Ruinart Blanc de Blanc	£70	

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

**PLANT BASED
AFTERNOON TEA**

SEASONAL TEA



SEMI DRIED TOMATO, SMOKED AUBERGINE, BASIL
Rye bread

ROAST BEETROOT, PUMPKIN SEED PESTO
Spelt bread

CUCUMBER, MINT, VEGAN CREAM CHEESE
White bread

CORONATION CURRIED VEGETABLES, TOASTED ALMONDS, APRICOT
Malted brown bread

QUINOA CRACKER, CASHEW NUT HUMMUS, GREEN CHILLI, ROCKET



TREACLE TART, SOURDOUGH AND MARMALADE

FIG, LEMON MOUSSE

CHOCOLATE, PEAR VANILA SLICE

PASSION FRUIT MACARON



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

A supplement of 5.00 with your Afternoon Tea

Plant Based Afternoon tea	£55	
With a glass of Moët & Chandon Brut NV	£65	additional glass from £21
With a glass of Ruinart Rosé	£68	
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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.



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.



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.



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

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.

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.



WHITE TEA

SILVER NEEDLE SUPREME, FUJIAN, CHINA

An authentic silver Chinese white tea from its true home in Fuding, Fujian- where tea has been cultivated for millennia. Extremely delicate, it takes a true master to render a flawless example, skilfully manipulating conditions to prevent moisture or heat. This supreme tea comes from a single garden and clearly expresses the distinct melon and cucumber notes that Fujianese silver needle is revered for, finishing on a luxuriously velvety note.

A supplement of 5.00 with your Afternoon Tea

CHAMPAGNE

	150ML	BOTTLE
R RUINART, BRUT, NV	£23	£94
RUINART ROSE, NV	£28	£143
RUINART, BLANC DE BLANC, NV	£30	£153
MOET & CHANDON, IMPERIAL, NV		£88
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*

THE DRAWING ROOM

BROWN'S GIFTS

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

BROWN'S HOMEMADE SIGNATURE JAM	£7.5
BROWN'S SIGNATURE MORNING AND AFTERNOON BLEND TEA TINS	£15
AFTERNOON TEA FOR TWO	£110
CHAMPAGNE AFTERNOON TEA FOR TWO	£130
ROSE AFTERNOON TEA FOR TWO	£136
LIMITED EDITION OF THE JUNGLE BOOK	£20
ALBY THE MONKEY	£18

*Rocco Forte Hotels gift vouchers can be purchased for many
gifts at Brown's and any other hotel in the group.
<https://www.roccofortehotels.com/gifts>*

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

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

The
Drawing
Room

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

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FOOD MENU
BREAKFAST A LA CARTE

Available between 08:00-11:00

FRESHLY SQUEEZED FRUIT/VEGETABLE JUICE (vg)	£6
CHOICE OF BREAKFAST CEREALS (v)	£7
SELECTION OF SLICED FRESH SEASONAL FRUIT	£8
TRADITIONAL SCOTTISH PORRIDGE WITH MILK OR WATER TOPPED WITH YOUR CHOICE OF SEASONAL FRUITS, HONEY OR BROWN SUGAR	£12
PANCAKES WITH YOUR PREFERENCE OF: SMOKED BACON AND MAPLE SYRUP OR BERRIES AND CRÈME FRAICHE (v)	£19
FRENCH TOAST WITH CARAMELISED BANANAS AND MAPLE SYRUP (v)	£19
EGGS BENEDICT, ROYALE OR FLORENTINE (v)	£22
OMELETTE WITH YOUR CHOICE OF FILLING	£21
CRUSHED AVOCADO ON TOAST (v) WITH A POACHED EGG	£19
MOXON'S SMOKED SALMON WITH SCRAMBLED EGGS (gf)	£22
FRESHLY BAKED WHITE OR BROWN TOAST OR PASTRY BASKET SERVED WITH BUTTER, MARMALADE, PRESERVES AND HONEY	£7.5

ALL DAY DINING

Available between 11:00-12:00 and 18:30-20:00

TO SHARE

ANY 3 FOR £38

CROSTINI, FLAME ROAST PEPPERS, BURRATA, SALTED ANCHOVIES	£13
GNOCCO FRITTO, SLICED MORTADELLA, PECORINO TOSCANO	£14
SEASONAL VEGETABLE CRUDITÉS, SMOKED AUBERGINE, BLACK OLIVE TAPENADE (vg)	£12
SPICY NDUJA, WARM STRACCHINO CHEESE, CRUNCHY FOCACCIA BREAD	£14
FRIED CHICKEN, LATTICELLO, PICKLED MARKET VEGETABLES	£14
CITRUS CURED SALMON, PICKLED KOHLRABI YOGURT "AFFUMICATO", HERITAGE RADISHES	£15
TEMPURA SQUID, SPRING ONIONS, YUZUKOSHO	£13

SMALL PLATES

ORKNEY SCALLOP CEVICHE, YUZU, GREEN CHILLIES, CUCUMBER	£20
YELLOWFIN TUNA CRUDO, AMALFI LEMON PONZU, MISO MAYONNAISE	£17
CARAMELISED JERUSALEM ARTICHOKEs, STRACCIATELLA, HAZELNUT DRESSING, BLACK TRUFFLE (V)	£19
ROYAL OSCIETRA CAVIAR, BLINIS, CRÈME FRAICHE 30GR	£85

PASTA

DELICA PUMPKIN MEZZELUNE, PARMIGIANO REGGIANO,
TOASTED ALMONDS £17

PACCHERI DI GRAGNANO, TOMATO, BASIL, BURRATA (V) £20

SANDWICHES

ABERDEEN ANGUS BEEF BURGER, OGLESFIELD CHEESE, TOMATO,
LETTUCE, ONION, GHERKIN, BRIOCHE BUN £22

CRISPY BUTTERMILK CHICKEN, AVOCADO, RED ONION,
SPICY MAYONNAISE, BRIOCHE BUN £21

THE DONOVAN BAR GRILLED CHEESE, 18 MONTH AGED COMTE
AND BLACK TRUFFLE £24

SOMETHING LIGHT

KALE, WARM BARON BRIGGARD CHEESE, TOASTED SEEDS, CRISPY LEAVES £15

SUPERFOOD SALAD, QUINOA, SHAVED VEGETABLES, CASHEW NUT
HUMMUS, CONFIT LEMON AND 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

SOMETHING MORE

ROAST FILLET OF BEEF, CHERRY TOMATOES, ROCKET, PARMESAN	£38
WILD SEA BASS, ARTICHOKE, LEMON THYME GREMOLATA	£32
BLACKENED POUSSIN, SWEET POTATO FRIES, PRESERVED LEMON AND GREEK YOGURT	£25
SMOKEY BEETS, ROAST PUMPKIN, POMEGRANATE MOLASSES GLAZE, SPINACH, GREEN CHILLI AND PISTACHIO NUT PESTO (VG)	£22

SWEET PLATES

CARAMELISED PUFF PASTRY LEAVES WITH VANILLA CREAM	£10
TIRAMISU	£10
AMALFI LEMON TART, LIMONCELLO SYLLABUB	£10

GF – Gluten free

DF - Dairy Free

V – Vegetarian

VG – Vegan

Should you have any allergies or intolerances please do ask.

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
Pineapple and osmanthus
Strawberry and rooibos
Raspberry and rose
Green apple and hibiscus

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.

Silver needle supreme, Fujian, China

The finest silver needle white tea buds from the celebrated, authentic home of this tea. Famous for distinct melon, honey and cucumber flavour.

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	

SOFT DRINK

COCA COLA (330ML)	£5.5
DIET COKE (330ML)	£5.5
COKE ZERO (330ML)	£5.5
GINGER BEER (200ML)	£5.5
LEMONADE (200ML)	£5.5
TONIC (200ML)	£5.5
SODA (200ML)	£5.5
BITTER LEMON (200ML)	£5.5
STILL OR SPARKLING WATER (330ML)	£5
STILL OR SPARKLING WATER (750ML)	£7
JUICE fresh orange, grapefruit, cranberry, apple, tomato, pineapple	£6

CHAMPAGNE

	150ML	BOTTLE
RUINART, BRUT, NV	£23	£94
RUINART ROSE, NV	£28	£143
RUINART, BLANC DE BLANC, NV	£30	£153
MOET & CHANDON, IMPERIAL, NV		£88
LOUIS ROEDERER, BRUT PREMIER		£95
POL ROGER, BRUT RÉSERVE, NV		£105
BOLLINGER, SPECIAL CUVEE, NV		£113
VEUVE CLICQUOT PONSARDIN, NV		£127
BILLECART-SALMON ROSÉ, NV		£152
DOM PÉRIGNON, 2008		£310
CRISTAL, LOUIS ROEDERER, 2008		£589
KRUG ROSE, NV		£500

ROSE WINE

	175ML	BOTTLE
RIECINE 'PALMINA' TUSCANY, ITALY 2017 (SANGIOVESE)	£14	£55
WHISPERING ANGEL, CHÂTEAU D'ESCLANS PROVENCE, FRANCE 2019 (GRENACHE, SYRAH, MOURVEDRE)	£18	£60

WHITE WINE

	175ML	BOTTLE
LAGAR DE COSTA ALBARINO, RIAS BAIXAS (GALICIA), SPAIN 2018	£12	£49
LIVIO FELLUGA PINOT GRIGIO, COLLI ORIENTALI, DOC FRIULI VENEZIA GIULIA 2018	£17	£67
SCHLOSS JOHANNESBERG REISLING, RHEINGAU, GERMANY 2018	£16	£57
CLOUDY BAY SAUVIGNON BLANC, MARLBOROUGH, NEW ZELAND 2019	£20	£69
DOMAINE JEAN GOULLEY CHARDONNAY, CHABLIS 1ER CRU MONTMAINS, FRANCE	£20	£74

RED WINE

	175ML	BOTTLE
ACHAVAL FERRER MALBEC, MENDOZA, ARGENTINA 2017	£14	£ 57
PEPPOLI, ANTINORI CHIANTI CLASSICO SANGIOVESE, TUSCANY, ITALY 2019	£15	£68
CHATEAU BOUTISSE MERLOT, CABERNET SAUVUGNON- BORDEAUX, FRANCE 2015	£21	£74
DOMAINE BOUCHARD PERE & FILS BEAUNE DU CHATEAU PREMIER CRU PINOT NOIR, COTE D'OR, COTE DE BEAUNE, BURGUNDY 2016	£23	£85
DOMAINE DAUMAS GASSAC CABERNET SAUVIGNON, CABERNET FRANC AND MERLOT, SAINT GUILHEM LE DESERT IGP, FRANCE 2017	£24	£98

BEER

330ML

FULLERS LONDON PRIDE	£8
SCHIEHALLION	£8
GUINNESS	£8
MANABREA	£8
PERONI NASTRO AZZURRO	£8

SPIRITS

VODKA

50ML

BELVEDERE	£13
KETEL ONE	£13
GREY GOOSE	£14
STOLICHNAYA ELIT	£15

GIN

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

RUM

BACARDI CARTA BLANCA	£13
APPLETON ESTATE RESERVE BLEND	£14

TEQUILA

DON JULIO BLANCO	£13
DON JULIO REPOSADO	£16

WHISKY

50ML

SCOTCH SINGLE MALT WHISKY

HIGHLAND AND SPEYSIDE

DALMORE 12YRS	£13
GLENFIDDICH IPA CASK	£14
GLENMORANGIE 18YRS	£26

ISLAND

TALISKER 18YRS (SKYE)	£22
LEDAIG 12YRS PRESENT FUTURE	£30

ISLAY

BOWMORE 12YRS	£14
LAGAVULIN 16YRS	£18

SCOTCH BLENDED WHISKY

JOHNNY WALKER BLACK LABEL	£13
DEWAR'S 12YRS	£13
CHIVAS REGAL 18YRS	£18
JOHNNY WALKER BLUE LABEL	£45

IRISH WHISKEY

BUSHMILLS BLACK BUSH	£13
REDBREAST 12YRS	£16

BOURBON WHISKY

WOODFORD RESERVE	£13
FOUR ROSES SINGLE BARREL	£14
JACK DANIEL'S SINGLE BARREL	£16

LIQUEUR

50ML

AMARETTO	£11
BAILEYS	£11
DRAMBUIE	£11
BENEDICTINE	£11
GRAND MARNIER	£11
SAMBUCA	£11
FERNET BRANCA	£11
LIQUOREDI LIMONE	£11
COINTREAU	£11

COGNAC

REMY MARTIN VSOP	£15
HENNESSY VSOP	£15
REMY MARTIN XO	£35
HENNESSY XO	£35
HENNESSY PARADIS	£110

CALVADOS

DUPONT ORIGINAL VSOP	£16
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COCKTAILS

ALFIE

£19

Like Alfie- Michael Caine's iconic 1966 film – this cocktail epitomises the lusty side of the period.

It's perfect for rule-breaking ladies and gentlemen seeking a more daring experience.

Balvenie Doublewood washed in hazelnut butter, ale beer reduction, Dulse seaweed and sage tincture.

SPARKLING SIDE OF THE MOON

£21

Bold, beguiling, and always surprising, Pink Floyd first appeared on the Sixties scene. As an homage, this sparkling cocktail is every bit as popular and unexpected as their music.

A clarified punch made with Bulleit 10 Bourbon, Cognac, Grand Marnier, Fernet Branca, passion berries, juniper, coriander, mint, chamomile top up with Champagne.

VOODOO CHILE

£18

A neighbour of Brown's Hotel, Jimi Hendrix lived on the upper floors of nearby 23 Brook Street. This electric drink is a love letter to his unorthodox guitar techniques and psychedelic lyrics.

Campari, Tio Pepe sherry, Italicus, cedar wood aroma.

FLOWER POWER

£20

Spark your senses and ignite your imagination with this special tippie Hendrick's gin redistilled with rambutan, butterfly pea tea, lavender honey syrup and lemon juice.

SPICY FIFTY

£18

Highly recommended, a fascinating and intriguing journey of flavours Stoli Vanilla vodka, elderflower cordial, lime juice, honey syrup and chilli pepper.

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

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 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.

For appointments: +44 (0)20 7518 4106
E-mail: meetingsandevents.browns@roccofortehotels.com



BROWN'S HOTEL
LONDON