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

## 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 08:00-11:00

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

# FOOD MENU BREAKFAST A LA CARTE

Available between 08:00-11:00

ON TOAST:  SMOKED SALMON ON TOASTED SOURDOUGH  OR CRUSHED AVOCADO ON TOASTED SOURDOUGH WITH  POACHED EGGS	£19
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	£32
meat, mousseline, parmesan and chives	
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 SERVED WITH BUTTER, MARMALADE, PRESERVES AND HONEY	£12
WHITE, BROWN OR GLUTEN FREE TOAST	£7.50
BANANA BREAD	£7.50

# ALL DAY DINING

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

# **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, OGLESHIELD 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	
30MLITING 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 WITH CHICKEN AND BACON WITH AVOCADO WITH EVERYTHING	£16 £22 £20 £25

GF – Gluten free DF - Dairy Free

V – Vegetarian

VG - Vegan

# **SOMETHING MORE**

ROAST FILLET OF BEEF WITH SEASONAL MUSHROOMS, ROSCOFF ONION AND CRISPY CAVOLO NERO	£46
SEARED FILLET OF SALMON WITH ARTICHOKES 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

GF – Gluten free DF - Dairy Free V – Vegetarian

V - Vegeranar

VG - Vegan

#### 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
BAOJING GOLD

# WHITE TEA

WHITE PEONY

# HERBAL INFUSIONS, FRUIT AND FLORAL PREMIUM

WHOLE CHAMOMILE FLOWERS
WHOLE PEPPERMINT LEAF
LEMONGRASS AND GINGER
BLACKCURRANT AND HIBISCUS
GREEN APPLE AND HIBISCUS
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

£9

# **BROWN'S SIGNATURE HOT CHOCOLATE**

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

# **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
POL ROGER, BRUT RÉSERVE, NV		£105
BOLLINGER, SPECIAL CUVEE, NV		£113
VEUVE CLICQUOT PONSARDIN, NV		£127
BILLECART-SALMON ROSE, NV		£152
DOM PÉRIGNON, 2012		£310
RUINART 'DOM RUINART' B DE B GRAND CRU BRUT 2	2007	£360
KRUG ROSE, NV		£500

ROSE WINE	175ml	Bottle
MAISON GUTOWSKI M-G LA DEPENDENCE	£20	£70
GRENACHE, ROLLE, SYRAH, CINSAULT PROVENCE, FRANCE		

WHITE WINE	175ml	Bottle
RICCITELLI "THE APPLE DOESN'T FALL FAR FROM THE TREE" TORRENTES - LUJAN DE CUYO, ARGENTINA 2020	£15	£50
UMANI RONCHI CASAL DI SERRA VERDICCHIO DEI CASTELLI DI JESI CLASSICO SUPERIORE, MARCHE, ITALY 2020	£17	£60
NOELIA BABELIA ALBARINO RIAS BAIXAS, SPAIN 2020	£21	£70
HENSCHKE LOUIS EDEN VALLEY SEMILLON EDEN VALLEY, AUSTRALIA 2018	£23	£80
GITTON SANCERRE "LES BELLES DAMES" SAUVIGNON BLANC LOIRE VALLEY, FRANCE 2019	£24	£85
STEWART FAMILY RESERVE CHARDONNAY LAKE OKANAGAN, CANADA 2018	£29	£110
RED WINE		
DORANCE ROUGE CINASAULT - STELLENBOSCH SOUTH AFRICA 2020	£15	£50
IDAHUE ESTATE CABERNET FRANCE LICANTEN, CHILE 2018	£17	£60
DOMAINE DE LA VILLAUDIERE SANCERRE ROUGE PINOT NOIR - LOIRE VALLEY, FRANCE 2018	£21	£77
DOMAINE GREOGORI HOPPENOT FLEURIE INDIGINE GAMAY - BEAUJOLAIS, FRANCE 2020	£23	£80
TERENZI MORRELINO DI SCANSANO DOCG SANGIOVESE - TUSCANY, ITALY 2019	£23	£80
DOMAINE PINORD MAS BLANC GRENACHE - PRIORAT, SPAIN 2018	£29	£110

BEER	330ML
FULLERS LONDON PRIDE	£9
SCHIEHALLION	£8
GUINNESS	£8
PERONI NASTRO AZZURRO	£9
MENABREA LAGER	63
SPIRITS	
VODKA	50ML
BELVEDERE	£14
KETEL ONE	£13
GREY GOOSE	£14
STOLICHNAYA ELIT	£17
GIN	
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
TFQIII A	

£19

DON JULIO REPOSADO

WHISKY	50ML
SCOTCH SINGLE MALT WHISKY	
HIGHLAND AND SPEYSIDE	
DALMORE 12YRS	£14
GLENFIDDICH IPA CASK	£14
GLENMORANGIE 18YRS	£26
ISLANDS	
TALISKER 18YRS (SKYE)	£26
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

#### 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
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

## **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 F-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