ALL DAY DINING

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

THE DRAWING ROOM

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HISTORY OF BROWN'S HOTEL

Since opening in 1832 as London's first ever hotel, Brown's has played host to a long line of distinguished guests. Within its walls, literary giants including Rudyard Kipling penned iconic works, and Agatha Christie is believed to have found inspiration for "At Bertram's Hotel" in The Drawing Room.

Today, Brown's continues to welcome 'in-the-know' guests from across the globe. Personifying sophisticated British luxury, each individually decorated room and suite exudes elegance and fashion, blending antique treasures with contemporary art. Charlie's restaurant celebrates British cuisine with a modern twist, while the award-winning Afternoon Tea provides a quintessential English experience. For those seeking relaxation, a luxurious spa and state-of-the-art gym offer a tranquil escape in the heart of the city.

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.

FOOD MENU

SOUPS

Soup of the day	£15
Truffled Baron Bigod toastie with mustard cress and a side of white onion soup (v)	£19
SMALL PLATES	
Arancini cacio e pepe (3 pieces) (v)	£12
Burrata la latteria, aubergine, pickled chilli and olive oil	£19
Bluefin tuna tartare, almond gazpacho, pickled jalapeño	£20
Moxon's smoked salmon, lemon and capers, soda bread	£21
Blue prawns crudo, sea salt, olive oil	£24
SOMETHING LIGHT	
Endive, apple and walnut salad with Roquefort dressing and watercress (v)	£15
Brown's Caesar salad - With crisp chicken thigh	£15 £22
Nardin anchovies with radishes and grissini 100g	£28

FOOD MENU

SANDWICHES

All served with fries

Roasted Ibérico ham & cheese toastie	£23
Smoked salmon, orange and tarragon butter	£24
Truffled Baron Bigod toastie with mustard cress (V)	£25
Brown's club sandwich	£26
MAINS	
Linguine tomato & basil (v)	£22
Fusilli bucati primavera (v)	£26
Chicken Milanese served sliced with parmesan and nduja mayonnaise	£28
Hand cut strozzapreti, red prawn and chilli	£30
Fish & chips	£32
Brown's ham, egg, chips , piccalilli	£32
Brown's burger, served in brioche bun with cheese, tomato, lettuce and pickles	£33
Brown's spiced steak tartare with fries and little green salad	£38
Steamed halibut and hollandaise	£36
550g sirloin on the bone, onion rings, Café de Paris butter	£52
Dover sole, brown butter, caper and lemon dressing	£80

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Please inform our team of any allergies you may have so that we can accommodate your needs accordingly. While we take precautions to minimize cross-contamination, please be aware that we cannot guarantee that menu items will be completely free from specific allergens. All prices are inclusive of VAT. A discretionary service charge of 15% will be added to your bill.

FOOD MENU

30g

50g

125g

CAVIAR

King's Beluga £360 £600 £999 King's Golden Oscietra £245 £149 £599 King's Imperial Baerii £90 £185 £425 All accompanied by blinis, chive crème fraîche, and lemon. **SIDES** French fries (vg) £8 Sweet potato chips (vg) £8 Buttered potatoes (v) £8 Seasonal vegetables (vg) £8 Baby gem & pickled shallot salad (vg) £8 **DESSERTS** Fresh fruit salad (vg) £12 Seasonal ice creams and sorbets with honey madeleines £14 Amedei chocolate tart, Madagascan vanilla ice cream £14 Crème brûlée £14 A selection of artisan cheese with seasonal accompaniments (v) £19

TEA SELECTION

All teas priced £9

BLACK TEA

Brown's English Breakfast

Earl Grey

Rare Afternoon Tea

First Flush Darjeling

Tarry Lapsang Souchong

Golden Masala Chai

Cornish Grown Tea

GREEN TEA

Genmaicha

Sencha

WHITE TEA

Jasmine Silver Tip

Malawi White Peony

HERBAL INFUSIONS, FRUIT AND FLORAL PREMIUM

Rare Mint Tea

Whole Chamomile Flowers

Himalayan Ginger And Lemongrass

Wild Rooibos

Hibiscus Flowers

Spanish Almond Blossom

Nepalese Cherry Blossoms

GONG FU SERVICE

JAPANESE CEREMONIAL MATCHA

£13

Wahoken Garden, Kagoshima Prefecture, Japan

A top grade organic matcha tea crafted from just the tender first flush of the Saemidori cultivar. Made from precious Tencha - shade grown green tea, the leaf is de-veined, de-stemmed and ground to a fine powder, using traditional ceramic stones. This meticulous crafting results in a tea of great depth and intensity.

FIRST FLUSH HIMALAYAN WHITE

£18

Jun Chiyabari, Nepal

An exquisitely fruity and floral white tea with notes of mango, vanilla, and elderflower. Picked just after the snow melts in the high Himalayas of Nepal. A beautifully light tea with almost no astringency but rich in flavour. Almost like a very elegant "solero" ice lolly.

EMPEROR'S GOLDEN EYEBROW

£23

Wuyishan Nature Reserve, Fujian Province, China

Exquisite black tea, also known as Jin Jun Mei, hand rolled entirely from tender spring buds by Master Wen in the protected forests of the Wuyishan. Over 100,000 buds are needed for one precious kilo. Only a few prized kilos can be crafted each year. Over multiple infusions expect tropical fruit, honeysuckle and burnt toffee. Best enjoyed without milk.

COFFEE SELECTION

Filter Coffee	£8
Americano	£8
Cappuccino	£8
Caffe Latte	£8
Macchiato	£8
Decaffeinated	£8
Espresso	£7

BROWN'S SIGNATURE HOT CHOCOLATE

£10

Peruvian Gold, Dark Chocolate, 70% Cocoa From Mountains Of The Morropón Province Of Peru

CHAMPAGNE

	125ML	BOTTLE
Moët & Chandon, Imperial, Nv	£23	£98
Drappier Carte D'or Brut Nv		£110
Louis Roederer 242 Collection Nv		£120
Drappier Blanc De Blancs Signature Nv		£120
Gosset Grand Blanc De Blancs Nv		£140
Ruinart, 'R De Ruinart' Brut Nv	£28	£140
Bollinger 'Special Cuvée' Brut Nv		£145
Gosset Grand Millésime Exception 2015		£160
Ruinart Blanc De Blancs Nv	£36	£180
Charles Heidsieck Blanc De Blancs Brut Nv		£245
Dom Pérignon 2013	£60	£310
Krug 'Grand Cuvée', Brut Nv		£450
Dom Pérignon P2 2003		£950

CHAMPAGNE ROSÉ

Billecart-Salmon Rosé NV		£165
Gosset Rosé NV		£165
Ruinart Rosé NV	£36	£180
Louis Roederer Cristal Rosé 2013	£130	£750

WHITE WINE	175ML	BOTTLE
Morin-Langaran Picpoul De Pinet 2022 Picpoul - Languedoc, France	£15	£50
Lagar De Costa 2022 Albarino - Rias Baixas, Spain	£19	£70
Fontanassa Gavi Di Gavi 'Rovereto' DOCG 2022 Cortese - Piedmont, Italy	£21	£75
Livio Felluga Pinot Grigio 2022 Friuli Venezia Giulia, Italy	£22	£76
Balthasar Ress ,Von Unserm Trocken 2022 Riesling - Rheingau, Germany	£21	£80
D. Jean Gouilley Chablis 2021 Chardonnay - Burgundy, France	£25	£100
Lucien Crochet Sancerre 'La Croix Du Roy' 2022 Sauvignon Blanc - Loire, France	£26	£110
Pierre And Olivier Clape, St-Peray 2020 Marsanne, Roussanne – Rhône, France		£145
Domaine René Monnier Meursault 'Le Limozin' 2021 Chardonnay - Burgundy, France	£41	£159
Trimbach 'Frédéric Emile' 2017 Riesling, Alsace, France		£160
Gaja Rossj Bass 2015 Chardonnay - Piedmont, Italy		£220
ROSE WINE	175ML	BOTTLE

RED WINE	175ML	BOTTLE
André Brunel Côtes Du Rhône 2020 Grenache, Cinsault, Syrah - Rhône, France	£15	£50
Olivier Ravier Brouilly 2021 Gamay - Beaujolais, France	£18	£70
Achaval Ferrer 2021 Malbec - Mendoza, Argentina	£20	£75
Taron Rioja Alta, Reserva 2016 Tempranillo - Rioja, Spain	£21	£80
Selvapiana 'Bucerchiale' Chianti Riserva 2019 Sangiovese - Tuscany, Italy	£29	£98
Château Le Prieuré Pomerol 2017 Merlot, Cabernet Franc, Cabernet Sauvignon - Bordeaux, France		£125
Domaine Tollot-Beaut Chorey-Les-Beaune 2020 Pinot Noir - Burgundy, France	£38	£142
Domaine René Monnier, Volnay 1er Cru 'Clos des Chênes' 2019 - Pinot Noir - Burgundy, France		£170
Ridolfi Brunello Di Montalcino DOCG 2016 Sangiovese - Tuscany, Italy		£200
Massolino Barolo DOCG 2019 Nebbiolo - Piedmont, Italy	£60	£240
SPARKLING TEA	125ML	BOTTLE
Mighty Brew - Heritage Collection Elderflower	£12	£42
Mighty Brew - Heritage Collection Blush Rose	£12	£42

£22

£70

£85

£100

Chateau D'Esclans 'Whispering Angel' 2022

Château D'Esclans 'Rock Angel' 2021

Mas De La Rouvière 2021

Grenache, Cinsault, Vermentino - Côtes De Provence, France

Granache, Cinsault, Vermentino - Côtes De Provence, France

Cinsault, Grenache, Mourvedre - Bandol, France

£42

£12

Mighty Brew - Heritage Collection

Jasmine Bellini

SPIRITS WHISKY

VODKA		SCOTCH SINGLE MALT WHISKY	
Ketel One	£16	Highland And Speyside	
Belvedere	£18	Dalmore 12yrs	£24
Grey Goose	£18	Glenfiddich Ipa Cask	£22
Stolichnaya Elit	£20	Glenmorangie 18yrs	£40
GIN		ISLANDS	
Brown's Own 185	£16	Talisker 18yrs (Skye)	£48
Tanqueray	£16		·
Bombay Sapphire	£16	ISLAY	
Beefeater 24	£17	Bowmore 12yrs	£19
Hendrick's	£17	Lagavulin 16yrs	£32
Tanqueray Nº10	£17		-0-
Plymouth Navy Strength	£18	SCOTCH BLENDED WHISKY	
DIIM		Johnnie Walker Black Label	£18
RUM Bacardi Carta Blanca £16		Chivas Regal 18yrs	£34
Appleton Estate Reserve Blend	£21	Johnnie Walker Blue Label	£60
Appleton Estate Reserve Blend	£21		
TEQUILA		IRISH WHISKEY	
Don Julio Reposado	£24	Bushmills Black Bush	£18
		Redbreast 12yrs	£23
		BOURBON WHISKY	
		Woodford Reserve	£18
		Four Roses Single Barrel	£22
		Jack Daniel's Single Barrel	£22

LIQUEUR

Fernet Branca	£14
Amaretto	£15
Baileys	£15
Drambuie	£15
Benedictine	£15
Grand Marnier	£15
Sambuca	£15
Liquore Di Limone	£15
Cointreau	£15
COGNAC	
Remy Martin Vsop	£18
Hennessy Vsop	£18
Remy Martin Xo	£60
Hennessy Xo	£50
Hennessy Paradis	£160
CALVADOS	
Dupont Original Vsop	£22
BEER (330ml)	
Peroni Libera 0.0%	£9
Fullers London Pride	£10
Schiehallion	£10
Guinness	£10
Peroni Nastro Azzurro	£10
Menabrea Lager	£10
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COCKTAILS

Drosselmeyer £26

The Lakes The One Fine Blended Whisky, Grand Marnier, Nocino,

Tonka, Orgeat

The Nut takes centre stage in this timeless ensemble of ingredients,
dancing a grand pas de deux across your palate. A real Cracker.

A nutty aroma with citrus waiting in the wings - a curtain call for the Old

Seven Apples £26

Fashioned.

Hine Cognac Vsop, Dupont Calvados Vsop, Bareksten Aquavit, Apple, Cider Mirror mirror on the wall, which is the fairest fruit of all? The humble apple of course, celebrated here in seven ways. Dangerously delicious. Long, sweet, tempting. A sparkling salute to our maiden's Grimm fate.

Flower Power £26

 $135\ East\ Hyogo\ gin\ re-distilled$ with rambutan, butterfly pea tea, lavender honey syrup, lemon juice

Spark your senses and ignite your imagination with this special tipple.

SOFT DRINKS

BROWN'S GIFTS

A memory of your visit or present for a loved one

Coke	£7.5		
Coke Zero	£7.5	BROWN'S HOMEMADE SIGNATURE JAM	£7.50
Diet Coke Lemonade Bitter Lemon Soda Water Tonic Water Naturally Light Tonic Water	£7.5 £7.5 £7.5 £7.5 £7.5 £7.5	BROWN'S SIGNATURE MORNING AND AFTERNOON BLEND TEA TINS BROWN'S OWN 185 GIN Presented in a beautiful gift box	£15 £70
Ginger Ale Ginger Beer	£7.5 £7.5	AFTERNOON TEA FOR TWO Presented in a beautiful gift box	£160
JUICES		CHAMPAGNE AFTERNOON TEA FOR TWO	£184
Apple Juice	£7.5	Presented in a beautiful gift box	
Carrot Juice Cranberry Juice Pineapple Juice	£7.5 £7.5 £7.5	ROSÉ AFTERNOON TEA FOR TWO Presented in a beautiful gift box	£186
Tomato Juice Freshly Squeezed Grapefruit Juice	£7.5 £8	LIMITED EDITION OF THE JUNGLE BOOK	£27
Freshly Squeezed Orange Juice	£8	"BROWN'S HOTEL: A FAMILY AFFAIR" BY ANDY WILLIAMSON	£42

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 Andrew Sawyer. 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