



the ORCHARD ROOM

Conrad London St.James

*'There are few hours in life more agreeable than the hour
dedicated to the ceremony known as afternoon tea'.*

Henry James

Novelist

INFINI tea

The Orchard Room in Bloom

At The Orchard Room, summer arrives in full bloom as nature takes centre stage. Step into a space transformed by florals, where time slows and every detail celebrates the season's gentle abundance.

Our signature InfiniTEA experience this summer is inspired by blossoms — a vibrant reimagining of the classic afternoon tea. Served on Royal Warrant holder Wedgwood's Wild Strawberry fine bone china, this ritual unfolds with delicate savouries, freshly baked scones, and pâtisseries delicately infused with floral notes, a culinary expression of infinity where flavors flow endlessly from one delight to the next, blending timeless tradition with the creativity of the season.

For an experience beyond indulgence, our Bottomless Bollinger Champagne Afternoon Tea offers an endless flow of effervescence to accompany every bite.

 [theorchardroomlondon](https://www.instagram.com/theorchardroomlondon)

COCKTAILS

£18

Royal Garden

*Roku Gin infused mellow tea, elderflower syrup,
sugar syrup, foamer, Bollinger Special Cuvée Brut NV*

Tea Time Martini

*Frozen Hedgerow gin, elderflower,
pickled cucumber with rosemary and agave*

English Orchard

*The Macallan Double Cask 12 Years Old,
Maker's Mark, cherry liqueur, salted caramel,
chocolate bitters*

CHAMPAGNE

125ml

Ayala Brut Majeur, Aÿ, France, NV
£20

Ayala Rosé, Aÿ, France, NV
£25

Bollinger Special Cuvée Brut, Aÿ, France, NV
£25

Bollinger Rosé, Aÿ, France, NV
£28

All prices are inclusive of V.A.T at current rate and are subject to discretionary service charge at 12.5%. All produce is prepared in an area where allergens are present. For those with allergies, intolerance and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

INFINI tea

Afternoon Tea

Savour a timeless royal tradition with endless finger sandwiches, exquisite cakes, and warm, freshly baked scones, all served with your choice of tea or infusion.

£62

Wellbeing Tea Experience

Discover a tea ritual designed to nourish body and mind, where each infusion invites you to reconnect with the quiet wisdom of plants. Thoughtfully curated by our tea sommelier, this collection — calendula, hibiscus, nettle, and mallow — celebrates the timeless tradition of herbal teas. Together, they offer a sensory journey through nature's gentle flavors, restoring balance and honoring the beauty of afternoon tea in its most natural form.

£15*

Bottomless Bollinger Special Cuvée Brut NV

£35*

Bottomless Bollinger Rosé

£45*

**Created to be enjoyed by the entire table.*

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INFINItea

AFTERNOON TEA

SAVOURIES

English pea and mint tart (v)
Coronation chicken and apricot brioche roll
Smoked salmon and lemon éclair
Organic egg, truffle, and watercress sandwich (v)
Cucumber and mint sandwich (v)
(605 kcal)

CAKES AND PASTRIES

Raspberry and English rose delight
Cornflower blueberry cheesecake
Sunflower honeycake with honeycomb tuile and bee pollen
Apple, pistachio and basil slice
(440 kcal)

SCONES SELECTION

Jersey butter scone
Raisins scone
Dark chocolate stracciatella scone
Blueberry lemon scone

Served with

Cornish clotted cream
The Orchard lemon curd
Raspberry & rose jam

(228 kcal)

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WELLBEING TEA EXPERIENCE

A Journey Through Nature's Gentle Infusions

Welcome to a wellbeing tea experience crafted to nourish the senses and restore inner balance. Each infusion in this collection – calendula, hibiscus, nettle, and mallow – has been chosen for its unique character, natural beauty, and long-cherished place in herbal tradition. Together, they have been designed to reconnect you with the natural benefits of plants.

Calendula Infusion

A radiant, golden brew celebrated for its soft floral aroma and naturally comforting character. Calendula petals unfurl in warm water like tiny suns, releasing a mellow sweetness and a subtle earthiness that feels grounding and nurturing.

Pair with coronation chicken and apricot brioche roll, and sunflower honeycake with honeycomb tuile and bee pollen.

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Hibiscus Infusion

Vibrant and refreshing, hibiscus offers a striking ruby-red cup with a lively, tangy brightness. Its crisp, fruity notes awaken the senses, bringing a feeling of renewal and gentle invigoration.

Pair with smoked salmon lemon éclair, and raspberry and English rose délice.

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Nettle Infusion

A deeply grounding herbal tea with a clean, green aroma and a smooth, earthy flavor. Nettle has long been appreciated in traditional herbal practices for its nourishing qualities and its connection to the natural landscape.

Pair with English pea mint tart, and cornflower blueberry cheesecake.

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Mallow Infusion

Delicate, soothing, and beautifully subtle, mallow creates a soft, velvety cup with gentle floral notes. Its naturally calming character makes it a comforting choice when you're seeking quiet, ease, or a moment of gentle indulgence.

Pair with cucumber mint sandwich, and apple pistachio basil slice.

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TEA MENU

SPECIAL BLENDED

Conrad London St. James is proud to present a unique blend creating the perfect combination of flavours.

The Orchard Blend

*A regal blend of English Breakfast tea with a hint of hand-crafted floral green tea, creating an elegant, light, and silky cup.
Brew time 3 - 5 minutes.*

SINGLE BATCH SELECTION

BLACK TEA

English Breakfast Kenyan Black Tea

An intense, bright Kenyan large leaf black tea coming from Kangaita estate located in a volcanic soil, central Kenya at 6000ft above sea level. Brew time 3 - 5 minutes.

Lalani & Co Earl Grey

A traditional Earl Grey tea made from single estate Kenyan black tea, and pure bergamot oil sourced from the ancient citrus groves of Calabria. The result is a clean and exceptionally bright infusion with citrus notes. Brew time 3 - 5 minutes.

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GREEN TEA

Mountain Green Himachal Pradesh India

A hand-crafted light tea from in the Himalayan foothills.

Sweet, sappy, floral green tea, with a smooth finish.

Brew time 3 - 5 minutes.

Premium Genmaicha Japan

Genmaicha is the Japanese name for green tea combined with brown rice. The taste is nutty with a subtle aroma of roasted rice.

Brew time 3 - 5 minutes.

OO LONG TEA

Kyoto Oolong Japan

Vibrant and banana fruit notes, smooth texture, finishing with a hint of biscuit. Reminiscent of apricot cheesecake or tart. This batch was made especially for Lalani & Co.

Brew time 3 - 5 minutes.

Mountain Hand Rolled Kangra India

A hand-crafted light tea from in the Himalayan foothills. There are hints of young flowers, unripe fruit, leaves, herbs, and sappy wood.

Brew time 3 - 5 minutes.

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SELECTION OF AWARD-WINNING SINGLE ORIGIN INFUSIONS FROM THE NAZANI TEA COLLECTION

Nazani Tea is based on transparency, sustainability, and ethical sourcing, and specialises in single batch, single estate, and single origin herbal infusions from across the world. All our herbals are handpicked, and are either wild foraged, organic or naturally grown without the use of any pesticides or chemicals. They are the purest expression of the terroir, the vintage, and the varietal.

SINGLE ORIGIN HERBAL INFUSIONS

Lemon Verbena (*Aloysia citrodora*)

Naturally grown in the alpine areas of northern Naxos around Koronos village, approximately 700-800m above sea level. Distinctively pungent, with grassy, herbal, and refreshingly crisp lemon notes. Brew time 5 minutes.

Organic Olive Leaf (*Olea europaea*)

Handpicked from the beautiful Cycladi olive groves of the Spanos family on the island of Naxos, Greece. Our olive leaves come from indigenous trees which are 400 - 600 years old. Full body with distinct, but delicate umami, grassy, green and sweet flavours. Brew time 7 - 10 minutes.

Wild Rooibos (*Aspalathus linearis* x *Bossie tea*)

Wild and hand-harvested 650-800m above sea level from the private nature reserve within the Blomfontein Farm. This wild varietal brews to a unique colour, and is delicately earthy and smoky, with subtle sweet notes. Brew time 5 minutes.

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SINGLE ORIGIN FLORAL INFUSIONS

Chamomile (*Matricaria recutita*)

Naturally grown amongst the olive trees across the Cycladic Island of Naxos, Greece. Our chamomile is comb picked and dried by villagers using traditional methods during late spring. Warming and soothing, with a gentle floral sweetness. Brew time 3 minutes.

Organic Damask Rose Buds (*Rosa x damascene*)

Handpicked 800 - 1,200m above sea level from the Tsolakis Rose Farm of Agros, in the Troodos mountains of Cyprus. Delicate, but syrupy in the cup - an honest and pure expression of the most sought after rose variety in the world. Brew time 5 minutes.

Wild Mallow (*Malva sylvestris*)

Wild and hand-picked at 1,400 – 1,500m above sea level from the forest of Odzun, Armenia. Sweet with very delicate floral notes. This truly is a unique and magical infusion as our mallow changes colour in the cup (unaided), from blue or purple (depending on the pH of the water) to grey, with a hint of blue or pink when done.
Brew time 5 minutes.

Wild Safflower (*Carthamus tinctorius*)

Foraged 1,900m above sea level from its native habitat, in the Lori region of Armenia, by the residents of the village of Odzun. Grassy aroma, with honey-caramel notes reminiscent of rooibos, and tailing off with savoury after notes, safflower brews a stunning golden colour in the cup. Brew time 5 minutes.

SINGLE ORIGIN COCOA BEAN INFUSIONS

Organic Cocoa Bean (*Theobroma cacao x Trinitarios*)

Harvested from the Crayfish Bay Organic Cocoa Estate on the volcanic Caribbean island of Grenada. A by-product of the chocolate making process, our sustainable cocoa husks and nibs are fermented for 5 days, sundried, charcoal roasted, and finally milled slightly to increase dissolution. Expect delicate but complex notes of dark chocolate and wine, without the bitterness. Brew time 5 minutes.

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