



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

INFINItea

*At The Orchard Room, step into a world where time slows
and indulgence takes centre stage.*

*Our royal-themed InfiniTEA experience elevates
the classic tradition of afternoon tea to regal heights.
Served on Royal Warrant holder Wedgwood's Wild Strawberry fine
bone china, this elegant ritual features delicate finger sandwiches,
freshly baked scones, and intricately crafted pâtisseries
that blend timeless charm with contemporary creativity.*

*In celebration of British craftsmanship, we are delighted
to partner with renowned cake designer Fiona Cairns for
a limited-time collaboration. For an experience beyond indulgence,
our Bottomless Bollinger Champagne Afternoon Tea offers an
endless flow of effervescence to accompany every bite.*

*This is InfiniTEA,
our signature afternoon tea, fit for royalty!*



Handcrafted Cakes with a Royal Touch

For nearly 40 years, Fiona Cairns has been at the heart of British cake artistry. Her brand is known for handcrafting beautifully detailed cakes and bakes using only the finest ingredients, whether a light golden sponge, a rich chocolate fairy cake, or Fiona's signature fondant fancy with delicately crafted sugar paste flowers.

Fiona Cairns' reputation for quality and imagination has led to commissions for some of the UK's most celebrated occasions, including crafting the Royal Wedding cake for the Duke and Duchess of Cambridge. Now, her signature style is brought to Afternoon Tea at The Orchard Room in an exclusive seasonal partnership. Each cake on the menu reflects her commitment to tradition, creativity, and a sense of celebration, designed to add a little wonder to even the smallest of moments.

Whether you're celebrating a birthday, indulging in a timeless tradition, or simply treating yourself to a special 'me' moment, the Fiona Cairns signature collection offers a joyful and elegant addition to our InfiniTEA experience.

www.fionacairns.com

📸 [fionacairnsltd](#)

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

Royal Garden Cocktail

*Roku Gin infused mellow tea, elderflower syrup,
sugar syrup, foamer, Bollinger Special Cuvée Brut NV
£18*

InfiniTEA

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.*

£60

InfiniTEA Sommelier Experience

Afternoon Tea

*Discover a refined InfiniTEA experience with a thoughtfully selected
assortment of four distinct teas, specifically curated by our tea
sommelier to celebrate the tradition of afternoon tea.*

£75

InfiniTEA

Bottomless Bollinger Special Cuvée Brut NV

Afternoon Tea

£95

InfiniTEA

Bottomless Bollinger Rosé

Afternoon Tea

£105

*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.*



FINGER SANDWICHES

Coronation chicken
Smoked salmon, herb mayonnaise, capers
Beef pastrami, sauerkraut, cream cheese
Organic egg truffle, watercress (v)
Cucumber and mint (v)

(543 kcal)

CAKES BY FIONA CAIRNS

Gilded honey & orange blossom cake
Fiona's signature lemon fondant fancy
Classic Victoria sponge with strawberry & Chantilly cream
Decadent chocolate & sour cherry cake

(482 kcal)

SCONES SELECTION

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

Served with

Cornish clotted cream
The Orchard lemon curd
Strawberry jam

(228 kcal)

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INFINItea SOMMELIER EXPERIENCE

Introduction to the tea experience

Seasonal Micro Batch Darjeeling India

A micro-batch of unusual Darjeeling. On the palate there are notes of herbs, light wood, and minerality. Brew time 3 - 5 minutes.

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Complementing the selection of finger sandwiches, cakes, and pastries

Green Heart / Qing Xin Jade Mountain Taiwan

Made from a superior Qing Xin varietal and grown in a tiny garden on Jade Mountain at 6000ft. There are hints of young flowers, leaves, herbs, and sappy wood. Brew time 3 - 5 minutes.

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Perfectly balanced to complement the scone selection

Himalayan Imperial Black Nepal

Jun Chiyabari is a boutique tea garden nestled in Hile, in the Himalayan foothills, reaching altitudes of over 6,000 feet. A deep and delicious black tea with cocoa, toffee, caramelised sugar notes, and a smooth body. Brew time 3 - 5 minutes.

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The ideal ending note for the tea experience

Kabusecha Kagoshima Japan

*An expressive shaded sencha single varietal from a single garden in Japan. Full of spring green vegetal notes and umami.
Brew time 3 - 5 minutes.*

Or

Wild Mountain Mint (*Mentha x Longifolia* var. *Lalvar*)

*Wild and hand-picked at 1,800m above sea level on Lalvar Mountain, Armenia. Full bodied, delicate flavour with underlying spice making it a uniquely warming, and elegant, Great Taste award-winning mint.
Brew time 5 minutes.*

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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.

WHITE TEA

Hand Craft White Kenyan Tea made by Lalani & Co

The Silver Buds is an exceptional white tea. Creamy with almond notes, a gentle expression of fruits, berries, and flowers with hints of liquorice. 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.

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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.

COFFEE SELECTION

Espresso (1 kcal)

Flat White (31 kcal)

Americano (2 kcal)

Mocha (51 kcal)

Macchiato (10 kcal)

Hot Chocolate (110 kcal)

Cappuccino (31 kcal)

Cafetiere (4 kcal)

Cafe Latte (31 kcal)

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