

SACRED GIN BAR

NEGRONI _____ 7

The classic apéritif. One part Sacred Classic Gin, one part Sacred Vermouth, one part Sacred Rosehip Cup, England's alternative to Campari. Served on ice with a twist of orange zest. 75cl measure, abv 26%.

GIMLET _____ 7.5

A classic sour, Sacred Coriander Gin mixed with Rose's Lime Juice, served from the freezer with a wedge of lime. 85cl measure, abv 30%.

MARTINI _____ 7.5

The greatest American invention? Coated with Noilly Prat Vermouth, and filled with Classic Sacred Gin, served with a twist of lemon zest. 85cl measure, abv 40%.

GIN 'N' JUICE _____ 6

A contemporary approach, sippin' on Cardamom Gin and Orange Juice or Pink Grapefruit Gin and Grapefruit Juice over ice, served with a wedge of pink grapefruit/orange. 50cl measure of abv 43.8%.

SACRED SILVER BULLETS _____ 3

A freezer full of classic Sacred shots. Frozen glass, frozen bullet, down the hatch. 25cl measure, abv 43.8%.

CURRENTLY FREEZING:

| | |
|-----------------------|------------------|
| Classic Silver Bullet | Hop Shot Bullet |
| | Liquorice Bullet |

RED SNAPPER _____ 7

A perfect alternative hangover cure. Sacred Classic Gin, served on ice and topped with a Duke's Head medium-spiced tomato mix, kicked up a notch by @theribman's hot sauce. Topped with a lavish olive/pepper/onion garnish. Why not try it with Coriander or Cardamom Gin? 50cl measure of abv 43.8%.

BLOODY MARY _____ 7

THE perfect hangover cure. Sacred Organic Vodka, served on ice and topped with a Duke's Head medium-spiced tomato mix, kicked up a notch by @theribman's hot sauce. Topped with a lavish olive/pepper/onion garnish. 50cl measure of abv 40%.

SACRED SLOE GIN FIZZ _____ 7

A shot of deep, red liqueur, perfect for the winter season, in a champagne flute topped up with Prosecco. Sloe Gin exclusively made for The Duke's Head.

Why not take Sacred home with you?
£29.95 across the range.
Ask at the bar for off-sales

Sacred, a unique selection of gin, distilled here, in the historical and beautiful Highgate village.

Master Distiller Ian Hart's early experiments with reduced pressure distillation were focused on re-engineering vintage wines, but he soon found himself geared with neutral spirit and botanicals, working towards the formula for the gin that graces our menu today. Each of the twelve organically sourced botanicals are macerated with the highest quality English grain spirit and then distilled separately in glassware under vacuum. This process is responsible for the distinctively lush, fresh character of Sacred Gin, which takes its name from the frankincense used, Boswellia sacra.

The Duke's Head are proud to permanently host the Sacred Gin Bar, serving the finest gin cocktails, with simplicity and elegance. You can even take a bottle or two home with you.

@iannhart / @SacredHil / @DukesHighgate / Hot sauce supplied by @theribman /