

Bison Beer Crafthouse Opens Brighton's First Specialist Craft Beer Shop

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This March will see the opening of Brighton's first specialist beer shop, Bison Beer Crafthouse, on East Street. The shop, situated just off the seafront, will be offering an eclectic range of beers with over 300 different varieties sourced from around the world.

Founders Nick Vardy and Jack Cregan want to enable Brighton beer drinkers to be able to sample the fruit of the recent craft beer revolution, in a shop furnished with reclaimed and recycled materials sourced from the local area. It'll be a relaxed environment where customers will be given the opportunity to find their favourite beers, new beers and brew their own beers.

Bison Beer Crafthouse will be the first shop to bring draught 'growlers' to Brighton. The growlers, originating from the US, contain 64oz of beer (roughly three and a half pints in the UK), and using a counter-pressure filling system the good-looking growlers keep beer fresh for up to six weeks without any loss of carbonation. Customers will also be able to try before they buy and take away fresh beer in the containers.

'Meet the Brewer' evenings will be a regular feature at the shop, and an upcoming brew-school collaboration is in the pipeline. There will even be iPads available in store to enable you to match your beer with whatever you're having for dinner.

Bison Beer Crafthouse will be opening its doors in late March for customers to explore, drink and discover. It is sure to generate a real buzz in and around Brighton and looks certain to add vibrancy to this already colourful city.

ENDS

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