

Bristol Vegan Beer Guide

Over the last few years Bristol has become a hub for not only a diverse range of bars and pubs, but also some of the finest breweries in the country. Bristol is now a destination city for many beer lovers with so much to see (or should that be “drink”!) that it keeps bringing people back time and time again.

Thankfully the explosion of new craft breweries that place a greater emphasis on taste and flavour has led to a decrease in the use of isinglass, the single thing that makes most cask beers not vegan. The only thing to be careful of is that some breweries do like to experiment with different ingredients. Some of which, including lactose, oysters and even bacon, are not vegan.

The majority of the pubs, bars and bottle shops all offer a vast range of beer from Bristol, the UK and beyond that is vegan friendly. If in doubt speak to a member of staff or contact the brewery direct.

Breweries

The number of breweries based in Bristol is steadily increasing year upon year. Each brewery has their own unique style and their output is often varied, but consistent in its quality. Many of the beers being produced can be classed as vegan, however the majority of breweries to offer milk stouts which are not vegan due to the use of lactose.

Moor Beer

Recently relocated to Bristol from rural Somerset, Moor Beer Co are now based in a purpose built brewery on Days Road tucked just behind Temple Meads station. The brewery is striking upon approach due to the large red signage adorning the building. Inside you will find a spotless stainless steel brewery and taproom too. Brewery tours run every Saturday (pre-booking advisable) allowing you to see behind the scenes including their brand new canning line. The tour also gives you the opportunity to sample three $\frac{1}{3}$ pints of your choice. All beers are natural, unfiltered and therefore suitable for vegans. You will find their beers well distributed throughout the city too.

Crane Beer

Crane Beer are producing small batch, big flavour, handcrafted beers. All their beers are unfiltered, unfinned, unpasteurised and unapologetically hazy making them suitable for vegans. However, they do brew a Milk Stout that contains lactose (derived from milk) which is not suitable. Their core range of beers includes BOOM an Indian Pale Ale bursting with tropical fruit flavours; LOAD, a saison bursting with zesty lemon and lime flavours; and CAKE a decadent stout with Ugandan vanilla beans, Peruvian cocoa nibs and fine, locally roasted espresso coffee beans. Primarily available in bottles with the odd keg sometimes available, they can be found in some local bars and most bottle shops.

Wiper & True

Most people will not have missed the striking branding of Wiper & True beers. Usually a clean white label with metallic gold symbols on them, from crows to hot air balloons. The bottles are well labeled with technical details including any special ingredients. The tap fonts can be a bit more cryptic with either just a black symbol on a white background or a brown luggage tag. Many of their beers are suitable for vegans, with all their bottles being well labelled as previously noted. Either ask at the bar or on Twitter to be sure about cask/keg if it is not immediately obvious that they are vegan. Again, the one to watch out for is Milk Shake, their Milk Stout, which contains lactose.

Arbor Ales

Arbor Ales are another Bristol favourite with a wide range of beer styles of consistent quality. Notable beers to look out for include Smokescreen, their robust smoked porter, in addition to their creative Freestyle Fridays range. All their kegs and bottles are free from isinglass plus any dark beers on casks are also suitable. Again, as with others, watch out for their Milk Stout. They are fairly ubiquitous throughout the city and a good location to find them is at No. 1 Harbourside which offers excellent vegan dishes and a range of their bottles to choose from.

Bristol Beer Factory

Despite having a fantastic reputation for their beers only a few of their range is suitable for vegans. Only their Saison, Hefe and Belgian Conspiracy are not fined. You'll find them available in bottle and sometimes on draught keg. Unfortunately all their other products come into contact with finings rendering them unsuitable. The Hefe is easily found in most bottle shops and many restaurants/bars too and is worth seeking out. The aroma is full of banana and cloves leading to notes of citrus and spice. Grain Barge always have their beers in stock so you are more than likely to find a bottle there.

ZeroDegrees

Located in a prime location on the corner of Colston Street and Park Row you will find the ZeroDegrees microbrewery and restaurant. It's an intriguing modern building with the stainless steel brewing equipment clearly on display. They have a range of 6 core beers including a Pale Ale and Black Lager. These are all only available in their microbrewery/restaurant and no finings used in any of them.

Wild Beer Co.

Not quite a Bristol brewery as they're based in the village of Evercreech, but you will find their unusual and innovative beers in and around Bristol. Their beers make use of a fifth wild ingredient leading to some extraordinary creations. From Sleeping Lemons, a Gose style beer brewed with preserved lemons to Wild Goose Chase made with gooseberries. Wild Beer Co. are an entirely vegan brewery with the exception of their milk stouts. They do not have any plans to use isinglass or gelatine, but are not adverse to its use so please check on future releases.

Bath Ales

Again, although not a Bristol brewery, they are a notable inclusion as their beers are regularly found in Bristol. Unfortunately, none of their beers are vegan friendly as they use isinglass throughout their entire range.

Beerd Brewery

Beerd Brewery is the 'craft beer' division of Bath Ales born out of Bristol's first craft beer and pizza bar called Beerd Bristol. Unfortunately, as with Bath Ales, none of their beers are currently vegan friendly.

Butcombe Brewery

Butcombe Brewery are located south of Bristol in Wrington and were recently joined by Stuart Howe, formerly of Sharp's Brewery. Their proximity to the city means you'll see many of their beers in various venues. Their cask beers use isinglass, however all their bottled beers are vegan friendly. The beer is cold conditioned for 2 weeks which removes most of the yeast. It is then filtered through cross flow filters and sterile cartridge filters into bottles, so it never sees any isinglass. Their kegged beer is also vegan friendly for the same reason. It's worth finding a bottle of their Brunel Atlantic IPA which has a rich, biscuity body with fruity notes from the American hops.

The Incredible Brewing Company

There's a vintage charm about the distinctive labels on The Incredible Brewing Company's bottles. The large core range includes an Amber Ale, Black IPA and Saison. They also have an extensive selection of seasonal and occasional beers featuring an intriguing Nettle Beer. The beer is brewed using the finest ingredients and no additives or finings are used in its production. However, as with many other breweries their Milk Stout contains lactose. The beers can be difficult to locate at times and specialist off-licences such as Corks of Cotham are a good place to look.

Left Handed Giant

Left Handed Giant are a Bristol based brewing company "brewing modern beer, inspired by the giants of the craft beer world". They originally started out as *cuckoo brewers* using the commercial kits of their friends in the brewing industry. They are now in the process of finishing their own brewery and taproom located on Wadehurst Industrial Park in the St Philips area of Bristol. The majority of their output is vegan friendly with the exception of beers that use lactose as an ingredient such as Lactose Tolerant. These brewers know their craft and are producing an exciting and technically excellent

range of beers. Be sure to try their West Coast red ale, Red 5, brewed with Chinook, Mosaic and Columbus hops.

New Bristol Brewery

New Bristol Brewery are one of the city's more elusive breweries. Run by brothers Tom and Noel all of their beers are unfiltered and therefore vegan friendly. The bottles are easily recognised with an illustration of a gorilla in a space suit on the label! A colourful ribbon runs around the design indicating the beer name, style and strength. Their core range includes a 4% best bitter, 365, with malt and toffee notes and Flame, a 5.2% amber beer with a rich malt backbone and citrus notes. The only one to avoid is the Super Deluxe Stout which contains lactose.

Bars & Pubs

From the 'Beermuda Triangle' in King Street just behind Queens Square consisting of Small Bar, The Beer Emporium and The Famous Royal Navy Volunteer to a host of unique venues throughout the city. The quality and range of beers offered means that there is nearly always a vegan beer available to try, whether on draught or from a bottle.

BrewDog

Most people won't have missed the BrewDog bar in Bristol. It's situated on the corner of Baldwin Street just opposite Castle Park. With seating outside, views of the water and outdoor heaters, it's a wonderful spot to sit and watch the world go by. You can also enjoy a number of board games or browse through their beer related books. BrewDog do not use any finings or isinglass and instead centrifuge for clarity. All their beers are vegan-friendly unless they contain special ingredients (honey, lactose, etc) which only applies to Cocoa Psycho and Dogma from their core range. They also have a large selection of guest beers on draught and bottles that are often suitable. Ask their friendly and knowledgeable staff for help if needed. You can also take a refillable glass container, known as a *growler*, to the bar and have it filled with your favourite beer to take home with you.

The Famous Royal Navy Volunteer

Part of the *Beermuda Triangle* in King Street is The Famous Royal Navy Volunteer. Over 20 beers are on tap at any time and it nearly always includes some vegan-friendly breweries. The range usually includes something suitable from Moor or further afield like Beavertown, Fourpure or Camden Town. They have a huge wall devoted to listing all the beers that are currently available, often with short tasting notes too. There's a fantastic bottle range too. You'll often find sport being shown or live music by the fireplace. There's a warm and welcoming atmosphere to this pub, an ideal place to spend a Sunday afternoon.

The Beer Emporium

The Beer Emporium features an extensive bottle shop upstairs, but it's downstairs where things start to feel magical. A beautifully carved wooden staircase leads you to the old brick vaulted cellar. Sections of the ceiling have stained glass cut into them flooding parts of the bar with a colourful glow. Again, there's a great range of beer on tap and will often feature Moor and Wiper & True in addition to some more unusual world beers including Rodenbach Grand Cru. Some members of staff are quite helpful and can tell you which are unfiltered. As you'd expect, the bottle offering is superb with lots to choose from including bottles from America and Belgium.

Small Bar

Despite the name, there's not only plenty of room inside (including an upstairs), but also a huge selection of beer to choose from. It's one of the quirkiest bars in Bristol with the beer selections written on pallets hung from the wall. Thankfully the listings are well organised by beer style, from Pale Ales to Sours, to make choosing easier. Also not to be missed is the wonderfully titled 'Crazy Shit' selection of strong or unusual beers! The walls surrounding the bar are adorned with the pump clips of beers that have featured on the taps throughout their short history. Small Bar are also unique with the interesting branded glassware that they offer in various sizes to enjoy your drink from. The beer line-up often includes Bristol breweries such as Moor or Left Handed Giant as well as other vegan friendly ones from around the UK including Camden Town Brewery and Chorlton Brewing Company.

Crofters Rights

Situated in the heart of Stokes Croft and a stone's throw from the vegan delight that is Cafe Kino is the Crofters Rights. The austere exterior hides the beautiful, almost rustic barn-like interior. At the bar you're faced with a long line of shiny cask and keg taps. Behind each of which is a chalkboard giving the name of the beer and brewery, it's strength, country of origin and a few tasting notes. Expect to see many of the Bristol breweries feature on the pumps as well as vegan friendly breweries from further away including Brass Castle and Marble. Look out for the vegan pizza on the menu too!

Colston Yard

Claimed to be Bristol's oldest craft beer pub, the Colston Yard is right in the heart of the city near the Colston Hall and Trenchard Street car park. Recently refurbished, inside you'll find a plethora of exposed red brick, rustic wood and colourful bar stools. The Colston Yard has a great selection of vegan friendly beer including Moor, Arbor and Wiper & True. There's lots of American beers on offer too from Sierra Nevada, Flying Dog and Odell.

The Barley Mow

Located a short walk from Temple Meads station and Moor Beer Co. is the traditional looking Barley Mow. The interior may be small, but the beer range offered is far beyond limited. Nearly 18 taps are split between cask and keg beers with the details of each displayed on blackboards near the bar. On cask the vegan-friendly offering will often be from Moor. However the keg listing is far greater with all the usual vegan-friendly Bristol breweries featuring, in addition to some breweries from further afield including Liverpool's outstanding Mad Hatter Brewing Company. The Barley Mow also provide a vegan option on their food menu varying from falafel burgers to vegan cottage pie. It's in the perfect location for weary travellers.

Brewhouse & Kitchen

The latest addition to Bristol's beer scene is the new Brewhouse & Kitchen that fills the craft beer void up on Cotham Hill. The interior is beautifully styled with chandeliers made from beer bottles, a fire pit, natural wood and glimmering tiles. Along one side is gleaming copper brewing equipment allowing you a glimpse of the brewing process. The first thing to hit you when walking in is the familiar smell of malt in the mash tun or hops in the boil. There's a range of beers brewed on-site and Mark, the head brewer, has made all these unfiltered and therefore vegan friendly. The guest beer selection here is outstanding with a range of kegs that feature vegan-friendly offerings from the like of Camden Town and Meantime. There's also fridges full of bottles too.

Samuel Smiths

Situated on King Street near the *Beermuda Triangle* is The King William. It's a Samuel Smiths pub so most vegans will be familiar with their vegan friendly beers. All Samuel Smith's beers and ciders are suitable for a vegan diet (except cask conditioned Old Brewery Bitter and bottled Yorkshire Stingo).

Adam & Eve

The team behind Small Bar on the cobbles of King Street have taken over the Adam & Eve pub in Hotwells. Expect the same excellent lineup of beers including many vegan-friendly ones from Bristol and beyond.

Nettle & Rye

To continue the theme of central based bars opening up new locations around Bristol is Nettle & Rye just a short walk from the Clifton Downs. Having created a reputation for quality products and traditional values at their sister pub, The Famous Royal Navy Volunteer, they've continued their ethos to the new Clifton venue. At the Nettle & Rye they have a passion for championing UK only craft beers. The staff are equally as friendly and passionate and will be happy to guide you with your choices. The range of beers will vary from local heroes such as Moor, Arbor and Wiper & True to the likes of The Kernel and Beavertown.

Volunteer Tavern

The Volunteer Tavern is a small, independent and friendly bar and kitchen near Cabot Circus shopping centre. Inside the three hundred and forty year old building you will find wood panelled walls, mismatched furniture, artwork on the walls from local artists and a fantastic selection of craft beers; many of which are vegan friendly. Look out for some of the local breweries, but also those from further afield.

Hope & Anchor

The Hope & Anchor is run by Peter Gibbs and his team who also run the gorgeous Volunteer Tavern near Cabot Circus shopping centre in Bristol. Similar to the Volunteer Tavern they serve the same high standard of craft beers. You'll find many of the vegan-friendly local beers from Arbor and Wiper & True, plus ones from further afar too. Catering for all tastes and budgets, there are always vegetarian, vegan and gluten free options.

Bag of Nails

The Bag Of Nails is a small freehouse near to central Bristol situated on the corner of Anchor Road and Jacob's Wells Road in Hotwells. They usually have five cask ales on draught which are not normally suitable for vegans, although they have had beers from Marble and Brass Castle previously. They do also offer an enormous range of worlds beers and ales in bottles. These range from American craft breweries including Anchor and Sierra Nevada to Trappist style beers; the majority of which will be vegan. It's an unusual pub that is full of character... The music is vinyl only in the bar sourced from the owners own record collection, ranging from Delta Blues to Folk, Rock and Indie. The other striking thing about the Bag of Nails is that it is also home to fifteen cats!!!

Bottle Shops

Bristol is also fortunate to have many well-stocked bottle shops around the city too. Many of the aforementioned bars often allow takeouts either in the form of bottles or growlers. The latter being a refillable, usually glass container, that can be filled with your favourite draught beer. The majority of the bottle shops will stock all the vegan-friendly

Bristol breweries as well as a wide selection of beers from the UK and the rest of the world.

Corks of Cotham

An independent wine and spirits merchant located on Cotham Hill, Corks of Cotham have a vast amount of shelf space devoted to beer. They also have a well stocked fridge featuring cans and bottles that are perfectly chilled. You'll find all the local vegan beers from Moor, Arbor, etc, but also those from around the UK and further afield. From cans of Beavertown and Camden Town to bottles from Belgium and the US. Look out for those from Odell, Sierra Nevada, Brooklyn and Flying Dog.

Corks of North St

The sister shop to Corks of Cotham is based in North Street, Bedminster. Expect to find a similar great line-up of vegan friendly beers. Their stock is just as exciting and varied including local breweries New Bristol, Wild Beer, Arbor and Crane. You'll also find interesting vegan friendly bottles from Derbyshire's Buxton Brewery, plus Anchor and Sierra Nevada from the US.

Brew Bristol

Brew Bristol are a specialist beer and homebrewing supply shop located on St. Nicholas Street. They focus entirely on beer, and stock a selection of bottled and canned beers which you won't find in many other places. In addition to a good range of local beers, they also stock beers from all over the UK and the World. There's many vegan friendly brews to be found here including Brew by Numbers, Beavertown, Brooklyn, Buxton, Fourpure and many, many more. Not only that, they also supply everything you could need for homebrewing, from equipment to hops. Look out for their regular homebrew evenings held each month at BrewDog.

Brewers Droop

Brewers Droop can be found on the Gloucester Road offering home brew supplies and a “craft off-license”. Again you will find all the homebrewing equipment and ingredients you could wish for from bottling to cleaning. Beers from vegan friendly Bristol breweries can be bought here including Wiper & True, Arbor and Moor. They have a wide range of UK beers including Beavertown, The Kernel, Weird Beard and Buxton that are mostly suitable for vegans (with the exception of the odd milk stout containing lactose). You’ll also find a good stock of beers from around the World that are also suitable including Schneider Weisse, Rodenbach, Brooklyn and Founders. Brewers Droop also have fresh beer on tap with glass growlers available to purchase and fill up. Often you will find vegan friendly beer on including Arbor.