

The logo for Ewing's Belfast Fishmongers is centered on a light green rectangular background with a thin dark border. The word "EWING'S" is written in a large, bold, black serif font. Below it, the words "BELFAST FISHMONGERS" are written in a smaller, bold, black sans-serif font.

EWING'S

BELFAST FISHMONGERS

Ewing's Seafood

Chilled Fresh Frozen

Background

Ewing's Seafood is Belfast's oldest fishmonger. A family run business which has been supplying a wide range of fresh fish including smoked salmon, cod loins and other fresh seafood throughout Belfast & Northern Ireland since 1911.

Walter and his sons Crawford & Warren specialise in top quality prime fish and shellfish. Deliveries are made daily in modern refrigerated vans to over 300 restaurants and hotels in Northern Ireland, including those run by the region's most respected chefs.

The company moved to a purpose built factory in 2000 which is fitted to the highest hygiene standards. It includes a smokery for producing the finest smoked fish products to the satisfaction of the Michelin star restaurants.

Whilst Ewing's have been smoking fish in Belfast for many years in their own kiln, the introduction of a smoked salmon from Glenarm Organic has proven to be a

wonderful product that's attracting tremendously positive feedback especially from high-end retailers and foodservice operators in Britain and abroad.

The Belfast fishmonger cures the fresh salmon using a unique family recipe in its own kiln at its processing plant in the Shankill Road area of Belfast. Ewing's uses traditional techniques to smoke the salmon.

Product Range

Live:

Crabs

Lobsters

Oysters

Fresh/Chilled:

Salmon

Haddock

Cod

Tuna

Monk Tails

Halibut

Turbot

Plaice

Hake

Trout

Dover Sole

Lemon Sole

Swordfish

Whiting

Brill

All shellfish

Frozen:

Prawns

Scallops

Cod

Plaice

Tuna

Squid

Tiger Prawns

Crabmeat

Scampi

Swordfish

Halibut Steaks

John Dory

Tilapia Cooked:

Hot smoked Mackerel

Battered:

Cod

Scampi

Haddock

Breaded:

Scampi

Customers

300 restaurants & hotels in Northern Ireland.

Accreditations

- BRC Grade AA Accreditation
- Halal Accreditation

Awards held

- Slow Food UK Awards 2018: Ewing Seafoods named 'Best Fishmonger' in Northern Ireland
- Great Taste Awards 2018: One Gold Star for our Original Artisan Cured Smoked Salmon & Finest Irish Organic Smoked Salmon
- Great Taste Awards 2016: Two Gold Stars for our Finest Irish Traditionally Smoked Salmons Glenarm Organic Smoked Salmon; Two gold stars for Ewing's Superior Scottish Smoked Salmon and Three gold stars for Ewing's Traditionally Pale Smoked Cod.
- Great Taste Awards 2014: Three Gold Stars for Walter's Ma's Traditional Smoked Scallops
- Great Taste Awards 2013: One gold star for Ewing's Glenarm Organic Smoked Salmon; Two gold stars for Ewing's Superior Scottish Smoked Salmon and Three gold stars for Ewing's Traditionally Pale Smoked Cod.
- Great Taste Awards 2019: One Gold Star for Ewing's Finest Irish Organic Smoked Salmon.

Contact this supplier

-

Crawford Ewing

6 Kendal Street

Belfast

County Antrim

BT13 2JR

Northern Ireland

[+44 \(0\) 28 9032 5534](tel:+442890325534)

ewing.seafoods@btconnect.com

Image Gallery



