



St George's Market: A Belfast institution



Market trading of goods from fish to fowl and flax to potatoes has been core to the commercial success and development of Belfast from the city's earliest beginnings.

Through the 18th Century markets flourished at High Street, Cornmarket, Ann Street and Poultry Square (now Victoria Square). By the 1900s, Belfast had around a dozen markets, all owned by the Belfast Corporation (now Belfast City Council), which sold everything from potatoes, pork, fowl, fish and vegetables to hay, straw and flax.

The present St George's Market was built in three stages between 1890 and 1896 and was designed by the then city surveyor JC Bretland.

Having survived the Belfast Blitz in 1941 and The Troubles, St George's Market had, by the late-90's, fallen into disrepair, but was restored and saved thanks to grants from the Heritage Lottery Fund and Environment and Heritage Agency. Today St George's is a thriving, traditional Victorian Market which has won the UK's Best Heritage Project in the National Lottery Awards and the UK's Best Large Indoor Market' in the National Association of British Market Authorities Awards (NABMA).

St George's Market still sells a wide variety of produce, and core to the market are the fishmongers. Many of the fishing families of Ardglass, Annalong, Kilkeel and Portavogie are represented and have a great time vying for trade.

St George's is the place to get not only your fresh fish, but your fruit, vegetables, coffee, bread and cakes, locally-made crafts, antiques and so much more. The market is teeming with young couples, families, locals and visitors who want to sample all that the market has to offer.



David Cully of George S Cully & Son, Portavogie has been making his way to St Georges Market twice a week for many years to bring top quality fish and shellfish from the County Down port to customers in Belfast.



Alan Coffey (pictured above) and Edward Murray of Something Fishy from Portavogie have a loyal clientele who return on a weekly basis. They use the businesses' Facebook page to keep customers up-to-date with what's on offer at the market each week.



Bobby Gracey from Kilkeel knows how to choose the best piece of fresh fish for a Friday fish supper and sells great seafood to customers from across Belfast as well as the many tourists who visit St George's Market.

The McNabb family of Silver Fin Seafoods Specialist, Newry are also long-standing residents at St George's Market. Gerry McNabb, predecessor of the current owners, is featured in one of the old black and white photographs displayed in the market's entrance hall.

Jonathan Cochrane and S&P Milligan of Ardglass have equally impressive stalls where they present the freshest seafood to the market visitors.

It's a tough job sourcing, preparing and selling top quality seafood and the fishmongers of St George's Market were unanimous in urging customers to "come and see them and taste the best seafood the Irish Sea has to offer".



For more information on St George's Market:

St George's Market

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T: +44 (0) 28 9043 5704
E: markets@belfastcity.gov.uk
W: www.belfastcity.gov.uk/markets

The fishmongers are at St George's Market on the following days:

Friday from 6am - 2pm
Saturday from 9am - 3pm

The market is open every weekend, including Sundays, from 10am - 4pm.

For more information on the Northern Irish seafood industry:

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*Supporting a profitable, sustainable
and socially responsible future for
the seafood industry.*