

Curran's Seafood Bar 83 Strangford Rd, Chapeltown, BT307SP

Sheepland Harbour

From Ardglass, follow Sheepland Road to Sheepland Harbour, where you'll find a small car park next to an old watermill. Follow the grassy path down to a rocky shore and pebble beach - perfect for rockpooling and wildlife watching. For the more adventurous, there's a 2.7km loop walk you can do along a narrow grassy path, across cliff tops and wildflower meadows





The name Ardglass comes from the Irish 'Ard Ghlais' or 'green height', from an ancient time when the town was encircled by seawater. Sitting in a natural inlet and surrounded by green hills, the harbour has long been a safe haven for fishing boats. Today, Ardglass is one of Northern Ireland's busiest fishing ports and home to an exciting selection of tasty lunch spots!









make good fish and chips! They buy their fish

Old Bathing House

Ardglass was a popular 'watering place' in the Victorian era. People would travel here on their holidays. to bathe in the seawater and

lounge by the water's edge. This little castle was built in the early 1900s and may have been a ladies' changing room! Can you imagine the Victorian holidaymakers spending their summers here?

Doc's Fish & Chips





Harbour

People have fished from Ardglass for over

berthed up at the South Pier - if you arrive early enough, you







SEASONALITY

Just like most wild foods, fish are seasonal. This means that their abundance in local waters changes with the seasons. It's important to eat with the seasons, as it means you're eating what's locally available and you'll get the best quality fish. Herring enter the Irish Sea in the late summer, and fishermen continue to catch them until early Autumn. Herring is mainly preserved, so is available to enjoy all year round.

FEB MAR APR MAY JUN JUL AUG SEP OCT NOV DEC

Seagull

What can you spot IN ARDGLASS HARBOU



Fisherman















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In the 1800s, hundreds of boats from around the British Isles would use Ardglass harbour as a base, whilst following fish on their seasonal migration. The herring fishery is still active, but ring and drift nets have now been replaced by specialist trawlers. Herring is a delicious, flavourful fish, often cured in salt, or smoked and served as kippers!

SERVES: 2 Smoked HERRING & **BAKED SWEET POTATO**

PREP TIME: 10 MINS

COOK TIME: 50 MINS

INGREDIENTS

2 smoked herring fillets, flaked 2 medium sized sweet potatoes (or regular potatoes if you prefer) 1 tsp. olive oil

Small bunch of dill, chopped

1 tsp. wholegrain mustard 4 tbsp. fat-free plain yoghurt Pinch of paprika, plus extra to garnish Black pepper, to taste

2 handfuls of mixed leaves, to serve



- 1 Heat the oven to 180°C/160°C fan/gas mark 4.
- 2 Brush the potatoes with the oil and bake for 40-50 minutes, until tender and soft.
- 3 Mix the rest of the ingredients (except the mixed leaves) together and season well with black pepper. Pile into the baked sweet potato, sprinkling with extra paprika and serve with the mixed leaves.

EXPLORE ARDGLASS



