AUTUMN 2026

SMOKEHOUSE LIFE

CONNEMARA SMOKEHOUSE

The Atlantic sets the pace

Tighter supplies have made one thing even clearer this year: at Connemara Smokehouse, quality will always come before quantity.



The Atlantic has always set the pace at Connemara Smokehouse. Some years it gives generously; others remind us that a truly seasonal food business can only work with what is available.

2026 has been one of those years.

Mackerel quotas have been sharply reduced, making the winter fish we use considerably harder and more expensive to source. Wild salmon, meanwhile, made a welcome return after last year's absence — but only in very small quantities. Even the exceptional organic salmon at the heart of so much of our production is not available in unlimited supply.

For us, the answer is simple: we don't compromise.

We continue to source carefully, work with suppliers we know and trust, and make our products using the traditional methods that have always defined the Connemara Smokehouse. Our main supply of organic salmon is sourced from a family business, with more than a century of experience in the fish industry, while Graham remains hands-on throughout production.

Graham explains: "That inevitably limits how much we can make. We see that as part of what makes the Smokehouse special."

He adds: "There is one particularly welcome piece of news. After having no wild salmon available last year, it has been wonderful to see a small return this summer. Availability is extremely limited and much is already spoken for, so we will simply say that it is very good to have some back."

As Christmas approaches, our long-standing advice therefore matters more than ever: Please order early.

Encouragingly, some of our regular customers have already been in touch to secure their Christmas favourites. With several products likely to be limited, planning ahead remains the best way to avoid disappointment.

We will make as much as we can, as well as we can — and never at the expense of the quality that defines Connemara Smokehouse.

BUILD YOUR OWN CONNEMARA PICNIC

This summer, our café returned to the simple idea that inspired it in the first place: great food, a beautiful setting and the freedom to enjoy it your own way.



When we first opened the café at Connemara Smokehouse, the idea came directly from our visitors.

Again and again, people would ask us the same simple question: is there somewhere we can sit down and eat your products?

Over time, the café evolved into plated lunches and tasting dishes. They were popular, but this year we decided to return to that original idea — and keep things beautifully simple.

Our new build-your-own picnic lets you choose from whatever Smokehouse products are available that day, add bread or crackers, butter and accompaniments, and create your own lunch to enjoy at our tables overlooking this special corner of Connemara.

Alongside our own smoked fish, we have carefully selected artisan Irish products including cheeses, charcuterie and other specialities, sourcing locally and from outstanding Irish producers.

There are no fixed combinations and no set menu. Choose what you like, share it around the table and make your picnic as simple or as indulgent as you wish.

It also solves something that matters greatly to us: food waste.

Visitor numbers can vary enormously from one day to the next, which makes preparing large quantities of fresh plated food difficult without creating unnecessary waste. With the picnic approach, products remain packaged until they are chosen, meaning very little food goes unused.

And there is another advantage — value.

Instead of paying restaurant prices for individual dishes, customers can buy full packs of our products, combine them with bread or crackers, cheese, charcuterie and condiments, and share everything around the table. Anything you don't finish can simply come home with you.

The response, particularly from our international visitors, has been fantastic. They tell us they love the authenticity and informality of it.

Perhaps that is because, in the end, the idea is exactly what the café was always supposed to be:

Exceptional produce, a wonderful place to enjoy it, and the freedom to make it your own.











PRICES

For customers outside the island of Ireland, all products exclude VAT / tax which will be calculated and applied at the checkout stage when you specify a delivery address.

ORGANIC IRISH SMOKED SALMON

	ORGANIC
500grm sliced pack	€55.00
200grm sliced pack	€25.00

GRAVADLAX (MARINATED SALMON)

	ORGANIC
500grm sliced pack	€65.00
200grm sliced pack	€29.50

HONEY ROAST SMOKED SALMON

	ORGANIC
200grm sliced pack	€29.50

CHRISTMAS 2026 LAST ORDER DATE

Orders Are Subject To Availability While Stocks Last

Happy Christmas and warm wishes for a peaceful New Year.
Graham, Saoirse & all the Smokehouse team.

CHRISTMAS ORDERS

You can order your salmon early and keep it in the freezer for Christmas and beyond. All Connemara Smokehouse products freeze perfectly keeping their unique texture quality and flavours locked in. This is because of the traditional methods that we use, which remove much of the water. Although the products will keep perfectly in the fridge in the unopened vacuum pack for 14 days, we recommend keeping them in the freezer in the unopened pack and taking them out as and when you want them. (Once opened, keep refrigerated and eat within 3 to 4 days.)



SHIPPING RATES

Due to continued global disruption and constant changing fuel prices, the cost of packaging and transport have continued to increase.

This has made it very difficult to keep up with the shipping costs and unfortunately has forced us to increase the shipping charges.

For this reason, we strongly advise ordering as a group of friends, family, neighbours or work colleagues to significantly reduce the shipping costs per person.

The first kilo is expensive but each kilo thereafter that is significantly reduced. Please see shipping rates below or on our website.

SHIPPING PRICES ARE BASED ON FISH WEIGHT

BY ROAD:
Island of Ireland (incl. NI) — €18 per box up to 15kg

EUROPE BY AIR:
Zone 1 - Belgium, France, Germany, Italy, Luxembourg & Netherlands
1st kg €65.00, €9.00/kg thereafter

Zone 2 - Austria, Portugal, and Spain
1st kg €75.00, €10.00/kg thereafter

Zone 3 - Andorra, Liechtenstein & Switzerland
1st kg €90.00, €12/kg thereafter

GET IN TOUCH

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