



New Irish Pub Opening At 1301 Queen East

The Burren Will Open it's Doors in the Heart of Leslieville

The Burren Pub Press Release, Wednesday May 1st

Construction only started in mid-January, so it's clear just how much hard work went into getting the business ready to open doors for May 4th. From turn of the century gates and fences, reclaimed wood, and old salvaged doors, the interior is certain to be a talking point for some time to come. The rustic feel to the interior is added to by photography scattered around the building of the Western-Irish landscape the pub gets its name from – The Burren; rugged, mysterious, and captivating.

Walking into the pub for the first time, you'll immediately notice the oyster shucking station. A massive copper piece surrounds a beautiful Kilkenny limestone top used as the surface to open a range of delicious shellfish from various parts of Canada, and even the West Coast of Ireland – not far from the actual Burren itself.



Oysters will feature heavily. Perfect to pair with a glass of dry white wine or a pint of Guinness! Canadian and Irish oysters will be available from the start, with plans to expand the shellfish program going forward.

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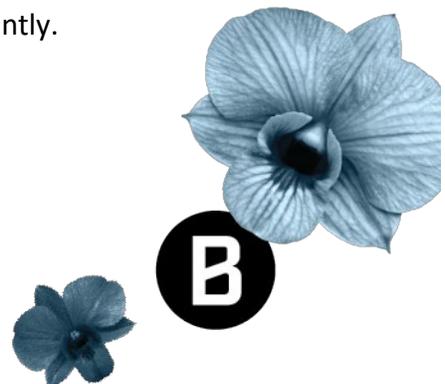
A large, reclaimed wooden mill wheel is used as the focal piece for the lighting of the bar, suspended just above the oyster station. Reclaimed barn wood, copper and stone dictate the visuals of the interior to give it that properly rustic, rural feeling.

Take a walk around the building and you'll notice just how much space is inside. The front dining area is an incredibly old and authentic traveller's rest from the 1880's, complete with original bricks and plaster on the walls. It can function as casual dining during regular services, or be completely closed off for private events, with separate sound and lighting for any occasion.



Dessert lovers will rejoice. A pound cake with all the elements of a pecan pie provides a surprisingly light and shareable dish. With candied pecans throughout, caramel sauce & cream cheese syrup topped with fleur de sel. This dish is a beautiful combination of sweet and salty and has perfect balance of textures.

Walking towards the back of the building will feature a partially open-concept kitchen for all to see the theatre of professionals hard at work, with chef Chris Mentier offering modern takes on old classics. Mentier, a seasoned veteran of the industry, has been a chef for twenty years, with twelve of them being in the East end of Toronto. With everything made in-house, it's no surprise to find a very strong baking program featuring on both the dinner and brunch menus. Fresh bread made daily, and scones made for weekend brunch service will be available at the start, with plans to expand the baking program significantly.



Anyone familiar with Leslieville will know that brunch is an essential part of the fabric of the neighbourhood. Weekend brunches will be a large part of The Burren’s appeal. Bread pudding French toast with house made clotted cream is sure to hit the mark, along with other dishes like a lobster hash, seafood chowder, and the famous Full Irish breakfast rounding out what is sure to be a popular program.

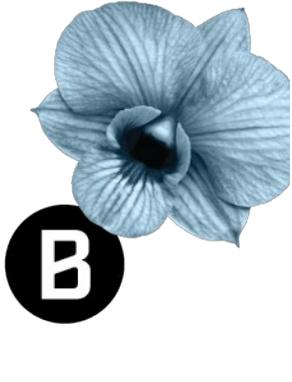


The French toast is made from bread pudding loaf, based on the bread that’s made in-house daily. A chipotle-maple syrup is drizzled all over, with home-made clotted cream to balance out the dish.

The dinner menu is one of note as well. Dishes like Irish blue cheese fondue, de-boned quail, and deep-fried pâté provide for the perfect shareable plates, giving the dining experience an interesting social aspect. Individual dishes are hearty and satisfying, with classics like lamb shanks, dry-aged rib-eye steak with bordelaise sauce, and a unique, non-traditional take on fish and chips giving any customer a positive dining experience. Vegetarian, vegan, and gluten-free options are certainly available, along with delicious shareable side plates to accompany any dish.



The deep-fried pâté is a game-changer. Double-breaded in panko, deep-fried, and served with toasted bread, pomerey mustard, and house-made pickled fixings make for a great shareable dish



Continuing your walk past the kitchen and you'll notice an area used for the occasional band, which also has a projector for those big playoff games you just can't miss. Turning left, you walk down a corridor towards the washrooms – not usually a talking point when evaluating a pub. This, however, is worth mentioning. Wood paneling and black and white tile feature through all four unisex washrooms, including the fully-accessible washroom, and include photography taken during the early days of construction.

All told, capacity inside is just over 100 people, where customers will have the option of sitting in the traveller's rest, the dining room, or the large bar area for a meal, snacks, or drinks. And that's just the inside! Walking in from the street and through the large, 100-year old gates, it will be hard to miss the massive street-facing patio, which will eventually feature a 2-story mural on the East wall plaques telling stories of Irish folklore, 100 seats and a dedicated standing area for those who just wish to enjoy a quick, cold beer in the sun. The patio is sure to be a major attraction to customers far and wide, and to locals who need a rest from the hustle and bustle of Queen Street East.



Photography in the washrooms provide a rough idea of just how much work was involved in getting The Burren ready. Pictured above is the effort to re-concrete the floors from mid-January, 2019

The team in the front of house are ones of experience as well. Owners Lisa Doyle, Conner Marvin, and Ronan Cullen have been mainstays in the neighbourhood for the better part of a decade each. Doyle and Cullen, hailing directly from Ireland, know the ins-and-outs of the fundamentals of an Irish pub. Marvin, a competitive oyster shucker for a number of years, plans to cultivate the oyster program as robustly as possible. Chances are, if you live in Leslieville, you'll have come across these three a great many times. Although it is their first foray into the ownership side of things, they carry with them a combined 45 years of experience as industry professionals.





A skate schnitzel provides for a light, flaky white fish with panko crusting. Drizzled with a lemon-caper butter and served with a warm brown butter-sherry vinaigrette potato salad.

Working from a clean slate, the team has put together an incredible Irish pub. The Irish aspects of the pub are ever-present as well. From the artwork and the folklore, one can see just how deep-rooted the history informs the design and experience. Featuring Guinness and Magner's Irish Cider, Ontario craft beers dictate the rest of the draught-only line up. Taps from the neighbourhood and all over Ontario allow for a dynamic beer tasting experience, with 11 taps from specific breweries, and 3 rotating to giving any beer-lover something new and interesting every time. A dedicated sour line will keep things current, and a cask-conditioned line will bring you back to the hand-pumped days of old.



The Burren Pub will open its doors to the public on Saturday, May 4th for what's sure to be a busy start to a great local pub in Leslieville



The Burren isn't just for beer-lovers either. A focused approach to the wine program brings you wines from around the world, while also supporting local Ontario vineyards, which will pair perfectly with your meals, from steaks to oysters. Cocktail lovers will rejoice, with signature cocktails like the Clonmel mule and old classics sure to keep you refreshed on those hot summer days on the patio.

Great for dates, large groups, or family outings, The Burren encapsulates a social and comfortable dining experience with the fun and lively atmosphere of a pub. With the flexibility of four different and distinct areas to sit, eclectic artwork, fresh takes on food and a great line-up of drinks, there's something new to taste and experience nearly every time you're there. With the profile of Leslieville expanding in the years to come, The Burren is sure to make those coming feel at home.

FOR PRESS ONLY You can reach The Burren for comment at conner@theburren.ca ***FOR PRESS ONLY***

