

MudBugs

Welcome to MudBugs Creole Cuisine. We take inspiration from The Creole Culture of Louisiana to bring you some insanely delicious grub. Straight from “The Big Easy” to a Market in Yorkshire.

Who We Are

Born in Manchester but raised in the Deep South, Tom was lucky enough to experience all there is to see (and eat) from the Southern Eleven states. Back in the 90’s he travelled with his family to New Orleans - A place that left a lasting impression. Lost in a hazy summer down the river on a paddle boat looking out over streets filled with live jazz, smokey barbecues & French architecture. Riding down Bourbon street on horse drawn carriage, with fresh Beignets and Strong coffee – and stopping off at a Po-Boys Joint for an enormous sandwich of hot roast beef and gravy. These flavours stick – this is a culture of no holds barred flavour. We follow this Mantra with the food we produce – highly seasoned, with a focus on eye-popping deliciousness – look elsewhere for healthy eating – This food is about pure joy with no compromise.

What is Creole

New Orleans is in our opinion, America’s Capital of culture – Creole is a Culture that originated from Acadians – Descendants of the French & Spanish colonials who settled in South Louisiana during the 17th & 18th centuries. War was waged over these lands until eventually the United States bought the territory from the French in 1803. What emerged was a culture based on a mix of French, Spanish, West African and Native American Indians. They call New Orleans “The Big Easy” this is laid-back reputation is present everywhere. You won’t find a more welcoming, relaxing place to be. The food is key to this jazz fuelled city – think American BBQ mixed with French Saucier techniques, smoked paprika from Spain & chilli from West Africa.

Menu

Mama Roux Southern Comforts

Mama Roux’s Menu is a selection of delicious toppings set on top the New Orleans Favourite “Dirty Rice” This mixture of rice braised in a rich home-made stock of onions, peppers, celery and MudBugs famous house dry-rub. This is smoked spices, herbs and buttery-sweet onion, bags of flavour and spice, but not too much chilli, this isn’t about heat – more about taste-bud satisfaction. All our Southern Comforts come with your choice of our Home-Style sauces.

Na’awlins Slow Cooked Beef Brisket

Low & Really Slow; cooked in our stock for at least 8 hours & finished with hickory smoked onions. The meat is cooked with a little exposed to the air allowing the dry-rub to caramelise on to the beef. These ‘Burnt Ends’ lend extra flavour to the Brisket (And we sneak lashings of it into our BBQ beans too)

Smouldered Smokey-Sweet Shredded Pork

Pork Shoulder braised in more MudBugs stock with bay, thyme, heaps of garlic & a touch of smoked paprika. Cooked until soft and tender and mixed up with our home-grown Memphis barbecue sauce

Chicken Carniv le

Chicken Thigh cooked in a Creole broth of onions, peppers, celery, tomatoes and spices. Bones are removed when soft and the broth is put on low heat until thick, then we spike it with hints of cinnamon, molasses, thyme and just a little Kashmir chilli. The tender, flavoursome thigh meat is combined with the finished stock creating a dish worthy of its Mardi Gras roots.

Bayou Beans

First we make a fine stock of vegetables with bay, cinnamon bark, onions, thyme and garlic. Then we gently thicken the stock, add chopped tomatoes, and finish with our blend of dry-rub spice. To this concoction we add Red beans, Black Eyed peas, Black Chick peas, Butter beans, White Kidney beans, Rosecco beans & Borlotti beans. The whole lot is combined with heaps of fried onion and pepper - Its a Bean stew straight from the Bayou.

Fat Tuesday's Crispy Eats

Fat Tuesdays Menu is all about crispy, *eat-with-your-bare-hands* luxuries. These dishes are coated in dry-rub, dipped in Creole spiked flour & deep fried to crispy perfection. Served over a heap of hand mixed coleslaw that we always do fresh to order. Like all our dishes we finish these crispy eats with a healthy lashing of sauce of your choice.

Louisiana Chicken Wings

A whole mess of wings, heated through in our flavour brine until succulent and then crisped up in the fryer and coated in our dry-rub. These are the perfect vehicle for our incredible home-grown sauces.

Boneless Pork Ribs

We always buy fresh produce and prep the day before market so sometimes we can't get baby back ribs, for those days we have created boneless ribs. Strips of mallet-tenderised pork tenderloin, coated in dry rub and panko breadcrumb. These are fried to order and served every so-slightly pink in the middle, just like tenderloin should be. Deliciously tender with a mouth watering crispy coating – dusted in sea salt and coated in sauce.

Baby Back Ribs

When we can get em, we cook em for 8-12 hours - super low – coated in an extravagant amount of our delicious dry-rub. When done they love to fall off the bone – but we stick them in place with a coating of Creole breadcrumb. Flashed in the fryer to order your left with a mind blowing combination of crispy outer spice and the deliciously soft rib meat within.

Popcorn Shrimp

Big fat Atlantic prawns – slowly cooked in a slightly sweet broth – chilled, dried and coated in buttermilk and seasoned flour. Fried to a golden brown crisp to order and coated in our dry-rub & garlic butter sauce. Served with fresh lemon for squeezin' & a garnish of red chilli, dill and coriander.

Tastes of the Southern Eleven

Our home-grown sauce selection is presented to you upon purchase of any of our tasty menu items. Just like the rest of our culinary offerings these sauces take hours and hours to perfect and are prepared fresh every week, the day before we hit market.

Hoisin-Hookup

A fragrant & sweet combination of Hoisin Sauce & Honey – Goes great on the ribs, goes great on chicken – pretty damn tasty on anything really.

Walkin' in Memphis

Proper Genuine Memphis Barbecue, slightly smokey and tangy initial hit, followed by a mellow-sweet aftertaste. Tomatoes, onions, garlic and our famous spice blend bubbling away for hours, finished up with cider vinegar and molasses. Perfect for the pulled pork – One of our customers' favourites.

Gator-Breath

A Louisiana-Style hot sauce; aged chilli, vinegar, sugar, garlic and tomato – held in emulsion with a frankly naughty amount of melted butter. A little bite goes a long way – not too hot for the un-initiated – great on its own or combined with the refreshing citrus ranch dressing.

Ranch-Hand

Citrus & Herb classic ranch. This is a delicate blend of dill, lemon and parsley flavours on a creamy base of yogurt & mayonnaise. This bad boy goes well on everything – we mix it with the hot sauce, we mix it with the BBQ - we even put it on our bacon barmes.

Crescent City Sides

The “Big Easy”, Crescent City, New Orleans, whatever you call it – it means comfort food. These sides are just what you need to make (an even bigger) meal of our main dishes.

MudBugs Slaw

Onion, cabbage, heritage carrot, fennel, parsley, dill & coriander all sliced super-fine. This mix we keep chilled right up to the moment you order. Then we cover a handful in our Ranch-Hand sauce, add a little sea salt, and mix to perfection. Fragrant & crisp with a citrus kick and creamy sauce – goes great with all the meats.

Creole Corn Succotash

Sweetcorn, garden peas, black eyed peas, fried pepper and onion fine-dice. This mix is fattened up with a quick blanch in sweet-salty stock – drained and dusted with our dry-rub. To order we add diced chilli, dill & coriander and then flash fry in garlic butter. A classic deep south side.

Creole Corn on the Cob

Whole corn on the cob, fattened up in hot water – coated in our dry-rub and seared on our griddle to a caramel lustre. Finished with a glorious coating of garlic butter.

Ranchers Salad

New Orleans classic salad designed to be eaten dressed with our Ranch-Hand sauce. Its fine shredded sweet potato, chopped vine tomato & chunky cucumber. Sweet, crunchy and refreshing. Great addition to your meal for a bit of balance if your fool-hardy with your hot sauce.

MudBugs Dry-Rub Fries

We cut our fries from the best potatoes we can get on our prep day – they get a 1 minute blanch in our own brine & then they are poached in rapeseed oil. We re-fry to order in hot oil to crisp them up. Then comes the salt, chilli, dill, coriander, parsley and a fat scoop of our garlic butter, once coated in all this melted goodness they are treated to a generous dusting of our dry-rub (of course).