



MudBugs

Creole Cuisine

takeaway
& events

Delivery &
Collection available
Wed-Sun 16:00 -
22:30

for Collection Ring
0161-505-2530

Delivery Only thru
Deliveroo -or-
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wwwMudBugs.co.uk

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 Pub in the North.

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.

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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 laid-back reputation is present everywhere. You wont 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.

"little Palermo" Pizza

Ok so Pizza isn't Creole, but we named them after famous stuff from New Orleans. Our pizza is classic Neapolitan style – we use San Marzano tomatoes for the sauce and import the flour from Naples.

Dixieland

Our classic Neapolitan base, rich San Marzano tomato sauce, Fior Di Latte Mozzarella, Semi-Dried basil. A truly authentic Pizza Margarita

12 Inch:
£7.00

Garden District

Our Classic base pizza, topped with Caramelised red onion, sliced red pepper, sweetcorn & super thin slices of broccoli (Trust us its delicious)

12 Inch:
£7.50

On-the-Bayou

7-Bean mix from our Bayou Stew, fried onion, pepper, chopped chilli & herbs. A Creole veg extravaganza

12 Inch:
£7.50

Chicken Carnavalé

Slow cooked Creole chicken thigh meat, pulled and mixed with sliced onion, red pepper and thin garlic slices. A true Creole gem of a topping.

12 Inch:
£8.00

Dr John's Pizza

Our classic base, sauce and Italian cheese mix, topped with some pulled meat from our Smoke Pit Pork. Diced tomato, chilli, coriander, and a generous drizzle of our Memphis style BBQ sauce.

12 Inch:
£8.00

French Quarter

A very naughty concoction made on our classic Italian pizza base, sauce & cheese. Topped with chunks of Camembert, sliced onion, thin sliced garlic, fresh thyme leaf & crispy smoked bacon.

12 Inch:
£8.50

Bourbon Street

Would you spend 2 days preparing smoked Brisket just to put it on a pizza? We do. Our classic base topped with caramelised red onion & our Bourbon glazed oak-smoked Beef Brisket.

12 Inch:
£9.00

Green Box

MudBugs Baby Back Ribs x 3, Louisiana Chicken Wings x 10, MudBugs Slaw, Creole Fries, Creole Gob Corn with Garlic Butter, Any 3 Sauces, Any Drink.

A Meal for the Exceedingly Peckish

For 2 Price
Doubles Up All Items

Meal for 1
£12.00

Meal for 2
£22.50

Purple Box

Any Pizza from the 'little Palermos' Menu (12 Inch), Louisiana Chicken Wings x 10, Creole Fries, Any 3 Sauces, Any Drink

A Pizza Feast for the Seriously Hungry

For 2 Price
Doubles Up All Items

Meal for 1
£14.00

Meal for 2
£26.50

Gold Box

A Big ol' Heap of Dirty Rice with Bourbon St. Brisket, Smoke-Pit Pork, Chicken Carnavalé & Burnt End Beans. With Creole Fries, Bourbon Dripping Gravy, Cornbread, Any 3 Sauces, Any Drink

A Banquet for the Clinically Famished

For 2 Price
Doubles Up All Items

Meal for 1
£16.50

Meal for 2
£31.50

Drinks

All Drinks £1.50

Bottles & Cans:

San Benedetto Peach Tea
(500ml Bottle)

San Pellegrino Blood Orange
(330ml Can)

Glass Bottles:

Coca-Cola Classic 330ml

Diet Coke 330ml

Fanta Orange 330ml

Sprite 330ml

Mama Roux's Southern Comforts

Choose from Mama Roux's Menu for slow cooked creations served with the New Orleans favourite "Dirty Rice" a dish of rice & beans braised in a rich home-made stock.

Chicken Carnavalé £7.00

Chicken Thigh meat cooked in a broth of onions, peppers, celery, tomatoes and spices. Its thickened slowly then we spike it with hints of cinnamon, molasses, thyme and just a little Kashmir chilli.

Bourbon Street Brisket £9.00

Dry rubbed & Oak smoked for at least 5 hours then paired with some pulled Bourbon-braised brisket. Comes with Bourbon & Beef Dripping gravy.

Smoke-Pit Boston Butt £7.40

Our 'Nawlins' style Pork Shoulder gets brined for 24 hours then coated in honey, mustard & dry-rub. Into the smoker for around 8 hours until its pull-apart soft then we combine it with our Memphis BBQ.

Bayou Bean Stew £6.50

We make a fine stock of vegetables with bay, garlic, cinnamon, onions, thyme & San Marzano tomato. Add our 7 bean mix, Creole spices & garlic butter.

Red Creole Gumbo £8.50

It wouldn't be 'MudBugs' without MudBugs: (Hillbilly slang for Crayfish) This is a classic Crayfish gumbo, double smoked sausage (N'Duja & Chorizo) onions, peppers, tomato & okra. Thickened with a Creole Roux.

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 mains.

Dirty Rice £3.50

A New Orleans favourite - spiced & loaded Vegetable rice

Bourbon St. Dripping Gravy £1.80

Gravy from our Bourbon Braised Beef. Smoked & Buttery

MudBugs Slaw £2.50

Super fine slice slaw, made with Ranch & sea salt to order

Creole Corn Succotash £2.50

Sweetcorn, peas & back eyed beans with onion, pepper and chilli fine dice. Flash fried in garlic butter & herbs.

Creole Corn On-the-Cob £2.80

2 Half cobs, charred & Dry-Rub dusted. With garlic butter

MudBugs Dry-Rub Fries £2.80

Home-cut Shoe-String style fries, with a garlic butter drizzle, diced chilli, Creole seasoning & herbs.

Cornbread 'Muffin-Style' £2.00

A lighter, sponge version of the classic BBQ side

Movie Night Popcorn £1.60

Old-School style, melted butter, seasoning & caramel syrup

Burnt-End Beans £2.80

Branston Beans, butter, BBQ & chunks of Smoked Brisket

Fat Tuesdays Crispy Eats

Fat Tuesdays Menu is all about
crispy, eat-with-your-bare-hands luxuries.
Served with a heap of hand mixed Slaw

Louisiana Chicken Wings (10) £5.00

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

MudBugs Baby Back Ribs (5) £6.00

We oven cook our ribs low and slow with an extravagant amount of our delicious dry-rub & coat them in Creole breadcrumb. Crisped up in the fryer and sauced.

Popcorn Shrimp - 4oz (20pcs) £6.50

Heaps of baby cold-water prawns covered in buttermilk and seasoned flour. Fried to a golden brown crisp and coated in spices & garlic butter. Served with fresh lemon.

Smoky Pork Brioche £6.50

Smoke-Pit Boston Butt smothered in Memphis BBQ sauce and served on a Brioche roll. Lettuce, tomato, sweet pickle slice, buttermilk fried crispy onion & Ranch.

Big Easy Burger £7.50

A half pound of home-ground steak, dusted in dry-rub, charred on an iron griddle & glazed with Memphis BBQ. Served up on a brioche roll with lettuce, tomato, sweet pickle slice, buttermilk fried onion, smoked cheddar, crispy bacon & Ranch dressing

Tastes of the Southern Eleven

All MudBugs Meals come with your choice
of sauce, prices below are for extra pots (2oz)

Hoisin-Hookup £1.40

A fragrant combo of hoisin and honey

Memphis Walkin' BBQ £1.20

Classic Smoky-Tangy-Sweet BBQ sauce.

Gator Breath £1.20

Louisiana Style hot sauce mixed with clarified butter. Smooth and not too spicy, adds a little kick to the Creole.

Classic Ranch £1.50

This is a delicate blend of dill, lemon, parsley & garlic flavours on a creamy base of yogurt & mayonnaise.

West-African Hot £1.20

Made with Scotch Bonnets & Peppadews, Sweet & Sour with some decent heat.

Grim Reaper Super-Hot £1.60

Carolina Reaper Sauce - Seriously & Brutally Hot. Only for the brave - Made with the Worlds Hottest chilli.

Carolina Gold £1.20

A Carolina staple - less sweet then traditional BBQ sauce, made with yellow mustard, honey, garlic & Tabasco

Alabama White BBQ £1.50

BBQ sauce the Alabama way, spices, lemon & horseradish