

6 September 2017

The Fulham Shore plc
("Fulham Shore", the "Company" or "Group")

Result of AGM

The Board of Fulham Shore (AIM: FUL) is pleased to announce that all resolutions proposed at the Company's annual general meeting ("**AGM**"), held earlier today, were duly passed.

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Notes for editors

Information on The Fulham Shore plc

Fulham Shore was incorporated in March 2012. The Directors believed that there were attractive investment opportunities within the restaurant sector in the UK and that, given their collective experience in the restaurant sector, they could take advantage of the opportunities which existed.

The ordinary shares of the Company were admitted to trading on AIM in October 2014 in order to capitalise on such opportunities and to give the company employees, customers and public the ability to share in the enterprise.

Today, Fulham Shore owns and operates "The Real Greek" (www.therealgreek.com) and "Franco Manca" (www.francomanca.co.uk) restaurants, as well as operating a Bukowski Grill restaurant in Soho.

The Real Greek

Since its foundation in London in 1999, The Real Greek group has grown steadily, now offering modern Greek cuisine in 15 restaurants across London and Southern England.

The company is an ambassador of Greek food and Greek hospitality in the UK. The Real Greek food centres on the delicious, healthy diet of the Eastern Mediterranean, staying true to the Greek ethos of food, family and friends. Dishes are created using premium ingredients sourced from Greece and Cyprus whenever possible, and developed by Tonia Buxton, the face of Greek food in the UK.

The Real Greek's menu and atmosphere retain the spirit of eating in Greece, encouraging diners to take their time eating amongst friends and family, be it a relaxed dinner, family get-together, or a fully catered party.

Franco Manca

Franco Manca opened its first restaurant in 2008 and now has 40 restaurants, primarily in London, but with recent openings in Southampton, Bournemouth and Reading. Other locations outside London are in the opening pipeline for the next 12 months.

Franco Manca's pizza is made from slow-rising sourdough and is baked in an oven that produces heat of about 500°C (930°F). The slow levitation and blast cooking process lock in the flour's natural aroma and moisture, giving a soft and easily digestible crust. Where possible, locally sourced and organic ingredients are used. Pizza prices start from £4.95.

Winner of the CGA Peach Hero and Icon Awards Best Concept award 2016

"If you only eat one pizza this year, make sure it's at Franco Manca" - Tatler (2011)

"Franco Manca is quite possibly the best pizza restaurant to ever exist in London." - Metro (2016)