

7 November 2018

**The Fulham Shore plc**  
(“Fulham Shore” or the “Company”)

**Trading update and notice of Interim Results**

The Fulham Shore plc (AIM: FUL) announces that the Company’s interim results for the six months ended 23 September 2018 will be released on Wednesday, 12<sup>th</sup> December 2018.

Fulham Shore has had a successful first six months of the financial year with turnover and customer numbers across both of our restaurant businesses ahead of the same period last year. This performance continues to reflect the quality and value on offer at Franco Manca and The Real Greek as well as the dedication of our team.

We continue to search out well located sites for our two successful businesses in order to proceed with our prudent expansion programme. Since the beginning of the financial year, two new Franco Manca pizzeria have opened, in Bath and Cambridge. In addition, we have commenced the fit out of a new Franco Manca close to Aldwych, London, scheduled to open before Christmas 2018. This will increase the number of Franco Manca locations in the UK to 43, whilst The Real Greek currently operates 16 restaurants.

We are planning to open a further Franco Manca restaurant early in 2019, with more openings to follow early in the Company’s next financial year which begins on 1 April 2019.

**Contacts:**

**The Fulham Shore plc**  
David Page

[www.fulhamshore.com](http://www.fulhamshore.com)  
Tel: 020 3026 8129

**Allenby Capital Limited**  
Nick Naylor / Jeremy Porter / James Reeve

Tel: 020 3328 5656

**Hudson Sandler - Financial PR**  
Alex Brennan / Lucy Wollam

[fulhamshore@hudsonsandler.com](mailto:fulhamshore@hudsonsandler.com)  
Telephone: 020 7796 4133

## **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](http://www.therealgreek.com)) and "Franco Manca" ([www.francomanca.co.uk](http://www.francomanca.co.uk)) restaurants.

### **The Real Greek**

Since its foundation in London in 1999, The Real Greek has grown steadily, now offering modern Greek cuisine in 16 restaurants across London and Southern England.

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 42 restaurants, primarily in London, but with recent openings in Cambridge, Bath, Oxford and Bristol. Other locations outside London are in the opening pipeline for the next 12 months. Franco Manca also has a franchised pizzeria on the island of Salina in Italy.

Franco Manca's pizza is made from slow-rising sourdough and is baked in an oven that produces high heat. 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 £5.00.

Franco Manca has received the following accolades:

Winner of the R200 Best Value Restaurant Operator- Over 20 Sites Award 2017

Winner of MCA Retailer's Retailer Awards Best Concept award 2017

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