

2 November 2020

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

**Posting of Annual Report and Accounts & Notice of Annual General Meeting**

Fulham Shore announces that the Company's annual report and accounts for the year ended 29 March 2020, along with notice of the Company's annual general meeting ("AGM"), will be posted to shareholders later today. A copy of the annual report and accounts and AGM notice is also available from the Company's website, [www.fulhamshore.com](http://www.fulhamshore.com).

*Details of the AGM*

The AGM will be held on 25 November 2020 at 9.00 a.m. at 50-51 Berwick Street, London, W1F 8SJ. Given the current COVID-19 pandemic and the associated UK Government measures, it will not be possible to hold an open AGM and accordingly the AGM this year will be run as a closed meeting. It will not be possible for shareholders to attend the AGM and the Company will not be able to grant entry to anyone seeking to attend the AGM in person.

The AGM will comprise only the formal votes for each resolution set out in the Notice of AGM. Shareholders are strongly encouraged to vote via completion of a Form of Proxy, and to appoint the chairman of the meeting as proxy to ensure their votes are counted. The chairman of the meeting will direct that all resolutions will take place by way of a poll, rather than on a show of hands. The voting results of the proposed resolutions will be announced as soon as possible after the conclusion of the AGM.

Any shareholder wishing to ask questions regarding the business of the AGM is encouraged to submit their questions to the Board by email to [info@fulhamshore.com](mailto:info@fulhamshore.com) at least seven days in advance of the AGM. The Board will consider all questions and, if appropriate, will provide a written response.

**For further information, please contact:**

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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](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 group has grown steadily, now offering modern Greek cuisine in 18 restaurants (17 of which have so far reopened) 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 52 restaurants (51 of which have so far reopened) , primarily in London, but also with restaurants across the UK (e.g. Edinburgh, Manchester, Leeds, Cambridge, Bath, Oxford, Bristol and Exeter). 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 £5.20.

Franco Manca has received the following accolades:

Winner of the Casual Dining Best Family Dining Experience Award 2020

Winner of the R200 Best Value Restaurant Operator- Over 20 Sites Award 2019 and 2017

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