

7 September 2021

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

**Notice of Annual General Meeting**

Fulham Shore confirms that the Company's annual report and accounts for the year ended 28 March 2021 and the notice of the Company's annual general meeting ('AGM') are now available to view or download from the Company's website <http://www.fulhamshore.com/shareholders/>.

*Details of the AGM*

The notice of the AGM has been posted to shareholders on 6 September 2021.

The AGM will be held at 9.00am on 29 September 2021 at The Real Greek, Bridgemaster's House, Duchess Walk, London SE1 2UP.

In the interests of protecting the health and safety of our shareholders, colleagues and the general public, the directors recommend that shareholders do not attend the AGM in person. Members of the Board will form the required quorum for the meeting. Accordingly, the Board strongly encourages Shareholders to appoint the Chairman of the Meeting as their proxy by post with their voting instructions by returning the proxy form by post to the Company's registrars as soon as possible.

The registrars must receive your proxy form by 09.00 on Monday 27 September 2021.

There will be no Q&A session at the AGM, but the Company will host an investor presentation through the digital platform, Investor Meet Company at 4.30pm on Wednesday 29 September 2021.

Shareholders can sign up to Investor Meet Company for free via the following link: <https://www.investormeetcompany.com> or for more information please contact Hudson Sandler at [fulhamshore@hudsonsandler.com](mailto:fulhamshore@hudsonsandler.com).

**For further information, please contact:**

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## **Notes for editors**

### **Information on The Fulham Shore PLC**

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.

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.

### **The Real Greek**

Since its foundation in London in 1999, The Real Greek group has grown steadily, now offering modern Greek cuisine in 20 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 55 restaurants, primarily in London, but also with restaurants across the UK (e.g. Edinburgh, Glasgow, Manchester, Leeds, Cambridge, Bath, Oxford, Bristol and Exeter).

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.

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