

8 November 2021

**The Fulham Shore PLC**  
**(“Fulham Shore”, the “Company” or the “Group”)**

**Change of Registrar**

Fulham Shore (AIM: FUL) announces that it has changed its share registrar from SLC Registrars Limited (trading name of Equiniti David Venus Limited) to Computershare Investor Services PLC (“Computershare”) with effect from 8 November 2021.

A notification letter will be sent to shareholders advising of this change as well as an invitation to register for online access to their shareholdings.

Please see below for Computershare’s contact details:

Computershare Investor Services PLC  
The Pavilions  
Bridgewater Road  
Bristol  
BS99 6ZZ  
United Kingdom  
Telephone: +44(0)370 703 6004  
Web: [www.computershare.com](http://www.computershare.com)

**For further information, please contact:**

**The Fulham Shore PLC**  
Nick Donaldson / Megan Littlewood

**Singer Capital Markets (Nominated Adviser & Broker)**  
Shaun Dobson / James Moat / Kailey Aliyar  
**Hudson Sandler - Financial PR**  
Alex Brennan / Lucy Wollam

[www.fulhamshore.com](http://www.fulhamshore.com)  
[cosec@fulhamshore.com](mailto:cosec@fulhamshore.com)

+44 (0) 20 7496 3000

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

## 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 56 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