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

Exercise of options and total voting rights

The Company has received notice that two option holders have exercised 100,000 options over Ordinary Shares at an exercise price of 11.25p per option and 125,000 options over Ordinary Shares at an exercise price of 11.00p. Of these exercised options, 125,000 options will be net-settled and will result in the issue of 28,475 new Ordinary Shares. Application has been made for the 128,475 new Ordinary Shares to be admitted to trading on AIM ("Admission"), which is expected to occur on or around 20 April 2023.

Following the exercise of options detailed above, the Company has a total of 29,407,577 options over new Ordinary Shares outstanding under share option schemes, equivalent to 4.6% of the enlarged issued share capital of the Company.

Total voting rights

Following Admission, the Company will have 634,999,052 Ordinary Shares in issue, each with one voting right. The Company does not hold any shares in treasury and therefore the total number of voting rights in the Company is 634,999,052. This figure should be used by shareholders as the denominator for the calculations by which they should determine if they are required to notify their interest in, or a change to their interest in the Company under the FCA's Disclosure Guidance and Transparency Rules.

For further information, please contact:

The Fulham Shore PLC David Page / Nick Wong

Singer Capital Markets (Nominated Adviser & Broker)
Shaun Dobson / James Moat / Sam Butcher
Hudson Sandler - Financial PR
Alex Brennan / Ben Wilson

www.fulhamshore.com Via Hudson Sandler

+44 (0) 20 7496 3000

<u>fulhamshore@hudsonsandler.com</u> Telephone: 020 7796 4133

Notes for editors Information on The Fulham Shore PLC

Fulham Shore owns and operates "The Real Greek" (www.therealgreek.com) and "Franco Manca" (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's employees, customers and public the ability to share in the enterprise.

The Real Greek

Since its foundation in London in 1999, The Real Greek business has grown steadily, now offering modern Greek cuisine in 27 restaurants across London and Southern England but with restaurants across the UK (e.g. Manchester, Newcastle, Edinburgh and Glasgow).

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 70 restaurants, primarily in London, but also with restaurants across the UK (e.g. Cardiff, Edinburgh, Glasgow, Manchester, Leeds, Cambridge, Birmingham, Brighton, 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 Peach 20/20 Consumer Choice Award at the 2021 Hero & Icon Awards
- 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