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

## **Total Voting Rights**

Fulham Shore (AIM: FUL) announces that the issued share capital of the Company at the date of this announcement comprises 634,999,052 ordinary shares of 1 penny each ("Ordinary Shares"), with one voting right each. The Company does not hold any Ordinary Shares in treasury. Therefore, the total number of Ordinary Shares and voting rights in the Company is 634,999,052.

The above figure may be used by shareholders in the Company as the denominator for the calculations by which they will determine if they are required to notify their interest in, or a change to their interest in, the share capital of the Company under the FCA's Disclosure Guidance and Transparency Rules.

## 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" (<u>www.therealgreek.com</u>) and "Franco Manca" (<u>www.francomanca.co.uk</u>) 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 27 restaurants primarily in 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 in the UK, primarily in London, but also with restaurants across the country (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 Peach 20/20's 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